

COCKTAIL STORIES EDITION 1

BARTENDERS HANDSHAKE

TIPI-TINI-RARY	<i>mini // crisp, evolving, confusing // £5</i>
Roe & Coe Irish Whisky (OR) Ketel One Vodka Belsazar Vermouth Chartresue Verte // Bitters	Every story has to have a start, and this is ours. A cocktail that surmises the greenery and famously heart warming welcome of the Emerald Isle.

WHITE SPIRITS

109 MILES TO FILEY	<i>short // floral, salty, smoky, sweet // £7</i>
Seaweed Distillate Gin Wild Flower Eau Du Vie 'Seafoam' & Edible Pebble	A walk down the Yorkshire Coastline. Salt in the air, dewy, wild flower meadows, pebble beaches and crashing waves.
SCANDIVARIAN	<i>short // fruity, complex, herbaceous // £7</i>
Monkey 47 Gin Aquavit Chocolate Bitters Cherry Heering Dill & Woodchip	The Black Forest - pine trees, ripe cherries, the allure of a log fire, and of course that famous gateaux.
THE SUN RISES	<i>long // crisp, bright, nutty, warming // £7</i>
Lustau East India Sherry Chorizo Washed Tanqueray Gin Spanish Bitters Fresh Orange // Foamer	Take a seat on the Valencia street. Ripe Oranges, rich oils, dry sherries, big, juicy red wines.
CUT GRASS	<i>short // rich, rounded, full bodied, heartening // £7</i>
BS Cut Grass Aperitif (contains: Ketel One Vodka , Pepper, Basil, Orange Flower)	Freshly cut grass is a powerful, redolent aroma. This cocktail, quite simply, tastes of the aroma of freshly cut grass.
BAZAR DAQUIRI	<i>short // floral, tart berry, nuts, rum // £7</i>
Plantation 3 Star Rum Pink Grapefruit // Sumac Pecan Bitters // Thai Basil // Rose	A Moroccan bazar - shelled nuts, dried roses and incense. Wrapped up as a daquiri, that most welcoming and friendly of cocktails.

DARK SPIRITS

CHARRED IM SURE	short // green fruit, spice, subtle whisky // £8
Bamboo Charcoal Nikka Whisky Lapsang Souchong Sake Cinnamon Syrup Orange Oils	You're a trader arriving in feudal Japan, and are welcomed with the countries best - their Scotch inspired whisky, Pine-Smoked tea and sake with wonderful green fruit notes.
EL AMBASSADOR	short // nutty, herbal, plummy // £7
Olmecca Altos Reposado Tequila Hazlenut Liqueur Thyme Liqueur Lime // salt // chilli Edible Soil	The Jalisco (Highland) region of Mexico with its rich, red, sun baked soils and occasional misting clouds yields tequila herbacious and nutty. This drink tells the story of that agave.
SOUTHERN BELLE	long // fruit, bbq, light but indulgent // £7
Jack Daniels Tennessee Whisky Bulleit Rye Whisky Pecan Bitters Peach and Kombucha Soda Peanut 'coals' Hickory Smoke	Sip this drink and imagine a you're sitting on your back porch in one of the sweltering Southern States. Peach and Pecan groves growing in the distance, a hickory fired BBQ toasting away and cool glass of iced tea in your hand.
PRIMARY EDUCATION	<i>rocks // rich, rounded, full bodied, heartening // £7</i>
Oat Infused Roe & Coe Irish Whisky Butter Washed Bols Genever Cocchi Americano Vermouth Muscavado Sugar	Inspired by being fortified for snowy walks with Porridge supercharged with a nob of butter, copious muscovado sugar, and a wee nip of whisky.
PLANTATION HOPPING ZOMBIE	<i>long // spiced, herbal, savoury citrus // £7</i>
Plantion 3 Star Rum Chinese 5 Spice // Absinthe Ginger Cordial, // Yuzu Burnt Bamboo // Pineapple	Imagine you're a Tiki-Loving-Chinese-Zombie...this is the juice for you. Abundant with Asian flavours, wrapped up in that Polynesian meets Caribbean deliciousness that is a Zombie...cocktail that is...not that Walking Dead nonsense.
THE CONGRESSIONAL CLUB	<i>short // baked, rich, decadent // £7</i>
Ros Zacapa 23 Yr Solera Rum Luxardo Cherry // Pecans Plymouth Sloe Gin foam Hazlenut Liqueur // Ginger	A freshly baked Pecan Pie is rich, nutty, and wildly decadent. Experience that hearty joy in liquid form.