

# SUMMER

## DOWN BY T' SEA

*short // straight up // sea spray, dark fruits, citrus // £7*

Beefeater **GIN**  
Da Mhile **SEAWEED GIN**  
Cherry Heering // Absinthe  
Elderflower // Lemon  
Aalborg Aquavit

A drink born from misunderstanding. Bartender lingo gone wrong, booze order gone bad, birthing a cocktail that floats between sharp salinity and rich, jammy fruit. Sea spray leads the palate, with caraway and cherry throbbing through burnt salt, liquorice and caraway undertones. A real thinker, this one.

## ALOTMENT

*tall // over ice // low ABV, vegetal, fresh // £6*

Havana 3 **RUM** // Thyme  
Courgette & Tomato **SHRUB**  
Celery Bitters // Lemon  
Rhubarb Bitters // Soda

Incredibly light and refreshing, this revitalised Shrub & Soda is designed especially for those toiling during the planting season. Tart and bright, with plenty of fresh vegetal notes.

## GRASS DRAGON

*short // over ice // pine, apricot, white wine // £6*

Martell VS **COGNAC**  
Yarrow & Dandelion Syrup  
Sauvignon Blanc  
Prosecco & Pine "Air"  
Honey Bitters

Drinking like a delicious summertime desert wine, with heaps of bright acidity and yellow stone fruits, this cocktail immediately transports the imbiber to white sands and green fields. A Prosecco and pine "air" atop the liquid adds aroma and texture to this elegant cocktail.

## BISON TAMER

*long // over ice // vegetal, woody, green citrus // £7*

Zubrowka **VODKA**  
Pineau Des Charantes  
Tarragon & Turmeric Syrup  
Rose Water // Lime  
Pastis // Olive Oil

Wildly complex. The grass notes from Zubrowka cosy up to the natural, green wood flavours in our house made Tarragon & Turmeric Syrup. The palate is rounded and many-faceted, with floral, citrus, woody, grassy, sweet and savoury flavours all working together at once.

## ARTHER KIWI

*long // over ice // pine, deep green fruit, apple skin // £7.5*

St George Pine **GIN**  
Ramazotti **AMARO**  
Maraschino // Foamer  
Black Pepper // **KIWI**  
Rose Water

Who knew pine and kiwi made such an incredible combo? Fresh kiwi presents a bright acidity, that can't be replicated using syrups or flavourings, and pairs beautifully with the herbaceous blend of Italian Amaro and Maraschino. Bright apple skin, orange blossom and fresh pine abound here.

## LAST CENTURY

*short // straight up // light citrus, lemon sorbet, white flowers // £7.5*

Tangerine Infused **GRAPPA**  
Cocchi Americano  
Cacao Blanc Liqueur  
Akevitt // Lemon  
Orange Flower Water

Based loosely on the Classic *20th Century Cocktail*, this iteration is a little more Old World European - using Italian Grappa and Norwegian Akevitt - bringing more delicate stewed fruit and sweet citrus notes to this balanced, refreshing cocktail.

<b>OWT FOR THE COUNT</b>	<i>short // over ice // fruit salad, basil, sweet // £7</i>
Opihr Spiced <b>GIN</b> Cocchi Torino Passion Fruit // <b>BASIL</b> Ramazotti Amaro Grapefruit Soda	Knowing that this cocktail started it's life as a Campari & Soda might make the ingredient list look a little confusing. This iteration, however, is much more complex, with rich bitter flavours coming from the dark Vermouth, balanced by sweet spice and fruit with a delicate pétillance.
<b>DOGS LIKE PEACHES, TOO</b>	<i>short // over ice // mineral, peach blossom, sweet citrus // £8</i>
HDC <b>SOTOL</b> Blanco Belsazar White Vermouth Peach Schnapps // Lemon Cardamom & Wormwood Bitters // <b>PARMA HAM</b>	The pungent vanilla notes found in un-aged Sotol take centre stage here, with sweet peach, woody cardamom and light saline following. When sipped alongside a nibble of the Parma Ham the salinity opens up more, with the brighter citrus notes coming through.
<b>MANGROVE</b>	<i>short // over ice // slate, minerality, earthy // £7</i>
HDC <b>SOTOL</b> Reposado La Quintanye Vermouth Ardbeg 10 Scotch Jagertee Liqueur // <b>CRESS</b> Activated Charcoal	Inspired by a late night trip through the flooded forests of South America. Tree bark, sea spray, wet stone and burning wood fill the air as you sip on a locally produced viña - in this case enjoying the light earthy vanilla notes found in Chihuahua's finest Sotol.
<b>HALF TIME</b>	<i>tall // straight up // cut grass, fresh fruit, floral // £6</i>
Zubrowka <b>VODKA</b> Meadowsweet Syrup Fresh Orange Juice Sauvignon Blanc Waqar Pisco // Elderflower	Remember when you used to get an orange at half time? That was great. So great we made a drink out of it. Super bright and fresh, with big cut grass and wild flower notes. Big, sweet and orange, just like it's creator.
<b>RITA</b>	<i>short // straight up // citrus peel, green, lemongrass // £7.5</i>
Bobby's Lemongrass <b>GIN</b> Cocchi Americano Italicus <b>BERGAMOT</b> <b>ROCKET</b> // <b>PROSECCO</b> Tarquins Cornish Pastis	A delightfully refreshing and piquant springtime sipper. The use of fresh rocket here, paired with a dash of English pastis creates an almost heady mix, that's uplifted by a blend of bergamot and Prosecco. Hard botanical flavours lead the palate, with light floral and grape notes peeking through.
<b>GLORIA DELIRIOUS</b>	<i>long // over ice // fresh strawberry, ice lolly, disco // £7.5</i>
Flor De Caña 7 <b>RUM</b> Strawberry <b>JAM</b> Chardonnay // Black Pepper Byrrh Quinquina Aperitif Kalamansi Juice	Reminiscent of a resplendent retreat into the regal regions of rural... England... Fresh strawberries, melted ice lollies, dry white wine, bright citrus; this cocktail embodies the British Summertime. Unabashedly delicious, beautifully robed and balanced down to a tee.
<b>JALAPEÑO BUSINESS</b>	<i>short // straight up // fresh herbs, chilli, vegetal // £6</i>
Olmecca Blanco <b>TEQUILA</b> Verdita (Coriander, mint, lime, jalapeño, carrot, pineapple) // Paprika Kwai Feh Lychee Liqueur	The verdita is traditionally taken alongside a shot of tequila, adding gentle spice and vegetal herbaceousness to the warming mineral notes of Tequila. In this drink, we've mixed the two together, with a dash of Lychee liqueur for balance, and garnished with a sprinkling of paprika.

<b>HANAMI</b>	<i>short // over ice // bright, floral, delicate // £7</i>
Doragon <b>SAKE</b> // Sea salt Akashi-Tai Yuzushu Nikka Gin // Noilly Prat Dry Muscat // Cherry Blossom Peach Bitters	The Hanami Festival in Japan celebrates the transient nature of flowers, particularly the Cherry Blossom Tree, as the beautiful, delicate rosy flowers bloom for only 2 weeks. This drink aims to encapsulate that delicate nature with soft Japanese Sake and the light fruitiness that comes from sweet Muscat.
<b>MILK AND HONEY</b>	<i>long // straight up // rich, creamy, decadent // £6.5</i>
ABA <b>PISCO</b> // Orgeat Buttered <b>GENEVER</b> Honey Cream // Soda Honeycomb	Honeyed, complex and rich, and yet light and quaffable. This cocktail encompasses the human need to preserve, persevere and await the arrival of the summer sun.
<b>BELLA LUNA</b>	<i>short // straight up // tea tannins, toasted vanilla, oak // £6</i>
Evan Williams <b>BOURBON</b> Tuscan Iced Tea // Oloroso Martini Bianco // Black Walnut // Orange Bitters	The sweet vanilla and maple notes of bourbon here cosy up against the tannins of our Tuscan Ice Tea for a drink designed to be drunk long in to the evenings.
<b>STIGGINS FIZZ</b>	<i>long // straight up // citrus, bittersweet, dry white wine // £8</i>
Plantation Pineapple <b>RUM</b> Italicus <b>BERGAMOT</b> Pineapple & Star Anise Bitters // Pink Grapefruit <b>PROSECCO</b>	The sweet, green notes found in Plantation Pineapple shine through in this bittersweet marrying of pineapple, bergamot and pink grapefruit. A tot of dry Prosecco adds pétillance that helps to lift and brighten this delicately rich cocktail.
<b>TABAC</b>	<i>short // over ice // leather, sweet tobacco, rich // £9</i>
Leather & Candle Wax Infused <b>BOURBON</b> Cherry-Vanilla Pine Tobacco Infused <b>SWEET VERMOUTH</b> Golden Syrup // Olive Oil Armagnac // Black Walnut	A cocktail designed for late night pontification. Pipe smoke in the air, candles burn down around you, many leather bound books upon sweet mahogany shelves. Put the world to rights. Philosophise into the early hours. You drink, therefore you are.

**“WHERE’S MY STRAW?”** - Literally millions of tonnes of straws are disposed of worldwide every day. As part of our sustainability programme we no longer automatically give-out straws, however we do have compostable veg-oil straws available should you request one.

Our **sustainability programme** is ever growing and evolving, if you’d like to know more about what we’re doing and planning to do to cut waste and our CO2 impact just ask your friendly neighbourhood barman.

