



Cocktail List





House Cocktails

The Field Marshal

9

Bacardi Carta Blanca, Celery, Pineapple, Marlborough Sauvignon Blanc, Lemon, Grapefruit Oils

This refined cocktail was one of 5 UK finalist in last year's prestigious Bacardi Legacy Global Cocktail Competition. After his capture in the Battle of Blenheim, The Field Marshal of France's Armed Forces was incarcerated in this very building for 8 years. He found wild, inedible celery growing nearby and cultivated it in the garden here, using sophisticated methods never before seen in the UK.

The Trails End

10

Plymouth Gin, Cedro Lemon, Sloe, Wormwood Vermouth

Our take on the old Savoy drink- The 'Moll Cocktail', and named after a poem penned by the original gangster's 'moll'- Bonnie Parker (of 'Bonnie & Clyde' infamy). Much like its namesake, this cocktail is robust, but hides a hidden elegance- bursting with flavours of berries, citrus and fresh-cut green herbs.

Decadence & Depravity 11.5

Woodford Reserve Bourbon, Green Walnut, Maraschino, Tonka Bean, Oloroso, Chocolate

Named after Hunter S. Thompson's first published article, this cocktail was created under duress after a series of sketches drawn in eyebrow pencil & lipstick, and tastes like *"falling down an elevator shaft and landing in a pool of mermaids"*.

House Daiquiri #3

9

Havana Club 3yr old Rum, Roasted Vanilla, Rosemary, Peach, Lime

Our house-twist on the Cuban classic. Developed over time, this simple, elegant adaptation uses roasted Madagascan vanilla and locally foraged rosemary to create one of our most popular house cocktails.





Classic Champagne Cocktails

French 75

12.5

Bombay Sapphire Gin, Lemon, Sugar, Champagne

The origins of this drink are again unclear, but we do know it was named after a French field gun used in WWI, so-called as it “hits with remarkable precision”.

Classic

12.5

Martell Cognac, Bitters, Demerara Sugar, Champagne

Wine purists still dispute whether fine champagne should be mixed with anything at all. Meanwhile, the Cocktail World disagrees, and has been adding cognac, sugar and bitters to champagne for well over a hundred years now, with increasing popularity!

Peach Bellini

8.5

Peach Nectar, Prosecco

This classic was created by Giuseppe Cipriani- Founder of the World famous Harry's Bar in Venice, sometime before 1948. Famous patrons of his bar who enjoyed this refreshing cocktail include Ernest Hemingway, Truman Capote & Humphrey Bogart.

Aperol Spritz

10

Aperol Aperitivo, Prosecco, Soda

Another Italian classic where the exact origins remain unknown. We know Aperol wasn't the first Aperitivo to be mixed with Prosecco and soda, but it has certainly become the most popular over recent years. Served long over ice





Classic Cocktails

Singapore Sling

10.5

Bombay Sapphire Gin, Cherry, Orange, Benedictine, Angostura Bitters, Pomegranate, Lime, Pineapple

David Embury once wrote of the Singapore Sling "Of all the recipes published for this drink, I have never seen any two that were alike." We wholeheartedly agree, so with this in mind, we use the original recipe created by Raffles bartender Ngiam Tong Boon sometime around 1915.

New York Sour

12

Woodford Reserve Bourbon, Lemon, Sugar, Aquafaba, 20yr Old Tawny Port

This twist on the Whiskey Sour is almost as old as the original, and supposedly originated in Chicago(!). The simple addition of a red wine float elevates this classic to new levels. We opt for a 20yr old Tawny Port from Quinta do Noval instead, because.... 'why not?!' Try one & you'll soon see why...

The Last Word

9

Tanqueray Gin, Maraschino, Green Chartreuse, Lime

One of the great pre-prohibition era cocktails that has seen a resurgence in popularity due to the classic cocktail revival of recent years. A potent mix of sweet, sour and herbal notes.

Cosmopolitan

9

Absolut Citron Vodka, Orange, Lime, Cranberry, Flamed Orange Oils

A deceptively old cocktail modernised by Dale Degroff and popularized by the likes of Madonna and 'Sex and The City'. The ultimate 'girly' cocktail is more elegant than its reputation would have you believe, with multi-layered citrus notes tied together with sharp cranberry juice and garnished with a flamed orange zest.





Classic Cocktails

Aviation

IO

*Burleighs Distillers Cut Gin,
Maraschino, Violet, Lemon*

The original blue cocktail. Invented around 1916 to celebrate the invention of the aeroplane and the jet-set lifestyle it would soon create. Hints of violet add a note of floral complexity to this refreshing classic.

Tommy's Margarita

IO

*Herradura Plata Tequila, Agave, Lime,
Orange Oils*

Our favourite version of the summer classic. Created in the 1990's by Julio Bermejo at the famous Tommy's Bar in San Francisco, His version uses agave nectar in place of triple-sec, omits the salt and adds an extra glug of tequila. *The* Margarita for true Tequila aficionados.

Corpse-Reviver No.2

IO

*Bombay Sapphire Gin, Orange, Lillet
Blanc Vermouth, Lemon, Absinthe*

The *only* drinkable version of Harry Craddock's famous hangover cure, although, he warned "*Four of these taken in quick succession will un-revive the corpse again!*"

Bloody Mary

IO

*Finlandia Vodka, Tomato, Lemon,
Spices*

Our special spice-mix adds an extra punch to everyone's favourite hangover cure.
(contains meat & fish)





Classic Cocktails

Bacardi Mojito

8.5

Bacardi Carta Blanca, Lime, Mint, White Sugar

The Mojito's history is as disputed as its recipe. Few drinks with such simple ingredients are interpreted so diversely by different bartenders. Our recipe is heavy on the rum, and served over customary shaved ice.

Clover Club

II

Brooklyn Gin, Carpano Dry Vermouth, Raspberry, Lemon, Aquafaba

Another cocktail that prohibition almost saw us forget about, this textured floral classic is seeing a resurgence in popularity in recent times. With smooth, floral American gin at its core, fresh raspberry & lemon alongside dry herbal vermouth, it's easy to see why.

Caipirinha

9

Velho Barreiro Cachaça, Lime, Demerara Sugar

The Caipirinha's name stems from the Portuguese for 'Hillbilly', epitomising this rugged cocktail perfectly. The national drink of Brazil is a refreshing, no-nonsense cocktail with sweet sugar-cane rum at its heart.





Aged Cocktails

Vieux Carré

12.5

*Rittenhouse Rye Whisky, Martell Cognac,
Rosso Vermouth, Benedictine, Bitters,
Orange Oils*

Invented in 1938 by Walter Bergeron, whilst working at The Monteleone Hotel Bar in New Orleans. This southern classic is both potent and charming, much like 'The Big Easy' itself. We age ours in oak for a minimum of 12 months, allowing the intricate flavours to further develop.

Old Fashioned

11

*'Infinity' Bourbon, Demerara Sugar,
Bitters, Orange Oils*

The simplest and oldest of all cocktails, stirred down over ice and garnished with a twist of orange and bartender's tears. We have been ageing ours in 2 criadera solera-system since November 2015, fractionally blending them whenever necessary. The result is a simple cocktail with incredibly developed flavours.

Manhattan

12.5

*Rittenhouse Rye Whisky, Rosso
Vermouth, Bitters, Maraschino,
Lemon Oils*

The Manhattans history is as disputed as its recipe. One of the world's oldest cocktails, with more variations of it around than we care to imagine. We base ours loosely around Harry Craddocks version & age it for 12 months in an oak barrel, mellowing the robust notes whilst imparting even more flavour. Served straight-up with a twist of lemon.

Negroni

11

*Plymouth Gin, Rosso Vermouth,
Campari, Orange Oils*

The history of the Negroni has been the subject of heated discussion amongst drinks historians and bartenders alike for many years. Whilst they battle it out, we've been resting ours in a concrete tank, resulting in a more unctuous texture; a technique inspired by the winemakers of the Rhone Valley.





Non - Alcoholic

Orchard Rose

6

Elderflower & Rose Cordial, Fresh Cucumber, Cloudy Apple Juice, Fresh Lemon Juice

A typically British mocktail designed to evoke images of wandering through an English orchard. Best Enjoyed when drunk with a stiff upper lip!

Castle Gate Iced Tea

6

Citrus Saccharum, Peach Nectar, Cold- Brewed Chai Tea

Iced tea is one of the most refreshing drinks around, so with the last days of summer upon us, we set about making our own recipe. Peach marries with the spices from the chai tea, adding a nice complexity to one of the World's most enjoyed beverages.

Virgin Mary

7

Tomato Juice, Fresh Lemon Juice, Spices

If the idea of 'hair of the dog' makes you want to cry, this non-alcoholic alternative will have you back on your feet in no time. Our special spice-mix adds an extra punch to everyone's favourite hangover cure. (contains meat & fish)

