

# COCKTAILS

Silver Jet	£12.50	Black Forest	£13.50
<i>Tequila - Lime - Ginger Beer</i> Prepare to ignite your tastebuds with a fiery combination of El Jimador Tequila, vanilla syrup, fresh lime juice and ginger beer, finished with a red chilli garnish.		<i>Wild Turkey - Cherry Liqueur - Chocolate Bitters</i> Imitating the black forest cake, this sophisticated blend of bourbon, cherry liqueur and chocolate bitters is an original take on an Old Fashioned.	
The Remedy	£13.00	Mango Amaretto Sour	£14.00
<i>Gin - Elderflower Liqueur - Lychee</i> An enticing combination of Sado Gin and elderflower liqueur. The perfect remedy for everyday stress.		<i>Amaretto Disaronno - Mango - Lemon</i> An Aviator classic with a twist. A sharp combination of Disaronno Amaretto, lime juice, a dash of Angostura Bitters and Mango juice. Shaken and served long like summer evenings.	
Sakura	£13.00	Air Mail	£14.00
<i>Bourbon - Cherry Liqueur - Cranberry Juice</i> The Sakura tree, or Japanese cherry blossom, is an elegant metaphor for new beginnings. Raise your glass to a fresh new start with a mix of cherry liqueur, Wild Turkey and cranberry juice.		<i>Rum - Passionfruit - Lime</i> Jet off to the Caribbean with our Barbados-inspired cocktail. The sharpness of the passion fruit and warmth from the rum are the perfect mix to ignite your Caribbean imagination.	
Yuzu Garden	£13.00	Kyoto 75	£14.00
<i>Yuzu Gin - Yuzu Purée - Lemonade</i> A citrus-forward mix with yuzu purée and zesty citrus vodka. Lifted by lemon and lime, then finished with a splash of lemonade. A bright, garden-fresh sensation in every sip.		<i>KI NO BI Gin - Yuzu Sake - Prosecco</i> "Otsukaresama deshita," a Japanese phrase honoring hard work. After a hard day's work, we think you deserve this juicy and pleasantly tart cocktail with a smattering of bubbles.	
Lavender Effect	£13.00	Thai Coco	£14.00
<i>Lavender-infused Gin - Rhubarb Gin - Cointreau</i> A poetic blend of lavender-infused and rhubarb gin, brightened by Cointreau and Lillet Blanc. Finished with lemon, agave, and a floral foam crown, and garnished with violet petals.		<i>Coconut Tequila - Lemongrass - Coconut Water</i> Exotic and daring - coconut tequila infused with lemongrass, chilli, coriander, and lime. Balanced by coconut water and green Tabasco, then topped with a foamy whisper of spice. Garnished with a vibrant chilli for a final kick.	
Flight Plan	£13.00	Pornstar Martini	£15.00
<i>Whisky - Amaretto Disaronno - Grenadine</i> A smooth departure begins with Monkey Shoulder whisky followed by almond warmth, soaring into zesty citrus. All served tall over crushed ice, topped with lemonade.		<i>Vodka - Passoã - Passionfruit</i> One of our most loved cocktails and we can see why! Fruity, fun and sweet, complemented by a shot of prosecco on the side.	
Gringo	£13.00	<b>VIRGIN COCKTAILS</b>	
<i>Mezcal - Amaro Montenegro - Agave Syrup</i> Roasted agave gives this Mexican influenced cocktail a smoky, tangy and complex flavour with bittersweet notes of orange a distinct rose petal finish.		Virgin Jet	£6.50
Mirage	£13.50	<i>Strawberry Purée - Guava Juice - Cranberry Juice</i>	
<i>Mezcal - Yellow Chartreuse - Ginger Beer</i> Smoky mezcal and herbal yellow Chartreuse blend with cucumber, lime, and ginger beer. Refreshingly complex, garnished with fresh mint, edible flowers, and cucumber ribbons.		Smoke & Earth	£7.00
Hampshire Cottage	£13.50	<i>Strawberry Balsamic - Grapefruit - Orange Juice</i>	
<i>Gin - Elderflower Syrup - Cucumber</i> Cucumber, gin, pressed apple juice and a splash of elderflower makes the Hampshire Cottage a South East match made in heaven.		Thai Lemongrass	£7.00
		<i>Lemongrass Syrup - Lemon Juice - Lemonade</i>	
		Saffron Sunrise	£7.00
		<i>Saffron Syrup - Orange Juice - Apple Juice</i>	
		Ginger Snap	£7.50
		<i>Botivo - Cranberry Juice - Muddled Ginger</i>	

Majority of classic cocktails also available.  
Ask any of our bartenders.

All prices are inclusive of VAT.  
A discretionary service charge of 10% will be added to your bill.