



Cocktails.

Fig & Thyme Fizz. - 14

Metaxa 12, fig & thyme shrub, fig liqueur, lemon & soda

Pearfect Sling. - 13

Nuet Dry, pear sherbet & liqueur, D.O.M, maraschino, eucalyptus tincture

C.G.S. aka Cold Grog Sour. - 15

Ginger infused Havana 3yo, hazelnut liqueur, lemon & aqua faba

Late Harvest Cardomom Margarita. - 14

Green cardomom infused Tequila, Late Harvest Honey liqueur & fresh lime

Crimson Snow. - 15

Cherry Brandy, Cherry washed Nuet Dry, Toddy Moments, poppy seed syrup & lemon

White Pearl Martini. - 14

Jasmine Tea Infused Sipsmith Dry, Maraschino liqueur, grape & lime cordial

Quince's here. - 15

Cinnamon cream washed Whisky, quince cordial, boston bitters

White Lavander Negroni. - 14

Sipsmith Gin, Cocchi Americano, Noilly Prat & lavender tincture

Ume Vieux Carre. - 14

Kinahan's, Remy Martin, Umeshu liqueur, Cocchi Di Torino & aromatic bitters





Martinis. - £14 / £7 mini

Olive Oil.

Sipsmith London dry gin, olive oil, Oranz wine & Cocchi Americano

Brown Butter.

Belvedere Heritage 176, brown butter, Linie, Martini bianco



Dessert drinks.

Publiq. Espresso Martini.

Rum, Cognac, Tia Maria, espresso & tonka bean - 13

Cockburns White Heights Port.

Portugal, 19%, 50ml - 7.5

Cocchi Vermouth Amaro.

Italy, 16%, 50ml - 9



Non-Alcoholics.

Pink Cloud Martini.

Sipsmith Freeglider 0.5%, raspberry cordial & Aqua Faba - 7.5

Blackberry Lemonade.

Blackberry cordial & Fever-Tree ginger ale - 6.5

Cumberflower Smash.

Fresh cucumber, elderflower cordial, cloudy apple & lemon - 6.5