

COCKTAILS

Silver Jet	£12.50	Yuki Fuji	£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>Vodka - Yuzu Sake - Cherry</i> Cool Reyka vodka meets the bright citrus of yuzu sake and fragrant lychee. Topped with sakura and white chocolate liqueur foam, this cocktail evokes snow on Mount Fuji in a single coupe - floral, silky, and serene.	
The Remedy	£13.00	Flight Plan	£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>Whisky - Amaretto Disaronno - Grenadine</i> A smooth departure begins with Monkey Shoulder whisky followed by almond warmth, soaring into zesty citrus. Grenadine adds a soft crimson sunset, while lemonade bubbles bring altitude, all served tall over crushed ice.	
Sakura	£13.00	Kyoto 75	£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 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.	
Tipsy Teapot	£13.00	Passionfruit Martini	£15.00
<i>Rhubarb Gin - Chartreuse - Hibiscus</i> An enchanting potion of rhubarb gin and Chartreuse with a kick of lemon. Poured from a jasmine and hibiscus-laced teapot into a glass teacup this cocktail is reminiscent of high tea, but reimagined for the bold and curious.		<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	£14.00	Hampshire Cottage	£13.50
<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>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	£14.00	Gringo	£12.50
<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	£13.50	VIRGIN COCKTAILS	
<i>Wild Turkey - Cherry Liqueur - Chocolate bBtters</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	£13.50	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
		Apple, orange and muddled blackberries.	
		Virgin Mojito	£7.00
		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.