



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

*Woodford Reserve 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.

Adonis

8.5

*Fino Sherry, Rosso Vermouth, Orange Bitters
Rested for 6 weeks in an ex-spiced rum barrel.*

The Adonis cocktail dates back to the mid-1880s and was named in honour of the first Broadway musical to run for more than 500 performances. Surprisingly quaffable (due in part to its lower ABV) yet bursting with complexity. A perfect pre-dinner cocktail.





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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.

