

Cocktails

Martini Style

Picante de la Casa 7.50

"The Spice of the House"

A wonderful play on the Classic Margarita.

Sweetened with agave syrup and infused with heat & spice.

Spicy Fifty 7.50

Invented by "The Maestro" himself Salvatore Calabrese.

This cocktail presents a delicate fragrance, sweet and sour flavours, and a spicy after-kick.

Aviation No.1 7.80

Marries the French ingredients of calvados and

cassis with lime and a touch of absinthe, giving the drink a slightly sour apple flavour with a very subtle herbal finish.

Del'ight 8.00

An unusual combination of Hennessy cognac with cigar syrup and chartreuse. Think Sarkozy with the cigar.

Zarah 7.50

Spicy and exciting combination of Pampero rum, pineapple, spices, lime and absinthe.

Full flavours with Latin twist.

Moneypenny 7.50

An invigorating combination of Hendrick's gin and ginger with the sweet summery taste of cucumber and elderflower.

Mystique 7.50

A very naughty concoction of Smirnoff black vodka, fresh apple, lime and a touch of Ginger of the Indies utterly wicked.

Long Drinks

Abbie's Heartbeat 7.50

Long and refreshing vodka based drink with the flavours of raspberries, melon, citrus and passion fruit.

Rabarbara 7.50

An eclectic mix of vodkas and mint finished with orange bitters and English twist of fresh rhubarb, divine!

Bloody Mary 7.50

The quintessential hangover drink.

Vodka rock'n'rolled with tomato, mixed herbs, horseradish and lime. Just the trick to nurse the night before!

El Diablo 7.50

"The Devil" Thought to have originated in California during the 1940's. This blend of tequila, red fruit and ginger gives a taste that's 'WICKED'

Colin Dunn 7.50

A delicate mix of Pampero rum and Grand Marnier with a kick a ginger and passion fruit.

Anejo Highball 7.50

Created in the late 1990s by Dale DeGroff, New York City, USA. A blend of orange and rum with a hint of ginger spice. Served long and is truly thirst-quenching.

Drakes Mojito 7.50

This version of this popular cocktail is named after its historical creator, Richard Drake. The mix of rum and cachaca is a great twist on the classic Mojito. The perfect refreshment.

Short Drink

Bramble 7.50

Created in the mid-80s by Dick Bradsell at Fred's Club, Soho, London. This sweet and refreshing drink with great blackberry and gin palate is the ultimate modern cocktail.

Shanoush 7.50

A full flavoured blend of cinnamon-infused Tequila and pear Cognac with fresh apple juice and green grapes.

Powerful Fire 7.50

An explosive mix of Smirnoff vanil, Poire William, selection of bitters and topped up with fresh grapefruit juice.

Black Sunset 7.50

A seductive blend of vodka, lime, blueberry liqueur mixed with an indulgent selection of red berries.

Mai Tai 7.50

A selection of Rums, orange curacao, lime juice, orgeat (almond) syrup with a dash of Fresh Pineapple Juice, shaken & served over crushed ice.

East 8 Hold Up 7.50

Created by Kevin Armstrong, a mixologist from the Match Bar Group. A mix of vodka, aperol, fresh fruits and lime juice. A fresh cocktail that packs a punch.

Penicillin 7.80

Adapted from a recipe by Sam Ross at Milk & Honey, New York City, USA. Smokey and sweet with a subtle spice of ginger. And plenty of Scottish attitude.

Champagne Cocktails

Classic Champagne Cocktail

7.90

Pure "class in a glass". The bitters and brandy bring refreshing warmth to the bubbly.

Bellini

7.50

This famous luxurious cocktail was invented at Harry's Bar, Venice, it's hard not to like luxurious this blend of white peach and Prosecco.

French 75

7.50

Named after the 75mm Howitzer field gun, this gin based drink with sugar, lemon and champagne is fresh, clean and guaranteed to hit the spot!

Ambrosia

7.50

A decadent blend of cloudberry liqueur and raspberries finished with Prosecco.

Golden Bubbly

7.90

A magical mix of limoncello and fresh rhubarb topped with Champagne for a sparkling finish.

Clapham Fizz

7.90

Created for the lovely people of Clapham.

This perfect mix of raspberry, elderflower and champagne. Sophisticated in every way.

