



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.

Native Speaker

9.5

*Finlandia Vodka, Grapefruit, Amaro,
Fagermeister, Celery, Soda*

A twist on one of our favourite cocktails

- The Negroni.

Complex herbal and citrus notes that will

'swirl around your open head for days...'.
Served 'mizuwari style' (cut with water).

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.

