

Our Cocktails

Champagne Cocktails

- The Champagne Cocktail** 13.5
The original and still one of the best. Remy Martin VSOP, brown sugar and Angostura Bitters topped with sparkling Brut for a smooth yet complex drink
- French 75** 11.5
Great, subtly flavoured aperitif. Japanese Gin, Sparkling Brut, Lemon juice and sugar - it was named after a French 75 artillery piece
- Kir Royale** 12.5
The French Classic of Crème de Cassis Liqueur topped with sparkling Brut
- Aperol Spritz** 13.5
Refreshing fizzy soda and sparkling Brut balance the bitterness of the Aperol, served with an orange slice - a great pick me up

Six Favourites

- Pornstar Martini** 14.5
Our take on a modern classic and hugely popular cocktail of Passion Fruit, Vanilla Vodka, Vanilla Syrup, Passoa Liqueur, Orange Juice, topped with sparkling Brut
- Solero** 12.5
Vanilla Vodka, Pineapple and Orange Juice, Passion Fruit Syrup and Double Cream. Long live Summer!
- Raffaello** 13.5
Baileys, Frangelico Coconut and Double Cream. A smooth velvety cocktail.
- Tiramisu** 12.5
Rum Chata white Rum, Coffee, Chocolate Liqueur and Double Cream.

“Alcohol may be man’s worst enemy,
but the bible says love your enemy.”

~ Frank Sinatra

SIX

COCKTAILS | WOODSTONE OVEN | GRILL | PUDDINGS

Around the World in Fourteen Drinks

- Margarita (Mexico)** 13.9
Tequila and Cointreau shaken with fresh Lime juice, complete with a salt rim. Invented in 1938 by Carlos "Danny" Herrera at his restaurant Rancho La Gloria, near Tijuana
- Cuba Libre (Cuba)** 9.9
Muddled Lime, sugar and Dark Rum topped with Cola. Created at the turn of the 20th Century in Havana – “Free Cuba!”
- Manhattan (USA)** 8.5
Rittenhouse Rye, sweet Vermouth, Maraschino liqueur and Angostura Bitters. Originating at the Manhattan Club in New York City in the early 1870s
- East India (India)** 8.9
Brandy mixed with Pineapple juice, Maraschino liqueur, Curacao and Angostura Bitters and Grenadine. Popular with the English living in East India
- Caipirinha (Brazil)** 10.5
The national Cocktail of Brazil, this is a simple yet stunning classic. Lime, sugar and Cachaca, the Brazilian Spirit distilled straight from fresh sugar cane juice, churned over crushed ice
- London Buck (England)** 9.5
Beefeater Gin, Lemon juice and Ginger Beer. Classic and unbeatable English combination
- French Martini (France)** 13.5
Vodka, Chambord and Pineapple juice shaken hard with a healthy froth. 1980s deliciously sweet cocktail created to bring France’s Chambord Liqueur to life
- Bellini (Italy)** 12.5
The perfect mix of Prosecco and Peach puree. The Bellini was invented by Giuseppe Cipriani, founder of Harry’s Bar in Venice
- Moscow Mule (Russia)** 10.5
Muddled lime, sugar and Vodka, topped with Ginger Beer. This tangy cocktail became a major craze in the 1950s paying homage to Russia’s signature drink
- Singapore Sling (Singapore)** 12.5
Plymouth Gin, Dom Benedictine, Cointreau, Cherry liqueur, Pineapple juice, Grenadine and Angostura Bitters. The famous Raffles Hotel cocktail created by Ngiam Tong Boon, a Hainanese bartender working at The Long Bar
- Japanese Slipper (Japan)** 10.5
Midori, Cointreau and Lemon juice, shaken and garnished with a maraschino cherry. Created in 1984 by Jean-Paul Bourguignon, using Japan’s signature Melon Liqueur
- Toberlerone (Australia)** 13.5
Frangelico, Khalua and Baileys mixed with cream. Created in 2003 by Simon Difford in Sydney, it’s the perfect dessert in a glass
- Dark and Stormy (Bermuda)** 10.5
Close your eyes and this tall and refreshing mix of Gosling’s Dark Rum, lime juice, Angostura Bitters and Ginger Beer takes you back to the Caribbean
- Pisco Sour (Peru)** 9.5
Created in Cerro de Pasco after running out of whiskey. Muscat Grape Brandy, lime juice, sugar syrup, shaken with egg white and bitters

House Cocktails

- Zubrowka Spice** 8.5
Zubrowka, Grapefruit liquor, Apple juice, ½ fresh Lime, Cinnamon powder and stick garnish
- Where's My Yacht?** 11.5
Belvedere Vodka, Lime juice, Honey, Cucumber and Sparkling Brut
- Grapefruit Cooler** 9.5
Havana 3yr, Grapefruit juice, sugar syrup, Lemon juice, topped with soda, mint sprig garnish
- Inverary Gangster** 9.5
Bowmore 12yr, Cointreau, ½ fresh lime, topped with Ginger Beer, lime wedge garnish
- Bubble Whammy** 13.5
Our playful twist on the popular Lychee Martini, we’ve combined Hendricks gin, Lychee Liqueur, lime juice and elderflower cordial, and topped with a champagne foam.
- Smoked Maple Re-Fashioned** 14.5
Our expertly infused clementine and maple syrup rum is stirred down with angostura bitters and brown sugar and smoked with applewood.

Classic Cocktails

- Long Island Iced Tea** 13.5
Vodka, Gin, White Rum, Tequila & Cointreau, shaken with Lemon juice topped with Cola. Created in the 1920 Prohibition Era and perfected in the 1970s
- Cosmopolitan** 12.5
Citron Vodka shaken with Cointreau, Lime and Cranberry juices, then finished with orange zest
- Mojito** 14.5
May well have been invented in the Cuban sugar cane fields in the 19th century. White Rum, Mint, Lime juice, demerera sugar, topped with soda
- Appletini** 9.5
A classic neo-martini: Vodka, Apple Liqueur and Cointreau, served straight up for a purer taste
- The Vesper Martini** 12.5
Famously ordered by James Bond in the 1953 book Casino Royale, described by Mr Bond as Three measures of Gordon’s, one of Vodka, half a measure of Lillet. Shaken very well until it’s ice-cold, with a large thin slice of lemon-peel
- House Dry Martini** 11.5
A generous double measure of Tanqueray Gin, stirred & chilled to perfection and softened with a dash of Noilly Prat Vermouth and olives. Or try our House Vodka Martini of Stolichnaya and a twist of lemon
- Corpse Reviver #2** 8.5
From the Savoy book of cocktails, this is an excellent Martini variant originally designed as a pick me up. Gin, Lillet Blanc, Cointreau, Lemon juice and bitters, served straight up in an Absinthe rinsed glass
- Basil Grande** 8.9
A delicious red fruit mix of strawberries, Raspberry Liqueur, Vodka, fresh Basil and ground pepper, shaken with Cranberry Juice
- Espresso Martini** 14.5
‘Make a drink to wake me up’, said one of Barman Dick Bradshaw’s customers in the 1980s. Vodka, Coffee Liqueur and an Espresso shot, shaken hard for a foamy finish, wakes you up in the most indulgent way possible!
- Penicillin** 10.5
Originally created by New York bartender Sam Ross, this cocktail takes the warming flavours of honey, lemon juice, and fresh ginger, and fortifies them with a good dose of scotch whisky.
- Old Fashioned** 12.5
A true “Cocktail” designed to soften the alcoholic bite while bringing the best out of the quality Buffalo Trace. Slowly stirred with sugar, Angostura Bitters, orange zest and ice
- Whiskey Sour** 11.5
It’s tough to beat the original sour: Bourbon, Lemon juice, sugar, Bitters, and egg white shaken hard and served frothing on the rocks
- Mai Tai** 11.5
A tangy and refreshing classic of Golden Rum, Grand Marnier, Apricot Liqueur, Almond Syrup, fresh Lime and Pineapple juice shaken hard
- Sidecar** 8.5
A suave and smooth cocktail. Cognac, lemon juice and Cointreau with lemon and sugar rim
- Sazerac** 8.9
One of the oldest cocktails in the world, we make this New Orleans classic the original way: Remy Martin VS, sugar and Peychaud’s Bitters are gently stirred then served with an Absinthe wash
- Daiquiris** 11.5
Founded by engineers at Cuba’s iron ore Daquiri Mining Company. Perfectly balanced with white Rum, Lime juice and Sugar. Or try our Strawberry, Raspberry, Spiced Pear or Honey Daquiri
- Piña Colada** 13.5
Crushed ice churned with coconut milk and golden Rum mixed with Pineapple juice, Sugar Syrup, fresh Lime, fresh Pineapple and Maraschino cherry to finish
- Amaretto Sour** 8.5
Disaronno Amaretto shaken with Lemon juice, egg white and Angostura Bitters
- Brandy Alexander** 9.5
Martell VS, Crème de Cacao white and dark. Single Cream, shaken hard, sprinkled with freshly grated nutmeg for the perfect indulgent nightcap.
- Hemingway** 9.5
Ernest Hemingway is something of a legend in the cocktail world. He wrote extensively about the various drinks he enjoyed around the world, and even had a fair few created for him, such as this one created in Cuba. Containing a good measure of white rum, maraschino cherry liqueur, grapefruit juice and simple syrup.