

SUMMER

U.P	<i>short // straight up // light, floral, citrus // £7</i>
Fifty Pounds GIN Cocchi Americano VERMOUTH MONK Lavender Tincture Apple Cider Vinegar Hopped Grapefruit Bitters Lemon	A lavender drink that is light and fresh and doesn't taste like mothballs. A salute to the brisk winter days now behind us, and a welcome embrace to the summer bloom now in full force.
IRISH LIP	<i>long // over crushed ice // herbal, refreshing, citrus oils // £7</i>
Slane Irish WHISKEY APEROL Apricot BRANDY Basil Castilion Bitters	Triple-casked Irish Whiskey brings a very subtle sweetness to this otherwise savoury, Julep-style cocktail. The Olorosso finishing cask shines through thanks to the bittering addition of Italian Apertivo creating a balanced, quaffable cure-all.
SPRING OFFENSIVE	<i>long // over ice // peppery, citrus, green // £6</i>
Caraway Infused TEQUILA Dolin Dry VERMOUTH Elderflower Liqueur Rocket Leaves Yuzu Juice	The under appreciated complexity of tequila shines through in this cocktail. A base tasting of spicy rocket, soft green apple and melon yields to the subtly anise caraway. A cocktail born of seed, shoot and fruit; it is an exact encapsulation of summer.
PASTORE	<i>short // straight up // mineral, crisp, light fruit // £7</i>
Reposado SOTOL Dried Apricot Infused GRAPPA Pecorino // Vanilla Lemon // Absinthe Black Sesame Seeds Dried Oregano // Salt	A drink inspired by a tale of an Italian Shepherd taking his sheepses up the mountain for the first time post winter. There's all the freshness of the cold mountain air, and a hint of the herbaceous, lightened with a hipflas... sorry, measure, of dried apricot infused grappa - y'know, for the walk.
HANAMI	<i>short // over ice // bright, floral, delicate // £8</i>
Doragon SAKE Akashi-Tai YUZUSHU Marka Norwegian Amaro Muscat Wine Cherry Blossom Tincture Peach Bitters	The Hanami Festival in Japan celebrates the transient nature of flowers, particularly the Cherry Blossom Tree, as the beautiful, delicate rosy flowers bloom for only 2 weeks. This drink aims to encapsulate that delicate nature with soft Japanese Sake and the light fruitiness that comes from sweet Muscat.
BRITIKI	<i>short // straight up // vegetal, tropical, tiki // £6.5</i>
Fennel Infused GIN Koko Kanu Coconut RUM Velvet Falernum Absinthe Lime	Imagine you're a 15th century botanist discovering the New World. The new flavours of the flora and fauna inspiring you. A truly British cocktail, but with a bright, Caribbean twist - Think Gin Martini, but on the beach.

KINGS TRAIL	<i>long // over ice // herbaceous, tart, stewed fruit // £7</i>
MONK Yarrow Infused VODKA Raspberry & Oregano SHRUB Dolin Dry Vermouth Wormwood Bitters Einstock White Ale	Inspired by the 400 km trail that runs from Abisko to Hemavan, Sweden, this cocktail is as brisk and rugged as the trail itself. Tart and herbaceous minerality cosies up to the dry wheat flavours of Einstock to create a drinking experience reminiscent of that bitter, yet highly rewarding journey.
SCORCHED EARTH	<i>short // over ice // earthy, dry, funk // £6.5</i>
Clement RHUM AGRICOLE Waqar PISCO Cocchi Americano Chamomile Syrup Yuzushu // Lime	If we were in Corfu... you'd probably find us in the foothills of Pantokrator, wild foraging the abundant herbs there. In this cocktail, there's all the green, funky flavours you'd expect from that experience, and a good dose of florality; but also a dryness designed to mirror the scorched, rain starved earth.
THROUGH THE FROST	<i>short // over ice // hard botanicals, bright, pith, citrus // £6</i>
Orange Peel Infused WHITE WINE // Monkey 47 GIN Orange Flower Water Rosehip Creole Bitters	Inspired by the hardy Snowdrop fighting through the soil and the snow. A cocktail born of a crisp and cold Peak District morning. Subtle florality, dry rosehip and the sweet scent of soil evoking the essence of springtide.
BELLA LUNA	<i>long // over ice // tea tannins, toasted vanilla, oak // £6</i>
Evan Williams BOURBON MONK Tuscan ICED TEA Bergamot Liqueur // Rosemary Sweet Vermouth Cardamom Bitters	The sweet vanilla and maple notes of bourbon here cosy up against the tannins of our Tuscan Ice Tea for a drink designed to be drunk long in to the evenings.
GRASS SNAKE	<i>short // straight up // melon, green apple, chamomile // 7</i>
MONK Chamomile GIN Briottet Creme De MELON Carbonated Zubrowka VODKA MONK Green Tea Dolin Dry Absinthe // Yuzushu	Sitting somewhere between a Vesper Martini and Corpse Reviver No.2, the added fruit and floral notes here bring extra sweetness and complexity, kept light and effervescent by a tot of carbonated Zubrowka.
KING LOUIS	<i>short // over ice // green banana, summer fruit, cane sugar // £7</i>
Banana Skin Infused Doorlys RUM Jack Daniels WHISKEY Velvet Falernum Cinnamon Bitters Mango Syrup Lime	The skin of the banana is so often overlooked, discarded and tossed aside, like little slapstick mines. However, that skin is still packed full of flavour. By infusing into white rum we extract the complex, bitter oils from the skin, that are balanced out by the fruity, tropical sweetness of Falernum and mango.

GO-AN	<i>long // straight up // fruity, tannic, citrus // £7</i>
St George Terroir GIN Black Tea Infused VODKA Mango Skin Iced Tea Ginger Cordial Lemon // Tonic Water Edible "Sand"	This cocktail is packed full of all the good things one needs to fight through the monsoon season in Goa - tea, ginger, fruit and, of course, Gin and Tonic. Imagine yourself sat on a Goan beach, the air is thick and full of sea spray and wet sand. Your friend offers you a boozy Iced Tea... "Oh, Go an then".
AYE ME LASSI	<i>short // over ice // mango, middle eastern spice, molasses // £6.5</i>
Plantation Pineapple RUM Velvet Falernum Mango Lassi Quiquiriqui Mezcal Cayenne Pepper	Inspired by a twilight stroll through a Seaside Indian Bazaar: there's spice, smoke and salt in the air, and of course that ancient smoothie - Lassi - in abundance. Delicately opulent yet refreshing.
MONT BLANC	<i>short // over crushed ice // coconut, mineral, raw chocolate // £8</i>
Black Cow VODKA Lillet Blanc VERMOUTH Cacao Blanc // Naga Chilli Luxardo Bitter Bianco Coconut Cream // Dark Chocolate	The flavours in this cocktail are perhaps more reminiscent of the Savoie valley floors than the peak of Mont Blanc. There's forest-floor greenery and sweetness, yet with a bitter cold edge reminiscent of Count Negroni's favourite tippie.
INNOCENCE & INSTINCT	<i>long // straight up // deep citrus, tart, blood orange // 6</i>
Plantation Pineapple RUM BLOOD ORANGE White Wine // Campari Picon Amer Passionfruit Puree	Innocence and instinct is an amalgamation of styles in cocktails. Here, we've tried to combine very light, delicate flavours and juxtapose them against richer, more volatile ingredients. The result is a sharp, deeply complex cocktail, that is simultaneously light and rich.
RAPA NUI	<i>short // straight up // dry fruit, tart, refreshing // £7.5</i>
MONK Lemon CACHAÇA Pomegranate Juice MONK Orange & Red Wine Shrub Pineapple Sorbet // Bitters PROSECCO	The sharp, tannic qualities in this cocktail are beautifully balanced by our pineapple sorbet. Although inspired by the simple Terremoto, this incarnation this is much more complex, and perhaps more suited for sipping on the beaches of Rapa Nui, under the watchful eye of the Moai.
STIGGINS FIZZ	<i>long // straight up // citrus, bittersweet, dry white wine // £8</i>
Plantation Pineapple RUM Italicus Bergamotto Pink Grapefruit Bergamot Bitters PROSECCO	The sweet, green notes found in Plantation Pineapple shine through in this bittersweet marrying of pineapple, bergamot and pink grapefruit. A tot of the dry Italian sparkling wine Palladiano adds pétillance that helps to lift and brighten this delicately rich cocktail.

"WHERE'S MY STRAW?" - Literally millions of tonnes of straws are disposed of worldwide every day. As part of our **sustainability programme** we no longer automatically give-out straws, however we do have compostable veg-oil straws available should you request one.