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GIN

Gins discovered with the same passion and love that's gone into creating them. Representing some of the finest examples being produced in the country today.

All served tall with Britvic tonic water. Swap for Fever-Tree +60p.

FLORAL

- | | |
|--|------|
| 1. SILENT POOL | 9.25 |
| Served with juniper berries and a pear fan | |
| 2. HUNTERS GIN | 9.25 |
| Served with orange and lemon zest | |

CITRUS

- | | |
|--|------|
| 3. SCHNOODLEPIP GIN | 9.25 |
| Served with pink peppercorns and pink grapefruit | |
| 4. MANCHESTER GIN | 9.25 |
| Served with orange zest and fresh rosemary | |
| 5. CITY OF LONDON DISTILLERY | 9.25 |
| Served with juniper berries and lemon zest | |
| 6. MR HOBBS | 9.25 |
| Served with orange zest and juniper berries | |

SPICY

- | | |
|---|------|
| 7. LEEDS GIN | 9.25 |
| Served with lemon zest and pink peppercorns | |
| 8. MASONS DRY YORKSHIRE | 9.25 |
| Served with green cardamom pods and orange zest | |
| 9. LANGLEY'S | 9.25 |
| Served with basil and a grapefruit wedge | |
| 10. POETIC LICENSE | 9.25 |
| Served with a grapefruit wedge and a mint sprig | |

HERBACEOUS

- | | |
|--|------|
| 11. REDSMITH | 9.25 |
| Served with an orange wedge and a mint sprig | |
| 12. FOREST GIN | 9.25 |
| Served with grapefruit zest and fresh rosemary | |
| 13. LIVERPOOL GIN | 9.25 |
| Served with orange, a mint sprig and a pinch of black pepper | |
| 14. FOXDENTON 48 | 9.25 |
| Served with juniper berries and lime zest | |

IKEBANA

THE FLORIST



THE FLORIST

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

1. APPLE & VANILLA MENTHE



7.50

Sweet. Fruity. Easy.
Tanqueray gin, fresh green apple, apple liqueur, eucalyptus syrup, apple and blackberry juice, vanilla syrup, fresh mint and lime juice

2. GERANIUM & LYCHEE COOLER



7.95

Tropical. Fragrant. Light.
Tanqueray No. 10, lychee liqueur, geranium syrup, peach and white grape juice, bay leaf bitters and lemon juice

3. FIR TREE MANHATTAN



9.50

Earthy. Smoky. Aromatic.
Woodford Reserve Bourbon, plum sake, fir tree liqueur and Jerry Thomas bitters

4. PINEAPPLE VIOLA PUNCH



7.95

Exotic. Refreshing. Lively.
White rum, lime juice, pineapple syrup, pineapple juice, almond syrup and mango juice

5. OAK MOSS GIN OLD FASHIONED



8.95

Woody. Smooth. Warming.
Gin, orange bitters, oak moss syrup, bergamot liqueur and a bay leaf

6. HIBISCUS & GRAPEFRUIT MARTINI



8.50

Elegant. Refined. Fresh.
Tanqueray gin, hibiscus and green tea liqueur, Earl Grey syrup, Lillet Blanc and grapefruit bitters

THE FLORIST

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. LAVENDER THISTLE



7.95

Subtle. Citrus. Sweet.

Tanqueray gin, raspberry liqueur, lavender bitters, egg white and vanilla liqueur

2. ROSES ON THE HEATH



8.50

Luxurious. Sparkling. Floral.

Rose and poppy liqueur, peach bitters, pink peppercorns, White Zinfandel and Hush Heath Sparkling Rosé

3. VIOLET DAISY



7.75

Classic. Silky. Indulgent.

Cherry Marnier, black cherry syrup, violette liqueur, egg white and a generous dash of gin

4. RHUBARB IN BLOOM



8.50

Vibrant. Moreish. Sharp.

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

5. COCONUT & POPPY MOJITO



7.95

Clean. Refreshing. Flavourful.

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

6. LYCHEE SOUR



7.25

Bright. Crisp. Sweet.

Bacardi Carta Blanca rum, lychee liqueur, violet liqueur, egg white and lemon juice

MODERN CONTEMPORARY



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

1. PEACHES & PROSECCO

Sparkling. Bittersweet. Tall.

Aperol, wild peach liqueur, peach bitters, fresh mint and Prosecco



8.50

2. HIBISCUS MARGARITA

Sharp. Citrus. Punchy.

El Jimador Reposado tequila, mezcal, hibiscus bitters, hibiscus and green tea liqueur, agave syrup, pink grapefruit, black pepper and lime juice



7.95

3. VELVET BOUQUET

Floral. Zesty. Smooth.

Tanqueray gin, grapefruit bitters, hibiscus and green tea liqueur, jasmine syrup and velvet falernum liqueur



7.25

4. BALLOONS OF JASMINE

Delicate. Sweet. Sharp.

Pisco brandy, pink grapefruit liqueur, white grape and peach juice, jasmine syrup, lemon juice, egg white and grapefruit bitters



7.25

5. ELDERFLOWER & LYCHEE DAIQUIRI

Tropical. Sweet. Punchy.

Bacardi Carta Blanca rum, St-Germain elderflower liqueur, elderflower syrup, lychee liqueur, lychee juice and lemon juice



7.25

CLASSICS

1. LONG ISLAND ICED TEA

Strong. Dark. Refreshing.

Ketel One Vodka, Bacardi Carta Blanca rum, Tanqueray gin, Cointreau, Pepsi and lemon juice



7.50

2. COSMOPOLITAN

Fruity. Bright. Refined.

Vodka, Cointreau, cranberry juice and lime juice



7.50

3. ESPRESSO MARTINI

Rich. Powerful. Smooth.

Ketel One Vodka, Tia Maria and cold brew



7.50

4. AMARETTO SOUR

Sweet. Citrus. Flavourful.

Disaronno, bitters, lemon juice and egg white



7.50

5. PORNSTAR MARTINI

Exotic. Sweet. Elegant.

Vanilla vodka, passion fruit liqueur, vanilla syrup, pineapple juice and fresh passion fruit with a shot of Prosecco



9.50

NON-ALCOHOLIC

1. JUNIPER GARDEN

Herbal. Refreshing. Sharp.

Seedlip Garden non-alcoholic spirit, elderflower cordial, vanilla and eucalyptus syrup, apple juice, lemon juice and juniper berries



5.50

2. MANGO & PASSION FRUIT GARDEN

Tropical. Flavourful. Smooth.

Seedlip Garden non-alcoholic spirit, pineapple juice, mango juice, passion fruit and pineapple syrup



5.50

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

GIN SHARING VASES

Perfect for 2-4 gin lovers to share.

1. SECRET GIN VASE

18.95

Secret gin and tonic, garnished with fresh grapefruit and rosemary

2. HENDRICK'S GIN VASE

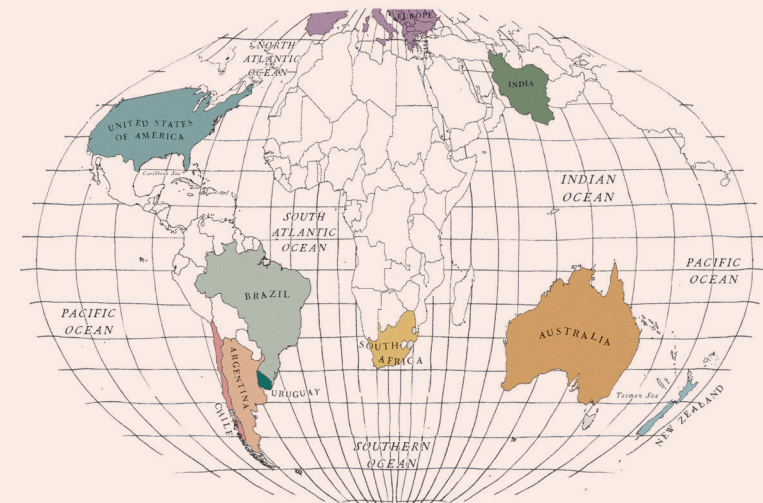
18.95

Hendrick's gin and tonic, garnished with cucumber slices and rose petals

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...



THE FLORIST

WHITE	Glass 175ml	Glass 250ml	Bottle 750ml
CHENIN BLANC Hazy View, Western Cape, South Africa ●	4.75	6.50	18.50
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			
SYRAH ROSÉ Les Vignes de l'Eglise, 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

THE FLORIST

RED	Glass 175ml	Glass 250ml	Bottle 750ml
PINOTAGE Hazy View, Western Cape, South Africa ●	4.75	6.50	17.95
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

Glass
125ml

Bottle
750ml

MILLESIMATO SPUMANTE 5.95 27.95

Sacchetto, Veneto, Italy ●

SKINNY PROSECCO 34.00

Veneto, Italy ●

ENGLISH SPARKLING BRUT ROSÉ 7.75 39.00

Hush Heath '1503', Kent, UK ●

CLOUDY BAY 45.00

'Pelorus', Marlborough, New Zealand ●

MOET & CHANDON BRUT 9.75 55.00

Champagne, France ●

VEUVE CLICQUOT YELLOW LABEL 65.00

Champagne, France ●

LAURENT PERRIER BRUT ROSÉ 75.00

Champagne, France ●

DOM PERIGNON 135.00

Champagne, France ●

PORT

Bottle
750ml

WHITE PORT 32.00

Sandeman, Douro, Portugal ●

TAWNY PORT 32.00

'Imperial', Sandeman, Douro, Portugal ●

SWEET

Bottle
375ml

BOTRYTIS SEMILLON 15.00

Berton Vineyard, Australia 2011 ●

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 each 3.00

Apple, Pear & Elderflower

Sparkling Raspberry

St. Clements Orange & Lemon

6. FRESH JUICES each 1.80

Orange

Cranberry

Apple

Pineapple

(all go perfectly with a splash
of lemonade, just ask!)

FEVER-TREE RANGE

7. TONIC WATER each 2.20

Indian Tonic Water

Naturally Light Tonic Water

8. FLAVOURED TONIC WATER each 2.40

Elderflower

Aromatic

Mediterranean

Lemon

9. GINGER BEER 2.20

10. GINGER ALE 2.20

