

WHITE WINE

CAPE PROMISE CHENIN BLANC, SOUTH AFRICA

Refreshing ripe melon & citrus fruit with lively clean finish.

STD GLASS (250ML) £5.70 SML GLASS (175ML) £4.50 BOTTLE (75CL) £16.50

SANTA SERENA SAUVIGNON BLANC, CHILE

Pure Sauvignon flavours mean a refreshing mouthful of grassy fruit.

STD GLASS (250ML) £5.95 SML GLASS (175ML) £4.75 BOTTLE (75CL) £17.50

TRULLI PINOT GRIGIO, ITALY

Flowery aroma with a hint of spice. Dry & crisp with good fruit.

STD GLASS (250ML) £6.65 SML GLASS (175ML) £5.45 BOTTLE (75CL) £19.50

BILYARA CHARDONNAY, AUSTRALIA

Tropical fruit flavours & subtle oak spice. Crisp & refreshing.

STD GLASS (250ML) £6.85 SML GLASS (175ML) £5.65 BOTTLE (75CL) £19.95

TRIVENTO VIOGNIER, ARGENTINA

Enticing fruit flavours jump out of the glass in this delightfully fragrant viognier.

STD GLASS (250ML) £7.15 SML GLASS (175ML) £5.95 BOTTLE (75CL) £22.50

SARTORI ORGANIC SOAVE, ITALY

Fresh, clean & easy drinking!

BOTTLE (75CL) £19.25

ANAPAI RIVER SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

A vibrant, citrusy wine with an aroma of fresh gooseberries & packed with tropical flavours.

BOTTLE (75CL) £26.95

CHABLIS ROPITEAU FRERES, BURGUNDY, FRANCE

Ripe apples & brioche flavours. Elegantly dry with delicate mineral notes.

BOTTLE (75CL) £33.95

ANNIE'S LANE REISLING, CLARE VALLEY, AUSTRALIA

An enticing lemon & lime nose with floral overtones.

Intense, crisp, citrus style that has a long, zingy finish.

BOTTLE (75CL) £28.50

EL COTO VINTAGE RIOJA BLANCO, SPAIN

Pale lemon with green apples & citrus notes, intensely aromatic.

Dry, easy-drinking, leaving hints of white fruit &

floral aftertaste.

BOTTLE (75CL) £22.95

SANCERRE 'LA CRELE' DOMAINE THOMAS, FRANCE

Classic Sauvignon aromas & crisp gooseberry fruit.

Well made wine with vibrant fruit character.

BOTTLE (75CL) £32.95

PALESA FAIRTRADE CHENIN BLANC, SOUTH AFRICA

Strong tropical fruit flavouring on the nose. Rich fruit & firm

acidity gives a full mouthfeel & a lingering palate.

BOTTLE (75CL) £25.50

TERRAZAS RESERVA CHARDONNAY, ARGENTINA

Produced at a staggering 1200 metres above sea level, this is a

lively & vivacious wine, which heralds aromas of melon &

white peach aside a zingy tangerine freshness.

BOTTLE (75CL) £35.50

CAPE MENTELLE SAUVIGNON SÉMILLON, WESTERN AUSTRALIA

This classic Margaret River blend, from the sister winery

to the iconic Cloudy Bay, offers distinctive zingy fruit

aromas & bags of regional character.

BOTTLE (75CL) £40.00

RED WINE

ZARAPITO MALBEC, ARGENTINA

A delicious blend of soft, succulent berry fruits,

warm & full flavoured. Seal medal winner.

STD GLASS (250ML) £5.70

SML GLASS (175ML) £4.50

BOTTLE (75CL) £16.50

CAPE PROMISE PINOTAGE, SOUTH AFRICA

Ripe & full flavoured, packed with jammy fruit & hints of liquorice & plums.

STD GLASS (250ML) £5.95

SML GLASS (175ML) £4.75

BOTTLE (75CL) £17.50

SANTA SERENA CABERNET SAUVIGNON MERLOT, CHILE

Full, rich, blackcurrant fruit flavours make this Chilean Cabernet a real joy to drink.

STD GLASS (250ML) £5.95

SML GLASS (175ML) £4.75

BOTTLE (75CL) £17.50

ROPITEAU L'EMAGE MERLOT, FRANCE

A delicious Merlot from the south of France with soft, velvety flavours.

STD GLASS (250ML) £6.15

SML GLASS (175ML) £4.95

BOTTLE (75CL) £18.95

BILYARA SHIRAZ, AUSTRALIA

Shiraz characters of plum & red berries on the nose & palate,

typically soft & easy drinking.

STD GLASS (250ML) £6.55

SML GLASS (175ML) £5.35

BOTTLE (75CL) £18.95

EL COTO VINTAGE RIOJA CRIANZA, SPAIN
Well-structured, with loads of fruit concentration, showing the powerful, fruity aromas of strawberry, vanilla & liquorice BOTTLE (75CL) £26.95

DANCING BULL ZINFANDEL, LODI, CALIFORNIA
Lots of ripe dark fruit flavours, complemented by bright raspberry & strawberry notes, black pepper & vanilla. BOTTLE (75CL) £28.50

CONO SUR ORGANIC PINOT NOIR (TRANSITIONAL), CHILE
Bursting with aromas of strawberries, wild berries, plums & light chocolate make this an intensely aromatic & delicious wine! BOTTLE (75CL) £22.95

PLAISIR DE MERLE CABERNET SAUVIGNON, PAARL, SOUTH AFRICA
Plum & dark chocolate with a hint of spice. BOTTLE (75CL) £27.50

BAROLO 'LE TERRE', PIEMONTE, ITALY
Garnet red colour, with a distinctive ethereal bouquet followed by ripe fruit flavours & a hint of oak. BOTTLE (75CL) £37.00

CHÂTEAU MÉAUME, BORDEAUX, FRANCE
A rich, soft, early-maturing Claret. Largely Merlot based, it shows ripe plum & blackberry fruit with hints of spice BOTTLE (75CL) £30.95

MARQUÉS DE CÁCERES RIOJA RESERVA, SPAIN
Rich & powerful, with spicy fruit, soft tannins & well integrated oak flavours. BOTTLE (75CL) £39.00

CAPE MENTELLE CABERNET MERLOT, WESTERN AUSTRALIA
Inspired by the classic red wines of Bordeaux, Cape Mentelle has developed an international reputation & this blend captures the delicious blackcurrant fruit & smoky characters associated with the regions red wines. BOTTLE (75CL) £44.95

TERRAZAS RESERVA MALBEC, ARGENTINA
With it's roots historically deep seated in the classic wine producing regions of Bordeaux & Cahors, this intense & luscious wine is proof that Argentina is Malbec's new spiritual home. BOTTLE (75CL) £35.95

ROSÉ WINE

HUMBOLDT COAST ROSÉ, CALIFORNIA

A light, fresh rosé from the home of style!

STD GLASS (250ML) £6.15 SML GLASS (175ML) £4.95 BOTTLE (75CL) £18.95

TRULLI PINOT GRIGIO BLUSH, ITALY

Soft pink colour, refreshing burst of strawberries, a very easy style of wine.

A definite crowd pleaser.

STD GLASS (250ML) £7.05 SML GLASS (175ML) £5.85 BOTTLE (75CL) £20.50

EL COTO VINTAGE RIOJA ROSADO, SPAIN

Fragrant, with berry notes, intense orange & lime acidity.

Dry & Fruity.

BOTTLE (75CL) £21.50

DESSERT WINE

NEDERBURG NOBLE LTE HARVEST, SOUTH AFRICA

Aromas of dried apricots and raisins. Overtones of vanilla on the palate. A great dessert wine! Trophy for best Botrytis Wine IWSC 2006.

GLASS (125ML) £6.75

BOTTLE (37.5CL) £19.95

MAS LAVAIL 'EXPRESSION' GRENACHE NOIR, MAURY

Oozing red fruit flavours with hints of cocoa. Ideal with red meats & perfect with fruit or chocolate desserts.

GLASS (125ML) £6.95

GLASS (175ML) £9.00

BOTTLE (75CL) £30.00

CHAMPAGNE & SPARKLING WINE

SARTORI PROSECCO (Italy)

Fruit, freshness & finesse: that's what Italy's finest sparkling is all about.

GLASS (125ML) £5.75

BOTTLE £24.95

ROCCO PROSECCO (Italy)

Bright & brilliant & slightly aromatic. Citrus fruit on the mouth. BOTTLE (75CL) £27.95

ROCCO VENEZIE ROSÉ PROSECCO (Italy)

The bouquet is flowery & well rounded with aromas reminiscent of raspberries & hints of cranberries & cherries.

GLASS (125ML) £6.50

BOTTLE (75CL) £30.95

MOËT & CHANDON BRUT IMPÉRIAL

The most fabulous & seductive expression of its style, the Brut Impérial reveals the magic of the world's best loved Champagne.

GLASS (125ML) £9.50

MINI (200ML) £15.95

BOTTLE (75CL) £55.00

MAGNUM (1.5L) £110.00

MOËT & CHANDON ROSÉ IMPÉRIAL

Intensely fruity & flamboyant, the Rosé Imperial is glamorous, extrovert & truly is the Champagne of the moment.

GLASS (125ML) £12.95

MINI (200ML) £19.50

BOTTLE (75CL) £75.00

MAGNUM (1.5L) £150.00

MERCIER BRUT

The perfect expression of conviviality, authenticity & elegance of this esteemed & most popular Champagne house.

BOTTLE (75CL) £50.00

MERCIER BRUT ROSÉ

The very essence of rosé Champagne – perfect for summer sipping on lazy afternoons.

BOTTLE (75CL) £55.00

MOËT & CHANDON GRAND VINTAGE 2000

The 6th Vintage from this great Champagne house is assertive & complex, yet delightfully spirited & mischievous. How can you resist?

GLASS (125ML) £11.50

BOTTLE (75CL) £80.00

VEUVE CLICQUOT YELLOW LABEL BRUT N.V.

A symphony of fresh fruit characters with a forcefulness which makes it so recognisably Clicquot.

BOTTLE (75CL) £60.00

VEUVE CLICQUOT ROSÉ

A perfect combination of elegance & flair – a true delicacy.

BOTTLE (75CL) £85.00

LANSON NOBLE CUVÉE BRUT

Selected from the top Grand Cru vineyards & aged for 5 years. Citrus, honey & spices. Rich & mouthfilling.

BOTTLE (75CL) £150.00

LANSON NOBLE CUVÉE ROSÉ

Medium body with intense wild fruit flavours, balanced by a touch of minerality from the Chardonnay.

BOTTLE (75CL) £160.00

BOLLINGER SPECIAL CUVÉE

Bollinger are traditionalist & this is an old fashioned beast of a biscuity Champagne.

BOTTLE (75CL) £60.00

LAURENT PERRIER ROSÉ (SUBJECT TO AVAILABILITY)

An excellent rosé – creamy, smooth & heavenly to drink.

BOTTLE (75CL) £90.00

KRUG GRANDE CUVÉE

Unique, magnificent & unforgettable. A magical combination of richness & balance, always ending with a final flourish of freshness.

HALF BOTTLE (37.5CL) £118.00

BOTTLE (75CL) £185.00

KRUG ROSÉ

The Krug family waited 140 years before releasing their first rosé in 1983. One sip of Krug Rosé & it is evident that it was worth the wait.

HALF BOTTLE (37.5CL) £200.00

BOTTLE (75CL) £375.00

DOM PÉRIGNON 2000

“An indefinable je ne sais quoi, never upsetting the integrity of the wine”

RICHARD GEOFFROY, CHEF DU CAVES, DOM PÉRIGNON.

BOTTLE (75CL) £175.00

DOM PÉRIGNON ROSÉ 1998

A remarkably balanced wine that is both sophisticated & clear-cut with a vibrancy that leaves you wishing for more.

BOTTLE (75CL) £375.00

LANSON CUVÉE BLANC DE BLANCS VINTAGE

The full, well rounded and long lasting concentration of flavours gives this wine its charm and ends with a final citrus flourish.

BOTTLE (75CL) £175.00

DOM PÉRIGNON CÉNOTHÈQUE 1995

The power & structure is all consuming as the density of the fruit is thrown into relief on the palate, & the pure finish – lively & incisive – is unveiled.

BOTTLE (75CL) £295.00

LOUIS ROEDERER CRISTAL (SUBJECT TO AVAILABILITY)

*Everything great Champagne should be:
rich, powerful & full of flavour.*

BOTTLE (75CL) £325.00

THE CLASSICS

FRENCH MARTINI £6.95

Absolut vodka is shaken with pineapple juice & Chambord liqueur.

BRAMBLE £6.95

A contemporary classic created by Dick Bradsell. Bombay Sapphire gin with lemon juice & crème de mûre liqueur over cracked ice.

WHITE LADY £7.25

Dundee born Harry McElhone lays claim to the creation of this classic from the 1920's, during his stint at Harry's New York Bar in Venice. Martin Miller's gin, cointreau & freshly squeezed lemon juice. May contain pastuerized egg white

OLD FASHIONED WHISKY COCKTAIL £7.25

Woodford Reserve bourbon is slowly stirred with bitters, sugar & ice.

MOJITO / £6.95

LUXURY MOJITO MADE WITH 10 CANE RUM £9.95

Bacardi Superior rum or 10 Cane Rum churned with fresh mint, lime juice & sugar

DAIQUIRI £6.95

Bacardi Superior rum shaken with hand-squeezed lime juice & caster sugar

MAI TAI £7.95

Mount Gay rum & Wray and Nephew rum shaken with orgeat, Cointreau apricot brandy & fresh lime

CAIPIRINHA £6.95

Sagatiba Pura cachaça shaken with lime wedges sugar & cracked ice

MOSCOW MULE £6.95

Absolut vodka shaken with fresh lime, bitters & ginger beer

BLOODY MARY /
LUXURY WITH BELVEDERE VODKA £7.95 / £9.95

Absolut Peppar vodka, Big Tom tomato juice & spices

VODKA MARTINI / LUXURY WITH KETTEL ONE VODKA	£6.95 / £9.95
<i>Absolut vodka, stirred with Noilly Prat rinsed ice, served straight up with olives</i>	
GIN MARTINI	£6.95
<i>Plymouth gin, stirred with Noilly Prat & Orange bitters rinsed ice, served straight up with a lemon twist</i>	
MANHATTAN	£7.25
<i>Four Roses bourbon, stirred with Noilly Rouge Vermouth, Angostura bitters & served straight up with rosé vermouth macerated cherry</i>	
CLASSIC CHAMPAGNE COCKTAIL	£12.95
<i>Courvoisier Exclusif Cognac with bitters soaked sugar cube, topped with Moët Champagne</i>	
BELLINI	£7.95
<i>House made peach purée stirred & served with Sartori Prosecco</i>	
DARK 'N' STORMY	£7.25
<i>The national drink of Bermuda. Goslings Black Seal rum, with fresh lime wedges & Ginger beer</i>	
THERESA'S TREACLE	£6.95
<i>Santa Theresa rum is stirred with maple syrup, barrel aged bitters & pressed apple juice</i>	

HAVANA, CUBA

In the 1920s, Prohibition caused imbibers and mixers alike to flee for Havana to enjoy their spirits and cocktails. Bars such as El Florida, El Boudegita del Medio and Sloppy Joe's became world renowned thanks to literary giants such as Hemingway, who would sit for hours in El Florida, drinking Daiquiris expertly made by the first famous cantinero, Constante Ribalagua, known as 'El Rey de los Coteleros', The Cocktail King. He is said to have squeezed over 80 million limes and to have made over 10 million Daiquiris before his death in 1952.

REFRESCO, FLOR DE NARANJA £6.95

From Charles H. Baker Jr's 1939 publication, 'A Gentleman's Companion'; we have created our version of this unearthed gem from the 1930s. Bombay Sapphire gin is shaken with freshly squeezed orange juice, orange blossom water, sugar & egg white. A fruity, fragrant cocktail which truly delights.

AMAR DE CUBA £7.95

A great refreshing & fruity rum based drink. Mount Gay rum with Xanté pear based cognac, pressed apple juice, balanced with lime juice & sugar. A long, cooling punch style cocktail.

WIL P TAYLORS HOTEL DE NACIONAL SPECIAL £7.95

We find this recipe from 1931, Wil P Taylor's rum based cocktail from the aforementioned famous hotel in Havana. Charles H Baker Jr, in his 1937 publication, 'The Gentleman's Companion', says of this drink; "One of the three finest Bacardi drinks known to science. He's right, a spectacular mix of Bacardi Oro rum, fresh pineapple & lime, apricot brandy, served short.

MARY PICKFORD £7.95

Another timeless classic, from the Hotel De Nacional, Cuba. Created mid-prohibition by bar-keep Fred Kaufmann for the aforementioned star, a perfectly balanced cocktail consisting of Bacardi Oro rum, fresh pineapple juice, maraschino & grenadine.

VIVA EL PRESIDENTE £7.95

An award winning variation on the Cuban classic, El Presidente. Shaken with Havana 3 rum, Italian vermouth & Aperol, orange blossom water & egg white. A more palatable version than its classic counterpart.

THE MOJITO

£6.95 / £9.95

A timeless classic, presented here in 3 different methods, with either Bacardi Superior rum or 10 Cane rum.

CLASSIC CUBAN MOJITO

This recipe, one of the oldest found in print, comes from the famous Sloppy Joe's bar in Havana, Cuba. From the early 1930s, this method belies the drink's history and points its origins towards the imported 'Collinses' of US Bartenders.

CONTEMPORARY UK VARIATION

At some stage or another, muddled lime wedges found their way into this drink, to become the accepted standard across the nation. This method, along with refined brown sugar, releases more oils from the lime skin to make an entirely different drink from Cuban version.

RICK'S MOJITO

Playing Devil's Advocate, we take influence from both methods, replacing lime wedges with freshly squeezed juice, and churning with crushed ice & pressed mint.

MANHATTAN, NEW YORK

Before the Volstead Act swept across the states in January of 1920, mixologists crafted some of the finest drinks created, drinks that we still enjoy made the way they were over 100 years ago. The Manhattan, The Martini, all have stood the test of time and have spawned thousands of imitations and variations every one as unique.

Today, New York is arguably home to some of the finest cocktail establishments the world has ever seen. Giants such as Dale De Groff, Gary Regan and David Wondrich have inspired the likes of Sasha Petraske, Julie Reiner and Audrey Saunders to create altars to the cocktail culture inspired by the speakeasies of the past. Milk & Honey, The Pegu Club, Clover Club and many others are places where aficionados can enjoy and partake in a style and taste, of the past and the future, of the craft of the cocktail.

TOBY CECCHINI'S COSMOPOLITAN £7.50

This original recipe is taken from Toby Cecchini's book, Cosmopolitan. This recipe makes for a drier, more sophisticated drink, using less cranberry and fresh lemon juice to highlight the citrus of Ketel 1 Citron vodka & Cointreau.

THE AVIATION £7.50

An early recipe for this stunning drink from 1916, Hugo Ensslin's 'Recipes For Mixed Drinks', which at least answers questions behind the mystery of the name with the addition of crème de violette to a mix of Beefeater gin, maraschino liqueur & fresh lemon juice. Sublime.

THE CLOVER CLUB COCKTAIL £6.95

From the early 1900s, this drink hails from Philadelphia, in the bar of the old Bellevue-Stratford Hotel, where the aforementioned club, composed of literary, legal, financial and business lights of the Quaker City often wined & dined. A very fetching, refreshing combination of Plymouth gin, house-raspberry syrup, fresh lemon juice & egg white, made in the house style with dry vermouth.

WHISKY SMASH £7.95

The height of this drink's popularity in the 1850s led to the drink being mentioned in an 1859 issue of Harpers Monthly. Here we shake Chivas Regal whisky, fresh mint, lemon wedges and refined sugar.

THE JOE RICKEY £6.95

Colonel Joe Rickey was famous for asking bartenders to make this drink for him, which can be traced back to 1883, and to Shoemakers in Washington DC comprising of a 'blood cooling' mix of fresh lime juice, Bailey Nicol Jarvie whisky & soda.

THE BRANDY DAISY £9.95

This Brandy version of The Daisy, is made to the old school, 1870 recipe. To a mix of Courvoisier Cognac, fresh lemon juice & sugar, we omit the Grand Marnier, and add a few splashes of Sailor Jerry Spiced rum.

THE PARKAROO NO.2 £6.95

Variation on the original Parkaroo, from The Stork Club. El Jimador Blanco tequila is shaken with plum & tequila preserve and Noilly Prat dry vermouth.

NEW YORK SOUR £7.95

Our take on the Rye based New York Sour. Ardbeg Islay malt whisky is shaken with fresh lemon juice, egg white & sugar, the drink is served straight up with a shiraz float. A spectacular smoky digestif.

THE BLACK ROSE £9.95

Our take on a forgotten classic, The Rose. Belvedere Black Raspberry vodka is shaken with Kirsch, vermouth & raspberry syrup.

OVAL RAYS £9.95

A spectacularly clean, refreshing take on the classic dry Martini. Oval vodka is stirred with peach bitters, Galliano L'Authentico and Noilly Prat vermouth.

NEW ORLEANS

“The city that care forgot’, New Orleans reinvented the cafés of Paris, the pubs of Ireland and the piazzas of Rome. There, indulgence was infused with European and African heritage and baked under the Caribbean sun that is New Orleans languid charm. The cocktail is a metaphor for the best qualities of the city itself. Teetotallers arrive there with their inhibitions lowered, their creativity stimulated, and their minds open to a more romantic view of the world.” – KERRI McCaffety, OBITUARY COCKTAIL, 1999.

From Ramos’ Gin Fizz, Absinthe, Dixie jazz and Katrina, the history, legacy and culture of New Orleans is as diverse as the cocktails it has inspired. We present a selection of those which invoke the taste and aroma of the birthplace of Mardi Gras.

BREAKFAST THYME £8.25

A refreshing aperitif consisting of Belvedere vodka, freshly squeezed pink grapefruit juice, thyme, fresh lemon juice & sugar and egg white.

LYNCHBURG SOUR £6.95

Jack Daniel’s Tennessee Whiskey is shaken with fresh lemon juice, sugar, egg white. Served straight up with a Chambord float.

WATERMELON DAIQUIRI £7.95

Elements 8 platinum rum from St.Lucia is shaken with house-made watermelon syrup, lemon juice & syrup, for this mouth-watering tropical daiquiri.

CINQUANT CINQUANT £6.95

St.Germain Elderflower liqueur is stirred with Noilly Prat Dry Vermouth over ice with grapefruit bitters and served straight up. An easy to drink, refreshing aperitif.

TENNESSEE WILLIAMS £6.95

Jack Daniel’s Tennessee whiskey is shaken with lychee liqueur, fresh, muddled Williams Pear, peach bitters, egg white & sugar for a frothy & mouth watering cocktail.

NO TOCADO £6.95

El Jímador Blanco tequila is shaken with fresh pineapple chunks, falernum, kola nut bitters and pomegranate molasses.

JAMIESON'S RUN £8.25

Blackwoods gin is stirred with St.Germain Elderflower liqueur, Green Chartreuse & grapefruit bitters in this refreshing tribute to a good friend & gent.

WELL BELOW PAR £6.95

42 Below vodka is shaken with Alize Rosé liqueur, fresh sage, lemon & sugar, served straight up.

THE KNICKERBOCKER £6.95

A popular refreshing drink in the 1850s, hidden by time & temperance. Enjoyed here with a mix of Mount Gay rum, fresh lemon & lime juice, raspberry syrup & Cointreau.

FAITHLESS £7.25

The unique botanicals of Hendrick's gin are enhanced in this spectacularly refreshing & dry long drink. Tangy red grapes are shaken with fresh sage, lemon juice & sugar and topped with tonic water.

BRITISH IMPERIAL LIBATIONS

At its height, the British Empire spanned the entire globe. From Africa to India, from the Caribbean to the Far East, the Empire's influence was far-reaching. In the US cocktails centered on whisky, brandy and rum, vermouths and bitters, while in the UK a group of bartenders under the guise of the UKBG (United Kingdom Bartenders Guild) were mixing something altogether different from their cousins. Fresh fruit, sherries, ports and brandies were frequently being mixed with liqueurs from the continent to produce much fruitier and lighter drinks. Some of the most popular British drinks are very much influenced by the countries in which they were created, The Pegu Club cocktail created in Burma in the 1920's, is a very dry, tart drink which must have been an absolute delight in the searing heat of India.

Here, we select some fine examples of cocktails in which the distinct British style is evident or has influenced:

THE PEGU CLUB COCKTAIL £7.25

A cocktail created during the British colonisation of Burma. This delight comes from the club of the same name, 1920's Rangoon. Tanqueray gin, Cointreau, fresh lime juice & angostura bitters, a dry, refreshing aperitif. Half cocktail, half dream.

THE VESPER £7.95

Martin Miller's gin is shaken with Russian Standard vodka & lillet blanc, a classic Martini favoured by 007 Author Ian Fleming.

ALEXANDER'S GIN FIZZ* £6.95

The personal mix accredited to David J Alexander, 2008. Plymouth gin is shaken with fresh lemon & lime juice, egg white & sugar, crowned with soda water.

THE SCOFF LAW COCKTAIL £7.25

Rittenhouse Rye whisky, Noilly Prat, fresh lemon juice, grenadine.

HARRY'S NEW YORK BAR, PARIS.

THE GARDEN GRAIN & GRAPE* £7.50

Finlandia vodka, grapes, apple juice, egg white, Chenin Blanc white wine, sugar.

RANGOON RUBY STAR* £8.25

Grey Goose L'Orange vodka, Aperol, lemon juice, egg white, sugar.

THE DERBY COCKTAIL	£7.95
<i>Monkey Shoulder whisky shaken with Martini Rosso, Cointreau & freshly squeezed lime, mint. Trader Vic 1947, Kentucky Derby.</i>	
ROSATO AMERICANO*	£6.50
<i>Variation on the Classic Americano cocktail. Martini Rosato & Martini Bianco are built with ice, stirred and topped with soda & a chambord float. A low alcohol, refreshing aperitif.</i>	
CHANCELLORS DAISY*	£7.95
<i>Award winning combination of Bols Genever, Galliano L'Authentico, fresh lemon & lime & pomegranate grenadine, shaken & served straight up, topped with soda.</i>	
TAIN'TED OLD FASHIONED WHISKY COCKTAIL*	£7.25
<i>Glenmorangie 10yr old whisky, stirred with honey, orange blossom water & orange bitters.</i>	
RASPBERRY PIMM'S ROYALE*	£6.95
<i>Chambord berry liqueur served with Pimm's & seasonal fruits & charged with seltzer.</i>	
1793 SOUR*	£7.25
<i>Plymouth gin is shaken with cardamom syrup, fresh lemon juice, egg white, orange & lemon bitters. A short drink which complements and celebrates the artisan spirit from Plymouth.</i>	

THE CEREMONY OF THE PUNCH BOWL

The Punch Bowl is believed to be the first and earliest mixed drink ever made. Recipes still exist today which date back to the 17th century, and, barring a few ingredients, can be reproduced fairly accurately in many modern bars today.

Many punches were originally rum based and would contain spirits, liqueurs, fruits, tea and water. They would be made in advance, allowing the flavours to marry and cool, and then served in an ornate bowl decorated with many fruits and flowers. The punch was enjoyed for centuries, and was a ceremonial drink to be enjoyed convivially among friends and guests. Many punch recipes are named after British Army Regiments, eschewing their love of company, celebration and inebriation.

Eventually, punch bowls were reduced and prepared in individual servings which would in turn become the cocktail. Punches, however, can only truly be enjoyed in the company of friends, as best described in this 17th century drinking poem, entitled 'Drink, And Fill The Bowl Again'.

*Bring me, boy, a flowing bowl,
Deep and spacious as the sea,
Then shall every noble soul
Drink and fathom it with me;
While good-humour is afloat,
E'er to part would be a sin;
Let us sail in pleasure's boat,
Drink, and fill the bowl again.*

We present a small selection of punches, some old, some very old, and some new:

AMAR DE CUBA (serves 2 or more) £14.95

One of our most popular rum cocktails, made here to enjoy with a friend. A fruity combination of Mount Gay rum, Xanté Pear cognac, pressed apple juice, lime & sugar. A long, refreshing cocktail which captures the love & soul of Cuba.

THE ALAMAGOOZLUM PUNCH (serves 2 or more) £29.95

Or, to give it its full title; 'J.Pierpoint Morgan's Alamagoozlum; the Personal Mix Credited to that Financier, Philanthropist & Banker of a Bygone Era'. – Charles H Baker Jnr. 1939. An ambrosial, heavenly mix of Genever gin, Myer's rum, Green Chartreuse, sugar bitters & Cointreau. The drink is dry-shaken with pasteurised egg-white, then served & stirred over ice.

PASADOBLE PUNCH (*serves 2 or more*) £24.95

Our take on the legendary 'Fish House Punch'. Created in 1748, this cocktail was invented to celebrate the momentous occasion of women being allowed into the premises of the 'Fish House' – a gentleman's society devoted to escaping the domestic tribulation, for the first time, in order to enliven the annual Christmas party. An invigorating mix of Bacardi Superior rum & Myer's rum, Janneau Armagnac, Xanté pear brandy, mint tea & elderflower.

THE CURAÇAO—NOW PUNCH (*serves 6 or more*) £55.00

Our take on a forgotten classic, the Curaçao punch, from 1882. 'King of Cocktails', Dale De Groffs' favourite rum punch. A luxurious combination of Myer's rum, Janneau Armagnac, Grand Marnier, Maraschino liqueur & pineapple juice. This exotic punch is served at your table, and is spectacularly invigorated by the addition of an entire bottle of Sartori Prosecco.

BLACK RASPBERRY PUNCH (SERVES 4) £34.95

Belvedere Black Raspberry vodka, Chambord, cranberry juice, Shiraz red wine & Cherry Marnier

ROSE BOWL PUNCH (SERVES 2 OR MORE) £24.95

A refreshing, cooling punch made with Chambord, cranberry juice dry vermouth Cointreau & rosé prosecco.

HOUSE SPIRITS (25MLS)

	ABV%
ABSOLUT VODKA, SWEDEN	40%
PLYMOUTH GIN, PLYMOUTH	40%
BAILIE NICOL JARVIE WHISKY, SCOTLAND	40%
BACARDI SUPERIOR RUM, PUERTO RICO	37.5%
JACK DANIEL'S WHISKEY, TENNESSEE	40%
WOODFORD RESERVE BOURBON, KENTUCKY	42.5%
EL JIMADOR TEQUILA, MEXICO	38%
COURVOISIER EXCLUSIF COGNAC, FRANCE	40%
DISARONNO AMARETTO, ITALY	28%
ROMANA SAMBUCA, ITALY	42%

DRAUGHT BEER

BELHAVEN BEST, SCOTLAND	PINT	3.2%
BUDWEISER, U.S.A.	PINT	5.0%
GUINNESS, IRELAND	PINT	4.1%
KIRIN ICHIBAN, JAPAN	PINT	5.0%
STELLA ARTOIS, BELGIUM	PINT	5.1%
RED STRIPE, JAMAICA	PINT	4.7%
BITBURGER, GERMANY	PINT	4.8%
AMSTEL, HOLLAND	PINT	4.1%
HEINEKEN, HOLLAND	PINT	5.0%

BOTTLED BEER & CIDER

INNIS & GUNN, SCOTLAND	330ML	6.6%
BUDWEISER, U.S.A.	330ML	5.0%
CROWN, AUSTRALIA	330ML	4.9%
CORONA, MEXICO	330ML	4.6%
ESTRELLA DAMM, SPAIN	330ML	4.6%
HEINEKEN, HOLLAND	330ML	5.0%
MICHELOB, U.S.A.	330ML	5.0%
TIGER, SINGAPORE	330ML	5.0%
PERONI NASTRO AZZURRO, ITALY	330ML	5.2%
MODELO, MEXICO	330ML	5.4%
MAGNERS IRISH CIDER, IRELAND	330ML	4.5%
KOPPARBERG PEAR CIDER, SWEDEN	330ML	4.5%