

CHAPTER 2 COCKTAILS

If you're after more theatre in the presentation of your cocktails,
look no further than this chapter.

MAVERICK & GOOSE (SERVES 2)

Homage to the 80s most famous high flying duo.

Grey Goose Vodka, tropical oleo, citric and basil leaves topped with Lambrusco sparkling wine.

£18

TIKI TAKEAWAY

Ever dreamed of having a cocktail in a Chinese take away box?

Bacardi Carta Blanca Rum, almond syrup, soy sauce (trust us), lime juice and bitter lemon.

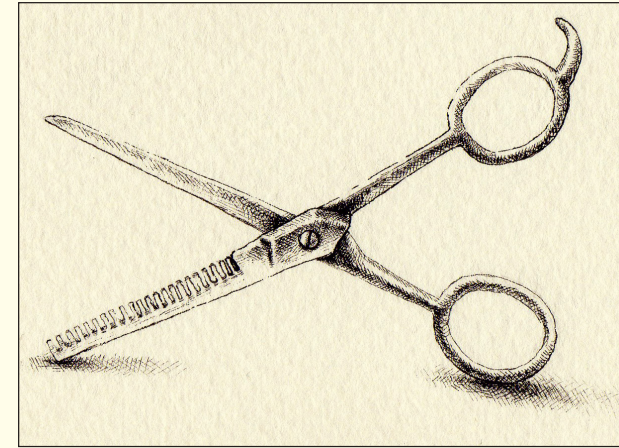
£9.00

BIRDCAGE COCKTAIL

We aren't fans of captivity so we wanted to create a drink where the senses are set free!

Johnnie Walker Gold Reserve Whisky, rhubarb and lemongrass shrub, Aperol, Angostura bitters. Smoked with a cinnamon & clove mix.

£9.00



HARRY BELAFONTE

Want to shake your cocktail in an industrial Champion Shaker™?

Tanqueray 10 Gin, charred chamomile cordial, RinQuinQuin peach aperitif and grapefruit bitters.

£9.00

BANANAMAN

Invented by a mysterious man called Lei. A loose take on the Old fashioned cocktail.

Woodford Reserve Bourbon infused with banana chips, Galliano Liqueur, Demerara sugar, Fino Sherry and Angostura bitters.

£9.00