

# COCKTAILS

Silver Jet	£12.00	Golden Glow	£12.00
<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>Sambuca - Vanilla Vodka - Galliano Liqueur</i> Sweet and fruity with warm notes of aniseed. Wrap yourself in the warmth of winter with this luminous, spiced cocktail. Fresh lime adds a zesty edge, while a dash of cinnamon brings the perfect hint of cosy spice	
The Remedy	£12.00	Sage Advice	£13.00
<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>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.	
Sakura	£12.50	Kyoto 75	£13.50
<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>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.	
Radiance	£12.00	Porn Star Martini	£14.50
<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>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.	
Mango Amaretto Sour	£13.00	Hampshire Cottage	£13.00
<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>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.	
Air Mail	£13.50	Gringo	£12.00
<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.		<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.	
Black Forest	£13.00	<b>VIRGIN COCKTAILS</b>	
<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.		Virgin Jet	£6.50
Ginger's Last Stand	£13.00	Exotic Punch	£6.50
<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.		Summer Breezer	£6.50
		Virgin Mojito	£7.00
		Virgin Colada	£7.00
		Fresh strawberries, guava and cranberry fruit juice.	
		Fresh peach, lime and guava juice.	
		Apple, orange and muddled blackberries.	
		Fresh lime, mint, sugar, grapefruit and apple juice.	
		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.