

COCKTAILS

£12.95 | two for £20

Paddington Daquiri*

For those with a passion for fresh, citrus-forward drinks. Tarquin's Blood Orange gin makes up the base of this cocktail, with marmalade to balance out the botanicals of the spirit.

Hugo Spritz*

A sweet and bubbly summertime drink, this blend of mint, Connie Glaze elderflower liqueur, and Prosecco is perfect for enjoying in the sun and sea breeze.

Negroni

A firm favourite for when the lights are dimmed, Tarquin's Dry gin, Campari, Martini Rosso and orange slice come together in a perfect blend of sour sophistication.

Passionfruit Martini

A sweet, fruity drink characterised by its passionfruit flavour, served with a shot of Prosecco on the side to add at your leisure.

Espresso Martini

A popular beverage with coffee liqueur, paired with hazelnut syrup to compliment the nuttiness of the espresso. This drink is perfect for any occasion, be it a party night or an evening meal.

Rhubarb & Raspberry Sour

A vibrant twist on the classic gin sour, featuring a delightful rhubarb and raspberry infusion from Tarquin's distillery.

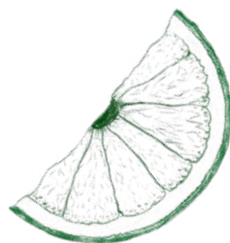
Grapefruit Fizz*

Inspired by a fresh summer sea breeze, Connie Glaze grapefruit liqueur, Prosecco and gomme syrup combine to create a revitalising, slightly dry beverage.

Bloody Mary*

A savoury brunch staple originating from Paris that combines tomato juice, vodka and a dash of Tabasco for a spicy kick. Indulge in the Bloody Mary's umami flavours and silky-smooth texture.

**Can be substituted with alcohol free options.*



MOËT COCKTAILS

£14 | two for £22

Moët Rosé Spritz

Moët Rosé provides the strawberry and raspberry flavours that are front and centre in this cocktail, paired with Chambord and served over ice for a refreshing and sweet summer spritz.

Mango Margarita

A sour classic with a hint of mango sweetness to balance.

Belvedere French Martini*

A sweet, fruity martini variation that incorporates Belvedere Vodka, raspberry liqueur and a hint of pineapple juice. A sophisticated and easy introduction to the world of cocktails.

Dirty Martini

A popular twist on the Martini that uses olive brine for depth of flavour that complements the dry Vermouth. Garnished with basil oil for a fresh, bright aroma when sipping.

Hennessy Sidecar

A sophisticated dry and tart cocktail that combines the luxurious aftertaste of Hennessy Cognac and the sharpness of lemon juice for those who enjoy slow sipping in the cozy corners of our 1865 Lounge.

Gold Rush

A Glenmorangie based cocktail, paired with a honey syrup to create the perfect digestif for after your evening meal.

**Can be substituted with alcohol free options.*



Please note all of our cocktails contain sulphates and some contain nuts. For allergens or dietary requests, please ask a member of the team or scan the QR code for online allergen info.

