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GIN

Gins discovered with the same passion and love that's gone into creating them. Representing some of the finest examples being produced in the country today.

All served tall with Britvic tonic water. Swap for Fever-Tree +60p.

FLORAL

- | | |
|--|------|
| 1. SILENT POOL | 9.25 |
| Served with juniper berries and a pear fan | |
| 2. HUNTERS GIN | 9.25 |
| Served with orange and lemon zest | |

CITRUS

- | | |
|---|------|
| 3. MANCHESTER GIN | 9.25 |
| Served with orange zest and fresh rosemary | |
| 4. CITY OF LONDON DISTILLERY | 9.25 |
| Served with juniper berries and lemon zest | |
| 5. MR HOBBS | 9.25 |
| Served with orange zest and juniper berries | |

SPICY

- | | |
|---|------|
| 6. LEEDS GIN | 9.25 |
| Served with lemon zest and pink peppercorns | |
| 7. MASONS DRY YORKSHIRE | 9.25 |
| Served with green cardamom pods and orange zest | |
| 8. LANGLEY'S | 9.25 |
| Served with basil and a grapefruit wedge | |
| 9. POETIC LICENSE | 9.25 |
| Served with a grapefruit wedge and a mint sprig | |

HERBACEOUS

- | | |
|--|------|
| 10. FOREST GIN | 9.25 |
| Served with grapefruit zest and fresh rosemary | |
| 11. LIVERPOOL GIN | 9.25 |
| Served with orange, a mint sprig and a pinch of black pepper | |
| 12. FOXDENTON 48 | 9.25 |
| Served with juniper berries and lime zest | |

IKEBANA



Ikebana is the traditional Japanese art of flower arrangement. A visually simplistic and respected discipline that merges nature and humanity in perfect harmony.

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|----|--|--|
| 1. | APPLE & VANILLA MENTHE |  7.50 |
| | <i>Sweet. Fruity. Easy.</i>
Tanqueray gin, fresh green apple, apple liqueur, eucalyptus syrup, apple and blackberry juice, vanilla syrup, fresh mint and lime juice | |
| 2. | GERANIUM & LYCHEE COOLER |  7.95 |
| | <i>Tropical. Fragrant. Light.</i>
Gin, lychee liqueur, geranium syrup, peach and white grape juice, bay leaf bitters and lemon juice | |
| 3. | FIR TREE MANHATTAN |  9.50 |
| | <i>Earthy. Smoky. Aromatic.</i>
Woodford Reserve Bourbon, plum sake, fir tree liqueur and Jerry Thomas bitters | |
| 4. | PINEAPPLE VIOLA PUNCH |  7.95 |
| | <i>Exotic. Refreshing. Lively.</i>
White rum, lime juice, pineapple syrup, pineapple juice, almond syrup and mango juice | |
| 5. | OAK MOSS GIN OLD FASHIONED |  8.95 |
| | <i>Woody. Smooth. Warming.</i>
Gin, orange bitters, oak moss syrup, bergamot liqueur and a bay leaf | |
| 6. | HIBISCUS & GRAPEFRUIT MARTINI |  8.50 |
| | <i>Elegant. Refined. Fresh.</i>
Tanqueray No.10 gin, hibiscus and green tea liqueur, Earl Grey syrup, Lillet Blanc and grapefruit bitters | |

ENGLISH GARDEN



A soft style of floristry with an abundance of handpicked foliage and seasonal flowers. Translated into our selection of floral, elegant and quintessentially English cocktails.

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| 1. LAVENDER THISTLE |  | 7.95 |
| <i>Subtle. Citrus. Sweet.</i>
Brockmans blueberry gin, raspberry liqueur, lavender bitters and vanilla liqueur | | |
| 2. ROSES ON THE HEATH |  | 8.50 |
| <i>Luxurious. Sparkling. Floral.</i>
Rose and poppy liqueur, peach bitters, pink peppercorns, White Zinfandel and Hush Heath Sparkling Rosé | | |
| 3. VIOLET DAISY |  | 7.75 |
| <i>Classic. Silky. Indulgent.</i>
Cherry Marnier, black cherry syrup, violette liqueur and a generous dash of gin | | |
| 4. RHUBARB IN BLOOM |  | 8.50 |
| <i>Vibrant. Moreish. Sharp.</i>
Slingsby rhubarb gin, rhubarb and ginger liqueur, green apple liqueur, raspberry syrup and ginger ale | | |
| 5. COCONUT & POPPY MOJITO |  | 7.95 |
| <i>Clean. Refreshing. Flavourful.</i>
Bacardi Carta Blanca rum, poppy liqueur, plum sake, custard syrup, coconut water, lime juice and fresh mint | | |
| 6. LYCHEE SOUR |  | 7.25 |
| <i>Bright. Crisp. Sweet.</i>
Bacardi Carta Blanca rum, lychee liqueur, violet liqueur and lemon juice | | |

MODERN CONTEMPORARY



Modern Contemporary experiments with asymmetry and negative space; often incorporating exotic and tropical blossoms.

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|----|---|---|------|
| 1. | PEACHES & PROSECCO
<i>Sparkling. Bittersweet. Tall.</i>
Aperol, wild peach liqueur, peach bitters, fresh mint and Prosecco |  | 8.50 |
| 2. | HIBISCUS MARGARITA
<i>Sharp. Citrus. Punchy.</i>
El Jimador Reposado tequila, mezcal, hibiscus bitters, hibiscus and green tea liqueur, agave syrup, pink grapefruit, black pepper and lime juice |  | 7.95 |
| 3. | VELVET BOUQUET
<i>Floral. Zesty. Smooth.</i>
Tanqueray gin, grapefruit bitters, hibiscus and green tea liqueur, jasmine syrup and velvet falernum liqueur |  | 7.25 |
| 4. | BALLOONS OF JASMINE
<i>Delicate. Sweet. Sharp.</i>
Pisco brandy, pink grapefruit liqueur, white grape and peach juice, jasmine syrup, lemon juice and grapefruit bitters |  | 7.25 |
| 5. | ELDERFLOWER & LYCHEE DAIQUIRI
<i>Tropical. Sweet. Punchy.</i>
Bacardi Carta Blanca rum, St-Germain elderflower liqueur, elderflower syrup, lychee liqueur, lychee juice and lemon juice |  | 7.25 |

CLASSICS

1. LONG ISLAND ICED TEA

Strong. Dark. Refreshing.

Ketel One Vodka, Bacardi Carta Blanca rum, Tanqueray gin, Cointreau, Pepsi and lemon juice



7.50

2. COSMOPOLITAN

Fruity. Bright. Refined.

Vodka, Cointreau, cranberry juice and lime juice



7.50

3. ESPRESSO MARTINI

Rich. Powerful. Smooth.

Grey Goose vodka, Tia Maria and espresso



7.50

4. AMARETTO SOUR

Sweet. Citrus. Flavourful.

Disaronno, bitters, lemon juice and egg white



7.50

5. PORNSTAR MARTINI

Exotic. Sweet. Elegant.

Vanilla vodka, passion fruit liqueur, vanilla syrup, pineapple juice and fresh passion fruit with a shot of Prosecco



9.50

NON-ALCOHOLIC

1. JUNIPER GARDEN

Herbal. Refreshing. Sharp.

Seedlip Garden non-alcoholic spirit, elderflower cordial, vanilla and eucalyptus syrup, apple juice, lemon juice and juniper berries



5.50

2. MANGO & PASSION FRUIT GARDEN

Tropical. Flavourful. Smooth.

Seedlip Garden non-alcoholic spirit, pineapple juice, mango juice, passion fruit and pineapple syrup



5.50

3. SALTED CARAMEL & ALMONDS

Creamy. Rich. Moreish.

Organic cacao powder, salted caramel syrup, unsweetened almond milk and sea salt



4.50

4. RHUBARB & CUSTARD

Classic. Sweet. Bright.

Rhubarb bitters, custard syrup, lemon juice, cranberry juice and apple juice



4.50

GIN SHARING VASES

Perfect for 2-4 gin lovers to share.

- 1. **FOUR CORNERS GIN VASE** **18.95**

Four Corners gin and tonic, garnished with fresh grapefruit and rosemary

- 2. **HENDRICK'S GIN VASE** **18.95**

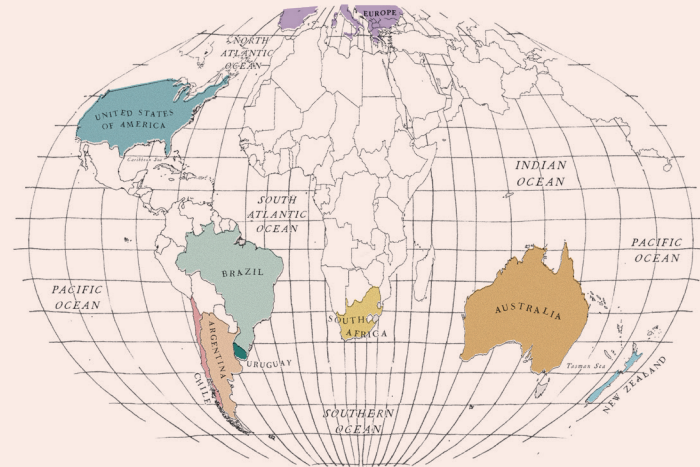
Hendrick's gin and tonic, garnished with cucumber slices and rose petals

THE FLORIST

THE FLORIST

THE NEW WORLD WINE LIST

For centuries, in the far and wide corners of the globe, pioneering winemakers have set out to craft brave and adventurous wines with a taste of their homeland. These New World wines have been carefully paired with respected classics from the Old World wine continent, in a showcase for you to explore. Let the journey begin...



THE FLORIST

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W H I T E	Glass 175ml	Glass 250ml	Bottle 750ml
CHENIN BLANC Hazy View, Western Cape, South Africa ●	4.50	6.25	17.50
SAUVIGNON BLANC 'Vellas' Tierra Antica, Valle Central, Chile ●	5.50	7.25	19.95
TORRONTES RIESLING Amalaya, Salta, Argentina ●	5.95	7.95	22.95
PINOT GRIGIO RIESLING 'Alisios' Seival Estate, Campanha, Brazil ●	6.50	8.50	24.95
SAUVIGNON BLANC Satellite, Marlborough, New Zealand ●	7.25	9.75	27.95
PINOT GRIGIO 'Billi Billi' Mount Langi Ghiran, Victoria, Australia ●	7.50	9.95	29.95
ALBARINO Bodegas Garzon, Maldonado, Uruguay ●			33.00
PINOT GRIGIO 'Borgo dei Vassalli' Lorenzon, Friuli, Italy ●			35.00
GAVI DI GAVI Reserva 'Volo' Morgassi, Piemonte, Italy ●			38.00
SAUVIGNON BLANC Ata Rangi, Martinborough, New Zealand ●			40.00

*All wines served by the glass are available in 125ml measures.
VAT charged at current rate. Unless stated, vintages are current
global market availability and are available on request.*

R E D	Glass 175ml	Glass 250ml	Bottle 750ml
ZINFANDEL The Bulletin, California, USA ●	4.50	6.25	17.50
MERLOT Montes, Colchagua, Chile ●	5.50	7.25	19.95
SHIRAZ Circa, New South Wales, Australia ●	5.95	7.95	22.95
PINOT NOIR Little Eden Wine Co., Murray Darling, Australia ●	6.50	8.50	24.95
MALBEC '1300' Andeluna, Mendoza, Argentina ●	7.25	9.75	27.95
TEMPRANILLO Willunga 100, McLaren Vale, Australia ●	7.50	9.95	29.95
SHIRAZ MATARO 'Naked on Rollerskates', Some Young Punks, McLaren Vale, Australia ●			35.00
RIOJA RESERVA 'Mayor de Ondarre', Rioja, Spain ●			36.00
PINOT NOIR 'Devil's Staircase' Rockburn, Central Otago, New Zealand ●			38.00
GRAVES Chateau Mouras, Bordeaux, France ●			40.00
CHIANTI CLASSICO Fontodi, Tuscany, Italy ●			44.00
CHATEAUNEUF-DU-PAPE 'Les Cailloux' Andre Brunel, Rhone, France ●			59.00

	<i>Glass</i> 175ml	<i>Glass</i> 250ml	<i>Bottle</i> 750ml
ROSÉ			
WHITE ZINFANDEL ROSÉ	4.75	6.50	17.95
The Bulletin, California, USA ●			
PINOT GRIS ROSÉ	6.75	8.95	25.95
Saint Clair, Marlborough, New Zealand ●			
PROVENCE ROSÉ			27.95
Chateau Beaulieu, Provence, France ●			
SPARKLING		<i>Glass</i> 125ml	<i>Bottle</i> 750ml
PROSECCO, SACCHETTO	5.75	27.50	
Veneto, Italy ●			
SPARKLING CHARDONNAY			32.00
'Crooked Mick' The Spee'Wah, Murray Darling, Australia ●			
ENGLISH SPARKLING BRUT ROSÉ	7.50	39.00	
Hush Heath '1503', Kent, UK ●			
BLANC DE BLANC			45.00
Huia, Marlborough, New Zealand ●			
MOET & CHANDON BRUT	9.50	52.00	
Champagne, France ●			
VEUVE CLICQUOT YELLOW LABEL			65.00
Champagne, France ●			
LAURENT PERRIER BRUT ROSÉ			75.00
Champagne, France ●			
DOM PERIGNON			135.00
Champagne, France ●			

SOFT DRINKS

1. PEPSI	1.95
2. DIET PEPSI	1.95
3. R WHITE'S LEMONADE	1.95
4. BRITVIC TONIC WATER	1.95
5. FROBISHERS CLASSICS	<i>each</i> 3.00
Apple, Pear & Elderflower	
Sparkling Raspberry	
St. Cléments Orange & Lemon	
6. FRESH JUICES	<i>each</i> 1.80
Orange	
Cranberry	
Apple	
Pineapple	
<i>(all go perfectly with a splash of lemonade, just ask!)</i>	
FEVER-TREE RANGE	
7. TONIC WATER	<i>each</i> 2.20
Indian Tonic Water	
Naturally Light Tonic Water	
8. FLAVOURED TONIC WATER	<i>each</i> 2.40
Elderflower	
Aromatic	
Mediterranean	
Lemon	
9. GINGER BEER	2.20
10. GINGER ALE	2.20

