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## COCKTAILS

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### HOUSE — £8.00

£5.00 IN HAPPY HOUR!

#### 5 STAR MARTINI

The legendary Martini returns bringing passion fruit, vanilla, pineapple juice and Finlandia Vodka to life in a flavour-some cocktail with a side of Prosecco

#### APPLE & ROSEMARY SLING

El Jimador Tequila, Sipsmith's Sloe Gin, fresh rosemary, apple & lime juice

#### HIBISCUS RUM BUCK

Bacardi Carta Blanca shaken with lime juice, a homemade hibiscus flower and ginger sugar syrup topped with ginger beer

#### GIN GIARDINO

Bombay Sapphire gin, elderflower, cucumber and apple juice makes this a truly balanced thirst quencher

#### CUBAN EMBARGO

Delightful blend of Gosling's dark rum, basil, Cointreau, lime and ginger ale

#### HUCKLEBERRY FIG

A short and punchy cocktail made with Jack Daniels honey Whiskey, crème de fig, lemon juice and blueberries

#### QUINCE & CLOVE SWIZZLE

Bombay Sapphire, quince liqueur, lemon juice and our homemade clove syrup plus a few dashes of Angostura bitters will warm you up when the days get shorter

#### PEAR & CARDAMOM MARTINI

Xante, apple juice, sugar, lemon and our homemade cardamom syrup

## DELUXE — £9.25

DELUXE ARE NOT IN HAPPY HOUR

#### SWEET GIN SYMPHONY

Lively gin based punch with layers of seasonal flavors, citrus, mint and anise

#### CINNAMON & CRANBERRY SOUR

A whiskey sour with a twist, Jack Daniels mixed with lemon juice, a hint of egg white and a homemade cranberry and cinnamon purée

#### REBEL ROSE

Rebellion Spiced Rum, Regal Rose Vermouth, lemon juice, orange bitters and Sipsmith's Sloe Gin

#### SPICED POMEGRANATE

Vibrant mix of vodka, lime, pomegranate juice, Free Brothers Barrel-Aged Whiskey bitters and a homemade syrup of vanilla and cardamom

#### SMOKED BASIL MARGARITA

Tequila, Cointreau, agave syrup and lime juice shaken with basil, served with a cracked pepper rim and a spray of Ardbeg to add the smoke

#### CHOCOLATE SCOTTY

a clever mix of Monkey Shoulder, Crème de Cacao, lemon juice, orgeat syrup and aztec chocolate bitters with a chocolate powder rim

#### GINGER COSMO

a twist on the original with muddled ginger, Vodka, Cointreau, cranberry juice and atomized orange bitters

#### MELA D'ALBA

This apple brandy based variation on the vintage Negroni cocktails is spicy, prosperous and bitter sweet made with Calvados

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## FIZZY

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**Locale Bellini & Aperol Spritz**  
included In Happy Hour

#### LOCALE BELLINI £8.00

Our house favourite, wild strawberry liqueur topped with Prosecco

#### APEROL SPRITZ £7.50

The classic Italian aperitivo with Aperol, Prosecco and sparkling mineral water

#### HUGO £8.50

A refreshing fizzy cocktail made with St Germain elderflower liquor, prosecco, soda, fresh mint and fresh lime

#### CHAMPAGNE COCKTAIL £9.50

A true classic with brandy, single sugar cube, Angostura bitters and Champagne

## MOCKTAILS £5.00

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(WITH ALCOHOL £8.00)

#### GINGER MOJITO

Mint, lime, sugar, and ginger beer makes this look and taste like the real thing

#### BAHAMA COLADA

Coconut, pineapple and orange juice, tastes just like a holiday retreat to the Caribbean

#### POMEGRANATE AMERICANO

Pomegranate juice, soda and bitters... just like a real Americano.

*Please note, the bitters have a small % of alcohol*

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## THE CLASSICS

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**USING HOUSE SPIRITS** £8.50  
**USING PREMIUM SPIRITS** £10.50

#### OLD FASHIONED

#### MARTINI

#### MANHATTAN

#### VESPER

#### MARTINEZ

#### COSMOPOLITAN

#### AVIATION

#### SAZERAC

#### LAST WORD

#### DAIQUIRI

#### JULEP

#### SINGAPORE SLING

#### MARGARITA

#### NEGRONI

#### BLODDY MARY

#### MOSCO MULE

#### DARK & STORMY

## AFTER DINNER COCKTAILS £9.00

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#### WHITE CHOCOLATE MARTINI

#### ESPRESSO MARTINI

#### MILK & HONEY

#### FERRERO ROCHER

#### LEMON CHEESECAKE