

THE DRINKS



COCKTAILS

Classic Cocktails
2 FOR £10

DURING HAPPY HOUR

The Classics

CLASSIC MOJITO 8.00

Havana Club 3yo, sugar syrup, lime, mint & soda

ALSO IN STRAWBERRY, BLACKBERRY

& PASSIONFRUIT FLAVOURS! +50p

SEX ON THE BEACH 8.00

Absolut Vodka, Archers Peach Schnapps, orange juice & cranberry juice

PINA COLADA 8.00

Malibu Rum, coconut cream & pineapple juice

MULE 56 8.00

Jägermeister & Old Jamaica Ginger Beer

LONG ISLAND ICED TEA 8.00

Absolut Vodka, Havana Club Especial, Olmeca Blanco Tequila, Cointreau, sugar syrup & cola

PINK GIN FIZZ 8.50

Beefeater Pink Gin, Le Dolci Prosecco, fresh strawberries & lemonade

Our Favourites

CHERRY COLA 8.00

That Boutique-y Cherry Gin, hibiscus & cola

SUGAR MAMA 8.00

Cut Spiced Rum, Malibu Passionfruit Rum, pineapple juice & lime

STRAWBERRY DAIQUIRI 8.00

Havana Club 3yo, strawberry, sugar syrup & lime

BLACKBERRY SMASH 8.00

Jack Daniel's No7, lemon, sugar syrup & blackberry

HONEY LYNCBURG LEMONADE 8.00

Jack Daniel's Honey, Cointreau, lemonade & lemon

REMIXED MAI TAI 8.00

Southern Comfort, Red Leg Spiced Rum, apple juice, pineapple juice & passionfruit

All served with biodegradable straws supporting [#THELASTSTRAW](#)

The Legends

ESPRESSO & ORANGE MARTINI 8.50

Cazcabel Coffee Tequila, espresso, sugar syrup & orange peel

ESPRESSO MARTINI 8.50

Traditional Absolut Vodka available

PORNSTAR MARTINI 8.50

Absolut Vanilla, Malibu Passionfruit Rum, apple juice, sugar syrup & passionfruit



GIN



BEEFEATER BLOOD ORANGE 8.00

Served with tonic & fresh orange

BOMBAY SAPPHIRE 8.40

Served with tonic & fresh lime

BOUTIQUE-Y SPIT-ROASTED PINEAPPLE 8.50

Served with tonic, dried junipers & fresh lime

BOUTIQUE-Y CHERRY 8.50

Served with tonic & fresh blackberries

SCAPEGRACE 8.70

Served with tonic & fresh orange

KING OF SOHO 9.30

Served with tonic & fresh grapefruit

KING OF SOHO PINK 9.30

Served with tonic & fresh strawberries

ROKU 9.50

Served with tonic, lemon, dried junipers

HENDRICK'S 9.50

Served with tonic & fresh cucumber

STAR OF BOMBAY 9.70

Served with tonic & fresh orange

BROOKLYN 9.70

Served with tonic, lime & orange

**2 FOR
£10
DURING
HAPPY
HOUR**



SPIRITS

WHISKY

Jameson
Jack Daniel's
JD Honey
JD Rye
Chivas Regal
Makers Mark
Johnnie Walker Black
Gentleman Jack
Glenfiddich
Laphroaig
Hibiki Harmony
Tincup

TEQUILA

Olmeca Gold
Olmeca Blanco
Cazcabel Blanco
Cazcabel Coffee
Cazcabel Honey
Cazcabel XR
Espolon Reposado

VODKA

Absolut
Absolut Vanilla
Absolut Mango
Grey Goose
Reyka
Crystal

RUM

Bacardi Spiced
Bacardi Carta Blanca
Red Leg Spiced Rum
Havana Club Anejo
Especial
Havana Club 3yo
Sailor Jerry
Kraken
CUT Smoked
Havana Club 7yo
CUT Spiced
Diplomatico

OTHERS

Archers
Blue Curacao MB
Malibu
Malibu Passionfruit
Luxardo Sambuca
Black
Luxardo Sambuca
White
Kahlua
Jägermeister
Courvoisier VS
Martell VS
Disaronno
Cointreau
Southern Comfort
Cedars
Agwa
Baileys
Aperol



THE WINE LIST



WHITE

	MEDIUM	LARGE	BOTTLE
The Rambler, SOUTH AFRICA	6.00	7.25	18.95
Cape Heights Chardonnay, SOUTH AFRICA	6.50	7.75	19.95
Vinazza Garganega Pinot Criglo, ITALY	7.00	8.25	21.95
Cloud Factory Sauvignon Blanc, NEW ZEALAND	7.50	8.75	24.95

RED

	MEDIUM	LARGE	BOTTLE
The Rambler, ITALY	6.00	7.25	18.95
Sierra Grande Merlot, CHILE	6.50	7.75	19.95
Vega Piedra Rioja Tinto, SPAIN	6.75	8.25	22.95
Benjamin Malbec, ARGENTINA	7.50	8.75	24.95

ROSÉ

	MEDIUM	LARGE	BOTTLE
The Big Top White Zinfandel Rosé, USA	6.50	7.75	19.95
Palazzi Rosato, Monferrato Chiaretto, ITALY	7.00	8.25	21.95

SPARKLING

	GLASS	BOTTLE
Le Dolci Brut Prosecco, ITALY	6.50	30.00
Moët, FRANCE		60.00
Moët Rosé, FRANCE		65.00

ALL WINES SERVED BY THE GLASS

ALSO AVAILABLE IN 125ML SERVES

EPIC DEALS

MONDAY TO THURSDAY

ALL DAY!

£2.50

BOTTLES OF CORONA

£5

CLASSIC COCKTAILS

£5

GIN & TONICS

£15

BOTTLE OF PROSECCO

£10

ALL PLATTERS



Try our new

CRAFT BEER & CIDER

ASK AT THE BAR FOR OUR FULL BEER RANGE!



If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order. If you do have an allergy, please inform our team so we can minimise the risk of cross contamination during the preparation of our menu.