



HOME KITCHEN

COCKTAILS

Menu £10

NEGRONI

GIN, CAMPARI, SWEET VERMOUTH — BOLD, BITTER AND BEAUTIFULLY BALANCED.

BERGAMOT SPRITZ

BERGAMOT LIQUEUR, PROSECCO, SODA — CITRUSY, FLORAL AND REFRESHINGLY LIGHT.

HUGO BLUSH

LILLET ROSE, ELDERFLOWER, SODA, MINT — FRESH, FLORAL, WITH A BLUSHING TWIST.

CRYSTAL CLEAR MARGARITA

SILVER TEQUILA, CLARIFIED LIME, AGAVE — SHARP, SMOOTH AND STRIKINGLY PURE.

COFFEE OLD FASHIONED

BOURBON, COFFEE LIQUEUR, BITTERS — RICH, ROBUST AND ELEGANTLY CAFFEINATED.

RUM OLD FASHIONED

DARK RUM, DEMERARA SYRUP, BITTERS — SMOOTH, SPICED AND SUBTLY SWEET.

BLOODY MARY

VODKA, SPICED TOMATO JUICE, LEMON — BOLD, SAVOURY AND UNAPOLOGETICALLY PUNCHY.

APEROL SPRITZ

APEROL, PROSECCO, SODA — BITTERSWEET, BUBBLY AND EFFORTLESSLY ITALIAN.

ESPRESSO MARTINI

VODKA, ESPRESSO, COFFEE LIQUEUR — SMOOTH, BOLD AND THE PERFECT PICK-ME-UP.

