



COCKTAIL MENU

**FIG GET ABOUT IT ~ £9.5**

Bay leaf infused Briottet Figue Liqueur, Prosecco

**PEACH & THYME SODA ~ £9.5**

Monkey Shoulder Smokey Monkey Whisky,  
Thyme Nitro-infused Briottet Peach Liqueur,  
Vanilla Syrup & Bitters, Fresh Lemon, Soda

**DEADLY NIGHTSHADE ~ £9.5**

Hayman's Sloe Gin, Violette Liqueur, Red Wine Reduction,  
Fresh Lime, Peychaud's Bitters, Absinthe

**THIS SHIT IS BANANAS ~ £13.5**

Discarded Banana Peel Rum, Tempus Fugit Banana Liqueur,  
Burnt Sugar Syrup, Jerry Thomas Bitters, Foam Banana Foam

**FORBIDDEN DAIQUIRI ~ £10.5**

Appleton 8 Rum, House Gingercake Tea Syrup,  
Bramley Apple Sauce, Fresh Lime

**TAPACHULA CONSULATE ~ £13.5**

Rosemary Nitro-infused Ocho Blanco Tequila,  
Florita Chadèque Citrus Grandis Liqueur,  
Citric Acid, Grapefruit Bitters

**PINK PEPPERCORN GIMLET ~ £9.5**

No.3 London Dry Gin, Pink Peppercorn & Star Anise Cordial

**SPICED PEAR SOUR ~ £9.5**

Slane Irish Whiskey, Briottet Piore Williams Liqueur,  
House Spiced Pear Syrup, Fresh Lemon,  
Apple Juice, Jerry Thomas Bitters, Egg White

*Our drinks may contain allergens, please talk to your  
server if you have any queries*