

SNACKS

CRISPY HAGGIS & BROWN SAUCE.....£5	MOULES FARCIES.....£5
STEAK TARTARE.....£5	SPICED LAMB FLATBREAD.....£5
CHICKEN GYOZA'S.....£5	TOMATO & MOZZARELLA FLATBREAD.....£5
MISTO OLIVES.....£3	SMOKED ALMONDS.....£3

COCKTAILS

TIMELESS CLASSICS

Two ingredients to make the quintessential cocktail - a perfect place to start.

TANQUERAY 10 MARTINI, Tanqueray 10, Lillet Blanc & grapefruit twist.....£10

REYKA MARTINI, Reyka Icelandic Vodka, Belsazar White & olives.....£10

When Count Camillo Negroni asked for gin instead of soda in his Americano, a new drink was born.

NEGRONI, Tanqueray 10, Campari & Punt e Mes.....£10

A Caribbean sensation that spent the 20th century conquering the globe.

DAIQUIRI, Bacardi Carta Blanca, freshly squeezed lime juice & sugar. Natural / Raspberry / Strawberry / Coconut..... £10

When something exists for a century and a half, its classic status cannot be challenged. Our interpretation of the original 'cocktail'.

OLD FASHIONED, Bulleit bourbon, Angostura Bitters, sugar.....£10

A simple yet sophisticated drink straight from the iconic Harry's Bar in Venice.

BELLINI, Fresh peach purée is lifted with Prosecco.....£9

Hailing from 20's Paris and adapted by the British taste, a delightfully balanced drink to start a night and raise a salute to cross-Channel co-operation.

SIDECAR, Remy Martin 1738, Cointreau & lemon juice.....£9

A classic Bourbon-based whiskey sour made more interesting.

THE NEW YORK SOUR, Bulleit Bourbon, freshly squeezed lemon juice & sugar, with Malbec perfectly floated on top.....£10

DAKOTA CLASSICS

The perfect upper!

THE ESPRESSO MARTINI, Ketel One, Tia Maria, sugar syrup & a double shot of espresso.....£9

A showcase of the delectable flavour profile of this wonderful gin.

#EUPHORIA, Hendrick's Gin, fresh strawberries, lime juice & sugar, topped up with ginger ale.....£8

Conducting a storm in your glass.

HURRICANE #1, Gosling's Black Seal Rum, Mount Gay Black Barrell, Amaretto, Galliano, pineapple juice, passionfruit purée, grenadine & orange juice.....£8

It's a winner, it has a legacy - ask us more...

THE ENCANTADOR, Bacardi Rum, Aperol, creme de framboise, vanilla syrup, lemon juice & egg white.....£9

A truly unique cocktail that tastes amazingly like a Parma Violet.

THE PURPLE BIRD, Hendrick's Gin, Liqueur de Violette, sugar, lemon, lime & egg white.....£9

Elegance in a glass.

S'IL VOUS PLAIT, Grey Goose Pear, St. Germain, lemon juice topped with Champagne for that final touch of finesse.....£9

You cannot have enough rhubarb.

RHUBARB RHUBARB, Edinburgh Gin Rhubarb & Ginger, Aperol, rhubarb bitters, lemon juice, sugar syrup & egg white.....£9

Sweet & refreshing - a party in a glass.

PASSIONFRUIT CAIPROSKA, Reyka Vodka, passionfruit purée, lime juice & brown sugar.....£9