

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.