

# Our Cocktails

## Champagne Cocktails

- The Champagne Cocktail** 13.5  
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
- French 75** 11.5  
Great, subtly flavoured aperitif. Japanese Gin, Sparkling Brut, Lemon juice and sugar - it was named after a French 75 artillery piece
- Kir Royale** 12.5  
The French Classic of Crème de Cassis Liqueur topped with sparkling Brut
- Aperol Spritz** 13.5  
Refreshing fizzy soda and sparkling Brut balance the bitterness of the Aperol, served with an orange slice - a great pick me up

## Six Favourites

- Pornstar Martini** 14.5  
Our take on a modern classic and hugely popular cocktail of Passion Fruit, Vanilla Vodka, Vanilla Syrup, Passoa Liqueur, Orange Juice, topped with sparkling Brut
- Solero** 12.5  
Vanilla Vodka, Pineapple and Orange Juice, Passion Fruit Syrup and Double Cream. Long live Summer!
- Raffaello** 13.5  
Baileys, Frangelico Coconut and Double Cream. A smooth velvety cocktail.
- Tiramisu** 12.5  
Rum Chata white Rum, Coffee, Chocolate Liqueur and Double Cream.

“Alcohol may be man’s worst enemy,  
but the bible says love your enemy.”

~ Frank Sinatra

# SIX

COCKTAILS | WOODSTONE OVEN | GRILL | PUDDINGS

## Around the World in Fourteen Drinks

- Margarita (Mexico)** 13.9  
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
- Cuba Libre (Cuba)** 9.9  
Muddled Lime, sugar and Dark Rum topped with Cola. Created at the turn of the 20th Century in Havana – “Free Cuba!”
- Manhattan (USA)** 8.5  
Rittenhouse Rye, sweet Vermouth, Maraschino liqueur and Angostura Bitters. Originating at the Manhattan Club in New York City in the early 1870s
- East India (India)** 8.9  
Brandy mixed with Pineapple juice, Maraschino liqueur, Curacao and Angostura Bitters and Grenadine. Popular with the English living in East India
- Caipirinha (Brazil)** 10.5  
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
- London Buck (England)** 9.5  
Beefeater Gin, Lemon juice and Ginger Beer. Classic and unbeatable English combination
- French Martini (France)** 13.5  
Vodka, Chambord and Pineapple juice shaken hard with a healthy froth. 1980s deliciously sweet cocktail created to bring France's Chambord Liqueur to life
- Bellini (Italy)** 12.5  
The perfect mix of Prosecco and Peach puree. The Bellini was invented by Giuseppe Cipriani, founder of Harry's Bar in Venice
- Moscow Mule (Russia)** 10.5  
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
- Singapore Sling (Singapore)** 12.5  
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
- Japanese Slipper (Japan)** 10.5  
Midori, Cointreau and Lemon juice, shaken and garnished with a maraschino cherry. Created in 1984 by Jean-Paul Bourguignon, using Japan's signature Melon Liqueur
- Toberlerone (Australia)** 13.5  
Frangelico, Khalua and Baileys mixed with cream. Created in 2003 by Simon Difford in Sydney, it's the perfect dessert in a glass
- Dark and Stormy (Bermuda)** 10.5  
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
- Pisco Sour (Peru)** 9.5  
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

- Zubrowka Spice** 8.5  
Zubrowka, Grapefruit liquor, Apple juice, ½ fresh Lime, Cinnamon powder and stick garnish
- Where's My Yacht?** 11.5  
Belvedere Vodka, Lime juice, Honey, Cucumber and Sparkling Brut
- Grapefruit Cooler** 9.5  
Havana 3yr, Grapefruit juice, sugar syrup, Lemon juice, topped with soda, mint sprig garnish
- Inverary Gangster** 9.5  
Bowmore 12yr, Cointreau, ½ fresh lime, topped with Ginger Beer, lime wedge garnish
- Bubble Whammy** 13.5  
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.
- Smoked Maple Re-Fashioned** 14.5  
Our expertly infused clementine and maple syrup rum is stirred down with angostura bitters and brown sugar and smoked with applewood.

## Classic Cocktails

- Long Island Iced Tea** 13.5  
Vodka, Gin, White Rum, Tequila & Cointreau, shaken with Lemon juice topped with Cola. Created in the 1920 Prohibition Era and perfected in the 1970s
- Cosmopolitan** 12.5  
Citron Vodka shaken with Cointreau, Lime and Cranberry juices, then finished with orange zest
- Mojito** 14.5  
May well have been invented in the Cuban sugar cane fields in the 19th century. White Rum, Mint, Lime juice, demerera sugar, topped with soda
- Appletini** 9.5  
A classic neo-martini: Vodka, Apple Liqueur and Cointreau, served straight up for a purer taste
- The Vesper Martini** 12.5  
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
- House Dry Martini** 11.5  
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
- Corpse Reviver #2** 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
- Basil Grande** 8.9  
A delicious red fruit mix of strawberries, Raspberry Liqueur, Vodka, fresh Basil and ground pepper, shaken with Cranberry Juice
- Espresso Martini** 14.5  
'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!
- Penicillin** 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.
- Old Fashioned** 12.5  
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
- Whiskey Sour** 11.5  
It's tough to beat the original sour: Bourbon, Lemon juice, sugar, Bitters, and egg white shaken hard and served frothing on the rocks
- Mai Tai** 11.5  
A tangy and refreshing classic of Golden Rum, Grand Marnier, Apricot Liqueur, Almond Syrup, fresh Lime and Pineapple juice shaken hard
- Sidecar** 8.5  
A suave and smooth cocktail. Cognac, lemon juice and Cointreau with lemon and sugar rim
- Sazerac** 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
- Daiquiris** 11.5  
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
- Piña Colada** 13.5  
Crushed ice churned with coconut milk and golden Rum mixed with Pineapple juice, Sugar Syrup, fresh Lime, fresh Pineapple and Maraschino cherry to finish
- Amaretto Sour** 8.5  
Disaronno Amaretto shaken with Lemon juice, egg white and Angostura Bitters
- Brandy Alexander** 9.5  
Martell VS, Crème de Cacao white and dark. Single Cream, shaken hard, sprinkled with freshly grated nutmeg for the perfect indulgent nightcap.
- Hemingway** 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.

# Our Wine List

## White Wines

### **Il Folle Grillo Sicilia, 2019 - ITALY**

Fresh and easy drinking with a savoury note that gives it a distinctly Sicilian personality

**Bottle 29.5 Glass 8.5**

### **Trebbiano Chardonnay Rubicone IGT, Fonte della Vigna, 2019 - ITALY**

Smooth and crisp fruit flavours with a good round structure

**Bottle 29.5 Glass 8.5**

### **Vermentino Vieilles Vignes IGP Pays d'Oc, Les Acheres 2019- - FRANCE**

Lemons and peaches with a slight saltiness on the palate

**Bottle 31**

### **Bob Short for Kate, Sauvignon Blanc, Marlborough 2020 - NEW ZEALAND**

A fantastic lean, yet supple long mid palate with chewy white blossom and a richness of character. The wine understated and has length and a mouthwatering succulence with wonderful persistence to it

**Bottle 45.5 Glass 9.5**

### **Prima Alta, Pinot Grigio, Veneto 2020 - ITALY**

A pure, clean fresh and floral Pinot with hints of peach and citrus fruits

**Bottle 34.5 Glass 8.9**

### **Gavi di Gavi DOCG, Fontanafredda, 2018 - ITALY**

Floral and fresh, beautiful on the nose and transfers to taste

**Bottle 42.5**

### **Picpoul de Pinet, Domaine Guillemarine, Languedoc, 2020 - FRANCE**

From a leading family run Domaine, an excellent example of this increasingly popular Southern French classic. Beautifully clean. Fresh and full of ripe fruit flavours

**Bottle 37.5**

### **Sancerre Chene du Roy, Pierre Girault, Loire Valley, 2020 - FRANCE**

From a wine making family steeped in history, fashioning wines with classic soft nettle leaf aromas and light mineral complexities

**Bottle 42.5**

### **Eleve Marsanne-Viognier, Pays d'Oc, 2020 - FRANCE**

Fruit flavours of peach and apricot with rich textures and peach flavours for food or on its own

**Bottle 38.5**

### **Rioja Blanco Otoman, Sierra Cantabria, 2020 - SPAIN**

Wonderful on the nose with fresh citrus fruits, and a palate of apricots and hints of vanilla

**Bottle 39**

### **Ataraxia Chardonnay, Hemel-en-Aarde, 2020 - South Africa**

Consistently regarded as one of the greatest white wines made in South Africa, unashamedly Old World in style, this is a marvellously chiselled, focused wine that effortlessly manages to be both subtle and intense

**Bottle 45**

## Rosé Wines

### **Pinot Grigio Terre Siciliane, 2019 - ITALY**

A fresh and easy wine with juicy fruit, lemony hints and attractive style. Produced in Sicily this has a fuller flavour than many wines in this variety

**Bottle 33.5 Glass 8.8**

## Red Wines

### **Il Folle Nero d'Avola Sicilia, 2020 - ITALY**

Smooth red with a perfumed nose of earth and spice. The palate is firm yet supple

**Bottle 29.5 Glass 8.5**

### **Anciens Temps Grenache/Merlot, 2020 - FRANCE**

A very drinkable wine with a lovely subtle flavour to it

**Bottle 29.5 Glass 8.8**

### **Primitivo, Terre di Montelusa, Puglia, 2020 - ITALY**

A smooth, juicy wine full of Southern Puglian character. Medium bodied with layers of ripe, spicy fruit and a velvety texture. Great value

**Bottle 35.5 Glass 8.9**

### **Finca La Linda Malbec, Mendoza, 2019 - ARGENTINA**

Aromas of cherries, aged in French oak for 3 months. Well structured, fine and approachable. Great with Steak.

**Bottle 36.5 Glass 8.9**

### **Pitchfork Shiraz, Margaret River, 2018 - AUSTRALIA**

Classy modern style Aussie Shiraz from the famed Margaret River region of Western Australia. Soft and spicy but elegant and very easy drinking.

**Bottle 38.5 Glass 9.5**

### **Montepulciano d'Abruzzo Colle Sori, 2020 - ITALY**

Jam and violet aromas with well integrated tannins on the taste

**Bottle 37.5**

### **Hartenberg, Stellenbosch, Cabernet Shiraz, 2018 - SOUTH AFRICA**

From an historic estate in the heart of the Cape winelands, this wine is terrific value and has bags of spicy fruit with bramble flavours and a rich warming finish.

**Bottle 39.5**

### **Pinot Noir Les Mougeottes IGP Pays d'Oc, 2019 - FRANCE**

A very easy drinking Pinot with intense red berry fruit and good structure

**Bottle 39.5**

### **Fleurie Domaine de Gry Sablon, Beaujolais, 2019 - FRANCE**

Black fruit jam nose, slightly spicy but smooth and a long finish

**Bottle 42**

### **Sonoma Heritage Zinfandel, Rancho Zabaco, 2017 - USA**

Loads of Blueberry and Blackberry with subtle hints of pepper rounding out the taste

**Bottle 41.5**

### **Hazaña Rioja, 2016 - SPAIN**

A complex and elegant premium Reserva with tempranillo aromas of red fruits, raspberry and liquorice.

**Bottle 44.5**

### **Amaru Malbec, El Esteco, Salta, 2020 - ARGENTINA**

Wonderful nose translates on the palate to juicy baked plums and chocolate

**Bottle 48**

## Sparkling Wine & Champagne

### **Prosecco Le Altane DOC Extra Dry - Italy**

Elegant and crisp with a fine bubble mousse and delicious apricot, pear and citrus flavours

**Bottle 39 Glass 9.5**

### **Nyetimber Classic Cuvee - ENGLAND**

Pale Gold and Gentle fine bubbles, complex aromas with honey, almond and baked apple

**Bottle 49**

### **Joseph Perrier Champagne n/v - FRANCE**

Complex aromas of apple and pear, it has a refreshing crisp taste, but is supple and round with a refreshing finish

**Bottle 74 Glass 12.5**

### **Joseph Perrier Rosé Champagne n/v - FRANCE**

An outstanding and elegant rosé champagne with delicate red berry fruit

**Bottle 84**

### **Tattinger Brut, Champagne, n/v - FRANCE**

A stunning Champagne with flavours of fresh fruit and honey. Aged for three to four years in the cellars

**Bottle 79**

### **Veuve Cliquot Brut, Champagne n/v - FRANCE**

The first sip delivers all the freshness and forcefulness so typical of the Yellow label with a symphony of fruit tastes following on

**Bottle 84**

### **Bollinger Special Cuvée, Champagne n/v - FRANCE**

An old 'Ab Fab' favourite. Long and with a lovely texture. Great character and appeal

**Bottle 89**

### **Laurent Perrier Rosé, Champagne, n/v - FRANCE**

The undisputed star of the pink fizz market, Laurent-Perrier Rosé remains No.1 in the pink champagne stakes thanks to its consistently appealing light, elegant fruit and delicate flavour

**Bottle 98**

### **Dom Perignon, Champagne, - FRANCE**

Exceptional depth, richly textured and great when aged

**Bottle 245**

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Vintages may vary