
BAR MENU

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SIGNATURE COCKTAILS

Petit Ananas 14

Raspberry Infused Tanqueray Gin – Pineapple Lillet Rose Vermouth – Candied Pineapple

Tiki Stories 16

20 Stories Zombie Jam – Havana 3yr – Brugal 1888 – Wray & Nephew – Flor De Cana 12yr

Gone in a Blanc 14

Sauvignon Blanc – Ketel One – Peach Liqueur - Fino Sherry – Grapefruit Sherbert – Apple

Vesper Verde 15

Chase Potato – No.3 London Dry – Noilly Prat – Pepper & Ginger Green Tea – Tonic Syrup

Rough Measures 14

Courvoisier VSOP – Peach Liqueur – Sweet Vermouth – Apple – Lime – Orange Sugar

65th Street 16

*Koko Kanu – Velvet Falernum - Cointreau – Pink Grapefruit – Pineapple – Lime - Angostura Bitters
Brown Sugar*

Manchester Tart Punch 16

Havana Club 7yr – Raspberry - Coconut Syrup - Maraschino Cherry Liqueur – Lemon – Apple - Vanilla foam

Flamingo Dance 14

Sipsmith Dry - Apricot – Sage – Lime – Peychaud's

Solero 16

Peach Liqueur – Passionfruit Liqueur – Mango – Cream - Coconut – Pineapple

Double Oak Old Fashioned 18

Woodford Reserve Double Oak – 20 Stories Old-Fashioned Sugar

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WINTER COCKTAILS

| | |
|--|----|
| Spiced Negroni | 15 |
| <i>Tanqueray – Campari – Antica Formula – Velvet Falernum – Cinnamon – Plum Bitters</i> | |
| Chilli & Cranberry Margarita | 16 |
| <i>Charred Chilli El Jimador – Lost Explorer Mezcal – Velvet Falernum – Lime Juice – Cranberry Sauce</i> | |
| Winter Nightcap | 16 |
| <i>Courvoisier VSOP – Adriatico Amaretto – Licor 43 – Aztec Chocolate Bitters – Cinnamon Cream</i> | |
| Bison Bake | 15 |
| <i>Zubrowka Bison Grass – Apple Liquor – Cinnamon Syrup – Apple Juice – Lemon Juice – Cream</i> | |



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NON-ALCOHOLIC COCKTAILS

| | |
|--|----|
| Berry Forest <i>Everleaf Forest – Apple – Lemon – Elderflower – Cranberry – Mix berries – Cucumber</i> | 10 |
| Dark & Spicy <i>Caleño Dark – Cinnamon – Lime – Fever-Tree Ginger Beer</i> | 9 |
| Salar <i>Mango – Cream – Coconut – Pineapple – Gomme</i> | 9 |

NON-ALCOHOLIC APERITIFS

| | |
|---|------|
| | 50ml |
| Everleaf Forest 26kcal A saffron-infused aperitif, elegant, fresh and with enough bitterness to compete against white vermouths. | 9.25 |
| Everleaf Marine 15kcal A crisp blend of sustainably sourced botanicals chosen to capture marine flavours including Juniper, Bergamot and Dulce | 9.25 |
| Everleaf Mountain 21kcal A vibrant blend of botanicals carefully chosen to capture mountain flavours including Cherry Blossom, Rosehip and Strawberry. | 9.25 |
| Caleño Light & Zesty 19kcal A juniper and Inca berry non-alcoholic spirit. Vibrant, full of flavour with notes of pineapple, mango, lime. | 9.25 |
| Caleño Dark & Spicy 23kcal A rich and golden non-alcoholic spirit, combining a blend of pineapple, coconut, ginger, black cardamom, vanilla, kola nut & lime | 9.25 |
| Crodino Spritz 107kcal Deliciously sparkling, non-alcoholic, with a unique bittersweet taste. The perfect taste of the Italian sunshine. Non-alcoholic aperitivo. | 8 |

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BOTTLED BEER

| | |
|--|------|
| Peroni Nastro Azzurro 330ml | 6.50 |
| Asahi Super Dry 330ml | 6.50 |
| NOAM 'Bavaria Berlin' Unfiltered Lager 340ml | 8 |
| Purity Session IPA 330ml | 7.50 |

DRAUGHT

| | |
|-----------------------|------|
| Peroni Nastro Azzurro | 6.50 |
| 21 Citra Pale Ale | 6.50 |

CIDER

| | |
|---------------------------------|------|
| Aspall Icon Suffolk Cider 330ml | 7.50 |
| Rekorderlig Wild Berries 500ml | 7.50 |

LOW ALCOHOL BOTTLES

| | |
|--|------|
| Peroni 0.0% 330ml <small>73kcal</small> | 5 |
| 00 Citra & Centennial Pale Ale 0.5% 330ml Bottle <small>61kcal</small> | 5.75 |

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CHAMPAGNE & SPARKLING WINE

| | <i>125ml</i> | <i>Bottle</i> |
|---|--------------|---------------|
| Piper Heidsieck, "Cuvée Brut", | 16 | 95 |
| Piper Heidsieck, "Rose Sauvage", | 21 | 120 |
| Nyetimber, "Classic Cuvee" | 15 | 90 |
| Prosecco Spumante Brut "Le Dolci Colline" | 11 | 55 |
| Piper Heidsieck, "Essential Blanc de Blanc" | | 130 |
| Piper Heidsieck, "Brut Vintage" | | 150 |
| Piper Heidsieck, "Rare Champagne" | | 230 |
| Laurent-Perrier, "La Cuvee Brut" | | 110 |
| Laurent-Perrier, "Heritage Brut" | | 160 |
| Dom Pérignon 2013 | | 295 |
| Krug, "Grand Cuvée" | | 330 |
| Armand de Brignac, "Ace of Spades Gold" | | 560 |
| Nyetimber Blanc de Blancs 2016 | | 110 |
| Nyetimber, Rosé | | 95 |
| Laurent-Perrier, Rosé | | 145 |

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WINES BY THE GLASS

| <i>White Wine</i> | <i>175ml</i> | <i>Bottle</i> |
|---|--------------|---------------|
| Soave "Otto", Pra, Veneto, Italy | 12 | 50 |
| Chablis, Domaine de la Motte, Burgundy, France | 18 | 74 |
| Viognier 'Eco Balance', Emiliana, Aconcagua, Chile | 9 | 38 |
| Sauvignon Blanc, Aquamarine, Marlborough, New Zealand | 14 | 57 |

| <i>Rose wine</i> | <i>175ml</i> | <i>Bottle</i> |
|---|--------------|---------------|
| Azure, Mirabeau, Côtes de Provence, France | 15 | 61 |
| Etoile, Mirabeau, Côtes de Provence, France | 19 | 77 |
| Ballerine Rosé, Languedoc, France | 9 | 38 |

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WINES BY THE GLASS

| <i>Red Wine</i> | <i>175ml</i> | <i>Bottle</i> |
|--|--------------|---------------|
| Nero d'Avola 'Da Vero', Adria, Sicily, Italy | 10 | 39 |
| Beaujolais Villages, Les Pivoines, Beaujolais, France | 13 | 50 |
| Rioja Reserva, Vega del Rayo, Spain | 17 | 72 |
| Château Cardinal, Montagne Saint-Emilion, Bordeaux, France | 18 | 78 |

| <i>Sweet & Fortified</i> | <i>7alb5ml</i> |
|--|----------------|
| Monbazillac, Domaine de Grange Neuve, France | 7 |
| Côteaux du Layon, Domaine des Baumard, Loire, France | 8 |
| LBV Port, Graham's, Douro, Portugal | 6 |
| Tawny Port, Graham's, Douro, Portugal | 9 |

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VODKA

| | <i>50ml</i> |
|----------------------|-------------|
| Ketel One | 10 |
| Zubrowka Bison Vodka | 10 |
| Absolut Vanilla | 10 |
| Ketel One Citron | 10 |
| Sauvelle Vodka | 11 |
| Belvedere | 12.50 |
| Cîroc | 12.50 |
| Cîroc Red Berry | 12.50 |
| Nikka Coffey Vodka | 13.50 |
| Chase Potato Vodka | 14 |

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GIN

With a selection of Fever-Tree Tonics available

| | <i>50ml</i> |
|-----------------------|-------------|
| Tanqueray | 10 |
| Hendricks | 10.50 |
| Tanqueray 10 | 11 |
| Tanqueray Royale | 11 |
| Malfy Originale | 11 |
| Malfy Rosa | 12 |
| No.3 London Gin | 11 |
| Sipsmith Gin | 11 |
| Sipsmith Sloe | 11 |
| Brockmans | 11 |
| Manchester Gin | 12 |
| Mirabeau Dry Rosé Gin | 12 |
| Gin Mare | 12 |
| Cynget 22 Welsh Gin | 14 |
| Monkey 47 | 14.50 |
| Forest Gin | 14.50 |



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RUM

| | <i>50ml</i> |
|---|-------------|
| Havana 3yr | 9.75 |
| Havana Cuban Spiced | 10 |
| Koko Kanu | 9.75 |
| Havana 7yr | 10.50 |
| Goslings Black | 10.50 |
| Wray & Nephew | 10.50 |
| Plantation Pineapple | 13 |
| Flor de Caña 12yr Centenario | 13 |
| Brugal 1888 | 14.50 |
| Diplomatico Exclusiva | 14.50 |
| William George | 14.50 |
| Santa Teresa 1796 | 15.50 |
| Havana Club Seleccion de Maestros | 17 |
| Ron Zacapa Centenario Sistema Solera 23 | 18 |
| Diplomatico Ambassador | 52 |

Cachaça

Leblon Cachaça

11

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SCOTCH WHISKY

Blended

| | <i>50ml</i> |
|----------------------------|-------------|
| Johnnie Walker Black Label | 10 |
| Johnnie Walker Gold Label | 14.50 |
| Johnnie Walker Blue Label | 30 |

Highlands

| | |
|----------------------------|-------|
| Glenmorangie Original | 10 |
| Glenmorangie La Santa | 14.50 |
| Glenmorangie Nectar d'Or | 15 |
| Glenmorangie Quinta Ruban | 15.50 |
| Fettercairn 12yr | 15.50 |
| Highland Park 18yr | 23.50 |
| Dalmore 12yr | 14 |
| Dalmore Port Wood | 15 |
| Dalmore Cigar Malt | 21.50 |
| Dalmore King Alexander III | 36 |

Lowlands

| | |
|-------------------------|-------|
| Auchentoshan Three Wood | 14.50 |
|-------------------------|-------|

Islay

| | |
|---------------------|-------|
| Bowmore 12yr | 13 |
| Laphroig 10yr | 13.50 |
| Ardbeg 10yr | 12 |
| Ardbeg Corryvreckan | 18 |
| Lagavulin 16yr | 27 |

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SCOTCH WHISKY

Speyside

| | |
|------------------------------|-------|
| The Singleton 12yr | 14 |
| Balvenie 14yr Caribbean Cask | 15.50 |
| Macallan 12 Double Cask | 16.50 |
| Macallan 12 Sherry Oak Cask | 21 |
| Macallan 15 Double Cask | 30 |
| Macallan 18 Sherry Oak Cask | 70 |

Isle of Skye

| | |
|---------------|-------|
| Talisker 10yr | 13.50 |
|---------------|-------|

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WORLD WHISKEY

Japan

50ml

| | |
|--------------------------------------|-------|
| Suntory Toki Blended Whisky | 12 |
| Suntory Hakushu Distiller's Reserve | 12.50 |
| Suntory Yamazaki Distiller's Reserve | 15 |
| Suntory Yamazaki 12yr | 32 |
| Suntory Yamazaki 18yr | 140 |
| Hibiki Harmony | 15.50 |
| Hibiki 21yr | 170 |
| Nikka From The Barrel | 13.50 |
| Nikka Miyagikyo Single Malt | 16.50 |

Irish

50ml

| | |
|---------|------|
| Jameson | 9.75 |
|---------|------|

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WORLD WHISKEY

American

50ml

| | |
|------------------------------------|-------|
| Maker's Mark | 10 |
| Maker's Mark 46 | 13.50 |
| Bulleit Rye | 10 |
| Jack Daniel's Old No.7 | 10 |
| Gentleman Jack | 11.50 |
| Woodford Reserve | 11.50 |
| Eagle Rare Single Barrel | 13 |
| Blanton's Original | 14 |
| Woodford Reserve Rye | 14 |
| Four Roses Single Barrel 100 Proof | 14 |
| Michter's US no.1 Straight Rye | 15 |
| Woodford Reserve Double Oak | 17 |
| SirDavis Rye | 22 |

APERITIFS & DIGESTIFS

Vermouth 50ml

| | |
|-----------------|------|
| Noilly Prat | 6.5 |
| Martini Ambrato | 7 |
| Martini Rubino | 7 |
| Antica Formula | 8 |
| Lillet Blanc | 6.50 |

Grappa 50ml

| | |
|-----------------------------|----|
| Tosolini Grappa di Prosecco | 12 |
|-----------------------------|----|

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COGNAC/BRANDY

| | <i>50ml</i> |
|-------------------------------------|-------------|
| Courvoisier VSOP | 13 |
| Remy Martin 1738 | 15 |
| Frederic Couzin Grande Champagne XO | 21 |
| Courvoisier XO | 30 |
| Remy Martin XO | 34 |
| Louis XIII | 15ml 85 |
| | 25ml 150 |
| | 50ml 275 |

ARMAGNAC

| | <i>50ml</i> |
|-----------------------|-------------|
| Clos Martin XO 15yr | 13 |
| Marquis De Sauval XO | 16 |
| Baron de Sigonac 20yr | 18 |

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TEQUILA

| | <i>50ml</i> |
|---|-------------|
| El Jimador Blanco | 9.25 |
| El Jimador Reposado | 9.25 |
| Cazcabel Coffee | 11 |
| Casamigos Blanco | 16 |
| Casa Dragones Blanco | 18 |
| Don Julio Blanco | 14 |
| Don Julio Reposado | 16 |
| Don Julio Anejo | 17 |
| Don Julio 1942 | 36 |
| Tapatio Excelencia Gran Reserva Extra Anejo | 44 |

MEZCAL

| | <i>50ml</i> |
|-----------------------------|-------------|
| Mezcal Amores Espadin Joven | 13.50 |
| Lost Explorer Espadín | 15.50 |

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LIQUEURS

| | <i>50ml</i> |
|---------------------------|-------------|
| Adriatico Amaretto | 9.75 |
| Adriatico Amaretto Bianco | 9.75 |
| Aperol | 9 |
| Amaro Montenegro | 8 |
| Baileys | 7 |
| Benedictine | 9 |
| Campari | 8 |
| Chambord | 8 |
| Cherry Heering | 9 |
| Cointreau | 9 |
| Drambuie | 9 |
| Frangelico | 9 |
| Grand Marnier | 11 |
| Green Chartreuse | 12 |
| Italicus | 9.50 |
| Jägermeister | 9 |
| Kahlua | 7 |
| La Fee Absinthe | 11 |
| Licor 43 | 9 |
| Limoncello Luxardo | 9 |
| Maraschino Luxardo | 8 |
| Midori | 8 |
| Pernod | 9 |
| Pisco Aba | 8 |
| Molinari Sambuca | 9 |
| Southern Comfort | 9 |
| St. Germain | 9 |
| Velvet Falernum | 8 |

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MINERALS

| | | |
|--|---------|------|
| Coca Cola | 80kcal | 3.75 |
| Diet Coke | 0kcal | 3.75 |
| Coke Zero | 0kcal | 3.75 |
| Fever-Tree Lemonade | 35kcal | 3.75 |
| Fever-Tree Soda Water | 0kcal | 3.75 |
| Fever-Tree Tonic Water | 70kcal | 3.75 |
| Fever-Tree Refreshingly Light Tonic Water | 30kcal | 3.75 |
| Fever-Tree Elderflower Tonic Water | 68kcal | 3.75 |
| Fever-Tree Mediterranean Tonic Water | 68kcal | 3.75 |
| Fever-Tree Ginger Ale | 70kcal | 3.75 |
| Fever-Tree Ginger Beer | 88kcal | 3.75 |
| Fever-Tree Sparkling Cloudy British Apple & Mint 275ml | 50kcal | 6 |
| Fever-Tree Sparkling Sicilian Lemonade 275ml | 50kcal | 6 |
| Fresh Orange Juice | 110kcal | 4.50 |
| Fresh Apple Juice | 121kcal | 4 |
| Cranberry Juice | 117kcal | 4 |
| Pineapple Juice | 132kcal | 4 |
| Organic Tomato Juice | 42kcal | 4.50 |
| Redbull | 89kcal | 5.50 |
| Large Still Water | 0kcal | 5.50 |
| Sparkling Water | 0kcal | 5.50 |

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TEA

| | |
|---|---|
| English Breakfast strong & malty 0kcal | 4 |
| Earl Grey light & fragrant 0kcal | 4 |
| Chai spiced & bright 0kcal | 4 |
| Chinese Green Tea jasmine flowers 0kcal | 4 |
| Lemon & Ginger fiery & citrusy 0kcal | 4 |
| Moroccan Mint minty & strong 0kcal | 4 |
| Fresh Mint Tea 0kcal | 4 |

COFFEE

| | |
|------------------------------|------|
| Espresso | |
| Single 26kcal | 3 |
| Double 52kcal | 3.50 |
| Macchiato | |
| Single 30kcal | 3 |
| Double 60kcal | 3.50 |
| Americano 52kcal | 3.50 |
| Flat White 92kcal | 4 |
| Cappuccino 108kcal | 4 |
| Latte 164kcal | 4 |
| Mocha 491kcal | 5 |
| Hot Chocolate 532kcal | 6 |
| Liqueur Coffee | 10 |

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TERRACE MENU

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| Nocellara Olives (vg) 246kcal | 5 |
| Rose Harissa mixed nuts 667kcal | 7.50 |
| Chickpea & coriander falafel, chimichurri 522kcal | 7 |
| Edamame beans & Maldon salt (vg) 36kcal | 7 |
| Fried tortillas, kimchi nacho cheese dip 390kcal | 6 |
| Jerusalem artichoke, Parmesan & truffle arancini, tarragon mayo 768kcal | 8 |
| Duck spring rolls, sweet chilli sauce 643kcal | 10 |
| Fried chicken wings, gochujang sauce 715kcal | 8 |
| Bang Bang cauliflower, spring onion & chilli 576kcal | 8 |
| Pan fried Argentinian red prawns, chilli & garlic butter, lemon aioli 501kcal | 20 |
| 20 Stories cheeseburger, brioche bun, cheddar, dill pickle & relish 1023kcal | 15 |
| Day dry aged sirloin steak, mushroom & kombu dipping sauce (H) 593kcal | 38 |
| Truffle & Parmesan tater tots 600kcal | 6.50 |
| Chilli & lime tater tots, toasted sesame mayo 718kcal | 6 |

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BOTTLE SERVICE

Vodka

| | |
|-----------------|-----|
| Belvedere | 220 |
| Cîroc | 230 |
| Cîroc Red Berry | 240 |

Gin

| | |
|----------------|-----|
| Manchester Gin | 190 |
| Hendrick's | 200 |
| Gin Mare | 210 |
| Brockman's Gin | 210 |
| Monkey 47 | 220 |
| Tanqueray 10 | 250 |

Tequila

| | |
|--------------------|-----|
| Cazcabel Coffee | 200 |
| Casamigos Blanco | 300 |
| Don Julio Reposado | 300 |
| Don Julio 1942 | 600 |

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BOTTLE SERVICE

Whisky

| | |
|----------------------------|-----|
| Johnnie Walker Black Label | 200 |
| Glenmorangie Original | 200 |
| Maccallan 12yr Double Oak | 300 |
| Johnnie Walker Blue Label | 400 |
| Maccallan 15yr Double Oak | 480 |

American Whiskey

| | |
|----------------------------|-----|
| Woodford Reserve | 200 |
| Jack Daniels Single Barrel | 220 |
| Makers Mark 46 | 240 |

Japanese Whisky

| | |
|-----------------------|-----|
| Nikka From the Barrel | 200 |
| Hibiki Harmony | 230 |

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BOTTLE SERVICE

Rum

| | |
|------------------------|-----|
| Havana Cuban Spiced | 190 |
| Havana 7yr | 200 |
| Mount Gay Black Barrel | 240 |
| Diplomatico Exclusiva | 260 |
| Ron Zacapa 23yr | 320 |

Cognac

| | |
|------------------|------|
| Courvoisier VSOP | 230 |
| Courvoisier XO | 470 |
| Louis XIII | 3750 |

Please speak with a member of the team for the wine list or
any other spirits.

All spirit bottles include your selection of 1-3 types of mixers:

Coca Cola / Diet Coke / Coke Zero / Fever Tree Lemonade / Fever Tree Soda Water / Fever Tree Tonic / Fever Tree Light Tonic / Fever Tree Mediterranean Tonic / Fever Tree Ginger Ale / Fever Tree Ginger Beer

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CIGARS

Romeo y Julieta – No. 2 50

The overpacked head of this little, veiny cigar causes a firm draw, but it still imparts lots of flavour with easy going notes of flowers and herbs balanced by spicy, peppery undertones and sweet hints of caramel and cocoa.

*Flavour: Medium Vitola: Petit Corona Ring Gauge: 42
Length: 129mm Smoke Time: 30 Minutes*

Cohiba – Siglo I 55

Modest in stature yet rewarding in taste. The siglo I fits perfectly before a meal or servers as pleasurable travelling companion.

*Flavour: Medium Vitola: Perla Ring Gauge: 40 Length: 102mm
Smoke Time: 20 Minutes*

Cohiba – Siglo II 65

Though this Mareva format resembles those of its kind it has its own character. With greater lightness, freshness and richness of flavours this will definitely tempt the nature of those who find Cohibas too strong. There's a lot of flavour in this little smoke, which layers the palate with leather, nougat and coffee on top of an earthy, mineral base.

*Flavour: Medium Vitola: Marvea Ring Gauge: 42 Length: 129mm
Smoke Time: 30 Minutes*

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CIGARS

Cohiba – Robusto

100

Complex intonations of oak wood, slivered almonds and vanilla build in intensity and come together quite cohesively. As a result of its strength and excellent blend this cigar has become one of the nine true Robustos. One of the most demanded Havanas in the market, a true gem.

Flavour: Medium to Full Vitola: Robusto Ring Gauge: 50 Length: 124mm Smoke Time: 45 Minutes

Montecristo – Petit Edmundo

60

A timeless classic from Montecristo, this cigar delivers a burst of crackling spices and garden herbs and is a true after supper companion. Medium to full flavour mellowed by the heavy ring gauge.

*Flavour: Medium to Full Vitola: Petit Edmundo Ring Gauge: 52
Length: 100mm Smoke Time: 30 Minutes*

Partagas – Series P No.2

65

A noble smoke which expresses the rich, earthy spices associated with Partagas. With its countless flavours and spice sweet flavour, this cigar is a must for Partagas fans. The interplay of sweet and spicy works quite well, as notes of graham cracker, caramel and anise are spruced up with subtle hints of ground red pepper before the boozy, cherry liqueur finish.

*Flavour: Full Vitola: Pirámide Ring Gauge: 52 Length: 156mm
Smoke Time: 60 Minutes*

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20 STORIES CLASSIC COCKTAILS

| | |
|--|----|
| Espresso Martini <i>Ketel One – Kahlua – Vanilla – Espresso</i> | 15 |
| Pornstar Martini <i>Absolut Vanilla – Passionfruit – Vanilla – Pineapple</i> | 16 |
| Bloody Mary <i>Ketel One – Tomato – Tabasco – Lemon – Relish</i> | 13 |
| Vodka Martini <i>Cîroc – Noiley Prat – Twist</i> | 15 |
| Moscow Mule <i>Belvedere – Lime – Fever-Tree Ginger Beer</i> | 14 |
| French Martini <i>Sauvuelle – Chambord – Pineapple</i> | 14 |
| Dirty Gin Martini <i>Monkey 47 – Noilley Prat – Olive</i> | 18 |
| South Side <i>Cygent Gin – Lime – Mint</i> | 16 |
| Bramble <i>Tanqueray Gin – Crème de Mure – Lemon</i> | 14 |
| Grapefruit Tom Collins <i>Malfy Rosa – Grapefruit – Lime – Fever-Tree Soda</i> | 14 |
| Rusty Nail <i>Johnnie Walker Black – Drambuie</i> | 14 |
| Rob Roy <i>Dalmore 12yr – Sweet Vermouth – Angostura Bitters</i> | 22 |
| Whiskey Highball <i>The Singleton 12yr – Fever-Tree Soda – Lemon</i> | 16 |

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20 STORIES CLASSIC COCKTAILS

| | |
|---|----|
| Blue Label Old Fashioned <i>Johnnie Walker Blue Label – Madagascan Wild Sugar – Bitters</i> | 36 |
| Whiskey Sour <i>Makers Mark – Lemon – Angostura Bitters – Foamer</i> | 15 |
| Irish Coffee <i>Jameson – Coffee – Cream</i> | 10 |
| Mojito <i>Havana 3yr – Lime – Mint</i> | 14 |
| Maestros Old Fashioned <i>Havana Maestros – Madagascan Wild Sugar – Bitters</i> | 20 |
| Cuba Libre <i>Havana Spiced – Lime – Coca Cola</i> | 14 |
| Paloma <i>Casamigos Blanco – Grapefruit – Lime – Fever-Tree Soda</i> | 16 |
| The Grand Margarita <i>Don Julio 1942 –Grand Marnier – Lime</i> | 48 |
| Tequilla Negroni <i>Don Julio Blanco – Sweet Vermouth – Campari</i> | 16 |
| Aperol Spritz <i>Aperol – Prosecco – Fever-Tree Soda</i> | 13 |
| Hugo Spritz <i>St-Germain – Prosecco – Fever-Tree Soda</i> | 14 |
| Jägerita <i>Jägermeister – Cointreau – Lime</i> | 14 |

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