

Cocktail Bar Menu

“It struck us that a list of all the social drinks – the composite beverages, if we may call them so –... would really be one of the curiosities of jovial literature; and that if it was combined with a catalogue of the mixtures common to other nations... it would be a blessing to mankind. There would be no excuse for imbibing, with such a book at hand, the villainous compounds of bar-keeping Goths and Vandals, who know no more of the amenities of a bon-vivant existence than a Hottentot can know of the bouquet of champagne. “There’s philosophy,” says Father Tom in the drama, “even in a jug of punch” .”

*–“Professor” Jerry Thomas, from his 1862 book: **the Bar-Tenders Guide or How to Mix Drinks.***



The Professor at work, preparing his signature “Blue Blazer” cocktail.

INDEX

i. Fino House Cocktails

ii. Wine Based Cocktails

iii. Champagne Cocktails

iv. the 'Old Fashioned'

v. Sours

vi. Manhattans

vii. Martinis

viii. Fizzes

ix. Misc.

x. Spirits

xi. Softs

xii. Hot Drinks

xi. Fino Bar Tapas

HOUSE COCKTAILS

- Manzanilla Martini** £9.00
Beefeater gin and Finlandia vodka muddled with a manzanilla olives and stirred with La Gitana Sherry, served ice cold with olives wrapped in jamon Serrano.
- Highland Blue Old-Fashioned** £10.00
Monkey Shoulder and Lagavulin malt whiskies stirred with a little honey syrup and Angostura bitters, served with cubes of Picos cheese.
- Load O’Cobbler** £8.00
Manzanilla sherry with pureed pear, fresh lemon and Licor 43 served on crushed ice; a vintage classic given new life.
- Toasted Amaretto Sour** £8.00
Disaronno amaretto peach stone liqueur made smoky with a light touch of Islay whiskey, shaken with fresh lime juice and a dash of egg white to give it a velvety texture, garnished with crushed toasted almonds.
- Conquistador Punch** £11.00
Pampero Anniversario rum shaken with rosemary, fresh pineapple, Spanish vanilla liqueur and a float of red wine that adds spiciness to our take on the rum punch.
- La Hermosa** £10.00
*Fino’s good friend Zdanek’s entry to the Bacardi Legacy competition this year.
A delicious swizzle with **Bacardi superior** rum, orange and almond flavours, livened with yellow Chartreuse and ever versatile sherry.*
- Piquillo Margarita** £8.00
*Cardamoms ground with sweet red pepper and shaken with **Herradura Blanco** tequila, fresh lime juice and agave syrup.*

SANGRIA

Sangria is a wine punch typical of Spain, it is served throughout the country during summer and in the south and east all year round.

Sangria

Our classic sangria is made with young (joven) Spanish red wine and brandy, fresh seasonal fruits and juices.

Sangria Blanca

A delicious mixture of un-oaked chardonnay with vodka and brandy for backbone, sweetened with honey lengthened with cloudy apple juice and served with fresh pear and melon slices.

Sangria de Cava

Refreshing sparkling sangria made with cava, fresh fruits and berries, passionfruit syrup, lime and gold rum.

All our Sangrias are available by the glass or by the pitcher; £7.50 / £21

CHAMPAGNE COCKTAILS

Air Mail	£11.00
<i>Santa Teresa Gran Reserva Anejo rum with lime, honey, Angostura bitters and Champagne</i>	
Bellini	£7.50
<i>Sparkling wine mixed with peach puree</i>	
Fino Champagne Cocktail	£12.00
<i>Jerez brandy, a sugar cube and bitters topped up with champagne</i>	
French 75	£12.00
<i>Beefeater gin, lemon, sugar, topped up with champagne</i>	
Kir Royal	£10.00
<i>Champagne with a dash of Cassis, blackcurrant liqueur</i>	
Mimosa	£7.00
<i>Cointreau and fresh orange juice topped with champagne</i>	
Violette Carolina	£10.00
<i>Cava with violet and raspberry liqueurs served with a cherry.</i>	
Russian Spring Punch	£12.00
<i>Russian Standard Platinum vodka shaken with raspberries, cassis and framboise charged with bubbly.</i>	

THE ORIGIN OF THE COCKTAIL

The first documented definition of the word "cocktail" was in response to a reader's letter asking to define the word in the May 6, 1806, issue of *The Balance and Columbia Repository* in Hudson, New York. In the May 13, 1806, issue, the paper's editor wrote that the cocktail was a great electioneering tool that was "a potent concoction of spirits, bitters, water, and sugar."

The simplicity of classic cocktails means they lend themselves to new and exciting variation. Try talking to your waitress or bartender about the nearly infinite variations available with any of the classic cocktails on our menu.

The following two cocktails are part of the foundations of cocktail tradition.

SAZERAC

The distinctive flavour of this cocktail is largely due to the Peychaud's aromatic bitters used to make it. Produced by Mr Antione Peychaud of New Orleans sometime in the 1830's at his apothecary store he mixed them with brandy and other liquors and sold them as a medicinal tonic. At the nearby Sazerac coffee house a bartender mixed a cocktail with cognac, Peychauds bitters and sugar. A few years later the cocktail was updated by Mr Thomas H Handy, who bought the coffee house and finding cognac very expensive at the time mixed it with rye whiskey and a splash of Absinthe, giving us the vintage cocktail we know today.

Remy Martin VSOP cognac stirred with rye whiskey, Peychauds bitters and sugar, served straight up in an Absinthe rinsed glass with a spray of lemon oil from the zest.

THE 'OLD FASHIONED'

The first alleged use of the specific name "Old Fashioned" was for a Bourbon whiskey cocktail in the 1880s, at the Pendennis Club, a gentlemen's club in Louisville, Kentucky.

There is great contention on the proper way to make an Old Fashioned. The earliest known written recipe, from 1895, specifies the following:

"Dissolve a small lump of sugar with a little water in a whiskey-glass; add two dashes Angostura bitters, a small piece ice, a piece lemon-peel, one jigger whiskey. Mix with small bar-spoon and serve, leaving spoon in glass."

At the Pendennis club they currently serve a version of the old fashioned where the whiskey is muddled with orange and maraschino cherries, stirred and finished with a splash of soda.

We serve our 'old fashioned' cocktails based on the 1895 recipe.

SOURS

Sours are one of the oldest families of cocktails and are described by Jerry Thomas in *How to Mix Drinks*, probably the first book of cocktails.

Sours are mixed drinks containing a base liquor (bourbon or some other whiskey in the case of a whiskey sour), lemon or lime juice, egg white (the addition of egg white creates velvety foam), and a sweetener (triple sec, simple syrup, grenadine, or pineapple juice are common), usually served straight up.

- Gin Sour** £9.50
The Gin Sour is a traditional mixed cocktail that predates Prohibition. In an 1898 book by Finley Dunne, Mr. Dooley includes it in a list of great supposedly American inventions.
A simple shaken mix of gin, lemon, sugar syrup and egg white served straight up. Try our **Hendricks sour** with elderflower. £10.50
- Sidecar** £8.00
Remy Martin VSOP cognac, Cointreau and lemon juice served straight up with a twist.
- White Lady** £9.90
Joe Gilmore, former Head Barman at The Savoy, says this was one of Laurel & Hardy's favourite drinks.
Beefeater gin shaken with fresh lemon juice, Cointreau and egg white, served straight up.
Sweetening with pomegranate syrup rather than Cointreau creates a **Pink Lady** and the use of fresh raspberries and sugar syrup gives the delicious **Clover Club Cocktail No.3**
- Pisco Sour** £11.00
Pisco (an un-aged grape brandy from Peru), lemon and lime juices, sugar, egg white, and bitters, shaken, strained, and served on the rocks with a twist of lemon and a splash of Angostura bitters.
- Whiskey Sour** £9.50
The Whiskey sour is a famous mixed drink made here with **Jack Daniels** whiskey, lemon juice, sugar, and optionally a dash of egg white to make it a **Boston Sour** or a *red wine float* to make it a **New York Sour**. It is shaken and served either straight or over ice. The traditional garnish is half an orange slice and a maraschino cherry.
- Ward 8** £14.00
A notable variant of the whiskey sour, the Ward 8 is based either in *Bourbon or rye whiskey*. We use **Gentlemen Jack** whiskey, shaken with both lemon and orange juices, and grenadine syrup as the sweetener.
- Caipirinha** £10.50
Leblon cachaça muddled with chunks of lime, granulated sugar and crushed ice. Or try a *spicy Caipirissima with Sailor Jerry's rum!*

MARGARITAS

The **margarita** is a cocktail consisting of tequila mixed with triple sec and lime or lemon juice, often served with salt on the glass rim. The International Bartenders Association standard is 7:4:3. There are many, many stories about the creation of the Margarita the only common theme being it's creation in Mexico in the late 1930's.

Classic Margarita **£14.00**
Cazadores Anejo Tequila shaken with fresh lime juice and Cointreau served straight up in a salt rimmed glass.

Tommy's Margarita **£11.00**
A great variation, created by the Tequila Ambassador to America, Julio Bermejo, which is sweetened with agave syrup rather than triple sec and served on the rocks. We make our house Tommy's with the 100% Agave **Jose Cuervo Tradicional**

Tequila Options

Tequila is a blue agave-based spirit made primarily in the area surrounding the city of Tequila, northwest of Guadalajara, and in the highlands (*Los Altos*) of the western Mexican state of Jalisco.

Jose Cuervo Tradicional	£11.00
Jose Cuervo Reserva de la Familia Platino	£18.00
Jose Cuervo Reserva de la Familia Anejo	£21.00
Herradura Blanco	£12.50
Herradura Reposado	£12.50
Herradura Anejo	£15.00
Cazadores Blanco	£11.00
Cazadores Reposado	£14.00
Cazadores Anejo	£14.00
Don Julio Blanco	£16.00
Don Julio Reposado	£17.00
Don Julio Anejo	£17.00

DAIQUIRÍS

Daiquirí is a family of cocktails whose main ingredients are rum, lime juice, and sugar or other sweetener. Unlike most other classic cocktails the origins of this fine libation are well documented. It was created by American engineer Jennings Stockton-Cox in 1898, near the mining town of Daiquirí, Cuba.

The classic Daiquirí is shaken hard and served straight up, but fruited versions are often served 'frozen' – blended with ice.

Ernest Hemmingway discovered the Daiquirí when he popped into El Floridita restaurant in Havana, Cuba to use the toilet. He is often quoted “My mojito in La Bodeguita, my daiquiri in El Floridita.”

Daiquirí Natural **£8.50**
*Jennings Cox's 1898 recipe of **Bacardi Superior** rum, fresh lime juice and sugar shaken hard and served straight up.*

Frozen Daiquirí **+£1.00**
Your choice of rum blended with fresh lime, fruit and liqueur. Ask the bartender which fruits are available, as we try to source fresh seasonal fruits whenever possible.

Daiquirí Floridita **+£1.00**
White rum with lime, grapefruit and maraschino liqueur, blended and served frozen, created by Constantino Ribalaigua Vert at the El Floridita bar, Cuba.

Rum Options

Rum is a spirit made from sugarcane by-products such as molasses, or, directly from sugarcane juice, by a process of fermentation and distillation. The distillate, a clear liquid, is then usually aged in oak barrels. The precursors to rum date back to antiquity. Development of fermented drinks produced from sugarcane juice is believed to have first occurred either in ancient India or China.

Bacardi Superior	£8.50
Bacardi Gold	£9.50
Bacardi 8yrs	£10.50
Mount Gay Eclipse	£8.90
Mount Gay XO	£14.00
Pampero Especial	£9.90
Pampero Aniversario	£14.50
Ron Zacapa 23yrs	£14.00
Ron Zacapa XO	£26.00
St. Teresa Gran Reserva Anejo	£8.50
Sailor Jerry Spiced Rum	£9.70

MANHATTANS

A popular history suggests that the drink originated at the Manhattan Club in New York City in the early 1870's. However, there are prior references to various similar cocktail recipes called "Manhattan" and served in the Manhattan area.

The Manhattan is subject to considerable variation and innovation; Angostura are the classic bitters, but orange bitters, Peychaud's Bitters, and others may be used; comparable digestifs and aromatised wines may be used in place of the vermouth, of which a great variety is available. Lemon peel may be used as garnish. Some add syrup from the cherry jar or Maraschino liqueur to the cocktail for additional sweetness and colour.

In the film *Some Like It Hot*, Marilyn Monroe's character, Sugar Cane, makes her Manhattans in a hot water bottle.

Manhattan

The original Manhattan cocktail was a mix of American Whiskey, stirred with sweet Italian Vermouth and Angostura bitters. It is served straight-up with a maraschino cherry on a cocktail pick.

Dry Manhattan

Dry instead of sweet vermouth and served with a twist of lemon zest.

Perfect Manhattan

American Whiskey with equal parts sweet and dry vermouth.

Rob Roy

*A Manhattan made with a **Johnny Walker Black** Scotch whisky.*

Harvard

*A **Remy Martin VSOP Cognac**, rather than whiskey, based Manhattan.*

Ruby Manhattan

A classic Manhattan made with Port in place of vermouth.

Fancuilli Cocktail

*American Whiskey stirred with **Fernet Branca** and served with a twist.*

Whiskey options overleaf.

Whisky/Whiskey Options

Whisky (Scottish English) or whiskey (Irish English) is a spirit made from fermented grain mash. Whisky is a shortened form of *usquebaugh*, which English borrowed from Gaelic. This compound descends from Old Irish *uisce*, "water", and *bethad*, "of life" and meaning literally "water of life".

American Whiskeys

Pikesville Rye Whiskey	£ 11.50
Woodford Reserve	£ 12.50
Wild Turkey Rare Breed	£ 13.50
Rip Van Winkle 12yrs	£ 14.00
Jack Daniel's	£ 11.50
Gentleman Jack	£ 15.00
Jack Daniel's Single barrel	£ 16.50

Scotch Whiskies We recommend these Scotches but you may choose any from our extensive list.

J&B Rare	£ 11.20
Monkey Shoulder Triple Malt	£ 11.20
Johnny Walker Black Label 12 years	£ 11.20
Johnny Walker Green Label 15 years	£ 13.50
Johnny Walker Gold Label 18 years	£ 21.00
Johnny Walker Blue Label	£ 38.00

Vermouth & Aromatised Wine Options

Vermouth is a fortified wine, flavored with aromatic herbs and spices ("aromatized" in the trade) such as cardamom, cinnamon, marjoram and chamomile. The person credited with inventing the vermouth recipe, Antonio Benedetto Carpano from Turin, Italy, chose to name his concoction "vermouth" in 1786 because he was inspired by a German wine flavoured with wormwood (*German: Wermuth*), a herb most famously used in distilling absinthe.

Martini & Rossi Dry / Rosso / Rosato
Noilly Prat Original French Dry
Vya, Dry
Carpano Punt e Mes, Sweet
Carpano Antica Formula, Sweet

MARTINIS

Once called "the only American invention as perfect as the sonnet", the **Martini** in its purest form is a cocktail made with gin and vermouth and garnished with an olive.

The origins of the Martini cocktail, like so many others, are shrouded in folklore. One often suggested story begins in San Francisco in 1862. A cocktail, named after the nearby town of Martinez, was served at the Occidental Hotel. People drank at the hotel before taking the evening ferry to Martinez across the bay.

Although there are many variations, in modern practice the standard martini is a mix of gin coupled with dry vermouth in a five-to-one ratio.

Classic Martini

*Gin (We recommend **Tanqueray 10**) or vodka (We recommend **Ketel 1**) stirred with a dry vermouth, which can be left in (wet) or discarded (dry), and served with an olive or a twist of lemon peel.*

Dirty Martini

Your preferred Gin or Vodka shaken with dry vermouth, muddled olives and splash of olive brine.

Martinez

Sweet vermouth stirred with gin in a 2 to 1 ratio, served with a maraschino cherry and a thin slice of lemon.

Smoky Martini

Vodka stirred or shaken with a dash of peated Scotch whisky.

Trufa'lgar Martini

Your choice of Vodka or Gin stirred with a truffle infused dry vermouth and served with caper berries.

Vesper

Three parts gin, one part vodka and one half part cinnamon infused (Kina) Lillet Blanc served as 007 insists: "Shake it very well until it's ice-cold, then add a large thin slice of lemon peel".

Spirit options overleaf.

Vodka Options

Encyclopædia Britannica writes that Vodka originated in Russia during the 14th century, but exact origins of vodka cannot be traced definitively. It is believed to have originated in the grain-growing region that now embraces Poland, western Russia, Belarus, Lithuania, and Ukraine.

Finlandia (Finland, 40%)	£ 10.00
Ciroc (France, grape, 40%)	£ 10.00
Russian Standard Platinum (Russia, 40%)	£ 11.00
Smirnoff Black (Russia, pot still 40%)	£ 11.00
42 Below (New Zealand, 40%)	£ 12.00
Ketel One (Holland, 40%)	£ 12.00
Grey Goose (France, 40%)	£ 14.00
Russian Standard Imperial (Russia, 40%)	£ 15.00
U'Luvka (Poland, 40%)	£ 15.00
Wyborowa Exquisite (Poland, 40%)	£ 16.00
Stolichnaya Elit (Russia, 40%)	£ 18.00

Gin Options

Gin is a spirit whose predominant flavour is derived from juniper berries (*Juniperus communis*), known in Dutch as *jenever* or in French as *genièvre*. The Dutch physician Franciscus Sylvius is credited with the invention of gin.

Beefeater (Classic London Dry Gin, 40%)	£ 10.00
Bombay Sapphire (Light London Dry Gin, 40%)	£ 11.00
Tanqueray (Export strength, 43.1%)	£ 11.00
Martin Millers Gin (England/Iceland, 40%)	£ 11.00
Xoriguer (Menorca, 38%)	£ 12.00
Hendricks (Rose and Cucumber Gin, 41.4%)	£ 12.00
Millers Westbourne strength, (England/Iceland, 45.2%)	£ 13.00
Tanqueray No. Ten (Unique Distillation, 47.3%)	£ 13.00
Oxley (Cold Distilled English Dry Gin, 47%)	£ 15.00

FIZZES & COLLINS'

The defining features of the **Fizz** are citrus juice balanced with a sweetener and lengthened with a soda. David A. Embury, author of the 'The Fine Art of Mixing Drinks' 1948, gives the proportions; 1 of sweet, 2 of sour, 3 of strong 4 of weak.

The **Collins** is a very similar cocktail indeed to the casual observer. The principal difference being that a Collins is served in a tall glass over ice whereas a Fizz is served in a smaller chilled glass, often straight up.

Fizzes

Gin Fizz **£9.50**
The most famous of the fizz family, great with an old Tom style gin.
Gin shaken with lemon and sugar, charged with a splash of soda, garnished with a lemon wedge and mint sprig.

Ramos Gin Fizz **£9.90**
A luxuriously smooth vintage classic created by Henry C. Ramos in 1888. The original recipe calls for a scrum of burly bartenders to shake the drink until the ice disappears. Here we take advantage of modern technology and give it a quick whiz in the blender.
Gin, fresh lemon and lime juices, sugar syrup, egg white, cream and orange flower water topped with soda.

Whisky Fizz **£9.50**
The sweet and sour balance of a Fizz also works particularly well with **Johnny Walker Black** Scotch whisky

Collins'

John (gin)/ **Tom** (sweet gin)/ **Jack** (vodka)/ **Colonel** (bourbon)/ **Jock** (Scotch)/ **Pedro** (white rum)/ **Pepito** (tequila) /**Pierre** (brandy) **£9.50**
A spirit (specified by the name) shaken with lemon or lime juice and sugar syrup, lengthened with soda water.

Raspberry Collins **£9.90**
*Fresh raspberries shaken with a few drops of orange bitters, **Bombay Sapphire** gin, framboise, fresh lemon juice and sugar syrup, with soda.*

Other Long Fizzy Cocktails

Dark and Stormy **£9.50**
Dark rum with lime, bitters and zingy ginger beer.

Moscow Mule **£7.70**
Russian Standard Platinum with fresh lime juice, and ginger beer.

Paloma **£8.00**
Tequila with grapefruit soda in a salt rimmed glass

Singapore Sling **£9.50**
Gin shaken with Benedictine, lemon juice, orange bitters and cherry brandy, topped with soda.

MISCELLANEOUS CLASSICS & FUN COCKTAILS

- Americano** £8.50
From Gaspare Campari's bar in Milan. *Campari stirred with Martini Rosso and soda.* The **Negroni** is a variation said to have been created when Count Camillo Negroni asked for an Americano with more kick. *Gin, Campari and Martini Rosso served with an orange zest twist.*
- Apple Martini** (Polish style) £9.50
Fresh apple muddled with lemon juice and shaken with Krupnik honey liqueur and bison grass vodka.
- Bloody Mary** £8.50
Our own special recipe of pimento infused vodka, thick tomato blended with various spices, basil and olives and a chilli kick.
- Hurricane** £9.50
White and dark rums shaken with fresh orange, pineapple, lime and passionfruit syrup.
- Mai Tai** £11.50
Trader Vic's recipe.
A Mount Gay Eclipse rum shaken with curacao, lime and almond syrup served on crushed ice.
- Matador** £10.50
Jose Cuervo Tradicional shaken with Cointreau, pineapple and lime.
- Mint Julep** £11.00
Juleps are a truly ancient category of mixed drinks, possibly from Persia. *Mint gently muddled with Woodford Reserve bourbon and sugar, churned with crushed ice.*
Bison Julep *Bison grass vodka muddled with mint, peach liqueur and passion fruit syrup churned with crushed ice.*
- Mojito** £8.75
Some claim it was invented by visiting Americans, during prohibition, who introduced the locals to the mint julep. However is almost certainly based on the Drak, a legacy of Sir Francis Drake's time in Cuba. *Bacardi Superior rum, mint lime and sugar syrup churned with crushed ice and topped with a dash of soda.*
- Rum Punch** £9.50
The five ingredient punch (punch is the Hindi word for five, and India the origin of the drink) with **Bacardi Gold** in the proportions: 1 of sour 2 of sweet 3 of strong and 4 of weak. Ask for a freestyle rum punch.
- White Russian** £9.00
Ketel 1 vodka stirred with coffee liqueur and a shot of half and half floated on top.

APERITIFS, VERMOUTHS, LIQUEURS & DIGESTIFS

Aperol	£6.50
Amaretto Di Saronno	£7.90
Bailey's	£7.90
Benedictine	£7.90
Campari	£7.50
Cointreau	£7.90
Drambuie	£7.90
Fernet Branca	£7.90
Frangelico	£7.90
Galliano	£7.90
Grand Marnier	£7.90
Kummel Wolfsmidt	£7.90
Limoncello	£7.90
Licor 43	£7.90
Martini Rosso / Rosato / Blanco / Extra Dry	£6.50
Mozart Black / White Chocolate Liqueur	£7.90
Noilly Prat	£6.50
Punt'E'Mes	£6.50
Pimm's No. 1 Cup	£7.00
Pernod Absinthe	£12.00
Pernod Pastís	£8.50
Sambuca Isolabela	£7.90
Schnapps (Apple, Peach or Melon)	£6.00
Southern Comfort	£7.90
Tia Maria	£7.90

VODKA

Finlandia (Finland, 40%)	£7.70
Zubrowka (Poland, 40%)	£7.70
Ciroc (France, 40%)	£7.70
Smirnoff Black (Russia, 40%)	£7.90
Russian Standard Platinum (Russia, 40%)	£8.20
Russian Standard Imperial (Russia, 40%)	£11.50
Ketel One (Holland, 40%)	£8.90
Ketel One Citroen (Holland, 40%)	£9.30
42 Below (New Zealand, 40%)	£9.00
Grey Goose (France, 40%)	£11.00
Wyborowa Exquisite (Poland, 40%)	£12.00
U'Luvka (Poland, 40%)	£12.50
Stolichnaya Elit (Russia, 40%)	£13.00

GIN

Beefeater (London Dry, 40%)	£7.50
Bombay Sapphire (London Dry, 40%)	£7.90
Tanqueray (London Dry, 43.1%)	£7.90
Millers (England/Iceland, 40%)	£7.90
Millers Westbourne strength (England/Iceland, 45.2%)	£10.50
Xoriguer (Menorca, Old Tom Style, 38%)	£8.60
Hendricks (Cucumber and Rose, 41.4%)	£9.50
Tanqueray No. Ten (Small Batch, London Dry, 47.3%)	£10.20
Oxley (Cold Distilled English Dry Gin, 47%)	£13.00

TEQUILA

Jose Cuervo Traditional	£8.00
Jose Cuervo Reserva de la Familia Platino	£15.00
Jose Cuervo Reserva de la Familia Anejo	£18.00
Herradura Blanco/Reposado	£9.50
Herradura Anejo	£12.00
Cazadores Blanco	£9.00
Cazadores Reposado/Anejo	£11.00
Don Julio Blanco	£13.00
Don Julio Reposado/Anejo	£14.00

RUM

Bacardi Superior	£7.50
Bacardi Gold	£8.50
Bacardi 8yrs	£9.50
Ron Zacapa 23yrs	£15.00
Ron Zacapa XO	£25.00
Mount Gay Eclipse	£7.90
Mount Gay XO	£13.00
Pampero Especial	£8.90
Pampero Aniversario	£13.50
St. Teresa Gran Reserva Anejo	£7.50
Sailor Jerry Spiced Rum	£8.50

CACHAÇA

Sagatiba Velha	£7.00
Leblon	£9.20

WHISKY

Jameson's	£8.20
J&B Rare	£8.20
Monkey Shoulder Triple Malt	£8.20
Macallan 10 years (Sherry oak cask)	£8.50
Laphroaig 10 years	£8.50
Talisker 10 years	£ 9.90
Balvenie Signature 12 years	£11.50
Oban 14 years	£12.00
Bruichladdich 15 years	£11.00
Lagavulin 16 years	£13.00
Dewar's 12 years	£8.20
Dewar's 18 years	£18.00
Glenmoragnie 10 years	£8.50
Glenmoragnie 18 years	£21.00
Glenfiddich 12 years	£8.20
Glenfiddich 15 years	£9.90
Glenfiddich 18 years	£12.50
Johnny Walker Black Label 12 years	£8.20
Johnny Walker Green Label 15 years	£10.50
Johnny Walker Gold Label 18 years	£18.00
Johnny Walker Blue Label	£35.00

AMERICAN WHISKEY

Pikesville Rye Whiskey	£8.50
Woodford Reserve	£9.50
Wild Turkey Rare Breed	£10.50
Rip Van Winkle 12yrs	£11.00
Jack Daniel's	£8.50
Gentleman Jack	£12.00
Jack Daniel's Single barrel	£13.50

SPANISH BRANDY

Romate Solera	£7.70
<i>Clean and round with nutty notes. Some oranges, raisins and coffee on the palate</i>	
Carlos 1	£10.00
<i>Scents of butterscotch and roasted almonds, nutmeg and vanilla on the palate with long and rich finish.</i>	
Cardenal Mendoza	£11.00
<i>Fine, smooth and sweet taste with lot of spice and dark fruit flavours</i>	
Uno en Mil Solera	£12.00
<i>Light amber colour, deep aromas and vanilla touches with prolonged taste</i>	

CALVADOS

Henry Querville	£7.50
<i>Very smooth calvados with apple and spice notes and long finish from Normandy.</i>	
Isidore Lemorton 25yrs	£22.50
<i>Full flavour from oak, stewed fruit and some spice with clear influence of pears</i>	

BAS-ARMAGNAC

Baron De Sigognac V.S.O.P.	£8.50
<i>Vanilla, cinnamon and orange scents with long finish of toasted almonds</i>	
Domaine de Lasgraves 1973	£23.00
<i>Rich full flavours of dried fruits, toffee and oaky spice with hints of leather and tobacco</i>	
Folle Blanche 1980	£30.00
<i>Lovely prune notes with quite exotic roasted coffee finish</i>	

COGNAC

Remy Martin VSOP	£ 9.70
<i>Smooth and silky texture & powerful mature aromas of oaky vanilla</i>	
Remy Martin Coeur de Cognac	£11.00
<i>Enticing notes of ripe summer fruits with incredibly smooth sensations</i>	
Remy Martin XO	£31.00
<i>Fine Champagne cognac remarkably rich, smooth and mellow</i>	
Martell XO	£27.00
<i>Deep gold amber colour with hints of almond and vanilla</i>	

EAUX DE VIE D'ALSACE, GILBERT MICLO

Fraise, Framboise, Mirabelle, Myrtille, Poire William £9.50
From a small artisanal vineyard in the voyages, the Miclo family use 28kg of fruit to produce 1 litre of this eaux de vie.

HOUSE SPECIAL DIGESTIFS

Orujo Pazo de Senorans Blanco £12.00
Orujo Pazo de Senorans Hierbas £12.00
These orujos are made from Albariño pomace.

Sam and Eddie's Home Made Patxaran £8.00
Sweet anise liqueur lovingly infused with sloe berries, coffee, orange and cinnamon

BOTTLED BEERS

Cruzcampo, Andalucia, 5.0% £5.50
Estrella Damm, Barcelona, 5.4% £5.50
Mahou, Madrid, 5.5% £5.50
Alhambra Negra, Granada 5.4% £5.50
Alhambra, Reserva, Granada, 6.4% £5.90

SOFT DRINKS

Freshly Squeezed Orange Juice £5.00
Juices £4.50
Apple, Pineapple, Tomato, Cranberry
Sodas £3.00
Coke, Diet Coke, Soda Water
Fever Tree Sodas £3.50
Lemonade, Tonic, Naturally Light Tonic, Ginger Ale/Bee
Water £2.00
Bottle of Eau de Vie purified water

HOT DRINKS

Tea	£ 2.50
<i>Fresh Mint, Peppermint, Camomile, Green, English, Assam, Darjeeling, Earl Grey, Four Red Fruits</i>	
Hot chocolate	£ 3.00
Espresso	£ 2.00
Cortado	
Macchiato	
Double Espresso	£ 2.50
Cappuccino	£ 2.50
Americano	
Café con Leche	
Carajillo	£ 4.00
Liqueur coffee (<i>liqueur of your choice</i>)	£ 7.50
Hot Toddy (<i>Monkey Shoulder Scotch whisky, honey, lemon</i>)	£ 6.50

A full repertoire of cocktails not on this list can be made. All spirits include mixer and are served in 50ml measures

A selection of wines by the glass and bottle can be found on our wine list.

COCKTAIL BAR TAPAS

PARA PICAR

Toasted Almonds (V)	£2.50
Potato and Chorizo Chips	£3.20
Pimientos de Padron (V)	£4.70
Fino Chips, Brava Sauce (V)	£4.50
Manchego Cheese (V)	£6.80
Pan Con Tomate (Each) (V)	£1.90
Bread with Olive Oil (2) (V)	£2.00

CROQUETAS

Ham Croquetas (2)	£3.60
Prawn Croquetas (2)	£3.70
Piquillo Croquetas (2)(V)	£3.20

SEAFOOD

Chipirones *	£7.90
Octopus with Capers	£8.70
Buñuelos de Bacalao, Tartar Sauce (4) *	£4.75
Queen Scallops (Each)	£2.80

MEAT

Jamon 5 Jotas	£18.80
Joselito Shoulder	£17.20
Spanish Cold Meat Platter	£12.80
Lomo Iberico	£7.90
Chorizo Iberico	£8.20
Salchichon	£7.70
Wind Dried Beef	£8.90
Marinated Grilled Quail	£7.80
Lamb Cutlets, Parsnip Puree (2)	£10.80

TORTILLA

The Classic (V)	£6.80
Spinach (V)	£6.85
Chorizo and All-i-Oli	£7.40
Black Pudding Tortilla	£7.40

* subject to availability , (V) - Vegetarian