

# Aloña

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DRINKS LIST

# Alora

## ALL OUR WINES SERVED BY THE GLASS\* ALL WINES SERVED WITH CONFIDENCE

Here at ALORA, we have invested in LE VERRE DE VIN, the gold standard in wine preservation technology to care for our still & sparkling wines. This technology allows us to:

**Assure Freshness:** When wine's ultimate goal is to become vinegar as soon as possible, the majority of venues serving a range by the glass rarely give this a second thought...and JUST POP A CORK ON TOP! For us here at ALORA we put WINE PRESERVATION as a cornerstone to our service of wine.

In this way we can assure you that the wines we serve by the glass, are at peak condition everytime!

**Giving You A Bigger & Better Selection:** Because we have invested in the health of our wines, why wouldn't we then extend our range to you? And to take the risk out of spending your good money on wine you may never have heard of or tried, all our wines are now being served BY THE GLASS (unless we feel it would be detrimental to the quality if we reseal\*) from 100ml up!

**So, enjoy a glass of something different to truly engage with the Alora of wine & food!**

## SPARKLING WINE

125ml bottle

The classical mouth cleansing aperitif and a great choice for the discerning diner when pairing with fish dishes. They are also a wonderful counterbalance for any aromatic and spicy meal.

### NUA PROSECCO, VENETO, ITALY VEGAN

£6.00 £29.00

Light, fresh and well-balanced with attractive aromas and flavours of melon and green apples.

### CREMANT DE BOURGOGNE BRUT MARSIGNY, BURGUNDY, FRANCE

£37.00

Pale gold, with subtle pink and silver glints. The notes of citrus and ripe apples & pears on the mid-palate give way to a crisp finish, marrying drinkability and freshness with no little degree of finesse.

### LOUIS REGNIER GRAND RESERVE CHAMPAGNE, FRANCE VEGAN

£44.00

A luminous gold Champagne made in equal measures from the 3 main grapes of the region. The palate shows lovely full ripe fruitiness, enhanced with hints of honey, toast and balanced with an effervescent freshness.

### LAURENT PERRIER BRUT, FRANCE

£85.00

Bone dry with subtle savoury, toasty flavours and a delicate, yet complex nose

### LAURENT PERRIER ROSÉ, FRANCE

£110.00

Glorious pink colour with rounded red fruit flavours

# WHITE WINE

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100ml      175ml      250ml      1/2 carafe      bottle

## DRY, CRISP AND FRUITY WHITE

These are delicately flavoured, dry wines driven by a racy acidity. Ideally these wines are paired with fish dishes, light salads and tomato based dishes.

|   |       |       |       |        |        |
|---|-------|-------|-------|--------|--------|
| <b>PASQUA LETTERS MALVASIA, PUGLIA, ITALY</b> <small>VEGETARIAN</small>   | £3.80 | £5.75 | £7.95 | £15.40 | £23.00 |
| Its fragrance is subtle and delicate, with hints of exotic fruits. Its flavour is dry, tangy and well-balanced, with good acidity and length.   |       |       |       |        |        |
| <b>BOTTEGA VINAI TRENTINO PINOT GRIGIO, TRENTINO, ITALY</b> <small>VEGAN</small>  | £4.60 | £7.00 | £8.95 | £16.60 | £27.00 |
| Lightly honeyed spicy nose with distinct floral, apple and citrus notes. Added complexity from white spice, honey and almond characters. On the palate it shows ripe fruit and lightly nutty flavours balanced by crisp, lemony acidity. Good weight and texture through to the finish. |       |       |       |        |        |

## ZESTY, HERBACEOUS & AROMATIC WHITE

These are unoaked, zesty, intense and more eclectic wines. Paired with more complex meals; aromatic and sweeter styles are wonderful with spicier dishes.

|  |       |       |        |        |        |
|--|-------|-------|--------|--------|--------|
| <b>MESA TRINAS TORRONTES, MAIPU, MENDOZA, ARGENTINA</b> <small>VEGETARIAN</small>  | £4.00 | £6.50 | £8.75  | £16.00 | £25.00 |
| A bright yellow colour with zesty intensity. Lightly aromatic notes of apple and orange blossom, pear, freesia and lemon. There is juicy acidity on the palate with a textured yellow plum finish. Enjoy with Asian dishes, especially Thai curries. |       |       |        |        |        |
| <b>ASSYRTIKO 22 KIR-YIANNI, AMYNDEON VINEYARDS, GREECE</b> <small>VEGAN</small>  | £5.40 | £8.75 | £11.95 | £12.60 | £34.00 |
| A lovely fresh and intense fruit driven white wine made from Greece's most noble grape. The wine has tangy stoned fruit flavours, a lovely minerality and lemongrass finish. An incredibly well-made wine and a real crowd pleaser.                  |       |       |        |        |        |
| <b>NGARU SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND</b> <small>VEGETARIAN</small>   | £5.00 | £7.25 | £10.25 | £19.60 | £30.00 |
| Lovely fruity and aromatic wine with notes of citrus, gooseberry and a subtle vanilla touch.   |       |       |        |        |        |

## MED TO FULL BODIED, RIPE WHITE

Fuller, richer wine often with oak are great when paired with spicier, richer dishes and marry well with butter and creamier sauces.

|   |       |       |        |        |        |
|---|-------|-------|--------|--------|--------|
| <b>ALBANTA ALBARINO SOBRE LIAS, RIAS BAIXAS, SPAIN</b> <small>VEGAN</small>   | £5.20 | £7.50 | £10.50 | £18.40 | £32.00 |
| This wine was Spanish white wine of the year 2023 and you can completely understand why. Pronounced and intense stoned fruit flavours of apricots and nectarines leading to pineapple. A vibrant salinity and minerality leading to a finish which has lavender and geranium floral notes. This wine is complex yet wonderfully ripe and flattering. A great crowd pleaser and amazing with food. |       |       |        |        |        |
| <b>DRAGONSTONE LEITZ RIESLING, RHEINGAU, GERMANY</b> <small>VEGAN</small>   | £5.20 | £7.25 | £10.50 | £14.80 | £31.00 |
| A medium-sweet beauty from one of the leading wineries of the Rheingau in SW Germany. Ripe pears, Cox's apples, mango and a touch of honey wakes up the tastebuds all balanced with crisp acidity. This is a wonderful Riesling, a great crowd pleaser and amazing with a multitude of food combinations.   |       |       |        |        |        |
| <b>FINCA MANZANOS RIOJA TEMP BLANCO, RIOJA, SPAIN</b> <small>VEGAN</small>  | £4.80 | £7.00 | £9.50  | £14.80 | £29.00 |
| Plentiful aroma with sweet notes, chamomile and secondary aromas of peach, citrus and tropical fruits. All assembled in perfect harmony with the creamy notes and spices from the oak barrels.  |       |       |        |        |        |

# RED WINE

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100ml      175ml      250ml      1/2 carafe      bottle

## SOFT, FRUITY OR FINER RED

Softly structured with silky rounded, soft red fruit and good freshness. Pair with tomato-based sauces, vegetable based dishes, chicken dishes, game and pork

**PASQUA LETTERS MONTEPULCIANO, VENETO, ITALY** **VEGETARIAN**      £3.90      £5.80      £7.95      £15.40      £22.00

This is a characterful red wine with gentle tannins, excellent structure and a bright intense colour. It offers sensations of ripe red fruits as well as spicy hints.

**VINECRAFTER MERLOT, WESTERN CAPE, SOUTH AFRICA**      £4.20      £6.50      £8.75      £16.60      £25.00

There are intense cranberries, crushed herbs on the nose of this wine, along with a hint of cinnamon and subtle oak on the palate. This is a smooth, super-ripe and juicy wine with a silky tannin structure and a lingering finish.

**BALANCE WINEMAKERS PINOT NOIR, WESTERN CAPE, SOUTH AFRICA** **VEGETARIAN**      £4.60      £6.75      £8.95      £17.20      £27.50

A refined yet rich wine with nuances of warm spice, cherry and raspberry flavours. The perfect match for game fish, game birds or venison, as well as grilled beef and strong, hard cheese.

## SPICY, MORE INTENSE MEDIUM BODIED RED

With a naturally peppery edge and warming red & black fruit flavours these wines pair with a wide selection of rare to medium cooked beef and lamb dishes. Great to turn up the heat on spicier dishes.

**TOR DEL COLLE ROSSO MOLISE RISERVA, MOLISE, ITALY** **VEGAN**      £4.20      £6.50      £8.75      £16.60      £25.00

Intense and ethereal with aromas of dark fruit and cinnamon. Full bodied cherry and black fruits on the palate, harmonious, supple and slightly tanic on the finish.

**MESA TRINAS MALBEC, UCO VALLEY, MENDOZA, ARGENTINA** **VEGETARIAN**      £4.40      £6.50      £8.75      £17.20      £26.00

A vibrant, youthful colour with dark fruits on the nose; black cherries, plums, blackcurrant and some spice. The palate is well-balanced with a sprinkling of finely grained peppery tannins on the finish. Just add beef! Beef burgers, steak or roasted veggies.

**LOS VINATEROs RIOJA CRIANZA, RIOJA, SPAIN** **VEGAN**      £4.60      £7.00      £9.00      £17.20      £27.00

Spicy, warm and rounded with appealing aromas of dill, coconut and succulent red fruit and brambles.

## RICH, CONCENTRATED OR OAKED FULL BODIED RED

These wines have weight, complexity and may offer a powerful elegance. Pair with full-flavoured dishes, stews, and well cooked beef dishes.

**770 MILES RED ZINFANDEL, CALIFORNIA**      £4.20      £6.50      £8.75      £16.00      £25.00

Juicy and easy-drinking with notes of summer pudding, baked red berry fruit and brambles.

**LOS HAROLDOS RESERVE CABERNET FRANC, UCO VALLEY, MENDOZA, ARGENTINA** **VEGAN**      £5.40      £8.75      £11.95      £18.40      £35.00

Leafy fruit and peppery notes on the perfumed nose with sweet fruit and good freshness. Ripe fruits and fresh racy acidity on the palate finishing with a little tannic grip and sweet black and red fruit.

**TORO DE PIEDRA GRAN RESERVA CARIGNAN, MAULE VALLEY, CHILE** **VEGAN**      £5.40      £8.75      £11.95      £19.00      £35.00

Deep cherry red in colour; intense, complex nose of raspberry and strawberry with floral notes, cedar and forest floor; lively entry in the mouth, fresh acidity with rounded tannins finishing in fresh notes of red fruits.

# ROSÉ WINE

100ml 175ml 250ml 1/2 carafe bottle

## PALE / DEEP ROSÉ WINE

Rosés can range from being very dry to very sweet and this is the key to partnering. Counter spicy heat with sweeter wines; drier styles are great all rounders.

|  |       |       |        |        |        |
|--|-------|-------|--------|--------|--------|
| ROSE SAN GIORGIO PINOT GRIGIO, VENETO, ITALY <span>VEGETARIAN</span>   | £3.80 | £5.75 | £7.95  | £15.40 | £22.50 |
| Delicate, dry and fresh, this is light in colour with notes of pear, bubblegum and rosehip.  |       |       |        |        |        |
| MESA TRINAS ROSE, UCO VALLEY, MENDOZA, ARGENTINA <span>VEGETARIAN</span>   | £4.00 | £6.50 | £8.75  | £16.00 | £25.00 |
| A pretty pink colour with fresh strawberry aromas, strawberry and vanilla creams, cherry pie and raspberry notes. Flavourful and just off-dry with balancing acidity. Delicious with salads, seafood and spicy food. |       |       |        |        |        |
| CHAT D'ESCLANS WHISPERING ANGEL ROSE, PROVENCE, FRANCE   | £5.60 | £9.50 | £14.00 | £22.10 | £39.00 |
| Pale salmon in colour, this is delicate and fresh with plenty of crisp strawberry fruit and a long finish. The new benchmark for Provence rose.  |       |       |        |        |        |

# ORANGE & NATURAL WINE

100ml 175ml 250ml 1/2 carafe bottle

## ORANGE & NATURAL

These are unoaked, zesty, intense and more eclectic wines. Paired with more complex meals; aromatic and sweeter styles are wonderful with spicier dishes.

|   |       |       |        |        |        |
|---|-------|-------|--------|--------|--------|
| BEL A CIAO ORANGE WINE, BORDEAUX, FRANCE <span>VEGAN / ORGANIC</span>   | £5.20 | £8.25 | £11.00 | £17.80 | £32.00 |
| Made by a revolutionary young French wine maker, this is a medium bodied, fruit forward orange wine with refreshing citrus and tangerine aromas with a touch of wildflowers. The mouthfeel is fresh, lively, and complex with the citrus fruit notes dovetailing with fresh tropical flavours and a spicy, long lemon finish. This wine is carefully created with little to no sulphites from the vineyard right through to the process of fermentation and bottling. Made in a completely organic way this wine is great for the palate and the environment. |       |       |        |        |        |
| SOLARA MERLOT CAB Cramele Recas, Panciu, Romania <span>VEGAN / NATURAL</span>   | £5.00 | £7.95 | £10.50 | £17.80 | £30.00 |
| A fully Natural wine from the most successful winery in Romania, Cramele Recas. This light, smooth and vibrant wine is chocca block packed full of bramble fruit notes with raspberry and blackberry. A delight especially when served slightly chilled.  |       |       |        |        |        |

## GIN

### BROKERS LONDON DRY

England 40%

### PLYMOUTH

England 41.2%

### HENDRICK'S

Scotland 41.4%

### TANQUERAY 10

England 47.9%

### REDSMITH LONDON DRY

England 40%

### GIN MARE

Spain 42.7%

### NIKKA COFFEY GRAIN

Japan 47%

### MONKEY 47

Germany 47%

### WARNER'S ELDERFLOWER

England 40%

### WARNER'S RHUBARB

England 40%

## VODKA

### YBOROWA

Poland 37.5%

### REYKA

Iceland 40%

### GREY GOOSE

France 40%

### ABSOLUT CITRON

Sweden 40%

### STOLI VANILLA

Latvia 37.5%

### ZUBROWKA BISON GRASS

Poland 40%

25ml / 50ml

£4.50 / £8.00

£5.00 / £9.00

£5.75 / £10.00

£6.75 / £8.50

£7.25 / £13.50

£7.50 / £13.00

£8.50 / £15.00

£9.00 / £16.00

£6.50 / £12.00

£7.00 / £12.50

## RUM

### HAVANA 3 YEAR

Cuba 40%

### GOSLINGS BLACK SEAL

Bermuda 40%

### BACARDI RESERVA OCHO

Puerto Rico 40%

### WRAY & NEPHEW OVERPROOF

Jamaica 63%

### SAGATIBA CACHACA 'PURA'

Brazil 38%

### DIPLOMATICO RESERVA

Venezuela 40%

### KOKO KANU

Jamaica 37.7%

### KRAKEN

Trinidad & Tobago 40%

### OLD J GOLD SPICED

British Virgin Islands 40%

25ml / 50ml

£4.00 / £7.00

£4.50 / £8.00

£4.75 / £8.50

£4.75 / £8.50

£4.00 / £7.00

£5.50 / £10.00

£4.25 / £7.50

£4.50 / £8.00

£4.75 / £8.50

## TEQUILA | MEZCAL

### BATANGA BLANCO

Jalisco 38%

### ESPOLON BLANCO

Los Altos 40%

### ILLEGAL JOVEN MEZCAL

Oaxaca 40%

25ml / 50ml

£4.50 / £8.00

£5.00 / £9.00

£9.50 / £18.00

## WHISKEY

25ml / 50ml

### AMERICA

**BUFFALO TRACE** £5.50 / £10.00

Kentucky 40%

**EAGLE 10 YEAR** £7.00 / £12.50

Kentucky 45%

**SAZERAC** £8.00 / £14.50

Kentucky 45%

### SCOTLAND

**JOHNNIE WALKER BLACK LABEL** £6.00 / £11.00

Various 40%

**LAPHROAIG 10 YEAR** £5.50 / £10.00

Islay 40%

**TALISKER 10 YEAR** £8.00 / £14.50

Skye 45.8%

**DALWHINNIE 15 YEAR** £8.25 / £15.00

Highland 43%

**BALVENIE 'DOUBLEWOOD' 12YR** £8.50 / £15.50

Speyside 40%

**OBAN 14 YEAR** £15.00 / £26.00

West Highland 43%

### IRELAND

**JAMESON** £4.25 / £7.50

Midleton 40%

### JAPAN

**NIKKA FROM THE BARREL** £10.00 / £18.00

Yoichi/Miyagi Kyo 51.4%

## BRANDY | EAUX DE VIE

25ml / 50ml

**MARTELL VS** £5.75 / £10

Cognac, France 40%

**JANNEAU VSOP ARMAGNAC** £7.50 / £13.50

Armagnac, France 40%

**REMY MARTIN VSOP** £8.50 / £15.50

Cognac, France 40%

## LIQUEURS ETC.

25ml / 50ml

**LEJAY CRÈME DE CASSIS** France 20% £2.50 / £4.50

**KAHLUA** Mexico 16% £3.00 / £4.50

**LUXARDO LIMONCELLO** Italy 27% £3.00 / £5.50

**FRANGELICO** Italy 20% £3.50 / £6.00

**SOUTHERN COMFORT** USA 35% £4.00 / £7.00

**DISARONNO AMARETTO** Italy 25% £4.00 / £7.00

**LICOR 43** Spain 31% £4.25 / £7.50

**CHAMBORD** France 16.5% £4.25 / £7.50

**COINTREAU** France 40% £4.50 / £8.00

**BAILEYS** Ireland 17% (50ml) £5.25

**BENEDICTINE DOM** France 40% £5.50 / £10

**LUXARDO MARASCHINO** Italy 32% £6.25 / £12

**MANDARIN NAPOLEON** Belgium 38% £6.50 / £12

**CAMPARI** Italy 25% £4.00 / £7.00

**APEROL** Italy 11% (50ml) £6.00

**AMARO MONTENEGRO** Italy 23% £4.50 / £8.00



## DRAUGHT

half / pint

|                         |               |
|-------------------------|---------------|
| ESTRELLA DAMM 4.6%      | £3.00 / £6.00 |
| ROSA BLANCA 3.3%        | £2.65 / £5.25 |
| COMLOT SESSION IPA 4.3% | £3.15 / £6.25 |

## BOTTLES

330ml

|                       |       |
|-----------------------|-------|
| ASAHI 5%              | £5.25 |
| DAURA DAMM 5.4%       | £5.25 |
| DAMM LIMON 3.2%       | £5.25 |
| FREE DAMM 0.0%        | £4.00 |
| MAELOC DRY CIDER 4.5% | £5.25 |

## JUICES | PAGO

|           |               |
|-----------|---------------|
| ORANGE    | £3.00 / £4.00 |
| APPLE     | £3.00 / £4.00 |
| PINEAPPLE | £3.00 / £4.00 |
| CRANBERRY | £3.00 / £4.00 |
| PEACH     | £3.00 / £4.00 |
| TOMATO    | £3.00 / £4.00 |

## SOFTS | MIXERS

mixer / bottle

|                       |               |
|-----------------------|---------------|
| ELDERFLOWER PRESSE    | £3.75         |
| RASPBERRY & LEMONADE  | £3.75         |
| GINGER BEER           | £3.75         |
| COCA COLA             | £2.25 / 3.25  |
| DIET COKE             | £2.25 / 3.00  |
| LEMONADE              | £2.25 / 3.00  |
| NATURAL INDIAN TONIC  | £2.25 / £3.25 |
| NATURAL LIGHT TONIC   | £2.25 / £3.25 |
| STILL WATER 750ml     | £3.75         |
| SPARKLING WATER 750ml | £3.75         |

## HOT DRINKS

|   |       |
|---|-------|
| AMERICANO   | £3.50 |
| LATTE   | £3.75 |
| FLAT WHITE  | £3.75 |
| CAPPUCCINO  | £3.50 |
| LATTE   | £3.10 |
| CORTADO   | £4.30 |
| HOT CHOCOLATE   | £3.40 |
| TEA   | £3.25 |
| English Breakfast, Earl Grey, Green,<br>Peppermint, Mixed Berry |       |



# HOUSE COCKTAILS

## THE WATSONIAN 12.00

MARTELL VS COGNAC, HAZELNUT, ORANGE, FENNEL, LEMON JUICE, ABSINTHE

A MODERN TWIST ON THE CLASSIC SIDECAR WITH RICH, NUT & MARMALADE OVERTONES. COGNAC IS INFUSED WITH HAZELNUT OIL BEFORE BEING 'WASHED' OUT VIA FREEZING. WE MAKE AN 'OLEO-SACCHARUM USING SUGAR TO EXTRACT THE OILS FROM ORANGE PEEL, WHICH IS THEN INFUSED WITH TOASTED FENNEL SEEDS. THESE ARE SHAKEN WITH LEMON JUICE AND SERVED STRAIGHT UP IN A GLASS MISTED WITH FLAMED ABSINTHE.

## TOCALORA 11.00

BACARDI OCHO ANOS, CHAR-GRILLED PINEAPPLE, CARDAMOM, DEMERARA, ROASTED VANILLA

A RICH, SHORT COCKTAIL WITH LUXURIOUS CARIBBEAN FLAVOURS. WE ROAST VANILLA AND INFUSE IT INTO AGED RUM, THEN CHAR-GRILL COMPRESSED PINEAPPLE OVER FLAMES TO CARAMELISE THE SUGARS. THIS IS THEN BLENDED WITH DEMERARA SUGAR & LACTIC ACID TO MAKE AN OPULENT CORDIAL, WHICH IS STIRRED DOWN WITH THE VANILLA RUM & A LITTLE CARDAMOM TINCTURE UNTIL CHILLED, THEN SERVED OVER ICE.

## SUPALOMA 11.50

BATANGA BLANCO TEQUILA, PINK GRAPEFRUIT, CHAMPAGNE

A DECADENT TAKE ON ONE OF OUR FAVOURITE CLASSICS- THE PALOMA. WE MAKE AN OLEO-SACCHARUM FROM GRAPEFRUIT PEELS AND SUGAR, BEFORE ADDING GRAPEFRUIT JUICE AND CLARIFYING IT WITH MILK. THE RESULTING SHERBET IS STIRRED WITH BLANCO TEQUILA & CHAMPAGNE TO CREATE A TRULY ELEGANT TAKE ON THE REFRESHING CLASSIC.

## THE FIELD MARSHAL 10.00

BACARDI CARTA BLANCA, CELERY, PINEAPPLE, MARLBOROUGH SAUVIGNON BLANC, LEMON, GRAPEFRUIT OILS

A TRULY REFRESHING COCKTAIL WITH BOTH TROPICAL AND VEGETAL FLAVOURS, SERVED STRAIGHT UP. THIS SIGNATURE COCKTAIL EARNED OUR BAR MANAGER A PLACE IN THE UK FINAL OF BACARDI LEGACY 2019, AND IS NAMED AFTER THE FIELD MARSHAL OF FRANCE'S ARMED FORCES, WHO AFTER BEING CAPTURED IN THE BATTLE OF BLENHEIM AND IMPRISONED IN NOTTINGHAM, BECAME THE FIRST PERSON TO CULTIVATE CELERY IN ENGLAND, AFTER FINDING IT GROWING WILD IN LENTON.

# CHAMPAGNE COCKTAILS

## FRENCH 75 12.50

BROKERS LONDON DRY GIN, LEMON, SUGAR, CHAMPAGNE

## KIR ROYALE 12.00

CREME DE CASSIS, CHAMPAGNE

## APEROL SPRITZ 11.00

APEROL APERITIVO, PROSECCO, SODA

## BELLINI 6.50

PEACH NECTAR, PROSECCO

## CLASSIC 12.50

MARTELL VS COGNAC, ANGOSTURA BITTERS, DEMERARA SUGAR, CHAMPAGNE

## MIMOSA 6.50

ORANGE JUICE, PROSECCO

## HUGO SPRITZ 10.00

ST. GERMAIN ELDERFLOWER LIQUEUR, PROSECCO, SODA

# NON-ALCOHOLIC COCKTAILS

## ORCHARD ROSE 5.00

ROSE, ELDERFLOWER, CUCUMBER, APPLE, LEMON

## VIRGIN MOJITO 5.00

MINT, LIME, CASTER SUGAR, SODA

## VIRGIN MARY 6.00

TOMATO, LEMON, SPICES (not suitable for vegetarians)

# Alora

# COCKTAILS

# HOUSE COCKTAILS

## HORATIO 10.00

WYBOROWA VODKA, ORANGE, CUCUMBER, STRAWBERRY, LEMON, BLACK TEA

WE DEHYDRATE THE SPARE ORANGES USED FOR GARNISH & COLD-COMPRESS THEM INTO VODKA. WE THEN USE SUGAR TO EXTRACT THE JUICE FROM STRAWBERRIES & CUCUMBERS TO FORM A 'SACCHARUM'. LEMON JUICE & STRONG BLACK TEA ARE ADDED BEFORE THE MIXTURE IS CLARIFIED USING THE ENGLISH 'MILK PUNCH' METHOD. A LONG REFRESHING COCKTAIL INSPIRED BY THE FLAVOURS FOUND IN A PIMMS CUP DURING THE BRITISH SUMMERTIME.

## THE DRESDEN 11.00

BUFFALO TRACE BOURBON, MARASCHINO CHERRY, COLD-BREW COFFEE

OUR BAR MANAGERS LATEST CREATION. BOURBON AND DARK MARASCHINO SYRUP ARE BLENDED WITH COLD-BREW COFFEE & CLARIFIED WITH MILK TO CREATE A RICH, OPULENT & INCREDIBLY COMPLEX COCKTAIL WITH FLAVOURS REMINISCENT OF A BLACK FOREST GATEAUX.

## MANDORLA 11.00

BATANGA TEQUILA BLANCO, ALMOND, BASIL, AGAVE NECTAR, GRAPEFRUIT, LIME, AQUAFABA

WE INFUSE ALMOND SYRUP WITH FRESH BASIL, BEFORE BLENDING IT WITH AGAVE NECTAR THAT HAS BEEN LACTO-FERMENTED WITH PINK GRAPEFRUIT. TEQUILA AND LIME FORM THE BASE OF THE COCKTAIL, WITH AQUAFABA LENDING A FOAMY, LIGHT TEXTURE. A SHORT, SHARP COCKTAIL WITH COMPLEX GRASSY & NUTTY FLAVOURS.

## MUTINY 12.00

BUFFALO TRACE BOURBON, COCONUT, SHERRY BLEND, CHOCOLATE, COFFEE & BALSAMIC GASTRIQUE

BOURBON IS FIRST INFUSED WITH VIRGIN COCONUT OIL, BEFORE GETTING 'WASHED' OUT VIA FREEZING. WE BLEND A SWEET PEDRO XIMENEZ & DRY OLOROSO SHERRY TOGETHER AND ADD CHOCOLATE BITTERS AND A REDUCTION MADE FROM ESPRESSO, DEMERARA SUGAR AND BALSAMIC VINEGAR. A SHORT, ROBUST 'AFTER DINNER' STYLE COCKTAIL WITH RICH INDULGENT NOTES OF CHOCOLATE, NUTS, COFFEE AND DRIED FRUITS.

# CLASSIC COCKTAILS

## COSMOPOLITAN 9.00

CITRON VODKA, COINTREAU, LIME, CRANBERRY, FLAMED ORANGE OILS

## DAIQUIRI 9.00

3YR OLD RUM, SUGAR, LIME

## SINGAPORE SLING 11.00

GIN, CHERRY BRANDY, COINTREAU, BENEDICTINE, ANGOSTURA BITTERS, GRENADINE, LIME, PINEAPPLE

## ESPRESSO MARTINI 9.00

VODKA, KAHLUA, DEMERARA SUGAR, ESPRESSO

## CAIPIRINHA 9.00

CACHACA, DEMERARA SUGAR, LIME

## NEGRONI 12.00

GIN, CAMPARI, ROSSO VERMOUTH

## BLOODY MARY 10.00

VODKA, TOMATO, LEMON, SPICES

## OLD FASHIONED 12.00

BOURBON, DEMERARA SUGAR, ANGOSTURA BITTERS

## CORPSE REVIVER No. 2 10.00

GIN, ORANGE CURACAO, LILLET BLANC, ABSINTHE, LEMON

## FRENCH MARTINI 9.00

VODKA, CHAMBORD, PINEAPPLE

# CLASSIC COCKTAILS

## MARTINI (VODKA / GIN) 10.00 / 11.00

HOUSE VODKA / GIN & DRY VERMOUTH. SERVED WITH AN OLIVE OR LEMON TWIST

## GIN BRAMBLE 10.00

GIN, LEMON, SUGAR, CREME DE MURE

## AMARETTO / WHISKEY SOUR 10.00 / 12.00

BOURBON / AMARETTO, LEMON, SUGAR, AQUAFABA

## WHITE RUSSIAN 10.00

VODKA, KAHLUA, CREAM

## MOJITO 9.00

3YR OLD RUM, LIME, CASTER SUGAR, MINT

## IRISH COFFEE 10.00

IRISH WHISKEY, COFFEE, DEMERARA SUGAR, CREAM, NUTMEG

## MANHATTAN 13.00

RYE WHISKEY, ROSSO VERMOUTH, MARASCHINO, ANGOSTURA BITTERS

## DARK 'N' STORMY 9.00

BLACK SEAL RUM, LIME, GINGER BEER

## LONG ISLAND ICED TEA 10.00

VODKA, GIN, TEQUILA, RUM, CURACAO, LEMON, COCA COLA

## MARGHARITA 10.00

TEQUILA, ORANGE CURACAO, AGAVE, LIME, SALT RIM