



COQ D'ARGENT

Bar Snacks 5.30pm - 10pm Monday to Friday

Baccari Caviar 10 gram	48.00
Bowl of chips and mayonnaise	4.25
Roasted nuts	4.00
Wasabi coated peanuts	4.00
Selection of home made foccacias and marinated olives	6.50
Deep fried calamari and tartare sauce	6.50
Smoked salmon on blinis	6.50
Arrancini risotto of seasonal vegetables	6.50
Mini fish cakes with tartare sauce	6.50
Cocktail sausages in red wine sauce	6.50
Tandori marinated lamb skewers with minted yogurt and pita bread	7.00
Humus, red pepper salsa and tzatziki with grilled pita	7.50
Charcuterie selection	11.75
Selection of cheeses, pear chutney, biscuits and nut bread	11.75
8oz beef burger, onion rings, red pepper salsa and chips	15.00

Coffees & Teas

A selection of Teas	3.25
Espresso	3.00
Double espresso	3.50
Macchiato	3.25
Cappuccino	3.25
Latte	3.25
Filter	3.25
Baileys coffee	8.25
Calypso coffee	8.25
Irish coffee	8.25

Liqueurs

50ml

Amaretto Disaronno	7.50
Sette Vie Amaretto Superior	7.50
Archer's Peach Schnapps	7.25
Baileys	7.50
Cointreau	7.25
Drambuie	7.25
Frangelico	7.75
Grand Marnier	7.25
Jagermeister	7.50
Kahlua	7.25
Kummel	7.75
Sette Vie Limoncello	7.50
Sambuca Luxardo	7.50
Southern Comfort	7.25
St-Germain	7.25
Tia Maria	7.25

Non Alcoholic Cocktails

Virgin Apple Mojito	4.50
Apple juice, mint, fresh lime, topped with soda	
Elderflower Collins	4.50
Elderflower cordial, mint and sugar married with lemonade	
Virgin Pina Colada	4.50
Coconut, pineapple and cream	
Lychee Collins	4.50
Fresh lychees, mint, lime and sugar finished with lemonade	
Fruit Punch	4.50
Mango, orange and pineapple finished with a grenadine float	

Soft Drinks

750ml 330ml

Belu Still and Sparkling water	4.25	2.15
Coca Cola and Diet Coca Cola		2.95
Bitter Lemon		2.50
Canada Dry		2.50
Lemonade		2.95
Tonic and Slimline Tonic		2.50
Ginger Beer		2.50
Cranberry juice		2.95
Pineapple juice		2.95
Pomegranate juice		2.95
Fresh Apple juice		3.95
Fresh Grapefruit juice		3.95
Fresh Tomato juice		3.95
Freshly squeezed Orange juice		4.25

Cognac	50ml
Maxime Trijol VSOP Grande Champagne	9.00
Hine VSOP	9.50
Hennessy Fine de Cognac	10.00
Pierre Ferrand Ambre 1 ^{er} Cru du Cognac	10.75
Delamain Pale and Dry X.O.	13.25
Leopold Gourmel Ages de Fruits 10 Carats	14.50
Hine Antique XO	15.00
Leopold Gourmel Ages des Fleurs 15 Carats	21.50
Hennessy XO	20.75
A E D'Or No. 6, Grande Champagne 40 yr old	24.50
Hennessy Paradis	39.00
Hennessy Richard	215.00

Armagnac and Calvados	50ml
Bas Armagnac, Baron de Sigognac 10 yr old	9.00
Bas Armagnac, Folle Blanche, Clos Martin 1986	14.00
Bas Armagnac, Dartigalongue 1976	14.00
Bas Armagnac, Dartigalongue 1963	16.25
Calvados, Dupont VSOP	9.00
Calvados, Lecomte 12 yr old	11.25
Calvados, Lecomte 15 yr old	17.50

Tobacco & Havana Cigars	
Marlboro Light	8.00
Silk Cut King Size	8.00
Montecristo Joyitas	9.50
Montecristo No 2	23.00
Montecristo Edmundo	25.00
Montecristo Sublimes Limited Edition 2008	34.00
Cohiba Panatelas	13.95
Cohiba Siglo 1	15.00
Cohiba Robusto	26.50
Cohiba Magicos Maduro 5	34.00
Hoyo de Monterrey Petit Robusto	17.50
Hoyo de Monterrey Epicure No 2	19.00
Hoyo de Monterrey Epicure Especial	26.00
Romeo y Julieta Short Churchill	19.50
Partagas Serie D No 4	19.50
Punch Serie D'Oro No 1	29.50
La Gloria Cubana Gloriosos	24.50
Juan Lopez Seleccion No 1	22.00

Champagne & Sparkling Wine	125ml	Bottle
Piper Heidsieck NV	9.95	49.75
Laurent Perrier Brut NV	12.50	65.00
Moët & Chandon NV		80.00
Perrier Jouët NV		65.00
Veuve Clicquot Ponsardin NV	15.00	83.00
Bollinger Special Cuvée NV		86.00
Krug Grande Cuvée NV		180.00
Taittinger Prestige Rosé NV		85.00
Taittinger Brut NV	12.50	75.00
Laurent Perrier Rosé Brut NV	17.00	95.00
Veuve Clicquot Ponsardin Rosé NV	17.00	95.00

White wine	125ml	Bottle
Garganega Torre del Falasco, Italy 2011	4.25	21.00
Ugni Blanc La Cadence, France 2010	4.50	25.00
Chenin Blanc, Stormy Cape, South Africa 2011	5.00	26.00
Chardonnay Tooma River, Australia 2011	5.25	30.50
Cortese Amonte, Italy 2010	5.50	32.00
Sauvignon Blanc Babich, New Zealand 2010	6.25	36.00
Pinot Grigio Puiattino, Italy 2010	7.00	44.00
Chablis William Fevre, France 2010	7.50	45.50
Riesling, Maison Trimbach, Alsace, France 2009	8.25	49.00
Gavi di Gavi, Ascheri, Piemont, Italy 2011	8.50	49.50

Red wine	125ml	Bottle
Barbera , Amonte, Italy 2010	4.25	21.00
Merlot, Clásico, Ventisquero, Chile 2011	4.50	23.00
Bodegas Solar de Urbezo, Garnacha, Spain 2010	4.50	25.00
Primitivo, Boheme, Salento, Italy 2010	5.00	26.00
Shiraz Tooma River, Australia 2011	5.25	30.50
Rioja Ibericos, Crianza, Miguel Torres, Spain 2008	8.00	45.00

Rosé wine	125ml	Bottle
Pretty Gorgeous Rosé, Languedoc, France 2010	5.95	34.00

Port, Fortified and Sweet wine	100ml	Bottle
Graham's Late Bottle Vintage 2006	7.25	51.00
Graham's 10 yr old Tawny	9.25	65.00
Dow's Quinta Do Bomfim Vintage 1999	12.85	92.00
Muscat de Rivesaltes Dom. de Lerys NV 50cl	8.95	42.00
Coteaux du Layon, Château Pierre-Bise 2008 50cl	14.50	67.00

A discretionary 12.5% service charge will be added to your bill
VAT payable at prevailing rates

Gin	50ml
Tanqueray	8.50
Beefeater	8.75
Bombay Sapphire	8.75
Boudier Saffron Gin	8.75
Zephyr old Blue Elderberry Gin	8.75
Plymouth	9.00
Bloom	9.00
Sipsmiths	9.00
Sipsmiths Sloe Gin 2010 Batch	8.75
Edgerton	9.00
Hendrick's	9.00
Brockmans Gin	9.00
G Vine Floraison	9.25
Gin Mare	9.50
William Chase Gin	9.50
Plymouth Navy Strength	9.50
Berkeley Square	9.50
Tanqueray 10	10.50

Vodka	50ml
Smirnoff Black Copper Pot	8.50
Ketel One, Ketel One Citron	8.75
Absolut Ruby Red, Absolut Kurrant, Absolut Vanilla	8.75
Zubrowka	8.75
Russian Standard Platinum	9.00
Sipsmith Barley	9.00
Chase Vodka	9.50
Belvedere	9.50
Snow Leopard	9.50
Grey Goose, Grey Goose Orange	9.50
Ciroc	10.00
U'Luvka	10.00
Wyborowa Single Estate Vodka	10.00
Hangar One Mandarin Blossom Vodka	10.00
Konik's Tail	10.25
Babicka Original	10.50
Legend of Kremlin	10.50
Fair Vodka	11.50

Irish and Scottish Whisky	50ml
Irish	
Jameson's	8.50
Bushmills Blackbush	8.75
Bushmills 10 yr old	9.00
Blended Malts	
J & B	8.50
Bailie Nicol Jarvie	8.75
Bells 8 yr old Special	8.75
Whyte & Mackay special	8.75
Whyte & Mackay 13 yr old	9.00
Chivas Regal 12 yr old	9.00
Johnnie Walker Black Label	9.00
Chivas Regal 18 yr old	11.50
Johnnie Walker Gold Label	11.50

Single Malts		
Glenmorangie 10 yr old	North Highland	9.00
Dalmore 12 yr old	North Highland	11.25
Dalmore Gran Reserva	North Highland	14.00
Dalmore King Alexander III	North Highland	22.50
Dalmore 15 yr old	North Highland	15.00
Jura 16yr old	Jura	13.50
Jura Prophecy	Jura	13.75
Dalwhinnie 15 yr old	Central Highland	9.25
Oban 14 yr old	West Highland	9.50
Auchentoshan Three Wood	Lowland	10.25
Laphroaig 10 yr old	Islay	9.25
Lagavulin 16 yr old	Islay	9.50
Caol Ila 12 yr old	Islay	9.75
Ardbeg 10 yr old	Islay	11.00
Ardbeg 1990	Islay	16.25
Bowmore 25 yr old	Islay	26.50
Bunnahbain 12yr old	Islay	10.50
Talisker 10 yr old	Skye	9.00
Balvenie Double Wood 12 yr old	Speyside	9.00
Balvenie Single Barrel 15 yr old	Speyside	10.75
Macallan 10 yr old	Speyside	8.75
Singleton 12 yr old	Speyside	8.75
Glenfiddich 12 yr old	Speyside	8.50
Glenfiddich 15 yr old	Speyside	9.75
Glenfiddich 18 yr old	Speyside	11.50

A discretionary 12.5% service charge will be added to your bill
VAT payable at prevailing rates

A discretionary 12.5% service charge will be added to your bill
VAT payable at prevailing rates

Bourbon and American Whisky	50ml
Jack Daniels	8.75
Buffalo Trace	8.75
Makers Mark	9.00
Wild Turkey 8 yr old	9.25
Four Roses Small Batch	9.25
Elijah Craig 12 YO	9.25
Knob Creek 9 yr old	9.50
Woodford Reserve	9.50
Jack Daniels Single Barrel	10.00
Jack Daniels Gentleman Jack	10.00
Blantons Gold Edition	13.00
Pappy Van Winkle's family reserve 20 YO	20.00
Pappy Van Winkle' family reserve 15 YO	13.50

Japanese Whisky	50ml
Hibiki 12 yr old	9.50
Suntory'Hakushu' 12 yr old	12.25
Yamazaki 12 yr old	12.25
Hibiki 17 yr old	15.50
Yamazaki 18 yr old	15.50

Rum, Cachaca and Tequila	50ml
Havana Club Anejo 3 yr old, Cuba	8.50
Bacardi Superior	8.50
Bacardi Oakheart	8.75
Koko Kanu, Jamaica	8.50
La Mauny Rhum Agricole, Martinique	8.75
Wray and Nephew Overproof, Jamaica	8.75
10 Cane, Trinidad & Tobago	9.50
Chairman's Reserve, St-Lucia	8.50
Havana Club Anejo Especial, Cuba	8.75
Plantation 5 yr old, Barbados	8.75
Appleton Estate VX, Jamaica	9.00
Cockspur 12yr old, Barbados	9.25
Mount Gilboa Pot Still, Barbados	9.50
Bacardi 8 yr old, Cuba	9.50
Appleton Estate, 8 yr old reserve, Jamaica	9.50
Admiral Rodney Extra Old, St-Lucia	10.50
La Mauny V.S.O.P., Martinique	11.00
Ron Atlantico Private Cask Rum, Dominican Republic	11.75
Plantation XO, Barbados	13.00
Plantation Original Dark, Trinidad & Tobago	9.00
The Kraken Black Spiced	8.75
Havana Club Anejo 7 Anos, Cuba	9.00
Chairman's Reserve Spiced, St-Lucia	8.50
Pisco Aba	8.50
Sagatiba Pure Cacacha, Brasil	8.50
Jose Cuervo Reposado Tradicional Tequilla	8.50
Gran Centenario Anejo Tequilla	10.50
Don Julio Anejo Blanco	13.75
Don Julio Reposado	14.25
Jose Cuervo Reserve de la Familia Tequilla	15.00

Aperitifs and Sherry	50ml	75ml
Campari	5.75	
Martini Extra Dry, Bianco, Rosso	5.75	
Pimms No 1 Cup	6.50	
Dubonnet	5.25	
Fernet Branca	5.25	
Noilly Prat	5.25	
Punt e Mes	5.25	
Pernod	5.25	
Ricard	5.25	
Amer Picon	8.00	
Kammerling's Ginseng spirit	6.75	
Byrrh Gran Quinquina	6.75	
Tio Pepe Fino		4.75
Harvey's Bristol Cream		4.75

Beers and Cider	330ml	500ml
Peroni Nastro Azzurro, Italy	4.50	
Viru, Estonia	4.75	
Asahi, Japan		6.95
Cusquena, Peru	4.75	
Rekorderlig Wild Berry Cider, Sweden		5.95
Rekorderlig Winter Cider (Vanilla, Apple, Cinnamon, served hot 250ml)		4.00

A discretionary 12.5% service charge will be added to your bill
VAT payable at prevailing rates

COQ D' ARGENT CLASSICS

When Prohibition hit America on January 17th. 1920 it brought to a close a golden era of cocktail making in the States. Legitimate bars closed down and the drinking public were forced to turn to rough bathtub liquor mixed in illicit speakeasies.

The venerable and very American cocktail is more than 200 years old. Hell, the Martini is almost 150. That's a lot of history there, embedded beneath our cultural skin, for something as apparently frivolous as a simple mixed drink.

The Millionaire 11.50

Plantation Original Dark Rum, Apricot Brandy, Sipsmith Sloe gin, lime juice and a touch of grenadine.

We found this recipe in the Savoy Cocktail Book from the 1930's and changed it to the sweeter side, well balanced with Sipsmith Sloe gin and Plantation Original Dark rum.

Mamie Taylor 11.00

Whyte & Mackay 13 Yr old, lime juice and maple syrup topped up with Ginger beer and finished with aromatic bitters.

The original Mamie Taylor highball commemorated a Broadway singer and actress who, like the drink, is all but forgotten. Her time centre stage straddled the late nineteenth and early twentieth centuries, and light opera was her forte. The Mamie Taylor cocktail is said to have been invented by bartender Bill Sterrit of Rochester, New York, in 1899.

Red Snapper 11.00

Gin Mare, Spicy mix and tomato juice, finished with a touch of Port.

Red Snapper is a gin-based Bloody Mary, derived from Fernand Petiot's original created in 1920, at Harry's New York Bar in Paris.

Brandy Alexander 11.50

Pierre Ferrand Ambre cognac, cream and Cacao liqueur shaken and fine strained into a chilled glass.

The original Alexander, a mix of gin, crème de cacao and cream, came into existence early in the 20th century before 1917. It became a Prohibition favourite as the cream and nutmeg garnish disguised the rough taste of homemade 'bathtub' gin. Gin based Alexander has slipped to Brandy Alexander.

Champagne Cocktail 11.50

Twist on a classic. Sugar cube soaked with a drop of aromatic bitters, covered with Pierre Ferrand Ambre Cognac and Champagne.

First recorded in Jerry Thomas's 1862 book 'How To Mix drinks', or 'The Bon Vivant's Companion', where he almost certainly mistakenly specifies this as a shaken drink. It's thought the drink found popularity after a cocktail competition in New York in 1899.

French 75 11.50

Sipsmith Gin, lemon and Champagne. A citrus burst - Sweet and Fizzy.

Legend has it that this drink was created by Harry MacElhone at his Harry's Bar, Paris, in 1925 and was named after the 75mm field gun used by the French army during the First World War.

The Flying Dutchman 11.00

Orange infused Bulldog gin stirred to perfection with orange juice, lemon juice and aromatic bitters.

A cocktail named for the most famous of legends from a Dutch cocktail guide: Internationale Cocktailgids by one W. Slagter, 'Barman, American Hotel Amsterdam', published in 1950.

SOURS & JULEPS

Julep is the Deep South cocktail, famously served at the Kentucky Derby. The name derives from the Arabic word 'julab', meaning rosewater, and the first known written reference dates back to 1803. At the time it could be made with rum, brandy or whiskey, but by 1900 whiskey became the preferred ingredient.

Sours are aptly named drinks. Their flavour comes from either lemon or lime juice, which is balanced with sugar. Sours can be based on practically any spirit but the bourbon based Whiskey Sour is by far the most popular.

Bison Julep 11.50

Zubrowka Vodka married with Green Chartreuse, homemade honey syrup, lemon juice, mint, Ginger & lemon grass cordial finished with aromatic bitters

Honey & Lavender Sour 11.00

Jura 16Yr Old, homemade honey and lavender syrups gently stirred with lemon juice, fresh ginger and Aromatic bitters.

Spicy Julep 12.00

Cockspur 12 Yr Old with clove syrup, mint and aromatic bitters, balanced with freshly squeezed lime juice and Mandarin Napoleon.

Velvet Turkey 11.25

Galliano, Wild Turkey 8 Yr Old, mint, Vanilla liqueur, white sugar and lime juice stirred and served in a julep cup.

HOT & SPICED

On a cold winter's night there is nothing that warms the cockles more than a piping hot, spirit laced drink. Such winter warmers transcend the ubiquitous Irish coffee. In the 1930s cocktail heyday there were a numbers of recognised categories of hot drinks.

Stormy Kraken 10.75

The Kraken Spiced dark rum married with ginger beer, lime juice and aromatic bitters.

Red Negus 11.00

Lillet Rouge, Mandarin Napoleon and Grahams Port charged with hot water, very Hot.

Mediterranean Martini 10.75

Gin Mare shaken with freshly squeezed lemon juice, Apple juice and homemade saffron syrup.

William Kraken I 10.75

Chase Blackcurrant liqueur gently stirred with The Kraken Spiced dark rum and lime juice, finished with homemade cinnamon and clove syrup.

Red & Spiced Love 10.75

Fresh Pineapple and chilli hard shaken with Plantation Original Dark rum, homemade honey syrup, lime and pineapple juice.

Mulled Wine 6.50

This is Coq d'argent recipe with a kick of the chilli. Your Christmas in the cup.

INFUSING

Molecular Mixology is the term applied to the process of creating cocktails using the scientific equipment and techniques of molecular gastronomy. These methods enable the creation of greater intensities and varieties of flavour, flavour combinations and different ways of presenting drinks, for example using gels, powders, foams, atomised sprays etc., as well as affecting the appearance of the cocktail.

Our infusions are tea – based using a percolating system

50-50 martini 11.00

Rosebud infused Bloom gin, hard shaken with Lillet Blanc and aromatic bitters.

Winter Fashion 10.75

Blackcurrant and Hibiscus Tea infused Four Roses Bourbon stirred to perfection with Lillet Rouge, Mandarin Napoleon and homemade cardamom syrup.

Monks Special 11.00

Blackcurrant and Hibiscus Tea infused Four Roses Bourbon stirred with homemade honey syrup, fresh ginger, Green Chartreuse and Aromatic bitters.

The Great Napoleon 11.50

Earl Grey Tea infused Sipsmith gin, shaken with homemade cinnamon syrup, Elderflower cordial, Mandarin Napoleon, Lillet Blanc and freshly squeezed orange juice.

Mexicanero 11.00

Blackcurrant and Hibiscus Tea infused tequila, Camomile flowers, lime juice, Mandarin Napoleon, Cherry Brandy and pomegranate juice, hard shaken with homemade cinnamon syrup.

AROMATIC & HERBS

The first appearance in print of the world 'cock-tail' was in 1788, and in 1806 there appeared a definition : "a stimulating liquor, composed of spirits of any kind, sugar water and bitters – it is vulgarly called a bittered sling and is supposed to be an excellent electioneering potion."

Nasty Rail 11.25

An unusual marriage of Whyte & Mackay 13Yr old and Mandarin Napoleon, homemade Cardamom syrup with Aromatic bitters and Talisker 10 Yr old. Finish with homemade honey syrup.

Wuji jam 11.25

Wild Turkey, rose jam and Curacao, with a touch of lapsang souchong tea.

Sir Moo 11.75

Gin Mare, St-Germain liqueur, Lillet Blanc and lime juice shaken with Yellow Chartreuse and Dry Sherry.

Mr. Brown Tea 11.00

Sipsmith Gin stylishly combined with Orgeat, blackberry jam, Hibiscus Tea, lemon juice and rosemary.

Sunil Dance 11.00

Boudier Saffron gin, pear juice, lemon juice is shaken until cold with homemade saffron & cardamom syrup.

COQ D' ARGENT CREATION

Of course, you can drink cocktails like perfect ladies and gentlemen if you have a mind to (though the more you consume, the harder that will be), but please try our best creation of cocktails from the last 13 years

Coco Ferrand 11.25

Pierre Ferrand Ambre Cognac hard shaken with caramelised coconut cream, Koko Kanu liqueur and well balanced lime juice.

Porn Star Martini 11.75

Absolut Vanilla Vodka, Vanilla liqueur, Koko Kanu and passion fruit 2-ways shaken and strain into a chilled glass. Served with a Champagne shot on the side.

Jam Doughnut 11.00

Whyte & Mackay 13yr old, Grahams Port, homemade cinnamon syrup & lemon juice, hard shaken with blackberry jam.

Slumdog Millionaire 12.00

Homemade saffron syrup charged with Champagne and finished with saffron sprinkles.

Mandarin Chocolate 11.25

Hangar One Mandarin Blossom Vodka married with Mozart White Chocolate and Mandarin Napoleon. Absolutely delicious.

Slow Karlis 11.00

Sipsmith Sloe Gin shaken with caramelised Coconut cream, Orange Curacao, lime juice, fresh blackberries and pomegranate juice.

French Martini 11.00

Konik's Tail Vodka shaken with Chambord, pineapple juice, lemon juice, fresh raspberries and Apricot Brandy, finished with homemade honey syrup.

Boutique Negroni 11.00

Sipsmith gin, Yellow Chartreuse, Cynar gently stirred with Sloe Gin and finished with Campari.

SPRING ON THE ROOF

Spring is in the air and summer with warmer days. Here are some of our favourite cocktails full of fruit and refreshing flavours. Please enjoy.

43 Grandmothers 10.50

Babicka Vodka shaken with Liquor 43 and pomegranate juice well balanced with lime juice .

Rock & Rye 10.50

Rock & Rye Bourbon well balanced with fresh squeeze orange juice, Liquor 43 and finished with Angostura bitters.

Cucumber – Vanilla Bellini 10.00

Sette Vie Limoncello with home made vanilla syrup, fresh cucumber and Prosecco.

K.C. Collins 10.75

Knob Creek Bourbon with Sette Vie Ratafia, lemon juice, Angostura bitters and finished with Lemonade.

Amaro – Vanilla Martini 10.50

Sette Vie Amaro shaken with Smirnoff Black Vodka, Vanilla syrup and well balanced with fresh squeeze lemon juice.

Vine Flower 11.25

G' Vine Gin with Sette Vie Ratafia, fresh squeeze lemon juice, Orange curacao and pomegranate juice.

Pink Paradise 11.25

Edgerton Gin hard shaken with Passoa, fresh squeeze lime juice, pink grapefruit juice, grenadine, cranberry juice and touch with fresh basil leaves.

Cherry – Vanilla Bellini 10.75

Sette Vie Ratafia and home made vanilla syrup married with Prosecco.

MULES & PUNCHES

Long before the Martini, the V-shaped glass and the cocktail shaker, the drink of choice at society gatherings was punch and the punch bowl was the centre of activity at every party. The name derives from the Hindi word for five, 'panch', and refers to the five key ingredients: alcohol, citrus, sugar, water and spices.

Mule is slightly antiquated name for a historic mixed drink that involve ginger ale or ginger beer, citrus juice, and any of a number of base liquors. Vodka mule, also known as a Moscow mule, invented in Los Angeles, California and largely responsible for the popularity of Vodka in the United States from the 1940s through 1960s.

California Mule 11.50

Hangar one Mandarin Blossom Vodka well balanced with lime juice, homemade clove syrup and finished with Chase Blackcurrant liqueur.

Wild George 11.50

Wild Turkey 8 Yr Old, Absolut Vanilla, Passoa, white sugar, lemon juice, mint and Passion fruit puree all hard shaken and served on crushed ice.

Dark Punch 11.00

Plantation Original Dark, Koko Kanu, lime juice, Passion fruit and Pineapple juice shaken and finished with aromatic bitters.

Latin Twist 10.75

Pisco Aba married with passion fruit puree, homemade cardamom syrup, well balanced with lime juice and aromatic bitters.

BARTENDERS SUGGESTION BOX

Pink Goose Martini	11.75
Grey Goose Vodka, Dubonnet, Boudier crème de Banane and vanilla syrup	
Apple – Cucumber Martini	11.50
Hendrick's Gin, apple juice, cucumber, lemon juice and sugar syrup	
Deep Purple	11.75
Havana Club Anejo Especial 5 yr old, caramelised coconut cream, fresh blackberries, lime juice, Chambord and dash of Champagne	
Parker's Pink Cadillac	11.75
Belvedere Vodka with home made rhubarb puree, topped with lemonade	
Tommy's Margarita	11.25
Gran Centenario Anejo Tequila with Orange curacao, lime juice and Agave liquor.	
V.I.P. Fashion	14.00
Plantation XO Rum stirred to perfection with dark chocolate liquor and Mandarin Napoleon.	

