
COCKTAILS

225 MARBLE HILL 15.00

Vanilla/Smooth/Tart
Peaky Blinder bourbon, fresh raspberry, fresh mint, pimento dram, maple & vanilla syrup, white egg, citrus

THE THIN MAN 15.00

Refreshing/Intense passion fruit/Spicy
Rhubarb gin, Prickly pear liqueur, passion fruit pulp, fresh ginger & chilli, citrus, jasmine infusion

ATTRACTED TO THE LION'S TAIL 15.00

Aromatic/Fruity/Jammy/Cherry-anise notes
Kraken rum, mango pulp, Crème de figue, maraschino Luxardo, citrus, star anise, guava juice

CHAMPS ELYSEES XO 15.00

Fizzy/Fruity/Sweet and tangy
Tanqueray 10 gin, blood orange pulp, St. Germain elderflower, citrus, elderflower cordial, champagne top up

ENTER THE VOID 15.00

Smokey/Tangy/Bittersweet/Aromatic
Mezcal, Galliano, lychee and ginger cordial, citrus, burlesque bitter

BOBBY BURNS 15.00

Aromatic/Dark fruits/Foamy
Stolichnaya vodka, Crème de more, Lillete, St Germain elderflower, citrus & pineapple juice, fresh blackberry, vanilla syrup

HONG KONG 20TH CENTURY 15.00

Aromatic/Refreshing/Citric
Roku gin, Italicus Bergamotto liqueur, orange liquor, lemongrass & ginger cordial, citrus, grapefruit juice, ginger bitter

TAINTED LOVE 15.00

Exotic/Tropical/Spicy
Ampersand mango chilli gin, hibiscus liqueur, fresh chilli, sugar syrup, guava juice, citrus, mango purée

BARREL-AGED ZOMBIE 15.00

Refreshing/Boozy/Almond & spice notes
Myers and Appleton rum, cucumber cordial, coconut pulp, amaretto cordial, pineapple juice, Absinthe, ginger beer

41 CARAT 15.00

Zingy/Fruity/Special
Suntory Toki whisky, Roku gin, cherry cordial, maraschino Luxardo, cranberry juice, raspberry pulp, citrus, cherry bitter

LANDING IN YUCATAN 15.00

Floral/Fruity/Exotic/Aromatic
Tequila Patron reposado, Jose Cuervo Gold, prickly pear liqueur, mango pulp, vanilla syrup, citrus, guava juice

ARRACK PASSION FRUIT MOJITO 15.00

Fresh/Fruity/Exotic
Ceylon Arrack, rhubarb cordial, passion fruit pulp, lime, fresh mint

ALCOHOL-FREE COCKTAILS

QUO VADIS 12.00

Passion fruit and peach pulp, ginger cordial, mint leaves, guava juice

SPICED POMPEMOUSSE SPRITZ 12.00

Mango and blood orange pulp, fresh chilli, grapefruit juice, ginger beer

HERE TO ETERNITY 12.00

Strawberry and blackberry pulp, elderflower syrup, citrus, lychee juice

KALIKIMAKA COLADA 14.00

Mango and coconut pulp, basil cordial, pineapple & orange juice

GIN MENU

All served with Fever Tree Premium Tonic

MARTIN MILLER 14.00

ENGLAND

Black peppercorns, strawberries

AMAZONIAN 14.00

PERU

Fresh mint, dehydrated pineapple

GIN MARE 14.00

SPAIN

Fresh rosemary, fresh basil

COLOMBIAN ORTODOXY 14.00

COLOMBIA

Coffee beans, coconut

MONKEY 47 14.00

GERMANY

Grapefruit rind, sage leaf

GIN VINE 14.00

FRANCE

Green grapes, red grapes

ROKU 14.00

JAPAN

Shiso leaf, nashi pear slice

TANQUERAY 10 14.00

ENGLAND

Grapefruit rind, lime

BULLDOG 14.00

ENGLAND

Dehydrated orange, star anise

VAT INCLUDED

