

# XMAS

## Quality Treat

We can't say exactly which classic Christmas chocolate inspired this, but we can tell you it's big and usually comes wrapped in purple. Ours is laden with vodka and layered with a caramel Frangelico cream.

vodka  
chocolate  
hazelnut  
caramel

## Christingle

Golden rum and orange juice, elevated with sugar and spice and all things nice. Shaken hard with Aperol and anise for a buttery mouthfeel and a velvety foam. Served in a suitably round brandy balloon.

golden rum  
orange  
butterscotch  
anise

## Godfather Christmas

A fireside Christmas classic, consisting of equal parts Jack Daniels and Amaretto given the festive treatment. We've infused our JD with cinnamon sticks, to lend this whiskey sipper a simple, subtle spice.

whiskey  
amaretto  
cinnamon

## Church Wine

For some members of our team: a taste of nostalgia from childhoods spent celebrating Advent. For everyone else: a delicious drop of ruby port, spiced cherry rum and chocolate bitters, served ice cold.

dark rum  
ruby port  
spiced cherry  
chocolate

£12 each

or £14 for two of the same (Sun-Thu)

# SHORT

## Blueberry Mai Tai

white rum  
blueberry  
lime  
sugar

A fruitier twist on a Caribbean classic, with a burst of bright blueberry Bols alongside Ron Cristobal's blanco edition. Shaken with orgeat and lime juice to bring out the freshness of the white rum.

## Cold Brew Old Fashioned

bourbon  
coffee  
orange  
bitters

Woodford Reserve bourbon from Kentucky; coffee brewed next-door in yolk. We've leaned into the warming orange notes of a classic Old Fashioned recipe to bring out the best of both flavours.

## Holiday Romance

golden rum  
toasted coconut  
aperol  
orange

Short and sweet, just like its namesake. Expect a mouthful of orange and notes of toasted coconut. Ron Cristobal golden rum, from Dominica, and a drop of Aperol give it a peachy, sunkissed colour.

## Cucumber + Melon Sour

mediterranean gin  
melon  
cucumber  
lemon

A bright green drink which is fresh, sweet, and vibrant. Cucumber-infused Mediterranean gin from Jim + Tonic is shaken hard with Bols melon liqueur for a velvet smooth foam. Topped with a single peony petal.

£12 each

or £14 for two of the same (Sun-Thu)

# LONG

## Lychee Mojito 🍹

A flavoured mojito, just not as you know it: mint-infused Bols lychee and Ron Cristobal Blanco, stirred down with clarified citrus juice. Delicately sweet and fruity with a touch of class and a hint of fizz.

white rum  
lychee  
mint  
lime

## Superbloom

A citrus spritz named after a pink flowering phenomenon in the South American desert. It tastes exactly like it sounds: with sweet floral rose, sharp pink grapefruit and clean blanco tequila.

tequila  
pink grapefruit  
rose  
soda

## Love Potion #9 🍹

Similar in taste and texture to a classic French Martini, but longer and more luxurious thanks to Absolut Mango vodka and black raspberry liqueur. Topped with a smattering of frozen raspberries.

mango vodka  
raspberry  
pineapple  
lemon

## House Music 🍹

A whiskey-based highball which lays down 100-proof Jack Daniels Triple Mash whiskey on home-brewed rooibos tea. It's lengthened with a fruity papaya soda for a touch of tropical sweetness.

whiskey  
papaya  
rooibos  
soda

£12 each

or £14 for two of the same (Sun-Thu)

# SWEET

## ♦ Marzipan Sour

amaretto      Almond liqueur and apricot brandy combined in a classic sour recipe. Served over ice and finished with a maraschino cherry, a dehydrated lemon and a lacing of sour cherry syrup.  
apricot  
lemon  
sugar

## Sherry Trifle

london dry gin      A floral, fruit-layered drink inspired by Summer puddings. Elderflower and strawberry liqueurs, a hint of rose, and Jim + Tonic's Mediterranean Gin. Finished with freshly-grated dark chocolate.  
strawberry  
elderflower  
dark chocolate

## Crème Brûlée

cognac      Martell VS brandy is the base spirit, but the real star is Jim + Tonic's coffee liqueur. An extra drop of salted caramel syrup alongside the fresh espresso keeps it sweet and silky-rich.  
espresso  
coffee liqueur  
salted caramel

## Black Forest

spiced rum      Black cherry spiced rum and raspberry liqueur provide all the flavours of Germany's most famous pud in cocktail form: a Black Forest Gateau. Boozy, chocolatey and infinitely moreish.  
raspberry  
cherry  
chocolate

£12 each

or £14 for two of the same (Sun-Thu)

# SPICE

## Bloody Mary

Born in Paris; mastered here. We macerate sweet vine tomatoes, pepper, garlic, celery, horseradish and herbs in Jim + Tonic's British Vodka, before we mix with lemon, tomato, tabasco and Henderson's relish.

vodka  
tomato  
tabasco  
lemon

## Picante

Inspired by a classic Margarita recipe, which means it's a tequila and lime number at heart. A dash of chilli-infused El Jimador adds a little extra spice to a Mexican classic which is served over ice.

tequila  
lime  
chilli  
salt

## Ginger Spice

A tropical mule with prominent mango flavour. Ginger beer and a smoked chilli rum give it the infamous mule kick, whilst a drop of lemongrass cordial keeps it deliciously fruity and fragrant.

vodka  
mango  
ginger  
lemongrass

## Better Karma

Good things come to those who wait, like the last cocktail on our list: a spiced martini riff using Jim + Tonic's jasmine and szechuan gin. Bright green apple and chilli flavours run right to its core.

szechuan gin  
green apple  
green chilli  
lemon

£12 each

or £14 for two of the same (Sun-Thu)

# WHITE

## Mesta Organic White



A wine sourced from organically-farmed vineyards. Dry, crisp and refreshing, with notes of lemon and fennel.

*vegan*   dry   Spain   **Verdejo**

## Hazy View



Fresh and easy-drinking, with a hint of green apples for those looking for something slightly sweeter.

medium   South Africa   **Chenin Blanc**

## No es Pituko



A hand-harvested natural wine, which brings vibrant tones of peach along with a cloudy appearance.

*vegan*   dry   Chile   **Viognier**

## Tournée du Sud



A mouth-wateringly refreshing French white with prominent grapefruit notes. Pairs great with food.

dry   France   **Picpoul de Pinet**

## Tuatara Bay



A truly premium Sauvignon Blanc, with passionfruit and gooseberry leading the way into a long, zesty finish.

*vegan*   dry   New Zealand   **Sauvignon Blanc**

# RED

## Mesta Organic Red

A vibrant and juicy red with fresh berry aromas, harvested from sustainable Castilian vineyards.

Tempranillo

Spain

light

vegan

£7.50

£8

£8.50

£25



## Bove Feudi d'Albe

Mellow yet full-flavoured, and packed with black cherry, blackberry and very subtle notes of liquorice.

Montepulciano

Italy

medium

vegan

£7.50

£8

£8.50

£25



## Vitesse Organic

This Italian red is great with food, with rich plum at its core, and a long, softly-spiced finish.

Nero d'Avola

Italy

medium-light

vegan

bottle only

£28



## Mariana Red

Four Portuguese grapes come together to make a cherry-rich red packed with subtle spice and silky finish.

Alentejano

Portugal

light

vegan

bottle only

£31

## Jaspe Rouge

This corker from the Bekaa Valley piles wild red and dark fruits on a beautifully-structured palette.

Cab. Sauvignon

Lebanon

medium

vegan

bottle only

£35



# ROSE

## Pasquiers P'ays Doc

A deliciously-dry, pale rosé from the very south of France. Works great with food and/or sunshine.



vegan

dry

France

**Grenache**

## Calusari

A sweeter-style rosé with a bolder pink colour. Expect a mouthful of strawberries and cream.



vegan

medium sweet

Romania

**Pinot Noir**

## Château de l'Aumérade

A coastal wine that is refreshingly fruity, with a floral bouquet of delicate cranberry and red cherry.



bottle only

£35

dry

France

**Cinsault**

## Laurent-Perrier Rosé

The perfect pink fizz, made from 100% Pinot Noir. A clean, fresh mouthful of Rose Champagne.



bottle only

£95

dry

France

**Rose Champagne**

# SPARKLING

## Casa Defra Lessini

Vibrant and fresh, with sparkling citrus aromas. Made in the same way as Prosecco, with a more premium grape.

**Durello**

Italy

dry

*vegan*



£7.50



£30

## Pinord +6+

Maintains the same elegance and complexity as champagne, but with a livelier fizz from the fresh Spanish grapes.

**Cava**

Spain

medium

bottle only



£35

## Bertrand de Monceny

100% Chardonnay grapes make up this fizz, which the French call "méthode traditionnelle".

**Blanc-de-Blancs**

France

dry

bottle only



£45

## Bollinger Special Cuvee

A full-flavoured, rich Champagne from one of the region's last remaining independent Champagne houses.

**Champagne**

France

extra dry

bottle only



£95

# BEER

