

CLASSIC COCKTAILS

Classic Champagne Cocktail

Probably dating back to the 19th century, but nobody really knows on which side of the Atlantic it was first created. As a rule, the ingredients should never be mixed.

Champagne, Cognac, Angostura bitter, sugar **12.00**

Bellini

Giuseppe Cipriani of Harry's Bar in Venice was inspired by the paintings by Giovanni Bellini to create this fresh Champagne cocktail. This cocktail was a favourite of Noel Coward and Ernest Hemingway whenever they visited the bar.

White peach purée, Prosecco **10.50**

Martini Cocktail

The origin of Martini is unknown, but it started to gain popularity in the 1960's when James Bond asked for a 'shaken not stirred Martini' in Goldfinger. Enjoy it traditionally with gin or if you prefer like James Bond with vodka.

Gin or vodka, Vermouth **from 12.00**

Cosmopolitan

The origins of the Cosmopolitan is somewhat disputed. It's believed it started in the 1970's in San Francisco, but it was in 1987 Tony Cecchini in New York made the cocktail famous.

Ketel One citron, Cointreau, cranberry juice, fresh lime juice **9.00**

Tom Collins

The origin can be traced back to the headwaiter John Collins at the Limmer's Coffee House in London in 1817. He used a Dutch style gin to create this drink. Later a London gin was used. If you prefer with bourbon or whiskey, it's a John Collins.

City of London Gin, lemon juice, gomme syrup, soda water **9.00**

Manhattan

Originated at the Manhattan Club in New York in the 1870s and created by Ian Marshall where it was invented for a banquet hosted by Winston Churchill's mother, in honour of the American President candidate Samuel J Tilden.
Canadian Club Whisky, sweet vermouth, Angostura bitters 9.00

Caipirinha

Possibly the best-loved Brazilian cocktail, full of lip-smacking flavour. Literally translated it means "peasant's drink", and it has a reputation as the cocktail that could replace the malaria shot! It gets its kick from the cachaça, a Brazilian spirit distilled from sugarcane juice. In the 1920s and 1930s, car king Henry Ford outlawed the Caipirinha in Fordlandia, his company town located in Brazil.
Cachaça, lime, sugar 9.00

Daiquiri

In the long, hot summer of 1896 Jennings Cox, Admiral in the American Army in Cuba, is said to have run out of his gin supplies when expecting important guests. His local colleagues drank a mixture of rum and lime juice and it was this, with the addition of granulated sugar, that he offered his guests, naming it a Daiquiri after the town. This was the favourite pre-dinner drink of John F. Kennedy and Marlene Dietrich, who when in London, liked to sip a Daiquiri at the Savoy's American Bar.
Havana 3, fresh lime juice, gomme syrup 9.00

Mojito

Made popular by Ernest Hemmingway, the true origins of the Mojito are contested between the likes of the La Bodeguita del Medio, the Havana Club Bar and El Floridita Bar, Cuba. No matter who it was that created this masterpiece, the world owes its thanks. Hemmingway used to remember where he had his by scribing a note stating "My Mojito at the Bodeguita, my Daiquiri at the Floridita".
Havana Club 7, Havana Club 3, lime, mint, sugar, gomme, Club soda 9.00
Ask the bartender for a variation...

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Mai Tai

From Oakland, California. The Trader's greatest triumph was & is the Mai Tai. "Mai Tai Roa Ae!" translates as "Out of this world! The best!"
Appleton VX Rum, Cointreau, orgeat syrup, fresh lime juice, gomme syrup 9.00

Brandy Alexander

By far one of the most sophisticated after-dinner drinks; this was at the height of its popularity in the heady 1960s and 1970s and is still popular today.
Brandy, brown Creme de Cacao, double cream. 9.00

Espresso Martini

The idea of shaking coffee together with alcohol was first made famous by Dick Bradsell, while he was working as a bartender at Fred's Bar - one of the best local hotspots in the 80s. Rumour has it that a famous top model walked up to the bar one night and asked for a drink that would "wake me up". This is when Dick put a shot of espresso into the shaker, mixed it with vodka, sugar and a coffee liqueur. He served the drink in a martini glass. The top model tasted it and exclaimed: "This is really what I needed! What's the name of this cocktail?" Dick answered: "Espresso Martini, madame".
Vanilla vodka, kahlua, crème de cacao, espresso 9.00

NON-ALCOHOLIC COCKTAILS

Virgin Mojito Mint, lime juice, sugar, soda water. 5.00

Virgin Punch Passion fruit fresh, pineapple juice, orange juice, lime juice, Grenadine 5.00

Shirley Temple the duck's choice, FYI...she is teetotal
 Ginger ale, grenadine, lemon juice 5.00

Apple Kaneel Apple, lemon, cinnamon and ginger ale 5.00

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CHAMPAGNE	150ML	BOTTLE
Jacquart , Mosaique NV Brut, France Lovely, long-lasting finish; spice bread & fruit flavours. . . .	12.50	60.00
Laurent Perrier , NV Brut, France Mature in style of non-vintage Champagne with hints of citrus fruit & a good balanced palate		75.00
Bollinger , NV, Special Cuvée, France Rich, toasty & full bodied, with wonderful concentration & depth of flavour		85.00
Taittinger , NV, Prélude Grand Cru, France Intense, full of fresh citrus fruit, rich & extremely expressive		95.00
Cuvée Dom Pérignon , Moët et Chandon 2003, France Full, round & complete with balancing acidity & a long, silky elegant finish.		250.00
ROSÉ CHAMPAGNE		
Jacquart , Mosaique Rosé NV Brut Souverain, France Red berry-fruit aromas of ripe redcurrants, cherries & wild strawberries		70.00
Laurent Perrier , NV, Cuvée Rosé Brut, France Elegant, soft, with consistent bubbles, ripe red fruits such as raspberries, strawberries & a creamy textured, soft finish		110.00
SPARKLING WINE		
Ruggeri , NV Prosecco Argeo Brut Veneto, Italy A classic elegant Prosecco with tiny bubbles, a palate of fresh green apple & a long crisp finish	8.00	35.00
Ferrari , Perlé 2010, Alto Adige, Italy Dry, crisp and elegant with scents of almond blossom, apples, a faint spiciness & a long crisp finish		55.00
Ferrari , Rosé 2010, Alto Adige, Italy An intense yet fine and elegant bouquet, with dominant notes of ripe berry fruits and appealing hints of orange peel, rose, & cumin		60.00

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WINE	175ML	250ML	BOTTLE
WHITE			
Pinot Grigio , Vigneto Cantarelle, Le Vigne 2015, Veneto, Italy Light, crisp and dry with racy acidity that gives mouth-watering appeal	7.25	10.25	28.00
Riesling , Madfish 2016 Western Australia, Australia The wine is bright, pale straw in colour with green hues. An aromatic lift of zested lime skin and citrus flower provides an enticing entry to the wine. The palate has an upfront burst of citrus juice, a generous fruity weight and a crisp, mineral acidity to finish	8.50	11.50	34.00
Chardonnay , De Gras 2016, Colchagua Valley, Chile Crisp, clean, tropical fruit on the nose & palate with underlying vanilla wood tones. Medium-full bodied style, with a long lingering length.	6.75	9.00	26.00
Sauvignon Blanc , Black Label 2016, Yealands Estate, Marlborough, New Zealand Flavours of passionfruit and blackcurrant leaf. Good weight and texture, with a focused mineral acidity.	9.00	12.00	36.00
Albariño , Castelo do Mar 2015 Rias Baixas, Spain A fresh and clean Albariño with a hint of lemony acidity	8.00	11.00	32.00

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WINE	175ML	250ML	BOTTLE
ROSÉ			
Pinot Grigio Blush , Il Sospiro 2016, Veneto, Italy Light, dry & crisp, with a delicious balance between zingy citrus & fruity red berry flavours.	6.50	8.75	25.00
Château do Donjon Rosé , Languedoc Roussillon 2016, France Fresh & delicate fruit on the nose. Aromatic, well balanced & appealing.	8.50	11.50	34.00
RED			
Shiraz Reserve , Tooma River 2016, South Eastern Australia A smooth, textured palate dripping with juicy dark fruits, hints of chocolate & lively spices	6.50	8.75	25.00
Pinot Noir , Mad Fish 2015, Yarra Valley, Australia Vibrant cherry fruit and underlying mushroom and earthy palate	8.50	11.50	34.00
Carménère Reserva , De Gras 2016, Colchagua Valley, Chile A full bouquet of spice, oak & black fruit and a firm but juicy palate.	8.00	11.00	32.00
Chateau Laulerie Merlot , Bergerac 2015, France This unoaked red wine is medium weight with ripe fruit flavours and soft tannins	7.25	10.25	28.00
Estate Malbec , Humberto Canale 2015, Patagonia, Argentina This is a characteristic Malbec varietal, a full body wine, with a complex structure.	9.00	12.00	36.00

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APERITIFS	25ML	50ML
Martini Dry (Rosso, Bianco, Extra Dry).	6.50	
Campari	6.50	
Pimm's No 1	6.50	
Pernod	6.50	
Aperol	6.50	
GIN		
Bombay Sapphire	3.75	6.75
Plymouth Dry	4.00	7.00
Tanqueray Export	4.00	7.00
Beefeater 24	4.15	7.25
Hendrick's	4.25	7.50
City of London Distillery	4.25	7.50
SHERRIES & PORTS		100ML
Harvey's Bristol Cream	5.00	
Tio Pepe Gonzales Byass	5.00	
Graham's LBV Vintage 2005	6.00	

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VODKA	25ML	50ML
Finlandia	3.75	6.75
Absolut Blue	4.00	7.00
Ketel One Citron	4.00	7.25
Ketel One	4.25	7.75
Belvedere	4.25	7.25
Grey Goose	4.75	8.50
WHISKIES		
SINGLE MALT		
Glenmorangie 10 yo, Highland	4.75	8.75
Dalwhinnie 15 yo, Highland	5.00	9.00
Oban 14 yo, Highland	5.25	9.75
Glenfiddich Solera Reserve 15 yo, Speyside	7.00	12.75
Glenfiddich Ancient Reserve 18 yo, Speyside	10.00	19.00
Glenfiddich 21 yo, Speyside	13.00	25.00
Laphroaig 10 yo, Islay	5.25	9.50
Ardbeg 10 yo, Islay	5.50	10.00
Lagavulin 16 yo, Islay	6.00	11.00
Talisker 10 yo, Skye	5.00	9.00
Highland Park 12 yo, Orkney	4.50	8.00
Glenkinchie 12 yo, Orkney	5.00	9.25

25ML	50ML
BLENDED WHISKEY	
The Famous Grouse	3.75 6.75
Monkey Shoulder	4.50 8.00
Johnnie Walker Black Label	4.25 7.50
Yamazaki 12 yo	7.50 14.00
Suntory Hibiki 17yo	10.25 19.50
IRISH, AMERICAN & CANADIAN	
John Jameson	3.75 6.75
Bushmills Irish Malt	3.75 6.75
Bushmills Black Bush	4.00 7.25
Bushmills Malt 10 yo	4.75 8.50
Canadian Club	3.75 6.75
Jim Beam Double Oak	3.75 6.75
Jack Daniels Old No.7	3.75 6.75
Woodford Reserve	4.25 7.50
TEQUILAS	
Sauza Gold	3.75 6.75

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RUMS	25ML	50ML
LIGHT & OVERPROOF RUM		
Havana Club Anos 3	3.75	6.75
Wray & Nephew Overproof	4.25	7.50
GOLDEN RUM		
Appleton Estate VX	4.00	7.00
Bacardi 8 yo	4.25	7.50
Havana Club Anos 7	4.25	7.50
Mount Gay Extra Old	4.75	8.50
DARK & NAVAL RUMS		
Myers Planters Rum.	3.75	6.75
Gosling's Black Seal	3.75	6.75
SPICED & FLAVOURED RUMS		
Koko Kanu	3.75	6.75
Sailor Jerry	3.75	6.75
CACHACA		
Sagatiba	3.75	6.75

LIQUEURS	25ML	50ML
Chambord	3.50	6.50
Disaronno Amaretto	3.50	6.50
Frangelico	3.50	6.50
Kahlua	3.50	6.50
Tia Maria	3.50	6.50
Baileys Irish Cream	3.50	6.50
Cointreau	3.50	6.50
Sambuca Antica Classic.	3.50	6.50
Teichenne Peach Schnapps.	3.50	6.50
Limoncello	3.50	6.50
Southern Comfort	3.50	6.50
Drambuie	4.00	7.00
Grand Marnier Cordon Rouge	3.50	6.50
Absinthe La Fee Parisiene	5.50	10.00

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DIGESTIVES	25ML	50ML
Courvoisier VS	4.50	8.00
Remy Martin VSOP	6.50	12.00
Hennessy XO	13.00	25.00
Janneau VSOP Armagnac	5.00	9.00
Calvados Boulard La Cuvee Vincent Pays d'Auge	5.25	9.75
Grappa Moscato	5.50	10.00
BEERS		
BOTTLES		
Heineken, Netherlands, 330ml	4.75	
Peroni, Italy, 330ml.	4.75	
Pilsner Urquell, Czech Republic, 330ml	5.00	
Corona, Mexico, 330ml	4.75	
Magners cider, Ireland, 330ml.	4.75	
Broken Dial, United Kingdom, 330ml	5.00	
London Pride, United Kingdom, 500ml	6.00	
Bombardier, United Kingdom, 500ml	6.50	
DRAUGHT	HALF	PINT
Peroni, Italy	3.25	5.75
Guinness, Ireland.	3.10	5.50
Schiehallion, United Kingdom	3.25	5.75
Bitter & Twisted, United Kingdom	3.10	5.50

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SOFT DRINKS	200ML BOTTLE
SODA	
Coca Cola	2.75
Diet Coke	2.75
Fever Tree soda water	2.75
Fever Tree ginger beer	2.75
Fever Tree premium lemonade	2.75
Fever Tree tonic water	2.75
Fever Tree light tonic	2.75
Fever Tree ginger ale	2.75
Fever Tree lemon tonic	2.75
FRUIT JUICES	
200ML GLASS	
Fresh orange juice	3.00
Cranberry, tomato, grapefruit, apple, pineapple	2.75
MIXED DRINKS	
200ML GLASS	
Orange juice & lemonade	3.00
Orange juice & cranberry juice	3.00
WATER	
VOSS still water 800ml	5.25
VOSS sparkling water 800ml	5.25
VOSS still water 375ml	2.85
VOSS sparkling water 375ml	2.85

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LIQUEUR COFFEES

Served with fresh coffee and a cream float

Irish Jameson Irish whiskey	7.50
After Eight Crème de Menthe	7.50
Calypso Tia Maria	7.50
French Cognac	7.50
Italian Amaretto	7.50
Monk's Frangelico	7.50
Highland Drambuie	7.50

COFFEES

All coffees are available regular or de-caffeinated

Espresso	2.50
Macchiato	2.50
Americano	3.00
Cappuccino	3.25
Latte	3.25
Double macchiato	3.50
Caffé mocha	3.50
Hot chocolate	3.25
Double espresso	3.50

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TEAS

2.60

English Breakfast

Full-bodied, strong tea with a sparkling flavour.

Earl Grey

Aromatic Darling with refreshing citrus aroma of Bergamot.

Nurbong

Darjeeling with a gentle & delicately flowery aroma.

Green Dragon

Green tea with a flowery elegance.

Jasmine Gold

Green tea with a gentle fragrance of jasmine.

Verbena

Light lemon hints for that refreshing feeling.

Fruity Camomile

Camomile infusion with gentle sweetness of orange peel.

Mint & Fresh

Typical mint flavour with the freshness of lemongrass.

Equilibrium

This mix of herbs lends you a feeling of well-being.

Red Fruit

Fruity tangy red berries and currants.

Vanilla Roibosh

Herbal infusion with delicious richness of vanilla

Granny's Garden

Fruity and refreshing infusion with a hint of vanilla.

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For the benefit of guests, a guideline of the alcoholic strength of all beverages is as follows: ABV / Alcohol By Volume:

Champagne	11.5 - 12.5%
White wine	11.5 - 15%
Beers	4 - 5.1%
Aperitifs	15 - 40%
Gin	26 - 48%
Sherry	15 - 17%
Vodka	40 - 42%
Rum	21 - 40%
Whiskies	40 - 56%
Port	17.5 - 20%
Liqueurs	17 - 40%
Cognac, Calvados & Bas-Armagnac	40 - 44%
Grappa	40%

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