



Fixed Price Menu

2 Cocktails £12.50 - 3 Cocktails £15

Served Sunday - Thursday
Choose one from each category

Fizz

Peach or Strawberry Bellini
Kir Royale
Night of Passion

Martini

Chockywokyntini
Pumpkin Spiced Espresso Martini
Breakfast Tea Martini

Short

Dark Chocolate, Pear & Coffee Negroni
R(h)um Conference
Winter Warmer

Minimum of 2 cocktails per person. Not in conjunction with any other offer.

Vodka

Peach and Cranberry Crumble £8

Peach purée is mixed with Stolichnaya Razberi, cranberry juice and Giffard Apricot Liqueur and served long for fruity fun.

Pumpkin Spiced Espresso Martini £8

We jump on the band waggon this year and supercharge our espresso martini with that Pumpkin Spice you know and love. Topped with Chantilly cream.

Chockywockyitini £8

Stolichnaya Salted Caramel mixed with Mozart Chocolate Liqueur and hazelnut. One for your inner chocoholic!

Gin

Raspberry and Elderflower Sling £9

A true delight. Beefeater Gin, fresh raspberries and St Germain Elderflower Liqueur shaken with cranberry juice and a dash of lemon, topped with a splash of a prosecco.

Breakfast Tea Martini £8

Beefeater Gin and Cointreau shaken with lemon, marmalade and homemade english breakfast tea syrup. I'll put the kettle on!

R&R £8

Sweet floral and fresh. Beefeater Gin, Edinburgh Rhubarb and Ginger Liqueur, homemade rosemary syrup and a dash of lemon muddled and churned with crushed ice and topped with ginger ale.

Dark Chocolate, Pear & Coffee Negroni £9

Pear infused gin mixed with dark chocolate infused sweet vermouth and Italian bitter liqueurs, stirred with Ristretto coffee.

Rum

Strawberry & Kiwi Daiquiri £8

Brugal Especial Rum, strawberry pure and kiwi syrup with a splash of lime blended into a refreshing slushy.

Caramelised Pear Bumboo £9

We'll get our pots and pans out, make caramel, engulf it in flames and then mix it with pear purée, Brugal Extra Viejo, cinnamon and apple. It has to be tried to be believed.

R(h)um Conference £9

White, dark, spiced and agricole r(h)ums stirred with demerara sugar and orange bitters to create the ultimate rum lovers old fashioned.

Rum and Raisin Apple-pie £8

Chairman's Reserve Spiced Rum, Pedro Ximénez sherry, vanilla ice-cream and apple blended together for the ultimate adult milkshake.

Whiskey

#326 £9

It seems that every bar in town has a smoked Old Fashioned on the menu. Ours has a little bit more going on with the addition of Courvoisier VS Brandy, chocolate and orange to Jim Beam Double Oaked Bourbon. Served to you in a bottle.

From Dublin with Love £8

Jameson Irish Whiskey mixed with Mozart Chocolate Liqueur, vanilla and apple topped with an orange and caramel foam and served in a coupe, this option is a great introduction to the spirit for those with a sweeter palate.

Boardroom Eggnog £8

Our take on this classic mixes Maker's Mark Bourbon with Demerara syrup, cream and egg. Garnished with a sprinkling of nutmeg. Christmas comes early!

Tequila

Paloma Perfecto £8

Grapefruit soda, Tapatio Reposado Tequila and spiced lime liqueur form instant refreshment.

Mezcal Tommy's £8

This grown up margarita's got some kick with the Monte Alban Mezcal and agave giving a lick of smoke on the tongue. Served over ice.

Cognac

The Winter Warmer £9

Courvoisier VSOP Brandy, Fig Liqueur and homemade Christmas Cake syrup stirred over ice and garnished with flamed orange and a cherry.

Liqueurs

Night of Passion £8

Prosecco with Passoa and passion fruit syrup, Kir Royale you've met your match!

Cherry Pie £8

Tastes so good makes a grown man cry! Lazzaroni Amaretto, Giffard Cherry Brandy and passion fruit syrup shaken with cranberry juice.

Raspberry & White Chocolate Meringue £8

For the big kid in you! Chambord Black Raspberry and Mozart White Chocolate Liqueurs mixed with ice cream.