

# COCKTAILS

Silver Jet	£12.00	Sage Advice	£13.00
<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>Gin Mare - Honey Syrup - Lime</i> A glass of wisdom and subtle charm, Sage Advice offers a harmonious experience. The herbal depth of Gin Mare mingles with the gentle sweetness of honey and a refreshing twist of lime.	
The Remedy	£12.00	Kyoto 75	£13.50
<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>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.	
Sakura	£12.50	Porn Star Martini	£14.50
<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>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.	
Radiance	£12.00	Hampshire Cottage	£13.00
<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>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.	
Mango Amaretto Sour	£13.00	Gringo	£12.00
<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>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.	
Air Mail	£13.50	<b>VIRGIN COCKTAILS</b>	
<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 Fresh strawberries, guava and cranberry fruit juice.	£6.50
Black Forest	£13.00	Exotic Punch Fresh peach, lime and guava juice.	£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.		Summer Breezer Apple, orange and muddled blackberries.	£6.50
Ginger's Last Stand	£13.00	Virgin Mojito Fresh lime, mint, sugar, grapefruit and apple juice.	£7.00
<i>Cognac - Kings Ginger - Drambuie</i> An elegant farewell to the season, each sip captures autumn's lingering warmth and spice. A cocktail with a smooth, velvety texture and the aromatic intrigue of star anise and Peychaud's Bitters.		Virgin Colada Pineapple, coconut syrup and cream.	£7.00

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.