

# Cocktails

We have carefully sourced the best  
and most vibrant ingredients to  
make our guests feel part of  
a journey, like no other.

Creating aromas that touch all senses,  
where our passion is put into every  
single cocktail, beautifully handcrafted  
by our experienced bartenders.

All of our cocktails are eloquently  
intertwined with one another by  
flavour and most importantly pleasure.

Sit back and enjoy the show.

A stylized, handwritten signature in black ink, featuring a large, sweeping initial 'C' followed by several loops and a long, horizontal stroke extending to the right.

Camilo Jimenez  
Head Mixologist

## Classic Cocktails

### Breakfast Martini

London Dry Gin – orange curacao –  
orange marmalade – lemon juice  
**12.50**

### Morning Glory

Whisky – Pernod – Angostura bitters – lemon juice –  
sugar syrup – foamer – soda  
**13.50**

### Royal Bermuda Yacht Club

Age rum – orange curacao – falernum – lime juice  
**12.50**

### Rapscallion

Whisky – PX sherry – maraschino liqueur – pastis  
**13.00**

### Jungle Bird

Age rum – Campari – pineapple and lime juice – sugar  
**12.50**

### Toreador

Tequila reposado – apricot brandy liqueur – lime juice  
**12.50**

### Hemingway Daiquiri

White rum – maraschino liqueur – lime and grapefruit  
juice – sugar  
**12.50**

### French 75

London Dry Gin – lemon juice – sugar –  
topped up with champagne  
**14.00**

### Lombie

White, dark, spiced, age and over proof rum –  
maraschino liqueur – lime and pink grapefruit juice –  
grenadine – passion fruit  
**14.00**

All classic cocktails available upon request.  
Allergens available upon request.

## Classic Cocktails

### Algonquin

Rye Whiskey – aperitif wine – sugar – pineapple juice  
**12.50**

### Belvedere Espresso Martini

Belvedere Vodka – coffee liqueur –  
cold brew coffee – sugar syrup  
**13.50**

### Mocktails

(Non-Alcoholic Drink)

### Skinny Beach

Seedlip spice – rose syrup – fresh lime juice and soda  
**8.50**

### Nonperitivo Spritz

Seedlip grove – blood orange syrup – cucumber tonic  
**8.50**

### All Green Inside

Seedlip garden - basil syrup – fresh lime juice  
and lemonade  
**8.50**

### Buddie Punch

Budweiser Prohibition 0% -  
fresh lime and apple juice - Orgeat - mint  
**8.50**

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Allergens available upon request.

## Signature Cocktails

### Tibu-Ron 12.50

Tiburon, translated to shark in Spanish, this tremendous blend of rum and homemade IPA reduction complements it's character with flavours from the Amazon, fresh lime and orange juice.



### Pisco Disco 13.00

Pisco at it's perfection and together with Galliano l'autentico creating a sensational touch with a homemade jackfruit pureé and basil syrup, perfectly balanced with a touch of lemon juice. Let the disco out of you. Boogie boo

### Eau Calyptus 12.50

A determined concoction of gentle aromas, whiskey stirred down with a hint of Rinquinquin (peach aperitif), Amaro di Angostura and homemade eucalyptus syrup. We are presenting it on a very unique pine piece and fully smoked for added pleasure.



### Citronella 12.50

This masterpiece created for those who love citrus when it's perfectly measured. Yuzu Sake, Mandarin liqueur, orange curacao, fresh lime, lemon and pink grapefruit juice as simple as that FULL OF LIFE.

### Black Mambo 14.00

A mysterious combination of darkness and exotic flavours resulting in this fantastic mambo Cachaça, Averna and Cynar dancing around demerara lemon grass syrup, apple and lime juice finally topped up with ginger beer. Mamboooo.



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Allergens available upon request.

## Signature Cocktails

### Pink Panther 13.00



As fine and splendorous as the name suggests, this sweet combination of pink gin and strawberry gin liqueur enhances it's beauty with vanilla extract, foamer, fresh lime and cranberry juice with a final touch of the homemade Berry LO pureé. A grand pink beautiful taste.

### Golden Trip 14.00

A trip like no other this voyage has a combination of white rum, pistachio liqueur, rhubarb liqueur satisfyingly brewed with fresh lime and pineapple juice and coconut cream. Always wearing a crown, sweet on the inside and hard on the outside can you guess it?



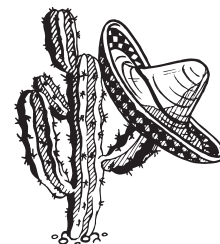
### Waste Me Not 13.00



An enormous tree full of taste, vodka blended with herbal notes from the green Chartreuse, DOM Benedictine and lime juice, the main ingredient here is the red wine citrus reduction we made in house that lifts all flavours and aromas. Wait till you see the glass.

### Orale Compadre 13.50

You can't get more Mexican than tequila and nachos together, this is a masterpiece created by our head mixologist as part of one of his cocktail competition entries. As delicate and fruity on the taste, reposado tequila meets amaro di angostura, lime and pink grapefruit juice, a hint of saline solution and touch of foamer all perfectly shaken with homemade nacho syrup.



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Allergens available upon request.

# Wines

## White

### Tasari Inzolia

Italy

125ml **6.50** / 175ml **8.00** / Bottle **29.00**

*Light and crisp wine with delicate citrus and apple flavours.*

### Minini Pinot Grigio

Italy

125ml **7.00** / 175ml **8.50** / Bottle **33.00**

*Refreshing wine with ripe pear and apple aromas.*

### Tokomaru Bay Sauvignon Blanc

New Zealand

125ml **7.50** / 175ml **9.00** / Bottle **38.00**

*Gooseberries, tropical fruit, cut grass and peach.*

### Tuffolo Gavi

Italy

125ml **8.00** / 175ml **10.50** / Bottle **41.00**

*Delicate wine with pronounced fruit and lemon flavours.*

## Red

### Terre Forti Sangiovese

Italy

125ml **6.50** / 175ml **8.00** / Bottle **29.00**

*Smooth easy drinking wine with violets, cherry and cinnamon flavour.*

### Castillo Clavijo Rioja Crianza

Spain

125ml **7.00** / 175ml **8.50** / Bottle **33.00**

*Classic well balanced Rioja with red fruit, vanilla and hint of liquorice.*

### Little Eden Pinot Noir

South Eastern Australia

125ml **7.50** / 175ml **9.00** / Bottle **38.00**

*Fresh, vibrant, silky defiantly Aussie Pinot.*

### Tilia Malbec

Argentina

125ml **8.00** / 175ml **10.50** / Bottle **41.00**

*Rich and full bodied with flavours of juicy blackberries, Mocha and sweet spice.*

## Rosé

### Lamberti Pinot Grigio delle Venezie Blush

Italy

125ml **7.00** / 175ml **8.50** / Bottle **33.00**

*Pale and light with subtle raspberry and strawberry notes*

### Chateau D'Esclans Whispering Angel Rosé

France

125ml **10.50** / 175ml **14.00** / Bottle **58.00**

*Fresh and well-rounded with raspberries and strawberries.*

All wines contain sulphites and some may contain allergens or may not be vegan friendly.

Please ask the bar staff for any further information.

# Champagnes

### Lanson Black Label Brut NV

Glass **13.50** / Bottle **69.50**

*Fresh and effortlessly crisp with a lingering fruity and zesty finish.*

### Lanson Rosé Label Brut NV

Glass **18.50** / Bottle **82.50**

*The UK's favourite rosé Champagne, deliciously fresh with subtle aromas of roses and lingering summer berry notes.*

### Lanson White Label Sec NV

Glass **18.50** / Bottle **82.50**

*Fresh, zesty and refreshing, with a softer off dry character.*

### Lanson Gold Label Vintage

Bottle **97.50**

*Produced from the best vineyards and only in the best years, Gold Label is full-bodied with intense aromas of candied fruits and rich flavours of winter pear, quince and fig.*

### Lanson Extra Age Brut NV

Bottle **144.00**

*To celebrate its 250th anniversary, Champagne Lanson created this magnificent cuvée from a blend of 3 exceptional vintages from the most highly regarded vineyards. A full-bodied Champagne, with incredible freshness.*

### Lanson Noble Cuvée Blanc de Blancs

Bottle **155.00**

*Noble Cuvée Blanc de Blancs perfectly combines the character of Chardonnay with the classic style of Lanson.*

### Lanson Noble Cuvée Brut Rosé

Bottle **165.00**

*Delightful aromas of dried roses and berries give way to delicately balanced acidity and ripe fruit flavours.*

## Magnums

**Lanson Black Label Brut NV 134.00**

**Lanson Rosé Label Brut NV 155.00**

**Lanson White Label Sec NV 155.00**

An optional 12.5% service charge will be added to your bill.



## Spirits

### Perfect Serve

Hennessy & Ginger - 12.50  
Star of Bombay & Lemon Tonic - 13.00  
Belvedere & Ruby Tonic - 13.00

### Vodka

Eristoff - 8.50 / 12.50  
Belvedere Pure - 9.50 / 13.00  
Belvedere Citrus - 10.00 / 15.00  
Belvedere Single Estate Rye - 10.00 / 15.00

### Gin

Bombay Sapphire - 9.00 / 13.00  
Star of Bombay - 9.50 / 13.00  
Hendrick's - 9.50 / 13.00  
G-VINE Floraison - 9.50 / 13.00  
Sipsmith - 9.50 / 13.00  
Whitley Neil - 9.50 / 13.00  
Hayman's Old Tom - 9.50 / 13.00  
Hayman's Sloe Gin - 9.50 / 13.00  
Prairie Organic Gin - 9.50 / 13.00

### Rum

Bacardí Carta Blanca Rum - 8.50 / 12.50  
Bacardí Carta ORO Rum - 9.50 / 13.00  
Bacardí Ocho Rum - 9.50 / 13.00  
Bacardí Carta Fuego - 9.50 / 13.00  
Bacardí Carta Negra - 9.50 / 13.00  
Facundo Neo - 10.00 / 15.00  
Facundo Eximo - 11.00 / 22.00  
Facundo Exquisito - 26.00 / 52.00  
Diplomatico Reserva Exclusiva - 10.00 / 15.00  
Kraken Spiced - 9.50 / 13.00  
Gosling's Black Seal - 9.50 / 13.00  
Wray & Nephew Overproof - 9.50 / 13.50  
Yaguara Cachaça - 9.50 / 13.00  
Koku Kanu - 8.50 / 12.50

## Spirits

### Whisky

Dewar's - 8.50 / 12.50  
Dewar's 12yo - 9.50 / 13.00  
Dewar's 18yo - 15.00  
Monkey Shoulder - 9.50 / 13.00  
Auchentoshan 3 Wood - 9.50 / 13.00  
Aberfeldy 12yo - 9.50 / 13.00  
Lagavulin 16yo - 10.00 / 15.00  
Laphroaig 10yo - 9.50 / 13.00  
Jameson - 8.50 / 12.50  
Canadian Club - 9.50 / 13.00  
Craigellachie - 9.50 / 13.00  
Yamazaki - 10.00 / 15.00  
Hibiki Suntory Harmony - 10.00 / 15.00

### American Whisky

Jack Daniel's - 8.50 / 12.50  
Jack Daniel's Single Barrel - 10.00 / 15.00  
Jack Daniel's Honey - 9.50 / 13.00  
Jack Daniel's Gentleman Jack - 10.00 / 15.00  
Maker's Mark - 9.50 / 13.00  
Woodford Reserve - 9.50 / 13.00  
Woodford Reserve Rye - 10.00 / 15.00

### Cognac

Hennessy V.S - 8.50 / 12.50  
Hennessy X.O - 28.00 / 42.00

### Tequila

El Jimador Blanco - 8.50 / 12.50  
Patron Silver - 10.00 / 15.00  
Patron Reposado - 10.00 / 15.00  
Patron Anejo - 10.00 / 15.00  
Patron XO Café - 9.50 / 13.00  
Bruxo Mezcal - 9.50 / 13.00  
Don Julio 1942 - 26.00 / 52.00

## Beers & Cider

**Beck's** (275ml) 4.8% abv - **5.50**

**Stella Artois** (330ml) 4.8% abv - **5.50**

**Budweiser** (330ml) 4.5% abv - **5.50**

**Corona** (330ml) 4.5% abv - **5.50**

**Magners Original** (568ml) 4.5% abv - **7.00**

**Magners Orchard Berries** (500ml) 4.0% abv - **7.00**

**Magners Dark Fruit** (440ml can) 4.0% abv - **6.50**

**Orchard Pig Reveller** (440ml can) 4.5% abv - **6.50**

**Orchard Pig Pink** (330ml can) 4.0% abv - **5.50**

**Stella Cidre** (500ml) 4.5% abv - **6.00**

**Goose Island IPA** (355ml) 5.9% abv - **6.50**

**Budweiser Prohibition Brew** (330ml) 0.0% abv - **4.50**

## Soft Drinks

**Schweppes 1783 Crisp Tonic Water** (20cl) - **3.00**

**Schweppes 1783 Light Tonic Water** (20cl) - **3.00**

**Schweppes 1783 Golden Ginger Ale** (20cl) - **3.00**

**Schweppes Lemonade** (20cl) - **3.00**

**Ginger beer** (20cl) - **3.00**

**Coca-Cola** (20cl) - **3.00**

**Diet Coke** (20cl) - **3.00**

**Cranberry, Apple, Orange,**

**Pineapple Juice** (20cl) - **3.50**

**Monster Energy drink** (500ml) - **4.00**

An optional 12.5% service charge will be added to your bill.

## Tapas

**Warm bread**

*with butter or olive oil (V)*

**2.50**

**Warm bread**

*with an artichoke pesto (V)*

**5.50**

**Edamame beans**

*with a soy glaze and sesame seeds (VE) (GF)*

**3.50**

**Cheese donuts (V)**

**4.50**

**Tempura prawns**

*with spicy chilli mayo*

**9.00**

**Tomato and parmesan arancini (V)**

**7.50**

**Crispy vegetable gyozas (V)**

**7.50**

**Rosemary nuts**

**2.50**

**Mixed olives**

**5.50**

(VE) Vegan (V) Vegetarian (GF) Gluten Free

If you would like to know about the allergens in our food  
then please ask a member of our team.

An optional 12.5% service charge will be added to your bill.

# Dessert Bar

**Chocolate Brownie, salted caramel ice  
cream, white chocolate aero (GF)**  
**8.00**

**Cherry parfait, almond sponge,**  
*served with dark chocolate sauce (GF)*  
**7.50**

**Coconut and lime leaf panna cotta,**  
*with mango gel (VE) (GF)*  
**7.50**

**A selection of homemade fruit sorbets**  
*(VE) (GF)*  
**7.00**

(VE) Vegan (V) Vegetarian (GF) Gluten Free

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