

## Around the World in Fourteen Drinks

<b>Margarita (Mexico)</b> 10.5 Tequila and Cointreau shaken with fresh Lime juice, complete with a salt rim. Invented in 1938 by Carlos "Danny" Herrera at his restaurant Rancho La Gloria, near Tijuana	<b>Bellini (Italy)</b> 10.5 The perfect mix of Prosecco and Peach puree. The Bellini was invented by Giuseppe Cipriani, founder of Harry's Bar in Venice
<b>Cuba Libre (Cuba)</b> 7.9 Muddled Lime, sugar and Dark Rum topped with Cola. Created at the turn of the 20th Century in Havana - "Free Cuba!"	<b>Moscow Mule (Russia)</b> 9.5 Muddled lime, sugar and Vodka, topped with Ginger Beer. This tangy cocktail became a major craze in the 1950s paying homage to Russia's signature drink
<b>Manhattan (USA)</b> 8.5 Rittenhouse Rye, sweet Vermouth, Maraschino liqueur and Angostura Bitters. Originating at the Manhattan Club in New York City in the early 1870s	<b>Singapore Sling (Singapore)</b> 9.5 Plymouth Gin, Dom Benedictine, Cointreau, Cherry Liqueur, Pineapple juice, Grenadine and Angostura Bitters. The famous Raffles Hotel cocktail created by Ngiam Tong Boon, a Hainanese bartender working at The Long Bar
<b>East India (India)</b> 8.9 Brandy mixed with Pineapple juice, Maraschino liqueur, Curacao and Angostura Bitters and Grenadine. Popular with the English living in East India	<b>Japanese Slipper (Japan)</b> 8.9 Midori, Cointreau and Lemon juice, shaken and garnished with a maraschino cherry. Created in 1984 by Jean-Paul Bourguigno, using Japan's signature Melon Liqueur
<b>Caipirinha (Brazil)</b> 9.5 The national Cocktail of Brazil, this is a simple yet stunning classic. Lime, sugar and Cachaca, the Brazilian Spirit distilled straight from fresh sugar cane juice, churned over crushed ice	<b>Toberlerone (Australia)</b> 10.5 Frangelico, Kahlua and Baileys mixed with cream. Created in 2003 by Simon Difford in Sydney, it's the perfect dessert in a glass
<b>London Buck (England)</b> 8.5 Beefeater Gin, Lemon juice and Ginger Beer. Classic and unbeatable English combination	<b>Dark and Stormy (Bermuda)</b> 8.9 Close your eyes and this tall and refreshing mix of Gosling's Dark Rum, lime juice, Angostura Bitters and Ginger Beer takes you back to the Caribbean
<b>French Martini (France)</b> 10.5 Vodka, Chambord and Pineapple juice shaken hard with a healthy froth. 1980s deliciously sweet cocktail created to bring France's Chambord Liqueur to life	<b>Pisco Sour (Peru)</b> 8.5 Created in Cerro de Pasco after running out of whiskey. Muscat Grape Brandy, lime juice, sugar syrup, shaken with egg white and bitters

## House Cocktails

<b>Zubrowka Spice</b> 7.9 Zubrowka, Grapefruit liquor, Apple juice, ½ fresh Lime, Cinnamon powder and stick garnish	<b>Absolute Stress</b> 8.8 Absolute Vodka, Havanna 3yr Rum & Peach Schnapps mixed with Orange and Cranberry juice
<b>Where's My Yacht?</b> 9.8 Belvedere Vodka, Lime juice, Honey, Cucumber and Sparkling Brut	<b>Bubble Whammy</b> 11.5 Our playful twist on the popular Lychee Martini, we've combined Hendricks gin, Lychee Liqueur, lime juice and elderflower cordial, and topped with a champagne foam.
<b>Grapefruit Cooler</b> 8.5 Havana 3yr, Grapefruit juice, sugar syrup, Lemon juice, topped with soda, mint sprig garnish	<b>Smoked Maple Re-Fashioned</b> 11.5 Our expertly infused clementine and maple syrup rum is stirred down with angostura bitters and brown sugar and smoked with applewood.
<b>Inverary Gangster</b> 7.8 Bowmore 12yr, Cointreau, ½ fresh lime, topped with Ginger Beer, lime wedge garnish	

## Classic Cocktails

<b>Long Island Iced Tea</b> 10.5 Vodka, Gin, White Rum, Tequila & Cointreau, shaken with Lemon juice topped with Cola. Created in the 1920 Prohibition Era and perfected in the 1970s	<b>Old Fashioned</b> 10.5 A true "Cocktail" designed to soften the alcoholic bite while bringing the best out of the quality Buffalo Trace. Slowly stirred with sugar, Angostura Bitters, orange zest and ice
<b>Cosmopolitan</b> 10.5 Citron Vodka shaken with Cointreau, Lime and Cranberry juices, then finished with orange zest	<b>Whiskey Sour</b> 9.5 It's tough to beat the original sour: Bourbon, Lemon juice, sugar, Bitters, and egg white shaken hard and served frothing on the rocks
<b>Mojito</b> 11.5 May well have been invented in the Cuban sugar cane fields in the 19th century. White Rum, Mint, Lime juice, demerara sugar, topped with soda	<b>Mai Tai</b> 8.5 A tangy and refreshing classic of Golden Rum, Grand Marnier, Apricot Liqueur, Almond Syrup, fresh Lime and Pineapple juice shaken hard
<b>Appletini</b> 8.5 A classic neo-martini: Vodka, Apple Liqueur and Cointreau, served straight up for a purer taste	<b>Sidecar</b> 7.5 A suave and smooth cocktail. Cognac, lemon juice and Cointreau with lemon and sugar rim
<b>The Vesper Martini</b> 10.5 Famously ordered by James Bond in the 1953 book Casino Royale, described by Mr Bond as Three measures of Gordon's, one of Vodka, half a measure of Lillet. Shaken very well until it's ice-cold, with a large thin slice of lemon-peel	<b>Sazerac</b> 8.9 One of the oldest cocktails in the world, we make this New Orleans classic the original way: Remy Martin VS, sugar and Peychaud's Bitters are gently stirred then served with an Absinthe wash
<b>House Dry Martini</b> 9.8 A generous double measure of Tanqueray Gin, stirred & chilled to perfection and softened with a dash of Noilly Prat Vermouth and olives. Or try our House Vodka Martini of Stolichnaya and a twist of lemon	<b>Daiquiris</b> 9.5 Founded by engineers at Cuba's iron ore Daquiri Mining Company. Perfectly balanced with white Rum, Lime juice and Sugar. Or try our Strawberry, Raspberry, Spiced Pear or Honey Daquiri
<b>Corpse Reviver #2</b> 8.5 From the Savoy book of cocktails, this is an excellent Martini variant originally designed as a pick me up. Gin, Lillet Blanc, Cointreau, Lemon juice and bitters, served straight up in an Absinthe rinsed glass	<b>Piña Colada</b> 10.5 Crushed ice churned with coconut milk and golden Rum mixed with Pineapple juice, Sugar Syrup, fresh Lime, fresh Pineapple and Maraschino cherry to finish
<b>Basil Grande</b> 8.9 A delicious red fruit mix of strawberries, Raspberry Liqueur, Vodka, fresh Basil and ground pepper, shaken with Cranberry Juice	<b>Amaretto Sour</b> 8.5 Disaronno Amaretto shaken with Lemon juice, egg white and Angostura Bitters
<b>Espresso Martini</b> 12.5 'Make a drink to wake me up', said one of Barman Dick Bradshaw's customers in the 1980s. Vodka, Coffee Liqueur and an Espresso shot, shaken hard for a foamy finish, wakes you up in the most indulgent way possible!	<b>Brandy Alexander</b> 8.9 Martell VS, Crème de Cacao white and dark. Single Cream, shaken hard, sprinkled with freshly grated nutmeg for the perfect indulgent nightcap.
<b>Penicillin</b> 10.5 Originally created by New York bartender Sam Ross, this cocktail takes the warming flavours of honey, lemon juice, and fresh ginger, and fortifies them with a good dose of scotch whisky.	<b>Hemingway</b> 9.5 Ernest Hemingway is something of a legend in the cocktail world. He wrote extensively about the various drinks he enjoyed around the world, and even had a fair few created for him, such as this one created in Cuba. Containing a good measure of white rum, maraschino cherry liqueur, grapefruit juice and simple syrup.

## Champagne Cocktails

<b>The Champagne Cocktail</b> 10.5 The original and still one of the best. Remy Martin VSOP, brown sugar and Angostura Bitters topped with sparkling Brut for a smooth yet complex drink	<b>French 75</b> 9.5 Great, subtly flavoured aperitif: Japanese Gin, Sparkling Brut, Lemon juice and sugar - it was named after a French 75 artillery piece
<b>Kir Royale</b> 11.5 The French Classic of Crème de Cassis Liqueur topped with sparkling Brut	<b>Aperol Spritz</b> 9.5 Refreshing fizzy soda and sparkling Brut balance the bitterness of the Aperol, served with an orange slice - a great pick me up

## Bespoke Gin Cocktails

<b>Victorian Mojito</b> 10.5 Tanqueray, Raspberries, Mint, Demerara sugar, topped with Apple juice	<b>Cucumber and Elderflower Collins</b> 11.5 Summery & very English, closely related to the Gin & Tonic; Hendricks Cucumber Gin, Elderflower cordial, Lemon juice and sugar, topped with soda water
<b>Pink Pepper Negroni</b> 9.5 This bitter drink is the ultimate Italian aperitif: Pink Pepper Gin, Sweet Vermouth and Campari stirred over ice. Simple yet tough to beat	<b>Gin Basil Smash</b> 8.5 Muddled Basil leaves, shaken with The Botanist Gin, freshly squeezed Lemon juice and sugar syrup.
<b>Classic Martini with a twist</b> 9.5 Jensen's Dry Gin, Vermouth with a twist of Lemon	<b>Aviation</b> 9 Invented in 1911, the crème de Violette subtly colours and sweetens this drink perfectly, served with Tanqueray Gin, Lemon juice & Maraschino cherry
<b>Tom Collins</b> 8.5 Made with a touch more Lemon than a Gin Fizz, around since the 1870s we suggest Portobello Road gin, Lemon juice, sugar syrup, soda water	<b>Clover Club</b> 9.5 In its heyday, the Clover Club was the preferred drink of the pre-prohibition gentleman. Combining Beefeater gin with raspberry syrup, dry vermouth, egg white and fresh raspberries, for a subtle sweet flavour.
<b>Alexandria Cocktail</b> 7.5 Sipsmith Gin, Crème de Cacao, double cream	<b>Bramble</b> 9.5 About as quintessential an English cocktail as you can get. Like most classic cocktails its greatness lies in its simplicity. Beefeater London Dry Gin, Lemon juice, sugar syrup & Crème de Mure combined to create a smooth, yet complex drink
<b>Elderberry Gin Fizz</b> 10.5 Blueberry infused Beefeater Gin, Crème de Mure, Elderflower Cordial, Lemon Juice, topped with Soda, a slice of Lemon and Blueberry garnish.	

## Our Gin & Tonics

We have paired each of our 30 Gins to one of our 9 different Tonics and added an individually bespoke garnish to provide you with the perfect G & T.

### Traditional Juniper & Citrus G & T's

<b>Beefeater Gin</b> 7.8 London, England Bold Juniper and Citrus Fever Tree Tonic, Slice of Lime	<b>Adnams Copper House</b> 7.8 Southwold, England Creaminess, bitter hibiscus with citrus notes Distillers tonic, Slice of Orange
<b>Martin Miller's Westbourne Strength Gin</b> 7.8 London, England Plenty of Juniper, spice, orange and cucumber Fever Tree Tonic, Slice of Orange	<b>Cotswolds Dry Gin</b> 7.8 Cotswolds, England Handpicked botanicals including Lavender, Juniper, Bay leaves and citrus from the Cotswolds countryside Fever Tree Tonic, fresh Grapefruit
<b>Plymouth Gin</b> 7.8 Plymouth, England Classic Gin, a gentle nose of Juniper and Citrus Schweppes Tonic, Slice of Lemon	<b>Tanqueray</b> 7.8 Cameron Bridge, Scotland Just four botanicals, strong Juniper and a dry finish Thomas Henry Tonic, Sprig of Coriander
<b>Gordons Gin</b> 7.8 Windygates, Scotland The elder statesman of Gin, clean and classic Schweppes Tonic, Slice of Lime	<b>William Chase GB Extra Dry Gin</b> 7.8 Herefordshire, England Dry Gin of Ten botanicals, Ginger, Liquorice & Lemon Fever Tree Elderflower Tonic, fresh Ginger
<b>Four Pillars Shiraz Gin</b> 8.5 Yarra Valley, Australia Thick Juicy shiraz grapes providing berry notes, underpinned with hints of peppery Juniper. Distillers Tonic, Cinnamon	<b>Griffo Barrell Aged Gin</b> 9.5 California, USA Crisp Lemon and sweet Honeydew Melon from Chardonnay Barrels, with woody tannins and bitter herbs. 1724 Tonic, Orange Peel

### Herbaceous and Spice G & T's

<b>Bombay Sapphire</b> 7.8 London, England Coriander and spice, Lavender finish Fentiman's Tonic, Fresh Lime	<b>Portobello Road No. 171 London Dry Gin</b> 7.5 Notting Hill, London Nine botanicals include nutmeg and cassia bark Fever Tree's Mediterranean Tonic, Fresh Apple
<b>Japanese Gin</b> 8.9 Cambridge, England Aromatic with sweet Cucumber and toasted Sesame Fentiman's Tonic, Cucumber	<b>Zuidam Dutch Courage</b> 7 Baarle, Netherlands Juniper, warm spiced notes Fentiman's Tonic, Orange Slice
<b>Sipsmith Gin</b> 8.5 London, England 10 botanicals, mild, lemony sweetness Fentiman's Light Tonic, Zest of Lemon	<b>Pink Pepper Gin</b> 8.5 Cognac, France Rich and creamy Pink Peppercorns with vanilla & cinnamon Fentiman's Tonic, Fresh Apple
<b>Elephant Gin</b> 8.5 Schwechow, Germany Citrus blossom, African herbs and spices Thomas Henry Tonic, Fresh Ginger, Lemongrass	<b>Monkey 47 Schwarzwald Dry Gin</b> 8.9 Black Forest Germany 47 botanicals. Very complex but Citrus shines through Fentiman's Tonic, Lemongrass
<b>Tanqueray No. Ten</b> 8.5 Cameron Bridge, Scotland Richer than its older brother, Vanilla, Lemon and Coriander Fever Tree's Mediterranean Tonic, Thyme, Lime	<b>Gin Mare</b> 7.5 Barcelona, Spain With Botanicals grown in the Med Fever Tree Mediterranean Tonic, Bruised Basil

### Floral G & T's

<b>Beefeater 24</b> 7.9 London, England Less Juniper, Grapefruit and Green Tea, a surprising sweetness Fentiman's Tonic, Grapefruit & Basil.	<b>Kellent Gin</b> 7.5 Willisau, Switzerland Swiss ingredients, Lemon Verbena and Woodruff Fentiman's Tonic, Blackberries
<b>Bloom Gin</b> 8.5 Warrington, England Floral, fresh & summery Fentiman's Light Tonic, Fresh Sliced Strawberries	<b>Pinkster Gin</b> 8 Hertfordshire, England Subtle Raspberry notes, balanced with black pepper Distillers Tonic, Fresh Raspberry
<b>Cambridge Gin</b> 8.5 Cambridge, England Our local Cambridge grown botanicals, Thyme & Rosemary 1724 Tonic, Sprig of Thyme	<b>Perry's Tot Gin</b> 7.5 New York, USA Cinnamon & Citrus with New York Wildflower Honey Distillers Tonic, Fresh Apple
<b>The Botanist Gin</b> 8.5 Islay, Scotland Floral nose, Lemon Verbena & Mint Fentiman's Light Tonic, Sprig of Mint	<b>Ginnifer Golden Gin</b> 8.5 Robinson, Australia Juniper, Vanilla and Nut from the cask aged process Distillers Tonic, Vanilla Pod
<b>Hendricks Gin</b> 8.9 Girvan, Scotland Very fresh and floral back note Fentiman's Light Tonic, Cucumber	<b>Victoria's Rhubarb Gin</b> 8.5 Northamptonshire, England A variety of Rhubarb originally grown in Queen Victoria's garden. A blend of sweet & tangy notes Distillers Tonic, Fresh Ginger

### Tonic Notes

<b>Fever Tree Tonic</b> Strong fresh Quinine content and bitter orange from Tanzania, with Sicilian lemons, works well with Juniper heavy gins	<b>Schweppes Tonic</b> Plenty of fizz and the bitter/sweet balance, A traditional taste
<b>Fever Tree Mediterranean Tonic</b> Strong fresh Quinine with Lemon, Thyme and Rosemary notes	<b>Fentiman's Tonic</b> Made with herbal infusions and lemongrass
<b>1724 Tonic</b> 1724 metres high up in the Andes where tonic was discovered - pure and balanced Quinine, goes well with less Juniper heavy Gins	<b>Distillers Tonic</b> Not overpowered with Quinine with strong lemon & lime notes
<b>Fentiman's Light Tonic</b> 30% less sugar, makes this a toned down version of its big brother and allows more delicate Gins to shine through	<b>Thomas Henry Tonic</b> High Quinine content and subtle citrus overtones
	<b>Fever Tree Elderflower Tonic</b> Light and subtle. Delicate sweet Elderflower balanced by soft bitterness of Quinine

"Alcohol may be man's worst enemy, but the bible says love your enemy."

~ Frank Sinatra

# SIX

COCKTAILS | WOODSTONE OVEN | GRILL | PUDDINGS