



Old

VS

NEW



The cocktail – noted for a distinctive combination of spirits, bitters and juices or syrups, this mixed drink has, over the centuries, gradually evolved into an elegant staple. Our serves are both classic – straight up – in honour of the original, or with a twist, introducing novel ingredients or a lightness of touch that enhances a well-loved standard. Either way, whether old or new, these favourites are always in fashion.

Old

NEW

Old Fashioned

15.75

*bulleit bourbon,
sugar, bitters*

KING WILLIAM

16.25

*baron de sigognac 10yr
armagnac, bulleit rye,
sugar, bitters*

Negroni

14.50

*gin, campari,
sweet vermouth*

CALABRIAN NEGRONI

15.25

*gin, campari,
fig leaf liqueur*

Margarita

15.00

*casamigos blanco tequila,
triple sec, lime juice*

EL CHAPO

16.50

*casamigos blanco tequila,
lime juice, cornichon brine,
agave syrup, tabasco*

Old

Espresso Martini

15.50

*ketel one vodka,
coffee liqueur, fresh coffee*

Pina Colada

14.75

*rum, pineapple juice,
coconut cream*

Baiquiri

13.50

*havana club 3yr rum,
lime juice, sugar*

NEW

BUTTERSCOTCH MARTINI

15.75

*ketel one vodka,
coffee liqueur, fresh coffee,
butterscotch syrup*

ESCAPE COLADA

16.25

*spiced and coconut rums,
coconut cream, pineapple
juice, lime juice, champagne*

ROCKET MAN

14.25

*havana 7yo,
grapefruit juice, maple syrup,
angostura bitters*

1888 **OLD FASHIONED**

Said to be invented by Kentucky-born James E. Pepper in the 1880s, this simple cocktail spotlights a spirit's complexity and mixability through minimal intervention.

1898 **DAIQUIRI**

Invented by an engineer, who mixed the ingredients available to him on the shores of south-eastern shores of Cuba: lime, sugar, and rum.

1919 **NEGRONI**

Reportedly created in Florence's Caffè Casoni in 1919 and named for its recipient, Count Camillo Negroni. The Negroni was a result of experimentation.

1953 **MARGARITA**

*Believed to have originated in Mexico, the first written account of the drink was published in the 1953 edition of a Santa Rosa, California newspaper, *The Press Democrat*.*

1963 **PINA COLADA**

From the tropical beaches of Puerto Rico, this cocktail combines three ingredients found in abundance in its native land: rum, coconut, and pineapple.

1983 **ESPRESSO MARTINI**

Created at the Soho Brasserie, this cocktail was born at the behest of a model who requested for a drink that could stimulate, then inebriate, all in one.

BAR SNACKS

—◆—
Available from 11.30am

Crisps (vg) 3.25 Green Olives (vg) 3.25

Salted Almonds (vg) 3.25

Lincolnshire Poacher Cheese Straws (v) 5.50

OYSTERS & GUINNESS

—◆—
Jersey Rocks 5.00 *ea*

Poole Rocks 5.50 *ea*

Guinness Draught Stout 7.00

Tankard of 'Black Velvet' 15.50

TARTES FLAMBÉES

—◆—
Wild Mushrooms & Thyme (v) 12.50

Smoked Bacon & Shallots 12.50

Caramelised Onion,
Black Olives & Anchovies 12.50

Worcestershire Glazed Chipolatas 9.00

Crispy Fried Artichokes, Lemon & Parmesan Aioli (v) 9.50

Wolseley City Short-rib Bon-Bons 12.50