

# ATLANTIC

— BAR AND BRASSERIE —

*In 1938, Glasgow hosted the Empire Exhibition in Bellahouston Park.*

*This very building was the headquarters of The Anchor Line Shipping Company, who created a restaurant called The Atlantic for the exhibition site and it became a landmark talking point throughout the city.*

*We took the same name to keep the memory of this historic brasserie alive and in turn welcome you again to The Atlantic Bar & Brasserie.*

## CHAMPAGNE

Bottle 125ml

### LAURENT-PERRIER, LA CUVÉE BRUT NV, CHAMPAGNE.

69<sup>95</sup> 12<sup>95</sup>

This wine comes from the purest grape juice and it alone allows Laurent-Perrier to craft "La Cuvée", a champagne of great finesse and a beautiful freshness obtained after a long ageing process in our cellar

### LAURENT-PERRIER, LA CUVÉE ROSÉ NV, CHAMPAGNE.

99<sup>95</sup> 17<sup>95</sup>

Cuvée Rosé was created in 1968 from the boldness and unique savoir-faire of Laurent-Perrier. Perfected at each stage of its making, Cuvée Rosé is acknowledged for its consistency and its high quality. It is characterized by its ripe red fruit aromas, a high intensity and great freshness

### LAURENT-PERRIER, HARMONY DEMI-SEC NV, CHAMPAGNE.

69<sup>95</sup>

Made with a higher percentage of Pinot Meunier and a higher dosage, Harmony is a soft, slightly sweet Champagne with notes of dried fruits, pastry, honey and toasted nuts. This pairs superbly well with dessert

### LAURENT-PERRIER, BRUT MILLÉSIMÉ. VINTAGE, CHAMPAGNE.

84<sup>95</sup>

The Vintage is the choice of an exceptional year from which only a selection of the Chardonnay & Pinot Noir Grands Crus will enter into a future iteration of Grand Siècle. It is a rare & outstanding wine that expresses the character of the year in the Laurent-Perrier style.

### LAURENT-PERRIER, BLANC DE BLANCS BRUT NATURE NV, CHAMPAGNE.

129<sup>95</sup>

Blanc de Blancs is a style made entirely from Chardonnay. This is the only Brut-Nature style of Blanc de Blancs which means there is no dosage after disgorgement. This results in an incredibly dry, fresh cuvée bursting with acidity & citrus notes of lemons & limes.

### GRAND SIÈCLE BY LAURENT-PERRIER. ITERATION NO.25, CHAMPAGNE.

219<sup>95</sup>

This outstanding champagne goes beyond a single vintage, blending three outstanding vintages to recreate the perfect year. This 25th release of Grand Siècle blends together the outstanding vintages of 2008, 2007 and 2006. This rich, yet fresh Champagne displays citrus notes, with hints of plum & apple balanced with racy acidity and a delicious, long finish.

## BAR MENU

### PLATS A PARTAGER

#### CAMEMBERT *Fondu de Normandie*

16<sup>95</sup>

Made for sharing, a baked whole 250g Camembert fondue, rosemary, sea salt, red onion & mustard marmalade, toasted pain de campagne. Allow 20 minutes to bake

#### FROMAGES *Affinés de France*

11<sup>95</sup>

French ripened cheeses, grapes, apricots & Scottish oatcakes

#### PETIT BRIE *Seine-et-Marne, France*

Soft pasteurised cows' milk cheese from Seine-et-Marne, pale yellow in colour with its signature crusty white mould, a very soft, creamy, savoury cheese

#### FOURME D'AMBERT *Auvergne, France*

An unpasteurised farmhouse blue cheese produced in Ambert (a mountainous town in Auvergne, France) with a supple, dense and creamy texture and despite the profuse veining, a mild savoury and nutty taste

#### COMTÉ MÉLODIE *Franche-Comté, France*

This hard, unpasteurised cows' milk cheese, Melodie is Marcel Petite's youngest comté. It is a mild cheese, but still possesses a delicate aroma and plenty of sweet, fruity, nutty flavour

#### GOLDEN CROSS *Eastbourne, England*

Made from unpasteurised goat's milk. This cheese has a fine, firm silky texture and fresh citrus flavour

#### NOS CHARCUTERIES *Maison*

13<sup>95</sup>

Jambon cru, saucisson sec, "Rosette de Lyon", Corsican coppa, Chef's home-made terrine, cornichons, red onion & mustard marmalade, toasted pain de campagne

#### PLAT A COMBINÉ *L'assiette de charcuteries et fromages*

22<sup>95</sup>

A selection of four French ripened cheeses served with grapes, apricots and oatcakes, accompanied by Jambon cru, saucisson sec, "Rosette de Lyon", Corsican coppa, chef's home-made terrine, cornichons, red onion and mustard marmalade & toasted pain de campagne

## BAR MENU

### LES PETITS PLATS

**HUITRES** *avec mignonette* 9.<sup>95</sup> / 16.<sup>95</sup>  
Cumbrae oysters, 3 or 6, Mignonette, lemon, served on ice

**MOULES** *Marinières (S/L)* 9.<sup>95</sup> / 18.<sup>95</sup>  
Steamed Shetland mussels with white wine, lemon, garlic, thyme, dill  
& tarragon with garlic bread

**TERRINE** *de pistache* 9.<sup>45</sup>  
Pressed ham hough, pistachio & cranberry terrine, salad of yellow split peas,  
celeriac remoulade, apple purée, pistachio crumb & olive oil crostini

### LES GARNITURES

**OLIVES** 4.<sup>00</sup>  
Marinated French olives

**PANIER DE PAIN** 4.<sup>50</sup>  
Warm pain de campagne with Charentes-Poitou butter

**POMME FRITES** 4.<sup>50</sup>  
French fries with tomato sauce or mayonnaise

AN OPTIONAL & DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, ALL OF WHICH GOES DIRECTLY TO OUR TEAM.

## SPARKLING WINES

**CRUSE, BLANC DE BLANCS, BRUT, BORDEAUX.** Bottle 125ml  
29.<sup>95</sup> 6.<sup>45</sup>  
A fresh & fruity classic sparkling wine made near Bordeaux & great value,  
so every occasion can have some added sparkle!

**GUSTAVE LORENTZ, CRÉMANT D'ALSACE, BRUT NV, ALSACE.** 42.<sup>95</sup> 7.<sup>45</sup>  
This sparkling wine offers balance & freshness that is great with food  
or served on its own as an aperitif.

**GUSTAVE LORENTZ, CRÉMANT D'ALSACE, ROSÉ BRUT NV, ALSACE.** 42.<sup>95</sup> 7.<sup>45</sup>  
Fresh & lively with a delicate finish, this rosé sparkler is elegant & a perfect  
alternative to Champagne.

### ROSÉ & ORANGE WINE

#### ROSÉ

**CHEMIN DE PROVENCE ROSÉ, LES VIGNOBLES FONCALIEU, PROVENCE** 29.<sup>95</sup> 7.<sup>25</sup> 10.<sup>00</sup>  
A classic Provence rosé with a very pale salmon pink colour  
& subtle hints of summer fruits which lead to a dry finish.

**L'ENTENTE, ROSÉ BIO, ORGANIC SYRAH GRENACHE, LANGUEDOC.** 32.<sup>95</sup>  
Aromas of fresh strawberries & cherries with a touch of herbs and spice.  
On the palate, it is dry & medium-bodied with a refreshing acidity  
& crisp finish.

#### ORANGE

**RIGAL, GROS MANSANG, VIN ORANGE, CAHORS.** 34.<sup>95</sup> 8.<sup>75</sup> 11.<sup>95</sup>  
Golden in colour with amber highlights. The nose is full of white peach  
& citrus aromas followed by a long, complex & slightly toasted finish.

**QUI L'EUT CRU, GUSTAVE LORENZ, VIN ORANGE, ALSACE.** 44.<sup>95</sup>  
A wine that shows intense floral notes of rose, acacia, mandarin  
peel with a hint of mulled wine on the nose. The palate is full  
& fresh with great length.

## WHITE WINE

	Bottle	175ml	250ml
<b>SAUVIGNON BLANC. ATLANTIC, LANGUEDOC.</b> Specially selected & blended by our wine merchant, this wine is a dry & zingy white from Languedoc.	23 <sup>95</sup>	6 <sup>15</sup>	8 <sup>15</sup>
<b>MUSCADET. LES ROCHES NOIRES, LOIRE VALLEY.</b> An old school dry white & perfect with mussels, Muscadet is lighter in style than many whites & very moreish.	25 <sup>95</sup>	6 <sup>35</sup>	8 <sup>95</sup>
<b>PICPOUL DE PINET. LANGUEDOC</b> A very fashionable, lighter style white with subtle aromatic fruit notes, the perfect way to start a meal.	34 <sup>95</sup>	8 <sup>25</sup>	11 <sup>95</sup>
<b>CHARDONNAY. JEAN LORON, MÂÇON VILLAGES</b> A very well-structured wine with great balance between fresh linear acidity & rich buttery flavours from the subtle oak aging.	35 <sup>95</sup>	8 <sup>45</sup>	11 <sup>95</sup>
<b>VIIGNIER. LE VERSANT, LANGUEDOC</b> An un-oaked yet rich white with delicate floral notes & fresh finish, the perfect accompaniment to shellfish.	36 <sup>95</sup>		
<b>CHARDONNAY. DOMAINE DE COLOMBIER, PETIT CHABLIS, BURGUNDY.</b> This delicious unoaked chardonnay is fermented in stainless steel to ensure a crisp, fresh style.	39 <sup>95</sup>	9 <sup>45</sup>	13 <sup>75</sup>
<b>SANCERRE. DOMAINE BONNARD, LOIRE VALLEY.</b> This fresh & vivacious Sancerre has lots of zesty fruit, good acidity & a long finish. A classic French white to enjoy with or without food.	49 <sup>95</sup>	9 <sup>45</sup>	13 <sup>50</sup>
<b>BEAUJOLAIS BLANC. CHATEAU DE BELLEVUE, PRINCESSE LIEVEN, BURGUNDY.</b> 54 <sup>95</sup> This Beaujolais Blanc has a pale gold colour, a nose of white flowers & citrus fruit & on the palate it is fresh & crisp with notes of lemon & green apple.			
<b>MEURSAULT. LOUIS LATOUR, BURGUNDY.</b> 119 <sup>95</sup> Like a drop of gold, this rich buttery Chardonnay is perfect with chicken dishes & ripe soft French cheeses such as Munster.			
<b>CHABLIS. GRAND CRU MOUTONNE, BURGUNDY.</b> 149 <sup>95</sup> A single vineyard, Grand Cru Chablis is quite simply stunning & the perfect choice when only the best will do.			

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## BEER & CIDER

### DRAUGHT

Atlantic Lager 4.0%	5.85 / 2.95
Drygate Kelvin Pilsner 4.0% (Gluten Free)	6.35 / 3.25
Drygate Gladeye Ipa 5.5%	6.35 / 3.25
Guinness 4.2%	6.35 / 3.25
Innis & Gunn 4.6%	6.65 / 3.45

### BOTTLED BEERS & CIDER

Peroni 5.1% 330ml	5.45
Sol 4.2% 330ml	5.25
Kopparberg 500ml	5.95
Naked Apple, Strawberry & Lime 4%, Pear 4.5%	

### LOW & ALCOHOL FREE BOTTLED BEERS & CIDER

Magners 0%	4.50
Tennents 0%	4.50
Budvar Non Alcoholic	4.00
Crodino Non-alcoholic Aperitivo (175ml)	6.85

## ALCOHOL FREE SPECIALITIES

Crodino Non-alcoholic Aperitivo (175ml)	6.85
Feragaia Alcohol-free natural spirit (50ml)	4.95

## BOTTLED SOFT DRINKS

San Pellegrino Limonata	3.45
San Pellegrino Aranciata	3.45
Appletiser	3.45
Fever-Tree Pink grapefruit Soda	2.50
Fever-Tree Blood Orange Soda	2.50
Fever-Tree White Grape & Apricot Soda	2.50
Coca Cola	3.45
Diet Coke	2.95
Sprite Zero	2.95
Irn-Bru	3.45
Diet Irn-Bru	2.95
Still mineral water small	2.45
Sparkling mineral water small	2.45
Still Mineral water large	3.95
Sparkling Mineral water large	3.95

## ABSINTHE & ANISETTE

La Fee Absinthe	5.95
Ricard Pastis	5.00
Pernod	5.00

## BRANDY

Gilbert Miclo Poire William	4.25
Metaxa 12	4.45

## CALVADOS

Père Magloire V.S.O.P Calvados	5.25
Boulard, Pays d'Auge, Calvados	5.25
Grand Solage	

## COGNAC & ARMAGNAC

Courvoisier V.S	4.15
Courvoisier V.S.O.P	5.65
Courvoisier X.O	17.55
Hennessey V.S	4.95
Martell VS	4.25
Marquis de Montesquiou Armagnac	4.95
Janneau V.S.O.P Grand Armagnac	5.75
Rémy Martin V.S.O.P	5.75
Rémy Martin 1738	7.75
Rémy Martin X.O	19.95

## VERMOUTH & FORTIFIED WINE 50ml

Cocchi Americano	6.25
Cocchi Storico Di Torino	6.85
Pedro Ximénez	4.50
Martini Bianco	4.25
Martini Fiero	4.25
Martini Rosso	4.25
Noilly Prat Dry Vermouth.	4.55
Orange Colombo	6.35
Quinta Do Noval 10 Yo	4.95
Rinquinquin À La Pêche	6.65
Tio Pepe Fino Sherry	4.55
St Raphael Le Quina Rouge	4.55

## TEQUILA

Batanga Reposado	4.25
Ocho Blanco	4.50
Ocho Reposado	4.50
Patrón Silver	7.25
Patrón Reposado	7.85
Patrón Añejo	8.45
Mezcal Union Uno	5.25
El Jimador Blanco	4.25
Herradura Blanco	5.25
Herradura Reposado	6.85

## RED WINE

	Bottle	175ml	250ml
<b>MERLOT. ATLANTIC, LANGUEDOC.</b> Specially selected & blended by our wine merchant, this smooth, fruity red from Languedoc is great with many dishes.	23.95	6.15	8.15
<b>CÔTES DU RHÔNE. PARCELLES 38, QUIOT.</b> A blend of Grenache, Syrah & Mourvedre, this is a serious Côtes du Rhône, full flavoured with ample fruit. Delicious!	26.95	6.95	9.25
<b>BEAUJOLAIS VILLAGES. HENRY FESSY, BEAUJOLAIS.</b> Henry Fessy believed in minimal intervention in the vineyard, resulting in bright flavours of rose, raspberry & redcurrant; lusciously soft & light.	26.95		
<b>PINOT NOIR. LE VERSANT, LANGUEDOC.</b> A delicious fruity pinot noir from the Narbonne environs. Stunning value compared to other pinots from elsewhere in France.	28.95	6.95	9.75
<b>CABERNET SAUVIGNON. BRANDE BÈRGÈRE, BORDEAUX.</b> Refined & delicately fruity, this is a beautiful example of an expressive red Bordeaux with a hint of acidity and nicely extracted tannins.	31.95	7.45	10.75
<b>MALBEC. CHÂTEAU LAMARTINE, HAUT-PAYS, CAHORS</b> Dark garnet red in colour, this lovely wine gives off ripe red fruits & sweet spices, complemented by dark fruity notes. red fruits & sweet spices, complemented by dark fruity notes.	40.95	9.95	13.95
<b>SYRAH-GRENACHE. THE RUGBYFIELD VINEYARD, LA GRAND MÉLÉE, COSTIERES DE NÎMES.</b> Rich notes of big, dark fruit on the nose leads to a deep, black fruit palate full of black cherry & bramble flavours.	45.95		
<b>CAIRANNE, RÉSERVE DES SEIGNEURS, DOMAINE DE L'ORATOIRE SAINT MARTIN, RHONE VALLEY.</b> Notes of blackberry, black cherry & liquorice while on the palate, this dark red is full-bodied with a smooth texture and a long and persistent finish.	49.95		
<b>CHÂTEAUNEUF DU PAPE RESERVE DES ARGENTIERES, LÉON PERDIGAL, SOUTHERN RHONE.</b> Deep ruby-red in colour with a complex nose with aromas of ripe fruits, Morello cherries, truffle & cedar.	54.95		
<b>GRENACHE-SYRAH. L'APOGÉE, SAINT CHINIAN.</b> This wine is one of the finest available from this part of France, long & complex	59.95	14.95	19.95
<b>SICHEL, MARGAUX AOC, BORDEAUX.</b> This amazing red shows amazing depth of fruit and character. The nose offers pretty delicate fruit flavours such as raspberry and redcurrant	79.95		
<b>CHÂTEAU GRAND-PUY-LACOSTE. 5ÈME CRU CLASSÉ, PAUILLAC, BORDEAUX.</b> One of the most revered areas in Bordeaux, Pauillac is a wonderful wine famous the world over for its elegance	99.95		

## PERFECT SERVE GIN

As a 'perfect serve' we think only a 50ml measure will do, however, if you would prefer a 25ml measure just let your server know. Our perfect serve gins include your choice of mixer.

### BEEFEATER

A quintessential London dry gin made with big juniper character and strong citrus notes for those that enjoy the real taste of gin.

Mix with Fever-Tree Classic Tonic Water & lemon slice.

### BOMBAY BRAMBLE

A distilled gin crafted with 100% natural flavours from freshly harvested blackberries and raspberries.

Mix with Fever-Tree Blood Orange Soda & orange slice.

### 11.95 THE BOTANIST 11.95

Made on Islay incorporating 31 foraged botanicals, 22 native to the island including wild Islay juniper berries.

Mix with Fever-Tree Indian Tonic, lime & fresh mint.

### 11.95 ROKU 11.95

Japan's legendary Suntory is made using a selection of Japanese botanicals that provide a whistle-stop tour of the four seasons.

Mix with Fever-Tree Ginger Ale & ginger dime.

## GIN

50ml

<b>BEEFEATER</b>	8.50	<b>MAKAR GLASGOW GIN</b>	8.90
<b>BOMBAY BRAMBLE</b>	8.50	<b>G'VINE</b>	12.00
<b>BOMBAY SAPPHIRE</b>	8.50	<b>ROKU</b>	9.50
<b>BOMBAY PREMIER CRU</b>	8.90	<b>MARTIN MILLER'S GIN</b>	8.90
<b>BROCKMANS</b>	8.50	<b>TANQUERAY 10</b>	10.50
<b>CITADELLE</b>	9.30	<b>THE BOTANIST</b>	9.90
<b>FORDS</b>	8.50	<b>HOXTOS</b>	8.50
<b>MONKEY 47</b>	12.50	<b>JIN.DEA</b>	9.50
<b>HENDRICK'S</b>	8.90	<b>WHITLEY NEIL LONDON DRY</b>	8.90
<b>ROCK ROSE</b>	9.90	<b>WHITLEY NEIL BLOOD ORANGE</b>	8.90
<b>AVIATION</b>	9.30	<b>WHITLEY NEIL RHUBARB &amp; GINGER</b>	8.90
<b>GAORUUN</b>	8.50	<b>PUERTO DE INDIAS</b>	8.50

## FEVER-TREE MIXERS

2.50 (200ml)

Indian Tonic Water	Bitter Lemon
Light Tonic Water	Ginger Ale
Ginger Beer,	Italian Blood Orange Soda
Mediterranean Tonic Water	Pink Grapefruit Soda
	White Grape & Apricot Soda.

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## RUM

Angostura 1824	7.15	Brugal Añejo	4.20
Angostura 1919	4.75	Brugal 1888	5.45
Angostura 7	4.25	Goslings Black Seal	4.25
Appleton Signature Blend	4.95	Matusalem 10	4.25
Bacardi Carta Blanca	4.15	Mount Gay Eclipse	4.50
Bounty Rum Liqueur	4.00	Mount Gay Black Barrel	4.50
Bacardi Ocho Años	4.75	Mount Gay Xo	7.95
Bacardi Cuatro Anos	4.15	Flor De Cana 4	4.50
Bacardi Spiced	4.15	Flor De Caña 7	4.95
Bacardi Carta Oro	4.15	Flor De Caña 12	5.95
Sagatiba	4.15	Dejap Rhum Vieux	4.50
		Bacardi Coconut Rum	4.25
		Diplomatico Reserve Exclusiva	7.00

## VODKA

Cîroc	4.50	Cîroc Red Berry	4.75
Grey Goose	5.95	Finlandia	4.15
Grey Goose Le Citron	5.95	Finlandia Mango	4.25
Grey Goose La Poire	5.95	Haku	4.35

## LIQUEURS

Archers Peach -	Kahlua	4.35	Tia Maria	4.15
Schnapps	Molinari Sambuca	4.35	Chambord	4.25
Frangelico	Drambuie	4.45	Crème De Cassis	4.00
St Germain -	Grand Marnier	4.95	Crème De Fraises	4.00
Elderflower Liqueur	Chartreuse Green	5.45	Luxardo Maraschino	4.00
Cointreau	Chartreuse Jaune	5.45	Lychee	4.00
Limoncello	Domaine De Canton	4.45	Passoa	4.00
Southern Comfort	Amaretto Velvet (50ml)	6.00	Bailey's Irish Cream	5.45
Aperol	Disaronno Amaretto	4.00		
Campari	Ancho Reyes	4.45		
Glavya	Benedictine	4.00		

## WHISK(E)Y

### BLEND/BLENDED MALT

Dewar's White Label  
 Dewar's Illegal Smooth  
 Dewar's 12  
 Jameson  
 Johnnie Walker Black Label  
 Suntory Toki  
 The Naked Grouse  
 The Famous Grouse  
 The Famous One  
 Shackleton

4.15 Bowmore 12 5.65  
 4.15 Bruichladdich's The Classic Laddie 6.65  
 4.75 Bruichladdich Octomore-  
 4.25 -Scottish Barley 20.95  
 4.65 Bunnahabhain Stiùireadair 6.65  
 4.95 Laphroaig 10 6.50  
 4.25 Port Charlotte 10. 6.95

### SPEYSIDE

4.15 Craigellachie 13 7.25  
 4.15 The Glenlivet Founder's Reserve 5.00  
 The Macallan 12 -

6.45 -Double Cask Matured 7.95  
 9.95 Glenfarclas 15 7.95  
 5.55 Glen Moray 18 9.25  
 7.95 The Macallan Sherry Oak Cask 12 8.95  
 12.95 The Macallan Rare Cask 30.00  
 6.95

### AMERICAN WHISKY & BOURBON

Canadian Club 4.15  
 5.95 Jim Beam Double Oak 4.25  
 5.65 Jack Daniel's 4.25  
 5.75 Buffalo Trace 4.45  
 5.25 Maker's Mark 4.45  
 6.65 Wild Turkey 101 4.55  
 5.60 Woodfords Reserve 4.75  
 7.95 Bulleit Rye 5.35  
 11.25 Gentleman Jack 5.25

### LOWLANDS

Bladnoch Vinaya  
 Bladnoch Samsara  
 Auchentoshan American Oak  
 Auchentoshan Three Wood  
 Auchentoshan 18  
 Glenkinchie 12

### HIGHLANDS -ISLANDS

Aberfeldy 12  
 Glenmorangie 10  
 Highland Park 12  
 Jura 10  
 Talisker 10  
 The Arran 10  
 The Dalmore 12  
 The Dalmore 15  
 The Dalmore Cigar Malt  
 The Dalmore Port Wood

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## TWISTED & CLASSICS

### 1738 SIDECAR

Rémy Martin 1738, coconut infused Cointreau, lemon & sugar

12.95

### MARTINI

Bombay Sapphire / Grey Goose / Vesper - Choose gin, vodka or vesper - the original Bohd Martini, a mix of both!

10.50

### NEGRONI

choose from:  
 Bombay gin / Metaxa / Woodford's Boulevardier

10.50

### BLOODY MARY

Finlandia vodka, tomato, lemon & house spice mix

10.50

### OLD FASHIONED

Maker's Mark bourbon, sugar & bitters

10.95

### PATRÒN MARGARITA

Patròn Blanco tequila, Cointreau & lime juice

12.95

### MARGARITA

El Jimador Blanco tequila, Cointreau & lime juice

10.50

### SOURS

Disaronno Amaretto liqueur or Naked Malt, lemon juice, sugar & bitters

10.50

### PALOMA

Patron Reposado, grapefruit juice, lime & Fever-Tree Pink Grapefruit Soda

11.50

### BACARDI MOJITO

Bacardi Carta Blanca, lime, sugar, mint & soda

10.50

### EL PRESIDENTE

Mount Gay Black Barrel rum, San Raphaël La Quina Ambre, coconut infused Cointreau & grenadine

10.95

### MAI TAI

Depaz Rhum Vieux, Bacardi Spiced, Appleton Estate rum, Cointreau, lime, orgeat & ginger (Contains nuts)

10.50

### ZOMBIE (Contains nuts)

Bacardi blend of Oro, Spiced, 4 & 8, Grenadine, apricot brandy, Falernum, cinammon, pineapple, lime, grapefruit, Angostura bitters, passion fruit puree & Pernod

10.95

## MOCKTAILS

### FERAGAIA SPRITZ

Feragaia Non Alcoholic Spirit, apple & grapefruit juices, cinnamon syrup & San Pellegrino Limonata

5.95

### CIDER SANGRIA

Magners 0.0% cider, lemon sherbet, fruits, mint, soda

5.95

### PASSION FRUIT NOJITO

Passion fruit purée, vanilla syrup, mint, lime, soda

5.95

## FIZZ & SPRITZ

**LE JARDIN ROUGE** 10.95  
Grey Goose La Poire, Martini Ambrato vermouth, strawberry & cherry tomato shrub, Fever-Tree Mediterranean Tonic

**CAMPARI SPRITZ** 10.95  
Campari, Cruse sparkling wine, soda

**DISARONNO FIZZ** 10.95  
Disaronno Amaretto, pineapple juice, honey, lemon, peach bitters & Fever-Tree White Grape & Apricot soda

**SAINT GERMAIN SPRITZ** 11.50  
Saint Germain Elderflower Liqueur, Cruse sparkling wine, soda, fresh rosemary & olive

**APEROL SPRITZ** 10.95  
Aperol, Cruse sparkling wine & soda

## CHAMPAGNE COCKTAILS

**FRENCH 75** 13.50  
Bombay Sapphire gin, lemon, sugar & Laurent Perrier La Cuvée Brut NV Champagne

**KIR ROYALE** 14.95  
Crème de Cassis & Laurent Perrier La Cuvée Brut NV Champagne

**CHAMPAGNE PASSION** 14.95  
Passion fruit purée, Passoa liqueur & Laurent Perrier La Cuvée Brut NV Champagne

**LE CLASSIC** 16.00  
Courvoisier VSOP, bitters & Laurent Perrier La Cuvée Brut NV Champagne

## CONTEMPORARY

**BACARDI MANGO DAIQUIRI** 10.50  
Bacardi Carta Blanca, mango purée, fresh mint, lime & cardamom syrup

**CAFÉ TENNESSEE** 10.50  
Jack Daniel's Tennessee whisky, Tia Maria liqueur, Giffard Banane de Bresil liqueur, cold brew coffee & sugar.

**TIA MARIA ESPRESSO MARTINI** 10.50  
Tia Maria, Ciel vanilla vodka, vanilla syrup & shot of espresso coffee

**DISARONNO VELVET ESPRESSO MARTINI** 10.50  
Disaronno Velvet, Bacardi Coconut Rum Liqueur, Tia Maria, coconut syrup & espresso

**G & T APPLETINI** 10.50  
The Botanist gin, lime, tonic syrup, apple & lemon foam (contains gelatine)

**CITRON SOUR** 10.50  
Grey Goose Le Citron, yuzu sake, lemon, sugar & egg white

## SIGNATURE SERVES

**RED VELVET** 10.50  
Bombay gin, Gabriel Boudier cherry liqueur, lemon, blueberry & lavender shrub, plum bitters, elderflower tonic & egg white

**BRIGITTE BARDOT** 10.50  
Ciroc Red Berry vodka, Chambord, grapefruit juice, vanilla & strawberry citrus foam (contains pasteurized egg white & gelatine)

**MATCHA TEA PUNCH** 10.50  
Roku Japanese gin, St. Germain Elderflower liqueur, apple & Matcha cordial, lime & celery bitters. (clarified with milk)

**LA SOIREE** 10.50  
El Jimador Blanco tequila infused with strawberries & beetroot, Aperol infused with mango, Italicus Bergamot liqueur, peach bitters, lime & agave with a chilli & salt rim

**COCONUT BOOGALOO** 11.50  
Bruichladdich The Classic Laddie, coconut syrup, Bacardi coconut rum, pineapple juice, grapefruit, lime & coconut milk

**PUNCH MAISON** 11.50  
Courvoisier V.S.O.P. Brugal 1888, St. Germain Elderflower liqueur, black tea & curry cordial, lemon juice

**FORBIDDEN FRUIT** 10.50  
Père Magloire Calvados V.S.O.P. Mandarine Napoléon Liqueur, Italicus Rosolio Di Bergamotto Liqueur, grape & pineapple cordial & lemon

**SMOKE 2 WAYS** 11.50  
Laphroaig 10, Aperol, lime, raspberries, plum bitters & smoke bubble

**MONTGOLFIER** 10.50  
Metaxa 12, Amaro Montenegro, mango infused Aperol, mango, lemon, Jerry Thomas bitters & Fever-Tree Blood Orange Soda

**PE(A)RFUME** 10.50  
Bombay Sapphire gin, Gabriel Boudier Kaffir Lime Liqueur, pear & juniper syrup, lemon, orange essence & egg whites

**SCOTCH IN THE TROPICS** 10.50  
Highland Park 12 with banana shrub with orange bitters

**FRENCH N STORMY** 10.50  
Père Magloire V.S.O.P. Calvados, Bacardi Spiced, apples, shrub, lime, bitters & ginger beer

**ILLEGAL PUNCH** 10.95  
Dewar's Illegal Smooth, Bacardi Coconut Rum Liqueur, lime juice, passion fruit purée, pineapple juice & agave