

COCKTAILS

BAMBOO

13

Banana & Black Cardamom Cordial, Noilly Pratt Dry Vermouth, Lillet Blanc, Fino Sherry, Peychaud's Bitters

A Fun aperitif with a tropical touch. Our version of an old Favourite. Lots of Portified wine gets a Funky upgrade with banana and cardamom, served up over ice.

PINEAPPLES

13

Americana Pineapple Soda, Tanqueray TEN Gin, Quinta de Noval Fine White Port, Grapefruit Oil (13)

A super refreshing, low ABV highball. Homemade sour pineapple soda meets port with a gin backbone. One is never enough. Served tall over ice.

BLACK FOREST

13

Kriek Cherry Beer, Sour Cream Cordial, Cacao Butter washed Ketel One Vodka, Kirsch Eau de Vie (4)

Black Forest gateau gets liquid treatment. Dessert Flavours, not quite a dessert drink. Brilliantly Fruity, sweet, sour and Pizzy all in one. Keeps you coming back.

THAT ONE

14

Hibiscus & Orchard Sorbet, Nutmeg, Clarified Lemon, Peach, Verdejo, Pisco (13)

A new take on Sangria. Fermented berry sorbet topped with a house made sparkling "wine". Citrus and nutmeg blended with Chilean brandy, white wine and peach. Carbonated and served in a coupette. Something special.

WEBBER GIMLET

13

Grapefruit, Rosemary, Agave, Burnt Chilli Oil, Don Julio Blanco Tequila, Fino Sherry (13)

Not a Tequila Fan? Think Again! A Mexican take on the classic Gimlet. Super easy drinking with a lil kick. Served up, it goes down way too quick.

DEALBREAKER

13

Cantaloupe Melon, Grilled Lime, Island Spices, Plantation Grand Reserve Rum, Plantation OFTD Rum, Plantation 3 Star Rum, Union Uno Mezcal, Kummel

A modern look at Tiki, with dry stone-fruit and traditional spices alongside a mix of Rums, a touch of herbal liqueur and vegetal smokiness. Served tall over ice, punchy and Fun yet delicate.

ALLERGENS:

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedemia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & sulphites, 14 Lupin

COCKTAILS

MOTIDA

13

RectiFied Mango, Sugar Snap Pea, Jasmine, Milk Acids, Cachaça. (4)

A Batida has never looked like this. ClariFied and pumped up with Floral and green notes, it has all the tropical smoothness of the creamy original but none of the heaviness. Clean, Fresh, served on a rock. Hard to put down.

MILK PUNCH

13

Pear, Apple, Pineapple, Vanilla, Coconut, Carraway, Pimento, Pampero Blanco Rum, Ban Poitin, Longueville House Apple Brandy, Moineir Blackberry Wine, ClariFied Milk (4, 13)

Milk punch is a mix blend of booze, Fruit, spices and milk - clariFied to take out the "miliness". It leaves all the silky mouthFeel without the heavy dairy. We mix a multitude of Irish liquors with Venezuelan rum, orchard Fruits and numerous herbs & spices to give you something extremely moreish! Served up over ice.

HELLFIRE CLUB NO.2

15

Brown Butter, Schezuan Pepper, Salt, Redbreast 12yr Irish Whiskey, Johnnie Walker Black Label Scotch Whisky, Amaro Nonino, Olorosso Sherry, Orange Bitters. (4,13)

An update on an age old mix of Irish whiskey and butter called Scailtin, this one is a bit bigger and bolder: Dark, boozy, and deceptive, much like the stories of its namesake landmark in the Dublin mountains. Stirred and served down.

#TRENDING

14

Fenugreek, Maple, Ron Zacapa 23 Rum, Bacardi Ocho Rum, Justino Madeira (13)

A new Fashioned Old Fashioned. We blend aged Guatemalan and Puerto Rican rums, hit them with toasted Fenugreek in place of bitters, and swap sugar for dessert wine reduced with maple syrup. Served down on a rock.

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AMERICANA