

COCKTAILS

Silver Jet	£12.00	Kyoto 75	£13.50
<i>Tequila - Lime - Ginger Beer</i> Prepare to ignite your tastebuds with a fiery combination of Olmeca Tequila, vanilla syrup, fresh lime juice and ginger beer, finished with a red chilli garnish.		<i>KI NO BI Gin - Yuzu Sake - Champagne</i> "Otsukaresama deshita", a Japanese phrase used to express appreciation of someones hard work. After a hard day's work, we think you deserve this juicy and pleasantly tart cocktail with a smattering of bubbles.	
The Remedy	£12.00	Porn Star Martini	£14.50
<i>Gin - Elderflower Liqueur - Lychee</i> An enticing combination of Sado Gin and elderflower liqueur delivering distinctive green tea notes for a fresh and well-balanced cocktail. The perfect remedy for everyday stress.		<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.	
Sakura	£12.50	Hampshire Cottage	£13.00
<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 American Honey and cranberry juice.		<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.	
Radiance	£12.00	Gringo	£12.00
<i>Dill Aquavit - Maraschino - Elderflower</i> This cocktail, is a dance of dill-infused delight that sparkles in your glass like dew on fresh petals. In its essence, Radiance is the vibrant embrace of spring captured in a cocktail.		<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.	
Mango Amaretto Sour	£13.00	Coco Loco	£11.50
<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.		<i>Rum - Coconut - Campari</i> Once upon a time in the heart of a bustling beachside bar, a bartender concocted magic in a glass. Coco Loco, a blend of coconut liquor and rum, became the talk of the town. With each sip, patrons were transported to sun-kissed shores and swaying palms. It was more than a drink; it was an escape.	
Air Mail	£13.50	VIRGIN COCKTAILS	
<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.		Virgin Jet	£6.50
Black Forest	£13.00	Exotic Punch	£6.50
<i>Wild Turkey - Cherry liquer - 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.		Fresh strawberries, guava and cranberry fruit juice.	
Mellow Melon	£12.00	Summer Breezer	£6.50
<i>Midori - Cachaca - Lime</i> With each sip, your worries melt away, replaced by a dance of flavors that will transport you to sun-drenched orchards. Enjoy the journey, and celebrate the vibrant spirit found in unexpected combinations.		Apple, orange and muddled blackberries.	
Second Chance	£13.00	Virgin Mojito	£7.00
<i>Discarded Rum - Discarded Vermouth - Pineapple</i> A cocktail born of ingenuity, transformed overlooked ingredients into liquid gold. A drink with a good ethic, a toast to resilience, proving that from scraps, greatness can emerge.		Fresh lime, mint, sugar, grapefruit and apple juice.	
		Virgin Colada	£7.00
		Pineapple, coconut syrup and cream.	

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.