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## GIN

Gins discovered with the same passion and love that's gone into creating them.  
Discover our favourite examples of the finest samples being produced today.

*Served tall with London Essence tonic water.  
Swap to Double Dutch tonic for +60p*

## FLORAL

- |  |      |
|--|------|
| 1. SIR ROBIN OF LOCKSLEY                                 | 9.50 |
| Served with pink grapefruit zest and coriander seeds     |      |
| 2. SCHNOODLEPIP GIN                                      | 9.50 |
| Served with a pink grapefruit wedge and pink peppercorns |      |
| 3. AVIATION  | 9.50 |
| Served with lime zest and a lemon wedge                  |      |
| 4. SILENT POOL   | 9.50 |
| Served with orange zest and a mint sprig                 |      |

## SPICY

- |  |      |
|--|------|
| 5. MANCHESTER GIN WILD SPIRIT                  | 9.50 |
| Served with a lemon wedge and thyme            |      |
| 6. ELEPHANT GIN                                | 9.50 |
| Served with a ginger slice and juniper berries |      |
| 7. MASONS DRY YORKSHIRE                        | 9.50 |
| Served with orange zest and black pepper       |      |
| 8. POETIC LICENSE                              | 9.50 |
| Served with cardamom pods and lemon zest       |      |

## CITRUS

- |   |      |
|---|------|
| 9. SPIRIT OF GEORGE                             | 9.50 |
| Served with an orange wedge and coriander seeds |      |
| 10. MR HOBBS                                    | 9.50 |
| Served with orange zest and juniper berries     |      |
| 11. DIDSBURY GIN                                | 9.50 |
| Served with a pink grapefruit wedge and thyme   |      |
| 12. BROOKLYN GIN                                | 9.50 |
| Served with lemon zest and juniper berries      |      |

## HERBACEOUS

- |  |      |
|--|------|
| 13. SECRET GIN   | 9.50 |
| Served with a pink grapefruit wedge and a rosemary sprig |      |
| 14. REDSMITH   | 9.50 |
| Served with lemon and lime zest                          |      |
| 15. FOREST GIN   | 9.50 |
| Served with blackberries and rosemary                    |      |
| 16. THE BOTANIST GIN                                     | 9.50 |
| Served with mint, lemon zest and coriander seeds         |      |

## IKEBANA



Ikebana is the traditional Japanese art of flower arrangement. A visually simplistic and respected discipline that merges nature and humanity in perfect harmony.

- |   |   |      |
|---|---|------|
| 1. OAK MOSS GIN OLD-FASHIONED   |    | 8.95 |
| <i>Woody. Smooth. Warming.</i><br>Gin, orange bitters, oak moss syrup, bergamot liqueur and a bay leaf  |   |      |
| 2. PINEAPPLE VIOLA PUNCH  |    | 7.95 |
| <i>Exotic. Refreshing. Lively.</i><br>White rum, lime juice, pineapple syrup, pineapple juice, almond syrup and mango juice                                   |   |      |
| 3. SPICED APPLE SLING   |    | 7.95 |
| <i>Warming. Fruity. Easy.</i><br>Tanqueray gin, Velvet Falernum liqueur, cinnamon syrup, vanilla syrup, apple and blackberry juice, lime juice and fresh mint |   |      |
| 4. GERANIUM & LYCHEE COOLER   |    | 7.95 |
| <i>Tropical. Fragrant. Light.</i><br>Gin, lychee liqueur, geranium syrup, peach and white grape juice, bay leaf bitters and lemon juice                       |   |      |
| 5. THE FLORIST ESPRESSO MARTINI   |  | 7.95 |
| <i>Sweet. Sharp. Luxurious.</i><br>Espresso, Tia Maria liqueur, white chocolate liqueur, Ketel One vodka and geranium-orange foam                             |   |      |
| 6. FIR TREE MANHATTAN   |  | 9.50 |
| <i>Earthy. Smokey. Aromatic.</i><br>Woodford Reserve bourbon, plum sake, fir tree liqueur and Jerry Thomas bitters  |   |      |

## ENGLISH GARDEN



A soft style of floristry with an abundance of handpicked foliage and seasonal flowers. Translated into our selection of floral, elegant and quintessentially English cocktails.

## 1. PEACH &amp; LAVENDER COSMO

*Sweet. Delicate. Citrus.*

Ketel One vodka, wild peach liqueur, vanilla gomme, peach and white grape juice, lemon juice and lavender flower



8.50

## 2. ROSE SANGRIA SPRITZ

*Warm. Complex. Rich.*

Rose liqueur, Martini Riserva Speciale Rubino, raspberry gomme, tonic and Prosecco



8.50

## 3. RHUBARB IN BLOOM

*Vibrant. Moreish. Sharp.*

Slingsby rhubarb gin, rhubarb and ginger liqueur, green apple liqueur, raspberry syrup and ginger ale



8.75

## 4. COCONUT &amp; POPPY MOJITO

*Clean. Refreshing. Flavourful.*

Bacardi Carta Blanca rum, poppy liqueur, plum sake, custard syrup, coconut water, lime juice and fresh mint



7.95

## 5. LAVENDER THISTLE

*Subtle. Citrus. Sweet.*

Brockmans blueberry gin, Old Curiosity Lavender & Echinacea gin, blueberry liqueur, juniper gomme, lavender bitters and egg white



7.95

## MODERN CONTEMPORARY



Modern Contemporary experiments with asymmetry and negative space; often incorporating exotic and tropical blossoms.

- |    |  |   |      |
|----|--|---|------|
| 1. | THE FLORIST PORNSTAR<br><i>Exotic. Luxurious. Elegant.</i><br>Vodka, passion fruit liqueur, vanilla syrup, pineapple juice, hibiscus and peach foam, fresh passion fruit and Prosecco                            |    | 9.95 |
| 2. | ELDERFLOWER & LYCHEE DAIQUIRI<br><i>Tropical. Sweet. Punchy.</i><br>Bacardi Carta Blanca rum, elderflower liqueur, elderflower syrup, lychee liqueur, lychee juice and lemon juice                               |    | 7.50 |
| 3. | JASMINE BLOSSOM<br><i>Sweet. Delicate. Sharp.</i><br>Pisco, pink grapefruit liqueur, white grape and peach juice, jasmine syrup, lemon juice, grapefruit bitters and egg white                                   |    | 7.50 |
| 4. | PEACHES & PROSECCO<br><i>Sparkling. Bittersweet. Tall.</i><br>Aperol, wild peach liqueur, Martini Riserva Speciale Ambrato, peach bitters, fresh mint and Prosecco   |    | 8.75 |
| 5. | HIBISCUS MARGARITA<br><i>Sharp. Citrus. Punchy.</i><br>El Jimador Reposado tequila, hibiscus bitters, hibiscus liqueur, agave syrup, pink grapefruit, black pepper and lime, topped with hibiscus and peach foam |  | 8.25 |
| 6. | AMARETTO VELVET SOUR<br><i>Smooth. Sour. Citrus.</i><br>Bacardi Cuatro rum, amaretto, Velvet Falernum liqueur, lemon juice and egg white   |  | 7.50 |

## GIN VASES TO SHARE

*Perfect for 2-4 gin lovers.*

1. SECRET GIN VASE

Secret Gin and tonic, garnished with fresh grapefruit and rosemary

18.95

2. HENDRICK'S GIN VASE

Hendrick's Gin and tonic, garnished with cucumber slices and pink peppercorns

18.95

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## NON-ALCOHOLIC

1. JUNIPER GARDEN

*Herbal. Refreshing. Fruity.*  
Elderflower cordial, vanilla and eucalyptus syrup, apple juice, lemon juice and juniper berries



4.50

2. MANGO & PASSION FRUIT

*Tropical. Flavourful. Smooth.*  
Pineapple juice, mango juice, passion fruit and pineapple syrup



4.50

3. SALTED CARAMEL & ALMONDS

*Creamy. Rich. Moreish.*  
Organic cacao powder, salted caramel syrup, unsweetened almond milk and sea salt



4.50

4. RHUBARB & CUSTARD

*Classic. Sweet. Bright.*  
Rhubarb bitters, custard syrup, lemon juice, cranberry juice and apple juice



4.50

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## THE NEW WORLD WINE LIST

*For centuries, in the far and wide corners of the globe, pioneering winemakers have set out to craft brave and adventurous wines with a taste of their homeland. These New World wines have been carefully paired with respected classics from the Old World wine continent, in a showcase for you to explore. Let the journey begin...*

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WHITE	Glass 175ml	Glass 250ml	Bottle 750ml
CHENIN BLANC Hazy View, Western Cape, South Africa ●	4.95	6.75	18.75
SAUVIGNON BLANC 'Vellas' Tierra Antica, Valle Central, Chile ●	5.50	7.25	19.95
TORRONTES RIESLING Amalaya, Salta, Argentina ●	5.95	7.95	22.95
PINOT GRIGIO 'Foundstone', Berton Vineyard, South Eastern Australia ●	6.50	8.50	24.95
SAUVIGNON BLANC Waddling Duck, Marlborough, New Zealand ●	7.25	9.75	27.95
CHARDONNAY 'Maggio', Oak Ridge, Lodi, USA ●	7.50	9.95	32.00
ALBARINO Coral do Mar, Rias Baixas, Spain ●			33.00
GAVI DI GAVI 'Lugarara', La Giustiniana, Piemonte, Italy ●			35.00
SAUVIGNON BLANC Ata Rangi, Martinborough, New Zealand ●			40.00
ROSÉ			
GRENACHE Monrouby, Languedoc, France ●	5.50	7.25	19.95
RIOJA ROSADO El Coto, Rioja Alavesa, Spain ●			24.95
PINOT GRIS ROSÉ Saint Clair, Marlborough, New Zealand ●	7.25	9.75	27.95
PROVENCE ROSÉ Chateau Beaulieu, Provence, France ●	7.50	9.95	29.95

RED	Glass 175ml	Glass 250ml	Bottle 750ml
PINOTAGE Hazy View, Western Cape, South Africa ●	4.95	6.75	18.75
PINOT NOIR Cramele Recas, Transylvania, Romania ●	5.50	7.25	19.95
MERLOT 'Sanama', Chateau los Boldos, Cachapoal, Chile ●	5.95	7.95	22.95
SHIRAZ Fratelli, Maharashtra, India ●	6.50	8.50	24.95
MALBEC '1300' Andeluna, Mendoza, Argentina ●	7.25	9.75	27.95
PINOT NOIR Cycles Gladiator, California, USA ●	7.50	9.95	29.95
MALBEC 'Ultra', Kaiken, Mendoza, Argentina ●			35.00
CABERNET SAUVIGNON Fog Mountain, California, USA ●			36.00
PINOT NOIR 'Devil's Staircase', Rockburn, Central Otago, New Zealand ●			38.00
GRAVES Chateau Mouras, Bordeaux, France ●			40.00
CHIANTI CLASSICO Fontodi, Tuscany, Italy ●			44.00
CHATEAUNEUF-DU-PAPE 'Les Cailloux', Andre Brunel, Rhone, France ●			59.00

All wines served by the glass are available in 125ml measures. VAT charged at current rate.  
Unless stated, vintages are current global market availability and are available on request.

## SPARKLING

	<i>Glass</i> 125ml	<i>Bottle</i> 750ml
PROSECCO Sacchetto, Veneto, Italy ●	6.50	28.95
ENGLISH SPARKLING BRUT ROSÉ Hush Heath '1503', Kent, UK ●	7.75	39.00
CLOUDY BAY 'Pelorus', Marlborough, New Zealand ●		45.00
MOET & CHANDON BRUT Champagne, France ●	9.75	55.00
VEUVE CLICQUOT YELLOW LABEL Champagne, France ●		65.00
LAURENT PERRIER BRUT ROSÉ Champagne, France ●		75.00
DOM PERIGNON Champagne, France ●		135.00
<b>PORT</b>		
WHITE PORT Sandeman, Douro, Portugal ●	5.50	32.00
TAWNY PORT 'Imperial', Sandeman, Douro, Portugal ●	5.50	32.00
<b>SWEET</b>		
BOTRYTIS SEMILLON Berton Vineyard, Australia 2011 ●	4.95	15.00

## SOFT DRINKS

1. PEPSI	1.95
2. DIET PEPSI	1.95
3. R WHITE'S LEMONADE	1.95
4. BRITVIC TONIC WATER	1.95
5. FROBISHERS CLASSICS Apple, Pear & Elderflower Sparkling Raspberry St. Clements Orange & Lemon	each 3.00
6. FRESH JUICES Orange Cranberry Apple Pineapple <i>(all go perfectly with a splash of lemonade, just ask!)</i>	each 1.80
7. LONDON ESSENCE CO. <i>(all naturally light)</i> Tonic Water Bitter Orange & Elderflower Grapefruit & Rosemary	2.20 2.40 2.40
8. DOUBLE DUTCH Tonic Water Skinny Tonic Water Pomegranate & Basil Tonic Cucumber & Watermelon Tonic Soda Water	each 2.80
9. GINGER BEER	2.20
10. GINGER ALE	2.20

