THE WATERING CAN



A large drink served in a watering can, to share of course! 4-5 servings.

RUM FEATURING CHERRY AND THYME £25.95

Cherry flavoured syrup paired with the spice of thyme leaves. Jamaican rum, fresh pressed lime, vanilla and cherry liqueurs, lengthened with apple juice. Fresh and fruity for some cherry good thymes!

GIN FEATURING STRAWBERRY AND CUCUMBER £25.95

A favourite of our long cocktails, now made to share! Strawberry purée, fresh mint and cucumber, muddled with vanilla sugar syrup to compliment a generous splash of Tanqueray gin.

GIN CARAFES

A carafe filled with botanically-balanced gin and tonic, made for sharing! 4 servings.

TANQUERAY £19.95

The perfect combination of Tanqueray gin and pink grapefruit liqueur. Complemented by lemon thyme and pink grapefruit wedges.

HENDRICK'S £19.95

Hendrick's gin paired with cucumber (of course!); enhanced with a botanical twist of elderflower liqueur and pink peppercorns.

Alcohol Free

NOR ANYTHING INJURIOUS

Carefully crafted mocktails made with fresh juices and fruits.

RASPBERRY, GRAPE AND ELDERFLOWER COOLER 450p

Orange and cranberry juice shaken with black grapes, elderflower cordial, a splash of sugar syrup and raspberry purée.

HOMEMADE LEMONADE 450p

Our zingy homemade lemonade is a nod to Grandma. Thyme, fresh lemon juice, sugar and elderflower cordial topped with soda. Refreshing, zesty and sharp.

CUCUMBER AND ROSEMARY COOLER 450p

Cucumber and rosemary muddled with a touch of sugar syrup and elderflower cordial, lengthened with fresh lime and apple juice. (Kids, look away now...adults, this goes VERY well with a splash of gin!).

BERRY GOOD TIMES 450p

Fresh blueberries, blackberries, mint and a touch of raspberry syrup. Shaken with apple and cranberry juice, garnished with a sprig of mint for the fresh forest berry look.

ALL THE GREENS 450p

Fresh mint, kiwi and ginger, with a splash of apple and lemon. All boosted with plant-powered elixir.



BOTANICAL CREATIONS

&

CURIOUS LIBATIONS

for your drinking pleasure

Our botanists have passionately developed

unusual concoctions that illustrate

and highlight the delicate, subtle and

sometimes very strong flavours that our

The New World - Gin List -

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 local to each of our sites that discovered them.

HUNTERS 925p

Disc. CHESTER

Served with orange and lemon zest

FOREST GIN 925p

Disc. ALDERLEY EDGE and KNUTSFORD Served with a grapefruit zest and fresh rosemary

LEEDS GIN 925p

Disc. LEEDS

Served with lemon zest and pink peppercorns

MASONS DRY YORKSHIRE 925p

Disc. SHEFFIELD AND YORK

Served with green cardamom pods and orange zest

MANCHESTER GIN 925p

Disc. MANCHESTER AND DIDSBURY
Served with orange zest and fresh rosemary

LANGLEY'S 925p

Disc. BIRMINGHAM

Served with basil and a grapefruit wedge

SILENT POOL 925p

Disc. FARNHAM

Served with juniper berries and a pear fan

FOXDENTON 48 925p

Disc. MARLOW

Served with juniper and lime zest

POETIC LICENSE 925p

Disc. NEWCASTLE

Served with a grapefruit wedge and a mint sprig

CITY OF LONDON DISTILLERY 925p

Disc. LONDON

Served with juniper berries and lemon zest

LIVERPOOL GIN 925p

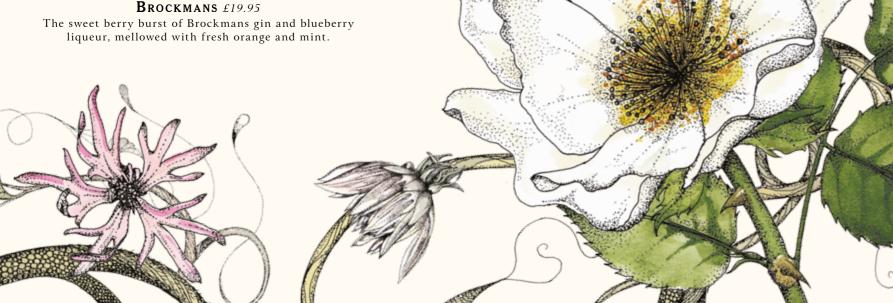
Disc. LIVERPOOL

Served with orange, a mint sprig and a pinch of black pepper

CAMPFIRE GIN 925p

Disc. READING

Served with an orange wedge and fresh rosemary



LONG

Served tall and topped with juices or mixers to lengthen.

STRAWBERRY AND CUCUMBER BREEZE 850p

Muddled strawberry purée, mint, cucumber and vanilla sugar syrup, with Tanqueray gin and strawberry liqueur. Made long with apple, cranberry and lemon juice.

BLACKBERRY AND ROSEMARY FIZZ 850p

Fresh blackberries, rosemary, sugar syrup, lemon and apple juice, shaken with Tanqueray gin and sloe gin, topped with soda. Berries and gin sparkling...you can't go wrong.

Passion fruit and Basil Crush 850p

One good-looking cocktail! Lime and orange juice, passion fruit syrup, Disaronno and Drambuie, with passion fruit and basil churned through.

THAI CHILLI CRUSH 795p

You'll get a kick out of this one. Fresh red chilli, micro Thai basil, apple and lemon juice with Tanqueray gin and green apple liqueur. Spiced to your liking, hot or not?



LEMON AND JASMIN COLLINS 775p

Beautifully simple as all Collins should be. Thyme, lemon, jasmin sugar syrup, Ketel One Vodka and elderflower liqueur, topped with soda.

GRAPEFRUIT RUM PUNCH 825p

Sweet apricot, pink grapefruit, vanilla syrup and pomegranate come together with Sailor Jerry Spiced rum and a hint of oregano. A delightfully sweet twist on a classic.

ENGLISH MOJITO 850p

A traditional mojito, made English with Tanqueray gin. Muddled cucumber and mint, fresh lime juice, sugar syrup and a splash of green apple liqueur, lengthened with apple juice. Suits you sir...

Your Mojito 850p

Take your classic mojito and swap neutral flavours for your choice of raspberry, passion fruit or strawberry.



Pots & Planters

Discover terracotta, teapots and tendrils of fog; served short but packing quite a punch!

RASPBERRY DISARONNO SOUR 825p

A long-standing favourite. Raspberry purée, lemon juice, pomegranate juice, Disaronno and raspberry liqueur.

APRICOT AND PEACH SMASH 825p

A soft and dangerously drinkable bourbon smash. Peach and apricot provide a delightfully light and fruity twist. You'll be surprised at how easy drinking this is!

BLACKBERRY AND MINT JULEP 850p

Muddled fresh blackberries, mint and sugar syrup, with a splash of aromatic bitters, bourbon and blackcurrant liqueur. Short, fresh and fruity, with a kick.

PEAR AND KIWI CUP 850p

Kiwi, lime and apple juice shaken with Licor 43, pear cognac, green apple liqueur and a splash of green tea.

PEACH AND APPLE POT 825p

Light flavours of Ketel One Vodka, apple juice, lemon and fresh rosemary, with a refreshing burst of peach syrup.

PIMM'S TEA CUP 825p

A quintessentially British creation; Pimm's, cranberry, poppy liqueur and lemon, all shaken with the added surprise of breakfast tea.

BOTANY & BEER

Botany and beer, it's what we're famous for, so no wonder we thought to combine them!



FLIGHT BOARD BETTY 950p

Our perfectly paired flight board. A mini cocktail of rich yet refreshing lemon, mint and blackcurrant, paired with a chilled can of Beavertown's dark IPA Black Betty.

BOTANICAL Brew 795p

The soft flavours of peach, passion fruit and apricot, blended with Monkey Shoulder whisky and topped with our home-brewed speciality ale.

MARTINIS

Modern twists on palate-pleasing martinis. Served straight up, to be sipped and enjoyed.

Blueberry and Passion fruit 895p

Fresh blueberries, lemon juice, passion fruit syrup and liqueur, with a burst of Brockmans blueberry-infused gin, finished with a touch of vanilla liqueur.

Delightfully fresh.

VELVET GREEN 795p

Nature's nurturing cocktail, boosted with a botanical elixir found in plants. Cloudy apple juice, green apple liqueur, kiwi, egg white and lemon juice. All shaken with Tanqueray gin.

BOTANIST PORNSTAR 1095p

Sugar snaps and passion fruit muddled with strawberries, rose sugar syrup, pineapple and lemon juice, with Ketel One Vodka and passion fruit liqueur.

Served with a shot of pink Prosecco and half a passion fruit.

PEACH AND LAVENDER 775p

Lavender flowers muddled with vanilla syrup, lemon juice, egg white and a splash of apple, shaken with Ketel One Vodka and peach liqueur.

POPPY AND POMEGRANATE 795p

A delicate blend of poppy seed liqueur and sweet pomegranate. Balanced with raspberry vodka, raspberry liqueur, lemon, egg white and a hint of basil.

FLUTES

Want more than a glass of fizz? Discover our botanical twists on classic bellinis and fizzes, all topped with Prosecco.

STRAWBERRY AND ELDERFLOWER BELLINI 775p

A delicate balance of strawberry and elderflower, lengthened with Prosecco.

PEACH AND KIWI FIZZ 775p

Kiwi, peach and passion fruit with a splash of lemon juice, all shaken and topped with Prosecco.

BLACKBERRY ROYALE 775p

Sip and savour Prosecco's dark side; blackberries and blackcurrants with a hint of rosemary.

ELDERFLOWER AND LAVENDER FIZZ 775p

Fragrant lavender flowers and syrup, lemon juice and a splash of elderflower liqueur. All finished with lemon zest for a perfect balance.

CLASSIC BOTANY

A Botanist hat-tip to some of the all-time classics, with our own botanical twists. Some subtle, others slightly more adventurous...

GIN MARTINI 995p

Gin Mare which features several interesting botanicals making it our gin of choice. Naturally we stir this gin with a sprig of rosemary, Lillet Blanc and a couple of dashes of lemon bitters. Garnished with rosemary and an olive.

Basil and Plum Caipirinha 825p

Juicy and ripe plum muddled with fresh red chillies, with a sharp touch of lime juice, softened with a splash of sugar syrup and of course, cachaça. The return of a classic!

CINNAMON AND OREGANO OLD FASHIONED 995p

Bourbon stirred with cinnamon syrup and oregano. Oh so smooth and oak-smoked at the bar. If you'd prefer a sweeter variation, just ask!

PLUM AND THAI BASIL MOJITO 875p

A very modern twist on the golden oldie. Plum, Thai basil, cranberry and fresh lime juice, with Bacardi Carta Oro and Cherry Marnier.

RHUBARB AND GIN OLD FASHIONED 995p

One to sip and savour. Portobello Road Gin stirred with rhubarb, a pinch of black pepper and garnished with a grapefruit zest. A sweeter version can be served, should you prefer...

PEAR AND VANILLA MARGARITA 775p

Fresh pear, rosemary and lime, shaken with El Jimador Blanco Tequila, finished with vanilla syrup. Refreshingly sweet.

GREEN PEPPER AND GRAPEFRUIT DAIQUIRI 775p

Grapefruit adds a palate-cleansing twist to a classic daiquiri. Shaken with white rum, lime and a hint of green pepper for a sweet finish.



The classic favourite with a botanical twist, served with Big Tom tomato juice. Available all day, every day. Spiced to your preference...

CLASSIC MARY 695p

SMOKED GARLIC AND ROSEMARY 695p

RED CHILLI AND OREGANO 6951



