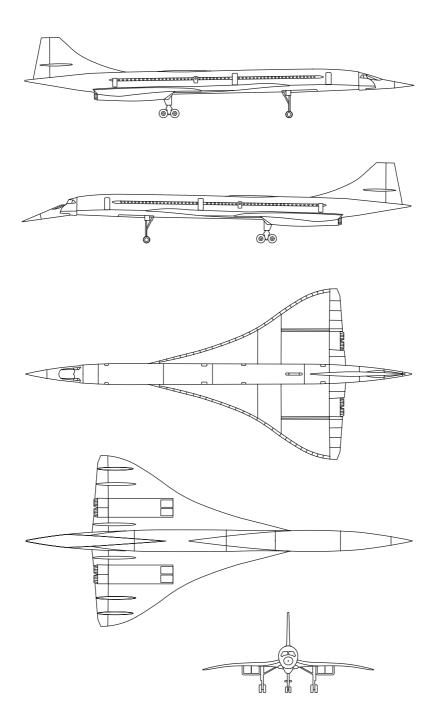


## FINE COCKTAIL BAR

SIGNATURE COCKTAILS





## MACH I

## FIRST CLASS FIZZ

A drink that celebrates elegance and heritage with an aromatic and sparkling finish

Marsala, Dry Apricot, Champagne

25

#### **ROLLS OF LEMON**

A velvety approach on a Whisky Highball inspired by the traditional English lemon tart

Lemon Curd, Liquorice, Fat Washed Scotch, Soda Water

25

#### TRAFFIC JAM

A tribute to a simple and comforting treat, bread with jam, elegantly reinterpreted in liquid form

Sourdough Vodka, Blackberries, Lemon, Egg White

25



# MACH II

## SILVER STREAM

A silky and refined cocktail with a tropical personality

Rum, Pear, Coconut, Honey, Lemon

25

#### RUSH

An elevated take on a richly textured Espresso Martini Coffee, Vetiver, Peppermint, Vodka

25

#### CALABRIA

Racy and spicy, the Calabria takes the classic Margarita to new heights

Calabrian Pepper, Cinnamon, Saffron, Habanero, Tequila

25



# MACH III

## APEX

A Sweet Manhattan style cocktail that combines character and depth

Cherry, Cognac, Amaro, Rye Whisky

25

### **STRATOSPHERE**

*A gentle interpretation of a Negroni that contrasts bitterness with playful notes* 

Strawberry, Hazelnut, Campari, Vermouth

25

#### FINAL LAP

*This Bobby Burns inspired cocktail blends sweetness, herbaceous nuances and aromas of Islay Whisky* 

Plum, Dates, Tamarind, Rye and Islay Whisky

25





### CITRONNADE

Our homemade Lemonade

Lemon Essential Oil, Lemon Juice Soda Water

16

#### TRAMONTO

An alcohol-free take on the classic Tramonto

Sauvignon Grapes, Lemon, Cherry, Aniseed, Soda Water

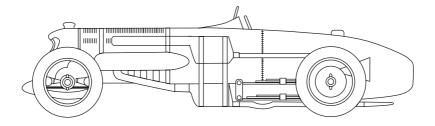
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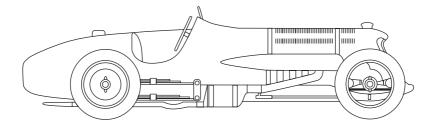
#### PAMPLUM

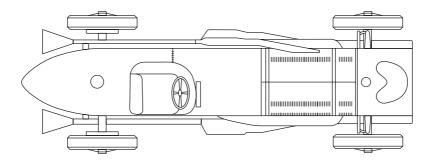
A refreshing and bitter drink inspired by Italy

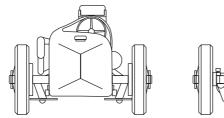
Grapefruit Essential Oil, Grapefruit Juice Red SanBitter

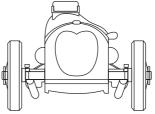
16













## BAR SNACKS

### SAVOURY

New Jersey Potato "Bravas" and Aioli	22
Mini Beef Burger	42
Lincolnshire Poacher Cheese and Ham Toastie	28
Red Pepper Hummus and Seasonal Crudites	28
Goat Curd "Canun"	24
Pringles, Caviar and Crème Fraiche	140

#### DESSERTS

"Affogato" Choux and Coffee Sorbet	20	
Strawberry "Tiramisu"	20	

A minimum spend of £50 per guest will be applied for outdoor seating.

Our food last order is at 10:30pm daily. Drink last order is at 11:30pm from Sunday to Wednesday, 01:30am from Thursday to Saturday.



We are delighted to highlight our bespoke creations made daily for our signature and classic cocktails.

Everything is made in our studio with the finest ingredients.

Calabrian Pepper Olive Oil Tequila \* Cinnamon Tincture \* Dry Apricot Water \* Citric Solution \* Clarified Citrus Fruits \* Coconut Oil Vodka \* Cold Brew Coffee \* Dry Essence \* Lemon Curd Scotch \* Liquorice Syrup \* Ginger Juice \* Grapefruit Sherbet \* Grapefruit Tincture \* Grenadine Syrup \* Habanero Pepper Tincture \* Lemon Sherbet \* Sourdough and Blackcurrant Jam Vodka\* Maldon Salt Solution \* Pear Coconut Rum \* Orgeat Syrup \* Hazelnut Yoghurt Calvados \* Peppermint Tincture \* Date and Tamarind Rye Whisky\* Strawberry Cordial \* Saffron Tincture \* Spearmint Tincture \* Vetiver Tincture \*

24.03.2025