



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 this 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 Cocktails

House Daiquiri #3

8

*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.

House Cocktails

Champagne

Demi-Cortado

12.5

*Spanish Brandy, Bellota Ham,
Palo Cortado, Rosso Vermouth,
Spanish Bitters, Champagne*

Using traditional Spanish ingredients, we've created an Hispanic take on the Classic Champagne Cocktail. Rich and luxurious, with flavours of orange marmalade, nuts and cured notes.





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 whole-heartedly agree, so with this in mind, we use the original recipe created by Raffles bartender Ngiam Tong Boon sometime around 1915.

Pisco Sour

10

Pisco Caravedo, Sugar, Lime, Egg White, Peruvian Bitters

The Peruvians and Chileans both lay claim to the origins of not only this cocktail, but also its base spirit. Peruvians tend to have a more artisanal production method and stricter regulations, plus we love the notes that Porton and Amargo Chunchu add to one of our summer favourites.

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.





Classic Cocktails

Cosmopolitan

8

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.

Aviation

10

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

10

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.





Classic Cocktails

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, be 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)

Bacardi Mojito

8

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, Egg Whites*

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.





Classic Cocktails

Caipirinha

8

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.

Classic Cocktails

Champagne

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!





Aged Classics

Vieux Carré

15

*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

10

*‘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.





Aged Classics

Manhattan

12.5

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

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 a very heavily-charred oak barrel, mellowing the robust notes whilst imparting even more flavour. Served straight-up with a twist of lemon.

Negroni

10

*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 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)

