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**20.**  
**STORIES**



The Bar at 20 Stories is a destination in its own right: a perfect place to meet friends, go on a date, enjoy pre-dinner drinks or party the night away. Located between the two dining areas sits the first striking bar, with a second taking residence on the large rooftop terrace.

Our Bar Manager and his team have created an exciting, contemporary cocktail list full of experimental fizzes and fixes, paying homage to the cultural diversity rife within Manchester. The cocktails will also take inspiration from nature, sitting perfectly alongside the locally sourced Modern British menu.

Please inform your waiter of any allergy or dietary requirements when making your order

All prices include VAT.

12.5% discretionary service charge will be added to your bill

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## BAR SNACKS

Mixed marinated olives	4
Crispy pork belly bites, red apple purée <sup>(S)</sup>	7
Tuna tartar, avocado & English horseradish <sup>(F,S)</sup>	10
Black pudding scotch egg, homemade salad cream <sup>(D,E,S,G,M)</sup>	7
Mushroom & black garlic arancini, mushroom ketchup <sup>(S,D,G)</sup>	5
Salmon fishcake & tartare sauce <sup>(F,G,E,S)</sup>	6
Truffle & parmesan fries <sup>(D)</sup>	5

## PLATTERS

Meat platter <sup>(G,S,E,M)</sup>	40
Chicken & truffle mayonnaise, cured meats, ham hock terrine, pickled onions, chillies & cornichons, sourdough & piccalilli	
Fish platter <sup>(G,S,E,M,F,SH)</sup>	40
Peppered mackerel, hot smoked salmon, crevettes, lightly smoked salmon & halibut , sourdough and saffron aioli	
Veg platter <sup>(G,S,M,D,F,SE)</sup>	30
Hummus(SE), crudités, pickled onions, chillies, cornichons, marinated courgettes, cherry tomatoes, stuffed pepper, tapenade(F) & sourdough	

G-gluten D-dairy M-Mollusc E-eggs F-fish S-sulphur So-soya Se-sesame Mu-mustard

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## SIGNATURES

This selection of signature drinks is our team working at the forefront of contemporary styles in the craft cocktail community. Some of these drinks will be like nothing you have tasted before. The unknown can sometimes be shocking and jarring. In the new menu we are utilising a lot of new and old techniques including but not limited to fortification, fermentation, secondary fermentation carbonation, milk punch clarification, rotary-evaporation, shrubs, tinctures and more.

### Zacapa Sarsaparilla 10

Deep, intense flavours. Loaded with contempered style and filled with rich substance. Served short in a tall glass for reasons.

*Ron Zacapa 23yr – Bryhh – Homemade Sarsaparilla Cordial – Bobby’s Cola Bitters*

### Pear Cobbler 12

Delightfully refreshing, its delicate nature defining the transition into spring.

*Fino Sherry – Pear infused Hennessy VS – Cinnamon Syrup*

### Death by Chocolate 12

Rich, indulgent and made for those with decadence in mind. Perfect for desert or any time you want to smile.

*Hennessy VS – Patron Silver – Don Julio Reposado – Agave – Angostura Bitters – Chocolate Ganache*

### Milk Coke Royale 14

Worth the risk in every way. This beverage begs to be tasted. Light and delicate in its flavour, but bold in its execution.

*Milk Coke – Belvedere Vodka – Taittinger Brut Reserve Champagne*

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## HOMELY CLASSICS

### 20 Stories 10

A cocktail with its roots in Manchester's Roman history, our 20 Stories creation centres on ancient flavour combinations and modern cocktail technique.

*Tanqueray Gin - Lillet Blanc - Homemade Honey & Herbs Cordial - Grapes - Lemon - Red Wine*

### Champagne Supernova 12

A tantalizing combination of orchard flavours, fresh citrus and crisp champagne. Somewhere high above Manchester, "In a Champagne Supernova in the sky"

*Whitley Neil Quince Gin - Cointreau - Lemon - Taittinger Brut Reserve Champagne*

### Manchester Gin Negroni 11

A one of a kind 4.5Ltr bottle pre-batched Negroni sits on our bar waiting for you. Served simple, this Mancunian twist is finished with a slice of orange...You don't need much more.

*Manchester Gin - Campari - Sweet Vermouth*

### Rough Measures 10

Complex and fruity, it's that simple. A beautiful expression of balance and elegance. Dangerously delectable and a personal favourite of all who try.

*Hennessy VS Cognac - Peach Liqueur - Sweet Vermouth - Apple - Lime - Orange Sugar*

### House Old Fashioned 12

The classic Old Fashioned cocktail taken to the heights that 20 Stories is known for.

*Bulleit bourbon - Dalmore 12 - Woodford reserve - Bulleit Rye - 20 Stories old-fashioned magic*

### Nicolas Sage 9

Savoury, strange and new, intriguing with a touch of fruit.

*Tanqueray 10 - Pineapple - Sage & Aperol Tincture - lime*

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- Cream & Green** 10  
 A cocktail like no other, something few have tried before. Give it a go!  
*Hendricks – Black pepper – Lemon – Pickled Cucumber Syrup – Sour Cream*
- Tiki Stories** 11  
 Small and very short but impossible to deny it is overflowing with flavour and Rum!  
*20 Stories Zombie Jam – Havana 3yr – Lambs Navy – Koko Kanu – Wray & Nephew*
- Sloe Love** 9  
 Inspired by a dish from our kitchen, this moreish cocktail is rich with fruity, floral flavours.  
*Sloe Gin - Pineapple Juice - Rose Water - Raspberry - Cherry Bitters*
- 20/20** 11  
 Crunchy and nutritious, we take the humble carrot and transform it with delicate spiced flavours, leaving you with that festive feeling and in theory, 20/20 vision.  
*Sipsmith Orange & Cacao – Spiced Carrot Syrup – Orange Bitters – Lemon - Amaro Montenegro – Red Wine*
- Manchester Tart Punch** 12  
 Taking a page out of our Manchester Tart recipe, we have combined fresh fruity flavours with a tropical twist.  
*Havana Especial Rum – Raspberry - Coconut Syrup - Maraschino Cherry Liqueur – Lemon – Apple - Vanilla foam \*contains egg white.*
- 65th Street** 11  
 A recipe inspired by Victor Jules Bergeron, Jr. who set up his first bar at San Pablo Avenue and 65th Street, Oakland. Tall, tropical, and an old favourite.  
*Koko Kanu Rum – Velvet Falernum - Cointreau – Pink Grapefruit – Pineapple – Lime - Angostura Bitters – Brown Sugar*

*Please ask your server if you would prefer a Classic Cocktail not mentioned on the list)*

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## NON-ALCOHOLIC COCKTAILS

57 7

Caleño non-alcoholic spirit shaken with a homemade spiced carrot syrup, lemon juice and orange juice. Long, savoury and spiced, perfect at any time of day.

**Azahar Martini** 7

Everleaf bittersweet non-alcoholic aperitif, honey & herbs cordial, pineapple, apple and lemon shaken together for a complex, rich drink with underlining flavours of orange blossom.

**Spring Grove** 9

Seedlip Grove combined with a homemade mango cordial, lemon juice and lengthened with Fever-Tree Soda.

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## NON-ALCOHOLIC SPIRITS

**Seedlip Garden 108** 50 ml  
8  
Delicate and green, this non-alcoholic spirit is left with hints of fresh peas, herbs and homegrown hay.

**Seedlip Spice 94** 8  
A distilled aromatic blend of Jamaican Allspice berry & Cardamom with bright citrus.

**Seedlip Grove 42** 8  
Zesty and complex, this is a distilled blend of 3 types of orange with a touch of spice.

**Caleño** 8  
A juniper and Inca berry non-alcoholic spirit. Vibrant, full of flavour with notes of pineapple, mango, lime

**Everleaf** 8  
A saffron-infused aperitif, elegant, fresh and with enough bitterness to compete against white vermouths

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## BOTTLED BEER

Schiehallion Craft Lager 330ml	5
Pilsner Urquell 330ml	5.75
Peroni Nastro Azzurro 330ml	5.75
Peroni Nastro Azzurro Gluten Free 330ml	5.75
Stubborn Mule IPA Single Hop 330ml	5
Smooth caramel notes, the layers of pungent New World Hops	
Stubborn Mule Pre-Prohibition Cream Ale 330ml	5
Liberty hops to add a refreshing essence of citrus, grapes, peaches.	
Stubborn Mule Original Chocolate Stout 330ml	5
Malts kilned until they have developed a chocolate flavour, an extremely drinkable mid-abv stout.	

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## DRAUGHT

Peroni Nastro Azzurro	6
Meantime Pale Ale	6

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## CIDER

Urban Orchard 330ml	5.5
Rekorderlig Wild Berries 500ml	6.5

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LOW ALCOHOL BOTTLES

Peroni Libera 0.0% 330ml	4.75
Big Drop Brewing Citra 0.5% 330ml	4.75
Big Drop Brewing Pale Ale 0.5% 330ml	4.75

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WINES BY THE GLASS

<i>Sparkling</i>	<i>125ml</i>	<i>Bottle</i>
Taittinger Brut Reserve NV, France Crisp and clean with delicate biscuity flavours	12.5	69
Taittinger Prestige Rose, NV, France Crisp and clean with delicate fruit flavours	15.5	93
Nyetimber Classic Cuvee, United Kingdom	13	69
Nyetimber Blanc de Blancs, United Kingdom	17	88
Nyetimber Rose, United Kingdom	16	79
Bodega Chandon, Brut, NV, Argentina A fresh, light sparkling wine with citrus tropical aromas	10	59

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<i>White Wine</i>	<i>175ml</i>	<i>Bottle</i>
Bombo Leguero, Mendoza, Argentina Light and delicate with hints of citrus, peach, and apricot.	6	23
Viognier 'Pedregoso' Tabali, Limari, Chile Aromas of citrus, orange peel and fresh pears. Rich palate of honeyed and citrus flavours with chalky minerality	9	36
Sauvignon Blanc 'Satyr', Marlborough, NZ Intense, rich aromas with notes of passion fruit, gooseberries and grassy shades	10	40
Furmint Dry 'St Tamás' Mád, Tokaji, HU A elegant blend of apricot and peaches with a warming ginger spice.	11.5	49
Chablis, Domaine de la Motte, France An honest Chablis with apple and citrus character.	13	52

<i>Rose wine</i>	<i>175ml</i>	<i>Bottle</i>
Pinot Grigio Rosé, Călușari, Romania Elegant and soft pink rose. Aromas of fresh strawberry and raspberry flavours with a touch of pink pepper	6	23
White Zinfandel, Another Story, USA A major crowd pleaser from the Sunshine State! Luscious berry fruited palate and an off-dry finish.	7.5	35
Côtes De Provence, M de Minuty, France A classic pale Provence rose with a clean nose of citrus, floral and candied fruits. Lively and well-rounded.	12	48

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<i>Red Wine</i>	<i>175ml</i>	<i>Bottle</i>
<b>Grenache-Syrah, Cuvée Jean Paul, France</b> Warming and leafy with well-rounded autumnal fruit. Uncomplicated, soft and very drinkable.	6	23
<b>Trinca Bolotas', Alentejo Tinto, Portugal</b> Expressive red fruit and ripe black fruit. Dense on the palate, well-balanced acidity and a long finish.	8	34
<b>Grenache, Yalumba, Barossa Valley, AU</b> Fragrant red fruits, dark cherries and perfumed berries. Textured and juicy that merges into velvety tannins.	10.5	44
<b>Rioja Edición Limitada, Ramón Bilbao, Spain</b> A perfect balance of dark fruit with black pepper, cloves. Fresh wood aromas with notes of cocoa dry tobacco leaves and mint	12	49
<b>Pinot Noir 'Nielson', Byron, USA</b> Elegant and seductive, this floral wine has hints of wild strawberry fruit with cracked black pepper.	13	53

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SPARKLING BY THE BOTTLE

NV	Cava Brut Nature, Mas Sardana, Franck Massard	40
NV	Prosecco Versetto, Extra dry, Veneto, Italy	41
NV	Nyetimber 'Classic Cuvée', U.K.	69
NV	Champagne Louis Roederer 'Brut Premier'	83
NV	Perrier-Jöuet 'Grand Brut'	86
NV	Champagne Ruinart Blanc de Blancs	125
2009	Champagne, Dom Perignon	210
NV	Champagne Krug 'Grand Cuvée'	240
NV	Armand de Brignac 'Ace of Spades Gold'	530
NV	Crémant d'Alsace Rosé Mayerling	48
NV	Nyetimber Rosé, West Sussex, United Kingdom	79
NV	Taittinger Prestige Rose	93
NV	Champagne Rosé Laurent Perrier	97
NV	Champagne Rosé Ruinart	120
NV	Champagne Rosé Krug	430
NV	Champagne Rosé Armand de Brignac	650

*Large party or feeling thirsty?  
Ask the bartender for our list of large size bottles!*

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## VODKA

*50 ml*

Ketel One	7.5
Ketel One Citron	7.5
Zubrowka Bison Vodka	8
Belvedere Pure	9
Chase Vodka	10
Sipsmith Vodka	10
Absolut Vanilla	8.5
Koskenkorva Blueberry & Juniper	10.5
Koskenkorva Lemon Lime Yarrow	10.5
Cîroc	10
Cîroc Red Berry	10
Death's Door Vodka	12
Nikka Coffey Vodka	12

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GIN

*With a selection of Fever-Tree Tonics available*

	50ml
Tanqueray	7.5
Tanqueray Seville	8.5
Tanqueray 10	8.5
Manchester Gin	9
Manchester Three Rivers	10
Didsbury Gin	10.5
Zymurgorium Manchester Gin	11.5
Thomas Dakin	10
Whitley Neil Quince Gin	7.5
Warner Edwards Rhubarb Gin	9
Warner Edwards Melissa Gin	9.5
Brockmans Gin	9
Hoxton Pink Gin	9
Hendricks	9
Cremorne Badger's Blackthorne Sloe Gin	9
Sipsmith Gin	10
Sipsmith Orange & Cacao	10
The Botanist	11
Millers Westbourne	11
Aviation	11
Gin Mare	11
Monkey 47	11.5
Caorunn Gin	12
Death's Door Gin	12
Nikka Coffey Gin	12
Forest Gin	12
Kyro Napue	12
Few Barrel Aged Gin	12
Audemus Pink Pepper	13



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## RUM

	<i>Region</i>	<i>50ml</i>
Havana 3yr	Cuba	7.5
Havana Club Especial	Cuba	7.5
Havana 7yr	Cuba	8
Havana Club Seleccion de Maestros	Cuba	14.5
Appleton Signature Blend	Jamaica	8.5
Foursquare Spiced	Barbados	7.5
Mount Gay Black Barrel	Barbados	8.5
Mount Gay XO	Barbados	10.5
Gosling's Black Seal	Bermuda	8
Lambs Navy	Caribbean	8.5
Lambs Spiced	Caribbean	8.5
Banks 7yr Golden Age	Caribbean	11
Plantation Pineapple	Caribbean	11
Dictator Rum Cafe	Columbia	11
Matusalem 15 Gran Reserva	Dominican Republic	10
El Dorado 15yr	Guyana	13
Koko Kanu	Jamaica	7.5
Wray & Nephew	Jamaica	9
Chairman's Spiced	St.Lucia	7.5
Diplomatico Exclusiva	Venezuela	12
Santa Teresa 1796	Venezuela	13
DeSilver White Spiced Rum	St.Barths	13
Ron Zacapa Centenario Sistema Solera 23	Guatemala	14.5

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SCOTCH WHISKY

*Blended*

50ml

Johnnie Walker Black	9
Johnnie Walker Blue Label	28

*Highlands*

Glenmorangie Original	9
Glenmorangie Quinta Ruban	11.5
Glenmorangie La Santa	13
Glenmorangie Nectar D'Or 12yr	15
Glenmorangie 18yr	19
Highland Park 18	21
Dalmore 12yr	11
Dalmore Port Wood	15
Dalmore Cigar Malt	19.5
Dalmore King Alexander III	36

*Lowlands*

Auchentoshan Three Wood	13
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*Islay*

Laphroig 10yr	13
Laphroaig Triple Wood	14
Caol Ila 18yr	18
Octomore Edition 7.3	30.5
Port Charlotte Scottish Barley	13
Ardbeg An OA	11

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## SCOTCH WHISKY

### *Speyside*

Glenfiddich IPA Cask	10
Balvenie 14yr Caribbean Cask	15
Macallan 12 Double Cask	15
Macallan 12 Sherry Oak Cask	19
Aberlour 18yr	19

### *Isle of Skye*

Talisker 10yr	12
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### *Isle of Jura*

Jura 12yr	13
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## WORLD WHISKEY

### *Japan*

	<i>50ml</i>
Nikka From The Barrel	11.5
Nikka Taketsuru Pure	14
Nikka Miyagikyo Single Malt	16.5
Nikka Yoichi 10yr	47
Yamazakura Blended Whisky	12
Suntory Hakushu Distiller's Reserve	12.5
Suntory Yamazaki Distiller's Reserve	12.5
Suntory Royal Whisky	14.5
Hibiki Harmony	13
Akashi Single Malt	15
Togouchi Whisky 12yr	16.5

### *Irish*

	<i>50ml</i>
Jameson Select Reserve Black Barrel	7.5
Slane Irish Whiskey	7.5
The Dead Rabbit Irish Whiskey	11
Green Spot Leoville Barton	11.5

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## WORLD WHISKEY

### *American*

Bulleit Bourbon	7.5
Bulleit Rye	9
Jack Daniel's Old No.7	7.5
Gentleman Jack	9.5
Jack Daniel's Honey	8
Jack Daniel's Single Barrel	12
Woodford Reserve	10
Elijah Craig 12yr	11
Eagle Rare Single Barrel	11.5
Makers Mark	9.5
Makers Mark 46	11.5
Balcones Brimstone	13
Booker's Noe's	13
Highwest Campfire	13
Stagg Jr. Bourbon	14.5
Kings County Peated Bourbon	14.5

### *Canadian*

Pendleton Midnight	8
Canadian Club	9

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## TEQUILA

*50ml*

Olmecca Blanco	7.5
Olmecca Reposado	8.5
Patron Café	10
Patron Silver	13
Patron Reposado	14
Don Julio Blanco	12.5
Don Julio Reposado	13.5
Don Julio Anejo	14.5
Don Julio 1942	23.5
Tapatio Excelencia Gran Reserva	31

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## MEZCAL

*50ml*

Montelobos Joven	9
Nuestra Soledad Mezcal Ejutla	11.5
Mezcal Meteoro	13



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COGNAC/BRANDY

	<i>50ml</i>
Hennessy VS Cognac	8.5
Hennessy XO	26.50
Ysabel Regina	12
Godet Excellence XO	17.5
Martell Cordon Bleu	21
Remy Martin XO	27
Louis Xiii	25ml 150
	50ml 275

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ARMAGNAC

	<i>50ml</i>
Clos Martin XO 15yr	11
Baron de Sigonac 20yr	14.5
Marquis De Sauval XO	14.5

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APERITIFS & DIGESTIFS

<i>Vermouth</i>	50ml
Martini Rosso	6.5
Antica Formula	6.5
Noilly Prat	6
Lillet Blanc	6
Lillet Rose	6
Vermouth Balsamico	7.5
<i>Port</i>	75ml
Port Grahams 10YO	12.8
<i>Grappa</i>	50ml
Tosolini Grappa di Prosecco	11
Jacopo Poli Di Sassicaia Grappa	14.5

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## LIQUEURS

	<i>50ml</i>
Aperol	8
Baileys	6.5
Benedictine	8
Campari	8
Chambord	8
Cherry Heering	8
Cointreau	8
Disaronno	8
Drambuie	8
Frangelico	8
Grand Marnier	10
Green Chartreuse	12
Licor 43	8
Staubano Limoncello	8
Luxardo Maraschino	8
Pernod	8
Pierre Ferrand Orange Curacao	10
Pisco Aba	8
Choya Yuzu	7.5
Solerno Blood Orange	11.5
Southern Comfort	8
St.Germain	8
Tia Maria	8
Velvet Falernum	8
La Fee Absinthe	11

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## MINERALS

Coca Cola	2.5
Diet Coke	2
Fever-Tree Lemonade	2.5
Fever-Tree Soda Water	2
Fever-Tree Tonic Water	2.5
Fever-Tree Refreshingly Light Tonic Water	2
Fever-Tree Aromatic Tonic Water	2.5
Fever-Tree Elderflower Tonic Water	2.5
Fever-Tree Mediterranean Tonic Water	2.5
Fever-Tree Ginger Ale	2.5
Fever-Tree Ginger Beer	2.5
Fresh Orange Juice	4
Fresh Apple Juice	3
Cranberry Juice	2.5
Pineapple Juice	2.5
Organic Tomato Juice	4
Large Still Water	4
Large Sparkling Water	4

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## TEA

English Breakfast	3
Earl Grey	3
Chai	3
CO2 Decaffeinated	3
Green Tea	3
Jasmine Green	3
Moroccan Mint	3
Lemon & Ginger	3
Fruit Punch	3
Fresh Mint Tea	3.5

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## COFFEE

Espresso	2.5
Macchiato	2.5
Americano	3
Flat White	3.5
Cappuccino	3.5
Latte	3.5
Mocha	3
Hot Chocolate	3
Liqueur Coffee	10

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CIGARS / WHISKY PAIRING

*Cigar / Whisky*

Romeo y Julieta miniature 10 pack

14

*Well balanced and aromatic with a light to medium flavour.*

Romeo y Julieta No2 / Auchentoshan Three Wood 22 / +13 50ml

*Light with floral and herbal tendencies tones with notes of coffee and sweet cedar*

Cohiba Siglo II / Macallan Double Cask

27 / +15 50ml

*A medium bodied cigar fired up with notes of coffee, dark chocolate and spice*

Montecristo Edmundo / Highland Park 18yr

29 / +21 50ml

*Medium to full bodied blend of Vuelta Abajo tobaccos that deliver that classic bitter-sweet flavour*

Trinidad Vigia / Laphroaig Triple Wood

32 / +14 50ml

*Warm and rich with earthy truffle notes, oaky with a warm nutty finish.*

*Cigar / Louis XIII*

Partagas D 4 / Louis XIII

26 / +150 25ml

*Well balanced and smooth, this Robusto explores aromas of wood and spice.*

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