



## **Aperitivo**

£7.00

Pre-dinner drinkies designed to whet your whistle and peak your hunger.

### **Spritz**

The traditional Italian aperitivo; Aperol served in a large glass over ice topped with prosecco with slices of blood orange.

### **Scarlet Fever**

Scarlet Ibis rum and Aperol shaken with lemon, sugar and egg white served tall over crushed ice and charged with soda.

### **Pelican Briefs**

Hayman's Gin, Lillet Blanc shaken with eucalyptus syrup mashed with fresh mandarin and cucumber. Served in a wine glass over crushed ice and topped with tonic.

### **The Milanese**

Hayman's Gin, a dash of Campari, lemon juice and sugar shaken hard with fresh passionfruit and grapefruit juice. Served long over crushed ice.

### **The Brazilian**

Albelha cachaca stirred with Dubonnet and Aperol served in a tiny wee wine glass with a sprig of mint and a twist of orange.

### **How Tequila Frenchman**

El Jimador Blanco tequila shaken hard with Noily Prat, St. Germain Elderflower and hibiscus syrup. Served straight up.





## **Lounge Cocktails**

£7.00

Lounge style cocktails to accompany our lounge style jazz.

### **Porn Star Martini**

Cariel Vanilla Vodka and fresh passion fruit shaken with Passoa, vanilla infused sugar, a dash of lemon juice and pineapple juice. Served up with a side of bubbles.

### **Cloving Optional**

Clove infused Haymans Gin muddled with fresh apricot, shaken with Vin Santo (dessert wine), apricot brandy and orange juice. Served up.

### **Blackberry and Honey Caipirihna**

Albeha Cachaca, smashed with fresh blackberries, lime and honey, served over crushed ice with a bee pollen coated blackberry.

### **Hemmingway Daiquiri**

El Dorado 3yr old rum shaken hard with maraschino liqueur lime and grapefruit juice.

### **Grand Tamarind Margarita**

El Jimador and Grand Marnier shaken with sweet tamarind paste, lime and egg white. Served up in a chilli salt rimmed glass.

### **Cocker Spaniard**

Xorigeur Spanish gin shaken with red wine and citrus fruits, sweetened slightly and topped with San Pelligrino Arancia.

### **The Truffle Mash Mary (£8.00)**

Our Bloody Mary made with imported truffle infused mash potato and Sputnik horseradish vodka, spiced to you liking and scented with thyme. If you're a wuss then a standard Bloody Mary is available.





## **Dessert Cocktails**

£7.00

### **Piñata**

Goslings dark rum, grilled pineapple and fresh basil balanced with lemon juice and sugar shaken hard and served over ice with balsamic glazed strawberries.

### **Lemon Cheesecake**

Dry white wine, Frangelico and Limoncello topped with gingerbread and cinnamon flavoured mascarpone. Served up with a biscuit edge and a dusting of nutmeg.

### **Rupert Pumpkin**

Kahlua and ginger liqueur shaken with gingerbread cream and pumpkin purree. Served in a martini glass with ground nutmeg and biscuits.

### **Bela Lugosi**

A shot of espresso shaken hard with Solerna blood orange liqueur, crème de cacao and Frangelico. Served up.

### **Hot Buttered Rum (only available on Weekends)**

Scarlet Ibis rum and Pimento Dram warmed up with spiced butter and cider, served in a mug.

### **Caruba**

Albeha Cachaca shaken with Rubis chocolate liqueur, fresh muddled strawberries and caramel syrup with a splash of red wine.





## **Digestivo**

£7.00

### **Heart Break Motor Oil Manhattan**

Equal parts Makers Mark, Rubis chocolate liqueur and Lillet Rouge vermouth stirred with a dash of caramel and dark chocolate bitters. Served up in a martini glass with a cherry.

### **Kick in the Plums**

Plum brandy with gingerbread syrup, lavender bitters and hot water, stirred together with a cinnamon quill.

### **Blues Blazer (Tilt)**

Cognac and Drambuie burned with vanilla infused sugar and orange peel. Served over ice in a brandy balloon.

### **Old Fashioned- Ask for variations.**

Your choice of Bourbon stirred over ice very slowly to the perfect dilution with orange peel, sugar and bitters. With or without garbage.

### **Lions Tail (£8.00)**

Redemption Rye shaken with Pimento Dram, fresh lime and maple syrup. Served up with a twist of lime zest.

### **Il Tevere**

Intriguing mix of Montenegro, Crème de Menthe and Punt e Mes, all stirred together and served short over ice with a twist of orange and freshly grated nutmeg.

