

COCKTAILS

Black Walnut and Coffee Rum Old Fashioned (vv) £8.00

El Dorado 8 year, Tosolini coffee liqueur, walnut bitters, orange bitters, brown sugar

Red Rye Sour (vv) £9.00

Bulleit Rye bourbon, OJ bitters, lemon Juice, chickpea foam, Tawny port float

Port Of India £7.50

White port, orange zest, orange bitters, tonic water

Mexican Owl £8.50

Tawny port, Montelobos Mezcal, Amaro, Mozart choc liqueur

Lemon Curd Collins* £7.50

Ketel One Citron, Limoncello, lemon curd, vanilla syrup, orange bitters, soda top

Gin Swill* (vv) Named by Gaz Millett £7.50

Tanqueray, Triple Sec, Chambord, coconut syrup, lime, pineapple juice

Negroni Bramble* (vv) £7.50

Tanqueray, Lillet, Pampelle grapefruit liqueur

Two's A Pear* (vv) £7.50

Santa Teresa Claro, Xante Pear liqueur, lemon juice, pear puree, caramel syrup, chickpea foam

HAPPY HOUR

*** MARKED COCKTAILS ARE
AVAILABLE ON 2 FOR £10**

MONDAY - FRIDAY / 4PM - 7PM



HERB GARDEN

Sage Is Just A Number

£8.00

Tanqueray gin, sage, agave, apple juice, lemon juice

Take Your Thyme

£8.00

Portobello Road gin, Noilly Prat, lemon thyme, elderflower and green-tea syrup

Ginger fizz Julep

£8.00

Bulleit bourbon, St Germain elderflower liqueur, ginger syrup, mint, lime, prosecco

BARREL MADE

Blue Pig Old Fashioned

£8.00

Bulleit bourbon, maraschino cherries, orange peel, bitters, sugar

Blue Pig English spiced Negroni

£8.00

Gordons gin, Sacred spiced vermouth, Campari

BLOODY MARYS

Made with our secret blend of home-made spiced tomato juice and served with salted celery. Just let us know which style and how spicy you want it...

The Classic one

£7.00

Vodka

The Meaty one

£8.50

Vodka, suffolk paprika chorizo, sage, mustard, cider salami

The Vegan one

£7.00

Vodka, vegan Worcestershire sauce

The Mexican one

£8.50

Tequila and Mezcal, salt rim

The Japanese one

£8.00

Vodka, wasabi, soy sauce

