

COCKTAIL & BAR LIST

Wines by the glass and carafe are on a separate sheet attached

Please ask your waiter to see the full wine list

Champagne and Sparkling		Glass	Bottle
Prosecco IGT Veneto, Casa Botter			29.00
El Celleret Cava Brut Nature. Sant Sadurní d' Anoià, Penedès		8.00	34.00
Marie Demets NV		10.00	52.00
Bérèche & Fils NV Brut, Réserve			69.00
Le Mesnil Sublime Grand Cru Rose Brut NV			67.00
Perrier Jouet Grand Brut			72.00
Perrier Jouet Blason Rosé Champagne			86.00
Ruinart Blanc de Blancs			93.00
Dom Perignon Vintage 2009			210.00

Beer

Draught Zywiec - Polish Lager 5.6% 33.3 cl 3.10 50cl 5.50	Pszencznik - Polish 50cl 5.25% 5.90 <i>A classic cloudy Wheat Beer</i>
Tyskie - Polish 33cl 5.6% 4.50 <i>Light Lager</i>	Amber APA - Polish 50cl 5.2% 5.90 <i>American Style Pale Ale</i>
Lomza Jasne - Polish 33cl 6.0% 4.50 <i>Light Lager</i>	Johannes - Polish 50cl 6,5% 5.90 <i>More of a Pale Ale</i>
Lomza Miodowa - Polish 50cl 5.7% 5.90 <i>Honey Lager</i>	Koźlak - Polish 50cl 6,6% 6.50 <i>A very good Ruby Porter</i>
Brok Premium - Polish 33cl 5.0% 4.50 <i>Premium Lager</i>	

Cider

Breton Cider - Dry Traditional French Cider - 33cl - 5% - 5.50
Rekorderlig - Swedish - 50cl - 4.5% - 6.50
Sxollie - Champagne method from Golden Delicious - South Africa - 33cl - 4.5% - 5.50
Bullbeggar - Traditional Somerset Artisan Cider - Dry 33cl - 6% - 5.50

Non Alcoholic Drinks

Fruit Pressé	Beer - Lech free 0%	3.75
Apple and Ginger 5.00	Non Alcoholic Cocktails	
Lemon and Elderflower 5.00	Apple Mojito	5.50
Rhubarb 5.00	Lemongrass/Ginger Mule	5.50
Grapefruit and Bloody Orange 5.00	Beetroot, Apple and Passionfruit	5.50
	Mint and Elderflower cooler	5.50

Some of our drinks may contain Allergens.

If you have any allergies or Health Concerns Please notify a member of staff before ordering

Seasonal Cocktails - £9.50

Rose Sour

Lanique Rose petal vodka shaken with Hendricks gin, Lemon juice and Gomme syrup

The Burgundy One

Butter washed Kavka Vodka with home-made Beetroot Shrub, Mondino Amaro, Dry Sherry and Soda

Baltiki

Plantation Rum shaken with Remy Martin, Hazelnut syrup, lemon juice and Campari infused Pineapple

Cafe Woods

Woods Navy Rum shaken with Tia Maria, fresh blended Coffee and Mint

Elvis Parsley

Tanqueray 10 shaken with Suze Liqueur, homemade parsley Syrup and lemon juice

Smokey Pineapple Sour

Birds Spirit shaken with Agave, Pineapple Shrub, Lemon juice and dash of Mezcal

Cocktail Jugs - £34 (5 glasses)

Tatanka

Zubrowka Vodka with pressed Apple juice

Buffalo Passion

Bison Grass Vodka shaken with fresh Passion Fruit, Lemon juice, cloudy Apple juice and a dash of Vanilla

Lemongrass Mule

House infused Lemongrass Vodka build over ice with Ginger Beer & freshly squeezed Lime

Spiced Pear Mojito

House infused Pear Vodka churned with fresh Lime and Mint Cinnamon Syrup, pressed Apple juice, Angostura bitters topped up with Soda water

Watch dog

Kavka Vodka shaken with fresh Raspberries, Aperol, fresh Orange and Grapefruit juice

Spirits, Aperitifs and Liqueurs

American & Irish

Buffalo Trace	7.50
Ritterenhouse	8.00
Maker's Mark	8.00
Woodford Reserve	8.50
Jameson	7.50
Jameson Gold	14.00

Blended Scotch Whisky

Johnnie Walker Black 12yrs	8.00
Chivas Regal 12yrs	8.00
Chivas Regal 18 yrs	9.00

Single Malt Scotch

Bruichladdich	10.00
Balvenie 12yrs	9.00
Glenfiddich 12yrs	8.00
Glenlivet 12yrs	8.00
Glenmorangie 10yrs	8.00
Lagavulin 16yrs	10.00
Port Charlotte	10.00
Talisker 10 yrs	8.00
Laphroig 10yrs	8.00
Monkey Shoulder	7.50

Gin

Beefeater	7.50
Bimber	9.00
Beefeater 24	9.00
Plymouth	8.00
Bombay Sapphire	7.50
Hendrick's	9.00
Pink Pepper	8.00
Portobello	8.50
Mr Kamms	9.00
Tanqueray 10	9.00
Chase Williams	9.00
The Botanist	9.00
No.3 London Dry	9.00
Dictador Aged Gin	10.00

Cognac / Armagnac

Martell V.S.	7.50
Remy Martin VSOP	10.00
1738 Remy Martin	15.00
Chateau de Laubade Armagnac	7.50
Calvados - Chateau de Breuil	8.50

Cachaça

Abelha, 3yrs Old	7.50
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Aperitifs & Bitters

Pernod Absinthe	25ml	4.00
Noilly Prat Dry		6.00
Martini Rosato		6.00
Martini Rosso		6.00
Lillet Blanc		6.00
Punt E Mes		6.00
Fernet Branca	25ml	3.50
Kamm & Son	25ml	3.50
Campari		6.00
Pernod		6.00
Aperol		6.00

Rum

Havana Club Añejo Blanco		7.00
Havanna Club Especial		7.50
Havanna Club 7 years		8.00
Havanna Selección de Maestros		9.50
Red Leg Spiced		7.00
Woods Navy Rum		8.00
Dictador Rum Cafe		8.00
Mount Gay Black Barrel		8.00
Wray & Nephew		7.50

Tequila

Centenario	25ml	3.50
Ocho	25ml	4.00
Olmea Altos	25ml	4.00

Digestifs and Liqueurs

Borghetti Espresso Liqueur		7.00
Kalhua		7.00
Baileys		7.00
Kummel		7.00
Amaretto		7.00
Cointreau		7.00
Drambuie		7.00
Frangelico		7.00
Grand Marnier		7.00
Mozart Chocolate White/Black		8.00
Opal Nera Sambuca	25ml	3.50
Opal Bianca Sambuca	25ml	3.50
Heering Cherry Brandy		7.00

Classic Martinis

Our Martinis are made with the best Vodkas & Gins stirred from the deep freeze with a Twist, Olive or Dirty. Let us know how you would like yours.

Premium Vodka - £12.00

Wyborowa

Polish - Rye

Zytnia

Polish - Rye

Siwucha

Polish - Grain

Goral

Slovak - Wheat

Luksusowa

Polish - Potato

Krupnik Premium

Polish - Rye

Debowa

Polish - Oak

Finlandia

Finnish - Barley

Krakus

Polish - Rye

Zoladkowa de Luxe

Polish - Rye

Tito's

American - Corn

Zubrowka Czarna

Polish - Wheat

Reyka

Icelandic - Wheat

Bimber

Park Royal - Barley

Ruski Platinum

Russian - Wheat

Soplica Szlachetna

Polish - Rye

Super Premium Vodka - £15.00

Kavka

Polish - Rye/Wheat

Chopin

Polish - Potato

Snow Leopard

Polish - Spelt

Potocki

Polish - Rye

Beringice

Swiss - wheat

Belvedere

Polish - Rye

Belvedere

Polish Rye

Wyborowa Exquisite

Polish - Rye

U'luvka

Polish - Blend

Beluga

Russian - Malt Spirit

Wild Knight

British - barley

Stolichnaya Elite

Russian - Grain

Snow Queen

Kazakh - Organic

Konik's Tail

Polish - Spelt

Ramsbury

British - Wheat

Kettle One

Dutch - Wheat

Beluga Transatlantic

Russian - Malt Spirit

Alsolut Elyx

Swedish - Grain

Vestel

Polish - Potato

Cariel

Swedish - barley

Gin

Premium - £12.00

Beefeater

Little Bird

Bimber

Bombay Sapphire

Portobello

Plymouth

Pink Pepper

Super Premium - £15.00

Pothecary

No3 london Dry

Hendricks

Tanqueray Ten

The Botanist

Dictador Aged

Fishers

Mr Kamms

Baltic Cocktails - £9.50

Watchdog

Reyka Vodka shaken with fresh Raspberries, Aperol, fresh Orange and Grapefruit juice

Lemongrass Mule

House infused Lemongrass Vodka built over Ice with Ginger Beer & freshly squeezed Lime

Mon Cherrie Cooler

House infused Cherry Vodka shaken with fresh Passion Fruit, Mozart Dark Chocolate Liqueur & pressed Apple juice

Verdant

Hendricks Gin shaken with Ginger and Elderflower Cordial, Calvados, Absinthe and Fresh Lime topped with Soda

Ginger and Raspberry Mule

Fresh Raspberries muddled with fresh Ginger, Wyborowa Vodka, Lemon juice and Ginger Beer

Paloma 2.0

Ocho Reposado Tequila shaken with homemade Grapefruit cordial, Belsazar Riesling and Homemade Camomile soda

Tatanka

Zubrowka Vodka (Bison Grass) with pressed Apple juice

Spiced Pear Mojito

House infused Pear Vodka churned with fresh Lime, Mint, Cinnamon Syrup, pressed Apple juice, Angostura Bitters & Soda water

Ginger Monkey

Monkey Shoulder whiskey shaken with fresh Lemon juice, Angostura bitters and Agava syrup and topped with Ginger beer.

Gin Revolution

The Botanist Gin stirred with Elderflower, Noilly Prat and Balsazar Rosato

Baltic Manhattan

Caramel infused Vodka stirred with Old Forester Bourbon, Martini Rosso and Angostura Bitters

Dolomite

Kavka Vodka stirred with Mondino Amaro and Antiqua Formula Vermouth

Ruby

Remi Martin VSOP stirred with Cherry Heering and Mozart Dark Chocolate Liqueur

Polish Martini

Kavka Vodka, Krupnik Polish Honey Liqueur, Zubrowka Vodka stirred with clear Apple juice

Marmalada

Marmalade Vodka shaken with Lime juice, Cointreau Noir and topped up with Prosecco

Lavender Sour

Pothecary Gin shaken with Lemon juice, Honey and Pineapple juice

Beetroot Martini

Wyborowa Vodka shaken with Beetroot & Lime Juice, Vanilla & Spices

Mitch Martini

Zubrowka Vodka and pressed Apple juice shaken with Passion Fruit Syrup and Creme de Peche topped up with Prosecco

Humo Samomo

Mezcal shaken with Umeshu (Plum Sake), lime juice and Pineapple Shrub topped up with Soda

Classic & Vintage Cocktails – £9.50

Classics and some vintage Cocktails from other eras that have disappeared from sight but are worthy of sitting on any list

Hi, Ladies!!!!

Goral Vodka shaken with freshly squeezed Lime juice, Caster sugar & fresh Mint

Pornstar Martini

Vanilla Vodka shaken with Passoa Liqueur and Lemon juice with Prosecco on the side - £11

Clubland

London, 1937 - Potocki Vodka stirred with white Port & Angostura Bitters

Whiskey Sour

Chivas Regal with Sugar Syrup, Egg white and Lemon juice

Classic Daiquiri

Mount Gay Black Barrel shaken with Cointreau, fresh Lime or with Strawberry & Raspberry

Side Car

1738 Remi Martin Cognac shaken with Cointreau Noir & Lemon juice

Tommy's Margarita

Olmecca Altos Tequila shaken with Agave Nectar & fresh Lime juice

Aviation

Botanist Gin stirred with Marasca Maraschino, Lemon juice and a dash of Violette Liqueur

Hemingway Daiquiri

Havana Seleccion Rum shaken with Mareschino Liqueur, fresh Lime and Grapefruit juice

Espresso Martini

Goral Vodka shaken with Tia Maria Liqueur and fresh brewed Coffee

Bramble

Gin No.3 with fresh Raspberries, Chambord Liqueur and Lemon juice

Manhattan

Buffalo Trace Bourbon stirred with Martini Rosso and Dry Vermouth

Negroni

Bimber Gin with Campari and Balsazar Red

Negroni Sbagliato

Campari & Martini Rosso topped up with Prosecco

Champagne Cocktail

Champagne with 1738 Remy Martin Cognac, Angostura Bitters & brown Sugar - £12

U'luvka Vesper

Dictador Aged Gin, U'luvka Vodka and Lillet Blanc gently stirred - £15

Old Fashioned

Monkey Shoulder Whiskey with brown Sugar and Angostura Bitters

Cosmopolitan

Belvedere Citron Vodka with Cointreau, Cranberry and fresh Lime

Brandy Alexander

Courvoisier with White Cacao Liqueur and Cream

Sazerac

Rittenhouse 100 stirred with Bitters, Absinthe and Morello Cherry

White Russian

Absolut Vodka with Borghetti Espresso Liqueur and Cream