

## NON ALCOHOLIC

### **Apple and Lychee Nojito**

Fresh mint muddled with lychee and apple juice,  
fresh lime and sugar syrup.

£4.5

### **Green Lemonade**

Fresh lemons muddled with lemongrass and ginger infused  
sugar, green tea syrup and sparkling water.

£4.5



## CHAMPAGNE AND WINE

<b>Champagne and Sparkling</b>	<b>125ml</b>	<b>Bottle</b>
Prosecco Brut NV Stelle d'Italia	£7	£35
Jacquart Brut NV Mosaique	£8	£48
Jaquart Brut NV Mosaique Rose	£11	£60

<b>White Wines</b>	<b>125ml</b>	<b>Bottle</b>
Rioja Blanco Vina Cerrada 2011	£4.5	£18.5
Viognier Reserve De Gras 2011	£5.5	£21.5
Pinot Grigio Puiattino 2010	£6	£26.5
Sauvignon Blanc Yealands Esta 2011	£7	£30.5
Chablis Domaine de Vauroux 2010	£8	£35

<b>Red Wines</b>	<b>125ml</b>	<b>Bottle</b>
Santa Ana Malbec 2011	£4.5	£18.5
Organic Merlot Soleus 2010	£5.5	£22.5
Rioja Crianza Vina Cerrada 2007	£6	£26.5
Black Label Pinot Noir Yealands 2011	£7	£30.5
Chateau Haut Pezat	£10.5	£42.
St Emilion, Grand Cru2009		

<b>Rose Wines</b>	<b>125ml</b>	<b>Bottle</b>
Syrah Rose Planeta 2011	£5.5	£22.5

## SPIRITS

<b>Tennessee</b>	<b>50ml</b>
Jack Daniels	£ 7
Jack Daniels Single Barrel	£ 11

<b>Vodka</b>	<b>50ml</b>
Ketel One	£ 6.5
Zubrowka Bison	£ 7
Belvedere	£ 8
Krupnik	£ 7
Ciroc	£ 8.5
Konig's Tail	£ 8.5

<b>Gin</b>	<b>50ml</b>
Tanqueray 43.1%	£ 6.5
Bombay Sapphire	£ 7
Hendricks	£ 7.5
Tanqueray 10	£ 9.5

<b>Rum</b>	<b>50ml</b>
Pampero Anejo Especial	£ 6.5
Pampero Blanco	£ 7
Goslings Black Seal	£ 7
Havana Club 7yr old	£ 9
Zacapa 23yr old	£ 13
Zacapa XO	£ 19
Havana Club 3yr old	£7.5

<b>Tequila 50ml</b>	
Jose Cuervo Tradicional	£ 6.5
Jose Cuervo Especial	£ 8.5
Don Julio Blanco	£ 9
Don Julio Reposado	£ 10
Don Julio 1942	£13.5
Don Julio Anejo	£ 11
Don Julio Anejo Blanco	£ 25

## HOUSE POURS

	<b>50ml</b>
Ketel One	£6.5
Tanqueray 43.1%	£6.5
Pampero Anejo Especial	£6.5
Johnnie Walker Black Label	£6.5
Jose Cuervo Tradicional	£6.5
Bulleit Bourbon	£6.5
Hennessy Fine De Cognac	£7.5

<b>Beers</b>	<b>330ml</b>
Tiger (Singapore)	£3.6
Estrella (Spain)	£3.6

<b>Single Malts</b>	<b>50ml</b>
Ardberg 10 Year Old <b>Islay</b>	£9.5
Talisker 10 Year Old <b>Skye</b>	£9.5
Isle of Jura Superstition <b>Jura</b>	£9
Glenfiddich 12 Year Old <b>Spey Side</b>	£9
Oban 14 Year Old <b>Highland</b>	£9.5
Auchentoshan three wood <b>Lowlands</b>	£9

<b>Bourbon</b>	<b>50ml</b>
Makers Mark	£8
Woodford Reserve	£8.5
Bulleit	£6.5

<b>Rye</b>	<b>50ml</b>
Canadian Club	£7.5
Wild Turkey Rye	£8.5

<b>Whiskey Blends</b>	<b>50ml</b>
Johnnie Walker Black Label	£6.5
Chivas Regal 12yr old	£8
Jonnie walker Blue Label	£18

<b>Cognacs</b>	<b>50ml</b>
Hennessy Fine De Cognac	£7.5
Martel VS	£9.5
Remy Martin VSOP	£9

## COCKTAILS

### Mamas Very Berry

A great combination of Ketel One vodka, smashed with black and blueberries, sugar, fresh lime juice and blackberry liqueur crown.  
Served long  
£8.2

### The Fitzgerald

Stacked , coated and charged. A flourish of orange to finish. Hennessy Fine de Cognac, crème de peche, absinthe-laden white sugar cube, Jacquart Brut Mosaique Champagne. A fruity version of the classic cocktail, created for Ella Circa 1950.  
£9.5

### Horsethief Cocktail

Stirred and strained into chilled coupe, cherry garnish.  
Tanqueray Gin, Absinthe, Punt e Mes aperitivo. A pre-prohibition cocktail, taken from Tom Bullock`s 1917 almanac..  
£7.8

### Nolias Caffir Cooler

Caffir lime leaves infused Pampero Rum shaken with Cointreau, fresh lemon and apple juices. Served long  
£8

### Classic Cuban Mojito

Made how they had them in Havana. Pampero rum, mint leaves, lime, sugar cane syrup, sparkling water.  
From the African word –Mojo` meaning `little spell`, our Mojito is music to your taste bud.  
£7.5

### Inca's brew

Fresh ginger muddled and shaken with Pisco, lemon juice, homemade hibiscus sugar egg white and grapefruit bitters  
Served on the rocks.....lets sing to this note!  
£8

### **English Rose Caipirinha**

Cachaca muddled then gently folded with Tanqueray Gin, fresh limes, rose petal vodka and soft brown sugar.....Tom or Jade can I have one please!!!!

£8.2

### **Jelly Roll Julep**

We slap the mint around, set the lemon juice loose, douse it all with Hennessy Fine de Cognac and churn it up with crushed ice with lemon twists and peach puree. A New Orleans variation of the classic Kentucky cocktail.

£9.5

### **Dusty's Sting**

Shaken and strained, lemon twist. Cognac, mint leaves, lemon juice, sugar. **Created in the memory of Chris Dagley from Ronnie Scott's All Stars.** Based on the late 1800's cognac cocktail.

£8.5

### **Jazz Negroni**

Stirred over ice in a rocks glass, garnished with a squeeze of orange. Tanqueray gin stirred with Jagermeister, Punt e Mes and orange bitters. The Negroni is the most revered of all Italian classic cocktails. Named after Count Camillo Negroni who always ordered his Americano with Gin instead of the soda. We have Replaced Campari with Jagermeister. ***Invented by Legendary Gregor De Gruyther in 2007. Respect!***

£8.5

### **Cuban Mistress**

Pampero Rum shaken with passionfruit puree, pineapple, lemon and lime juices and orange oils served long.

£8.5

### **Basilico**

Ketel One Vodka muddled with fresh lemons, basil, homemade brown liquid sugar and floated with blackberry liqueur.

£8

### **Manhattan**

Stirred and served `sweet` in a chilled cocktail glass with a cherry.

Wild turkey rye whisky, Punt e Mes aperitivo, Cherry Marnier, bitters.

The Manhattan cocktail combining domestic rye whisky and newly imported sweet vermouth may have been invented at the Manhattan club in 1874.

£9

### **Sonny Rollins Collins**

Twisted, stirred, charged and released without bail. Tanqueray Gin, fresh lemon juice, Jaquart Brut Mosaïque Champagne and crème de cassis.

A well-oiled classic moving up a gear. Tanqueray gin combining with scents of blackcurrant, sweetened, soured and frothed

£9

### **Espresso Martini**

A hot and cold kinetic extravaganza, strained into a chilled coupe glass beneath three coffee beans for health, wealth and friendship. Ketel One Vodka, Kahlúa coffee liqueur, espresso. The original Espresso Martini was created in Soho, London in the mid 1990's and here its legend lives on.....

£7.5

### **Port Wine Cobbler**

Laid down, churned, chilled and cobbled with fresh berries. Quinta de Noval Port with Zuborowka Bison Gras Vodka, cane sugar syrup. Thanks to our Polish friends for spicing it up a little.

£8

### **Café Coco**

Shaken till cold and frothy and strained into a deep champagne goblet.

Pampero rum, Koko Kanu coconut cream, Kahlúa and double cream.

A sweet and silky digestif.

£8