

"THE NELSON"

by James Hastings

*Green Tea and Lemon Peel infused Gin,
St. Germain, Honey Gomme, Lemon,
Egg White, Boston Bittahs.*



Sweet golden honey and fragrant elderflower are cut back by the sharp pairing of fresh green tea and zesty lemon to leave an English Spring garden in a glass.
Sunshine not guaranteed.

"THE COOGEE"

by Ben Lousley

*Tequila Blanco, Chartreuse, Lime, Fresh
Cucumber, Chilli Rye.*



A wildly refreshing blend of tequila and cucumber to cool things down with a devilish prick of house crafted chilli tincture to spice them back up again.

OLEO TODDY

*Choice of Brandy or Whisky,
10 day Oleo-Saccharum, Lemon,
Toasted Barley Syrup, Peach Bitters.*



Oleo-Saccharum rested for ten days to extract concentrated orange oils warmed with subtle peach, citrus and toasted barley. Certain to quell winter's bite.

Brandy 16
Whisky 18

SIX SPICE SOUR

*Rye Whisky, Six Spice Syrup,
Amaro Montenegro, Lemon, Egg White.*



Mellow and inviting, rye whiskey is awoken by our own syrup of spices and Amaro Montenegro for a wintry take on the classic Whisky Sour.

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FLAME & CITRON

*Gin, Lillet Blanc, Charred Lemon Liqueur,
Manzanilla Sherry.*



We char lemons over our woodfire to ignite flavour and heat before blending our own liqueur. This is stirred with gin, Lillet Blanc and salty Manzanilla sherry for a dry, bitter and citrus apéritif.

AFTER DARK

*Skipper Rum, Muscat, Disaronno,
Espresso Tincture*



Bold and rich in flavour, demerara rum and viscous muscat are entwined with our own espresso tincture for a smooth and satisfying sip.