

## APERITIFS

Prosecco, Le Dolci Colline	£9.50
Champagne, Ayala Brut Majeur	£15.50
Sarti Spritz – <i>Sarti, Prosecco, Soda</i>	£11.50
Negroni Sbagliato – <i>Tanqueray, Cocchi Rosso, Prosecco</i>	£11.50
Champagne Cocktail – <i>Hennessy VS, Angostura, Champagne</i>	£14.50

## SEASONAL SIGNATURE'S COCKTAILS £12.00

### **Marseilles** (*Punchy, Bitter*)

Hennessy VS, Cocchi Rosso, Byrrh Aperitif, Angostura Bitters

### **林檎(Ringo)** (*Fruity, Sour*)

Yuzu Gin, Calvados VS, Apple Puree, Sugar, Lime

### **Delizioso** (*Round, Refreshing*)

Campari, Grapefruit Liqueur, Orange blossom Tea, Sugar, Soda

### **Autumnalis Rosea** (*Tarty, Citrus*)

Finlandia Vodka, Italicus, Pomegranate, Lemon, Spiced Syrup, Egg Whites

### **King's Coffee** (*Nutty, Elegant*)

Bushmills, Frangelico, Cold Brew Coffee, Sugar, Cream, Choc. Bitters, Pistacchio

## SEASONAL CLASSIC COCKTAILS £11.50

Whiskey Sour – *Jameson, Lemon, Sugar, Egg White, Angostura Bitters* (*Smooth, Punchy*)

Peartini – *Pear Vodka, Lime, Spiced Syrup* (*Sharp, Sour*)

Tom Collins – *Bombay, Lemon, Sugar, Soda* (*Refreshing, Fizzy*)

Coconut Margarita – *Coconut Tequila, Cointreau, Lime, Agave* (*Sour, Refreshing*)

Basil Smash – *Tanqueray, Lemon, Basil* (*Herbaceous, Sour*)

Mai Tai – *Appleton Estate, Grand Marnier, Lime, Orgeat* (*Nutty, Tropical*)

Aviation – *Bombay, Maraschino, Crème de Violette, Lemon, Cherry* (*Sharp, Punchy*)

Paper Plane – *Maker's Mark, Amaro Montenegro, Aperol, Lemon* (*Punchy, Bitter*)

## NO ALCOHOLIC COCKTAILS £6.50

Bee's Kiss – *Tanqueray 0%, Honey, Lemon, Tabasco*

Cuba Libre – *Clean Rum, Lime, Coca cola*

Sin Alma – *Clean Tequila, Peach Puree, Lime, Agave, Spicy Rim*

The Driver – *Clean Whiskey, Black Tea, Lemon, Spiced Sugar*

Signature Cocktail created by GABRIELE TANTALO.

Please allow consent from bartenders if a classic cocktail that is not in seasonal can be made according to the products available.