Cocktail List

Mulled Negroni - £9.5
Fords Gin, Spiced Vermouth, Campari, Nutmeg, Clementine
Mulled wine? Bah Humbug, it's just so Christmas Carol. Sacred, a micro distillery in North London, make this cracking spiced vermouth with lots of cinnamon, cloves and pepper that we add to our classic Negroni mix. Served with clementines and winter cheer.

Rose Hip Rickey - £9.5
Aylesbury Duck Vodka, Rose Hips, Lime, Bay Leaf Soda
Rosehips are the fruit of the Rose bush, floral with bundles of red fruit flavours. This super floral take on the American classic, the 'Vodka Rickey 'adds both rose hips and Bay leaf to lend a savoury complexity to the drink…it tastes like a sparkling Cosmo, which is all you need to know really!

Bouquet Garni Daiquiri - £9.5
Cana Brava Rum, Bouquet Garni, Lime, Sugar
The daiquiri, the best thing you can do with a lime, and certainly the best thing you can do with an afternoon.
Cana Brava rum makes a particularly superb daiquiri, accentuated by our Bouquet Garni mix of bay, sage, thyme and rosemary for a savoury richness to this lip smacker….

Sloe Gin Sling - £9.5
Fords Gin, Pineapple, Cherry Jam, Lime, Soda
Harry Craddock's 1930s, 'Singapore Sling' comprising of '*dry gin, lemon and cherry brandy*', served tall with soda. Sharp, refreshing but a little boring. This is miles away from the huge neon one served on sandy beaches. Here we give you the best of both worlds, a dry gin sling bursting with autumnal fruit and a little bit of Singapore sunshine.

Apple Jack Sazerac - £10
Laird's Apple Jack, Rye Whisky, Maple, Bitters, Absinthe
Laird's is the first spirit distilled in America. An accidental concoction stumbled upon whilst leaving apple cider to freeze and concentrate in wooden barrels in the winter; creating an 'apple brandy'. This is mixed with spicy rye, a lick of maple syrup, and a wash of absinthe to give a riff on the New Orleans sipping cocktail the Sazerac.

Please note that this is a sample menu and is subject to change