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COCKTAILS
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CLASSICS

Martini 100
Elegant, strong, crisp, served straight-up

*Tanqueray or Ketel One, Dolin dry vermouth, garnished with your choice of:
lemon twist, pitted olive, or silverskin onion*

Upside-Down Martini 80
Less alcoholic version of the above, served straight-up

*Tanqueray or Ketel One, Dolin dry vermouth, garnished with your choice of:
lemon twist, pitted olive, or silverskin onion*

Chrysanthemum 90
Herbal, light and honeyed, served straight-up

Dry vermouth, Bénédictine, Pernod Absinthe, garnished with edible flowers

Kir Royale 155
Dry with dark fruits, effervescent, served in a flute
'R' du Ruinart champagne, crème de cassis

Gimlet 100
Sweet & sour with a punch, served straight-up or on the rock
Plymouth or Absolut Elyx, house-made lime cordial, garnished with lime wheel

Pendennis 100
Sour, sharp, lightly fruity, served straight-up

Beefeater gin, apricot liqueur, lime juice, Peychaud's bitters

Espresso Martini 100
Sharp or earthy (your choice), with coffee bitterness, served straight up
Ketel One vodka or Ocho Blanco tequila, coffee liqueur, espresso

CLASSICS

Negroni 100
Bitter, herbal and sweet, served on the rock

Tanqueray, Campari, Mancino Rosso Amaranto, garnished with sliced orange

Right Hand 110
Rum and chocolate-spiked version of the above, served on the rock

Mount Gay Black Barrel, Rinomato, Antica Formula, chocolate bitters, garnished with candied orange

Bourbon Old Fashioned 120
Hearty dose of whiskey, balanced by the other ingredients, served on the rock

Wild Turkey 101, Angostura & orange bitters, brown sugar, garnished with orange twist, marinated cherry

Mezcal Old Fashioned 130
Complex and earthy version of the above, served on the rock

Los Danzantes Reposado, Angostura & grapefruit bitters, agave nectar, garnished with grapefruit twist, marinated cherry

Made Man 130
Sweet and herbaceous Manhattan twist, served straight-up or on the rock

Bourbon & Rye, Cherry Heering, Yellow Chartreuse, Fernet Branca, orange zest

Manhattan 130
Sophisticated, boozy sipper, served straight-up or on the rock

*Bulleit Rye, Mancino Rosso Amaranto, Abbott's & orange bitters
Garnished with orange oils, marinated cherry*

Vieux Carré 120
Serious and refined, deceptively smooth, served on the rock

*Bulleit Bourbon, Gelas Bas-Armagnac, Belsazar Red, Bénédictine,
Angostura & Peychaud's bitters. Garnished with lemon zest*

SPECIALTIES

Passion-ably Late <i>Sour and refreshing vodka spritz</i> <i>Belvedere vodka, mandarin-infused fino sherry, passionfruit, soda</i>	100
A Rosé By Any Other Name <i>Bittersweet rosé spritz, served in wine glass</i> <i>Rosé Pivoine, Campari, lemonade, rosewater</i>	85
What The Doctor Ordered <i>Created by former Bar Manager, Neil Rivington</i> <i>Spiced, bright, persistent</i> <i>Glendalough Irish whiskey, Kamm & Sons, Lactobacillus casei, lemon juice, ginger, pill jar, doctor's note</i>	130
Tommy (Chong's) Margarita <i>Fruity, herbal and earthy, served on the rocks</i> <i>Ocho tequila, lemon juice, blackberry agave, thyme salt</i>	110
Teeling Delicate <i>Dark chocolate, creamy, with whiskey highlighting the fruitiness of coffee</i> <i>Teeling Small Batch whiskey, nitro cold-brew coffee, hipster cred</i>	50

SPECIALTIES

- Noble Bean** 110
Rich, dessert, salted caramel
Ryan Nightingale's winning cocktail, Chivas Masters Hong Kong, 2017
Chivas 12 year scotch, crème de cacao, malted soy milk, light soy sauce
- Jardine's Garden** 120
Created by former Bar Manager, Audrey Eschemann
Vegetal, green, complex
Tanqueray gin, Mettè asparagus eau de vie, cucumber, lime juice, basil syrup
- A Little Fernet** 90
Created by bartender, Kumar Gurung
Bubbly, herbal, refreshing
Fernet Branca, chamomile honey, lemon, orange, ginger ale, orange zest
- Rosemary Elf** 100
Created by bartender, Ariel Lanning
Sour, herbal, refreshing
Gin, Mettè Pine bud liqueur, rosemary-yogurt syrup, lemon, egg white

GIN & TONICS

Botanist 'Islay' <i>gin & tonic -- mint, cucumber garnish</i>	100
Napue 'Finnish Rye' <i>gin & tonic -- rosemary, lemon garnish</i>	130
Pinkster 'Raspberry-steeped' <i>gin & tonic -- boozy berry garnish</i>	100
Gin Mare 'Mediterranean' <i>gin & tonic -- basil leaf, tomato garnish</i>	120
Farmer's 'Organic' <i>gin & tonic -- sage, lime garnish</i>	100
Le Tribute 'Fresh Yet Dry Enough' <i>gin & tonic -- lemongrass garnish</i>	130
Cotswolds 'Dry' <i>gin & tonic -- grapefruit garnish</i>	110
Beefeater 'Rosehip & Hibiscus infused' <i>gin & tonic -- lemon garnish</i>	75
Four Pillars Gin Flight <i>20ml each of Rare Dry, Spiced Negroni, Navy Strength and a bottle of Fever Tree Tonic</i>	160
G&T Fridays <i>Beefeater gin and tonic</i>	50

BEERS & CIDERS

DRAFT

Black Isle, Organic Blonde Lager <i>Scotland, 4.5% abv, 330ml / 500ml tankard</i>	62 / 75
Jaipur, India Pale Ale <i>England, 5.9% abv, 330ml / 500ml tankard</i>	72 / 85

BOTTLE

Fuller's, Frontier Craft Lager <i>England, 4.5% abv, 330ml</i>	60
Badger Ales, Fursty Ferret, Amber Ale <i>England, 4.4% abv, 500ml</i>	75
Black Isle Organic, Goldeneye Pale Ale <i>Scotland, 5.6% abv, 330ml</i>	65
The Artist, Craft White Ale <i>Belgium, 4.9% abv 330ml</i>	70
Pilsner Urquell <i>Czech Republic, 4.4% abv, 330ml</i>	60
Seven Brews, Get Lucky, Golden Ale <i>USA, 4.5% abv, 330ml</i>	60
Feral, Hop Hog India Pale Ale <i>Australia, 5.8% abv, 330ml</i>	80
Aspall Premier Cru, dry apple cider <i>England, 7% abv, 330ml</i>	70
Thistly Cross Traditional, medium-dry cider <i>Scotland, 4.5% abv, 330ml</i>	65

GRAPE

SPARKLING

125ml

Ca' Di Rajo, Prosecco	NV	90
"R" de Ruinart, Brut, Champagne	NV	155

WHITE

175ml

Verdejo, Telmo Rodriguez, Rueda, Spain	2016	85
Ribolla Gialla, Conte d'Attimis Maniago, Friuli, Italy	2014	95
Riesling (dry), Friedrich Rieder, Weinrieder, Austria	2015	110
Semillon, Château Rahoul, Bordeaux, France	2015	125
Chardonnay, Vincent Girardin, Burgundy, France	2014	135

RED

175ml

Baga, Rebel, Luis Pato, Portugal	2010	90
Syrah, Jean - Michel Gerin, Rhône, France	2015	100
Dolcetto d'Alba, Elio Altare, Piemonte, Italy	2016	110
Tempranillo, Finca Allende, Rioja, Spain	2010	125

ROSÉ

175ml

Triennes, Provence, France	2016	105
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DRY SHERRY

100ml

Manzanilla, Pasada Pastrana, Javier Hidalgo	NV	94
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SWEET

100ml

Moscato d'Asti, La Spinetta, Piemonte, Italy	2014	70
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DETOX JUICES

Beetroot, raspberry, cranberry, lemon

all at 65

Carrot, pineapple, orange

Apple, orange, celery, spinach

Grapefruit, lemon, apple

Coconut, pineapple, lime

MOCKTAILS

Seedlip Garden & Tonic

*Herbal, non-alcoholic spirit served with Fevertree tonic
Garnished with British peas*

75

Seedlip Spice & Ginger Ale

*Spiced, non-alcoholic spirit served with Fevertree ginger ale
Garnished with orange zest*

75

TEA, COFFEE

TEAS

all at 50

English Breakfast, Earl Grey, Russian Caravan, Chinese Green Tea with Jasmine, Lapsang Souchong Osprey, Gunpowder Chinese Green Tea, Egyptian Mint (Spearmint), Rosehip & Hibiscus, Chamomile Flowers

Iced Tea & Iced Lemon Tea

COFFEE

by Redback Specialty Coffee

Espresso	35
Double Espresso	40
Macchiato	38
Double Macchiato	42
Americano	42
Flat White	42
Latte	42
Cappuccino	42
Iced Coffee	42
Affogato Coffee	55
Hot Chocolate	35

NITRO COLD BREW

Nitro cold brew coffee	50
Nitro cold brew Earl Grey tea	50

A SELECTION OF SOFT DRINKS

all at 35