

+++++ **COCKTAILS** +++++ . . . **SPRING / SUMMER COLLECTION** . . .

NOLA CLASSICS

SAZERAC £8.5
Rye whiskey stirred with Peychaud's bitters and flavoured with a hint of absinthe. Alternatively, try an original Sazerac with Cognac in place of whiskey

FRENCH 75 £7.5
A classic post WWI Cocktail named after the French 75mm field gun. Portobello Road gin fused with lemon and sugar then topped with fizz

MINT JULEP £7
An all-American favourite: Buffalo Trace bourbon with sugar and fresh mint, served long over crushed ice

RAMOS GIN FIZZ £7.5
Portobello Road gin shaken with fresh lemon and lime, sugar, milk, cream, egg white and orange flower water topped with soda

HURRICANE £7
THE New Orleans party drink. Appleton Estate Signature and Skipper rums shaken with fresh lime, orange, pineapple and passion fruit syrup

BYWATER £8.5
A drinks that mixes a bit of history with some modern day NOLA. Appleton Reserve stirred down with Chartreuse, Falurnum & Cynar

THE ROFFINGNAC £7.25
A classic from a bygone era Perfectly balanced with Courvoisier VSOP, raspberry syrup, lemon juice and sugar adding a touch of sweetness followed by a surprising punch

VELVET £7
Think Gimlet. Portobello Road gin stirred with Velvet Falernum, fresh lime juice and grapefruit bitters

LINCOLN COBBLER £7.5
In honour of the annual peach festival in Louisiana we put our twist on a cobbler. Makers Mark bourbon, maraschino liquor, almond syrup, apricot brandy & lemon juice

OLD CUBAN £7.25
Do it the Cuban way. Havana Club 3 year old rum, homemade mint syrup, fresh lime juice topped off with prosecco

WATERMELONISA £7.25
Stoli Razberi, watermelon syrup and fresh lemon topped with prosecco

PISCO PASSION £7.25
Pisco, passion fruit and lime juice muddled together with pink grapefruit chunks

NOLA SOUR £7
Our homemade plum brandy and Jim Beam Double Oak shaken up vigorously with lemon and egg white

IN FULL BLOOM £7.5
Light and delicate with a hidden punch. Bloom gin, pomegranate and cloudberry liqueurs with a dash of teapot bitters

UNSURE ABOUT WHAT YOU FANCY?
TELL YOUR BARTENDER
WHAT FLAVOURS YOU LIKE
WHAT SPIRITS YOU LOVE
HOW THIRSTY YOU ARE

FUN IN THE SUN

CHURCH RUM PUNCH £7.5
Rum & juice? Yes please! A mix of three rums, guava and fresh cranberry and apple juices. Strong enough to float your boat ...or sink your ship

SANTA DOMINGA BRU £7.25
Brugal white rum shaken up with grapefruit liqueur, peach and lemon juice. With added Tiki FIRE!!!!

CERVEZITA (MEXICAN SHANDY) £7
Quench your thirst with our version of the Lagerita. Veltins pilsner, El Jimador Blanco tequila, Cointreau and fresh lemon juice

ME LOCA, TU LOCO? £7
El Jimador Blanco tequila, Punt e Mes guava syrup, fresh lime and Ting (grapefruit soda)

SUMMER SANGRIA £7
Our version of your mom's holiday favourite. Portobello Road Gin built with elderflower, grape, mint and apple, finished with a big slug of Vino Blanco

SUMMER UNICORN £7
Its all in the name. Stoli Vanil, mixed with apple and lemon juice, and rose syrup

PINA PINA TE VERDE £7
Stoli Citron, green tea, coconut and pineapple all lengthened with soda for a real rump shaker

MORE THIS WAY...

CHURCH CLASSICS

HOCKLEY SOUR £7.5
An inovative twist on a much loved classic. Kwai Feh lychee liqueur, lemon and apple juices shaken with an egg white for a silky smooth texture

POINSETTIA £7.25
Cointreau and a splash of cranberry juice topped with prosecco. Light, delicate and very very refreshing

JQ SPRITZ £7.5
The quintessential aperitif and the bartenders' favourite. Equal parts Aperol and Pant e Mes topped with prosecco

EL DIABLO £7
Literally translates to "The Devil". El Jimador Reposado tequila combined with crème de cassis, fresh lime, homemade ginger syrup and soda

ESPRESSO MARTINI £7.5
Stolichnaya vodka shaken with Tia Maria and fresh espresso. The perfect grey area between polite drinking and party time

BRAMBLE £7
Our homage to the late great Dick Bradsell. Portobello Road gin, lemon juice & creme de mure

DARK 'N' STORMY £7
The national drink of Bermuda. Gosling's Black Seal rum (of course) fused with fresh lime, our very own homemade ginger syrup and soda

