

Aloia

GIN

25ml / 50ml

BROKERS LONDON DRY £4.50 / £8.00
England 40%

PLYMOUTH £5.00 / £9.00
England 41.2%

HENDRICK'S £5.75 / £10.00
Scotland 41.4%

TANQUERAY 10 £6.75 / £8.50
England 47.9%

REDSMITH LONDON DRY £7.25 / £13.50
Nottingham, England 43%
England 40%

GIN MARE £7.50 / £13.00
Spain 42.7%

NIKKA COFFEY GRAIN £8.50 / £15.00
Japan 47%

MONKEY 47 £9.00 / £16.00
Germany 47%

FRUIT

WARNER'S ELDERFLOWER £6.50 / £12.00
England 40%

WARNER'S RHUBARB £7.00 / £12.50
England 40%

WHISKEY

25ml / 50ml

AMERICA BUFFALO TRACE £5.50 / £10.00
Kentucky 40%

EAGLE 10 YEAR £7.00 / £12.50
Kentucky 45%

SAZERAC £8.00 / £14.50
Kentucky 45%

SCOTLAND

JOHNNIE WALKER BLACK LABEL £6.00 / £11.00
Various 40%

LAPHROAIG 10 YEAR £5.50 / £10.00
Islay 40%

TALISKER 10 YEAR £8.00 / £14.50
Skye 45.8%

DALWHINNIE 15 YEAR £8.25 / £15.00
Highland 43%

BALVENIE 'DOUBLEWOOD' 12 YEAR OLD £8.50 / £15.50
Speyside 40%

OBAN 14 YEAR £15.00 / £26.00
West Highland 43%

IRELAND

JAMESON £4.25 / £7.50
Midleton 40%

JAPAN

NIKKA FROM THE BARREL £10.00 / £18.00
Yoichi/Miyagi Kyo 51.4%

TEQUILA | MEZCAL

25ml / 50ml

BATANGA BLANCO £4.50 / £8.00
Jalisco 38%

ESPOLON BLANCO £5.00 / £9.00
Los Altos 40%

ILLEGAL JOVEN MEZCAL £9.50 / £18.00
Oaxaca 40%

VODKA

25ml / 50ml

YBOROWA £4.00 / £7.00
Poland 37.5%

Reyka £5.75 / £10.50
Iceland 40%

GREY GOOSE £6.50 / £11.50
France 40%

FLAVOURED

ABSOLUT CITRON £4.00 / £7.00
Sweden 40%

STOLI VANILLA £4.00 / £7.00
Latvia 37.5%

ZUBROWKA BISON GRASS £4.50 / £8.00

RUM

25ml / 50ml

HAVANA 3 YEAR £4.00 / £7.00
Cuba 40%

GOSLINGS BLACK SEAL £4.50 / £8.00
Bermuda 40%

BACARDI RESERVA OCHO £4.75 / £8.50
Puerto Rico 40%

WRAY & NEPHEW OVERPROOF £4.75 / £8.50
Jamaica 63%

SAGATIBA CACHACA 'PURA' £4.00 / £7.00
Brazil 38%

DIPLOMATICO RESERVA £5.50 / £10.00
Venezuela 40%

FLAVOURED/SPICED

KOKO KANU £4.25 / £7.50
Jamaica 37.7%

KRAKEN £4.50 / £8.00
Trinidad & Tobago 40%

OLD J GOLD SPICED £4.75 / £8.50
British Virgin Islands 40%

LIQUEURS ETC

25ml / 50ml

LEJAY CRÈME DE CASSIS £2.50 / £4.50
France 20%

KAHLUA £3.00 / £4.50
Mexico 16%

LUXARDO LIMONCELLO £3.00 / £5.50
Italy

FRANGELICO £3.50 / £6.00
Italy 20%

SOUTHERN COMFORT £4.00 / £7.00
DISARONNO AMARETTO £4.00 / £7.00
Italy

LICOR 43 £4.25 / £7.50
Spain

CHAMBORD £4.25 / £7.50
France 16.5%

COINTREAU £4.50 / £8.00
France 40%

BAILEYS (50ml) £5.25
Ireland

BENEDICTINE DOM £5.50 / £10.00
France 40%

LUXARDO MARASCHINO £6.25 / £12.00
Italy

MANDARIN NAPOLEON £6.50 / £12.00
Belgium

CAMPARI £4.00 / £7.00
Italy 25%

APEROL (50ml) £6.00
Italy 11%

AMARO MONTENEGRO £4.50 / £8.00
Italy 23%

Alo^{ra}

HOUSE COCKTAILS

MUTINY £12.00

Bourbon, Coconut, Sherry & Chocolate Bitters

MANDORLA £11.00

Tequila Blanco, Basil, Almond, Lime & Aquafaba

SONNERAT £10.00

Gin, Lychee, Rose, Pink Peppercorn & Ginger

HORATIO £10.00

Vodka, Citrus, Black Tea Cucumber & Strawberry

TOCALORA £11.00

Aged Rum, Pineapple, Roasted Vanilla & Cardamon

THE WATSONIAN £12.00

Cognac, Fennel, Orange, Hazelnut, Lemon & Absinthe

BRANDY | EAUX DE VIE

25ml / 50ml

MARTELL VS £5.75 / £10.00

Cognac, France 40%

JANNEAU VSOP £7.50 / £13.50

ARMAGNAC

Armagnac, France 40%

REMY MARTIN VSOP £8.50 / £15.50

Cognac, France 40%

DRAUGHT

Half / Pint

ESTRELLA DAMM £3.00 / £6.00

4.6%

ROSA BLANCA £2.65 / £5.25

3.3%

COMPLOT SESSION IPA £3.15 / £6.25

4.3%

BOTTLES

300ML

ASAHI £5.25

DAURA DAMM £5.25

DAMM LIMON £5.25

FREE DAMM 0.0% £4.00

MAELOC DRY CIDER £5.25

CLASSICS

NEGRONI £12.00

Brokers Gin, Campari & Vermouth Rosso

OLD FASHIONED £12.00

Buffalo Trace, Angostura Bitters & Orange Twist

BLOODY MARY £10.00

Wyborowa Vodka, Tomato Juice, Worcestershire, Tabasco & Lemon Juice

MARGARITA £10.00

Batanga Tequila Blanco, Triple Sec, Lime Juice & Sugar Syrup

SINGAPORE SLING £11.00

Brokers Gin, Benedictine, Cherry Heering & Pineapple, Soda

ESPRESSO MARTINI £9.00

Wyborowa Vodka, Kahlua & Espresso

FRENCH 75 £12.50

Champagne, Gin & Lemon Juice

JUICES - PAGO

ORANGE £3.00 / £4.00

APPLE £3.00 / £4.00

PINEAPPLE £3.00 / £4.00

CRANBERRY £3.00 / £4.00

PEACH £3.00 / £4.00

TOMATO £3.00 / £4.00

SOFTS & MIXERS

Mixer / Bottle

ELDERFLOWER PRESSE £3.75

RASPBERRY & LEMONADE £3.75

GINGER BEER £3.75

COCA COLA £2.25 / £3.25

DIET COKE £2.25 / £3.00

LEMONADE £2.25 / £3.00

NATURAL INDIAN TONIC £2.25 / £3.25

NATURAL LIGHT TONIC £2.25 / £3.25

STILL WATER - 750ML £3.75

SPARKLING WATER - 750ML £3.75

HOT DRINKS

Mixer / Bottle

AMERICANO £3.50

LATTE £3.75

FLAT WHITE £3.75

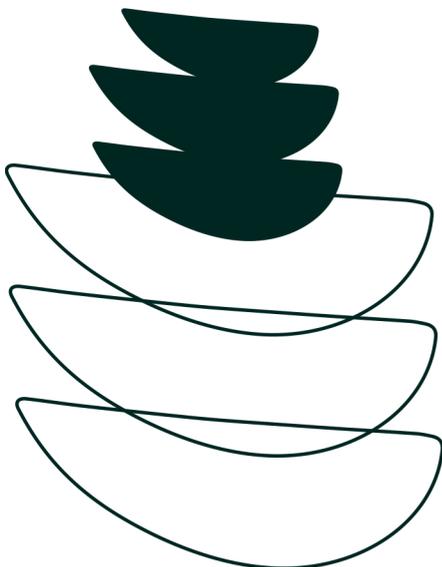
CAPPUCCINO £3.50

CORTADO £4.30

HOT CHOCOLATE £3.40

TEA £3.25

English Breakfast, Earl Grey, Green, Peppermint, Mixed Berry



HOUSE COCKTAILS

THE WATSONIAN 12.00

MARTELL VS COGNAC, HAZELNUT, ORANGE, FENNEL, LEMON JUICE, ABSINTHE

A MODERN TWIST ON THE CLASSIC SIDECAR WITH RICH, NUT & MARMALADE OVERTONES. COGNAC IS INFUSED WITH HAZELNUT OIL BEFORE BEING 'WASHED' OUT VIA FREEZING. WE MAKE AN 'OLEO-SACCHARUM USING SUGAR TO EXTRACT THE OILS FROM ORANGE PEEL, WHICH IS THEN INFUSED WITH TOASTED FENNEL SEEDS.

THESE ARE SHAKEN WITH LEMON JUICE AND SERVED STRAIGHT UP IN A GLASS MISTED WITH FLAMED ABSINTHE AND GARNISHED WITH A FERMENTED ORANGE TUILE.

TOCALORA 11.00

BACARDI OCHO ANOS, CHAR-GRILLED PINEAPPLE, CARDAMOM, DEMERARA, ROASTED VANILLA

A RICH, SHORT COCKTAIL WITH LUXURIOUS CARIBBEAN FLAVOURS. WE ROAST VANILLA AND INFUSE IT INTO AGED RUM, THEN CHAR-GRILL COMPRESSED PINEAPPLE OVER FLAMES TO CARAMELISE THE SUGARS. THIS IS THEN BLENDED WITH DEMERARA SUGAR & LACTIC ACID TO MAKE AN OPULENT CORDIAL, WHICH IS STIRRED DOWN WITH THE VANILLA RUM & A LITTLE CARDAMOM TINCTURE UNTIL CHILLED, THEN SERVED OVER ICE.

SUPALOMA 12.50

BATANGA BLANCO TEQUILA, PINK GRAPEFRUIT, CHAMPAGNE

A DECADENT TAKE ON ONE OF OUR FAVOURITE CLASSICS- THE PALOMA. WE MAKE AN OLEO-SACCHARUM FROM GRAPEFRUIT PEELS AND SUGAR, BEFORE ADDING GRAPEFRUIT JUICE AND CLARIFYING IT WITH MILK. THE RESULTING SHERBET IS STIRRED WITH BLANCO TEQUILA & CHAMPAGNE TO CREATE A TRULY ELEGANT TAKE ON THE REFRESHING CLASSIC.

THE FIELD MARSHAL 10.00

BACARDI CARTA BLANCA, CELERY, PINEAPPLE, MARLBOROUGH SAUVIGNON BLANC, LEMON, GRAPEFRUIT OILS

A TRULY REFRESHING COCKTAIL WITH BOTH TROPICAL AND VEGETAL FLAVOURS, SERVED STRAIGHT UP. THIS SIGNATURE COCKTAIL EARNED OUR BAR MANAGER A PLACE IN THE UK FINAL OF BACARDI LEGACY 2019, AND IS NAMED AFTER THE FIELD MARSHAL OF FRANCE'S ARMED FORCES, WHO AFTER BEING CAPTURED IN THE BATTLE OF BLENHEIM AND IMPRISONED IN NOTTINGHAM, BECAME THE FIRST PERSON TO CULTIVATE CELERY IN ENGLAND, AFTER FINDING IT GROWING WILD IN LENTON.

CHAMPAGNE COCKTAILS

FRENCH 75 12.50

BROKERS LONDON DRY GIN, LEMON, SUGAR, CHAMPAGNE

KIR ROYALE 12.00

CREME DE CASSIS, CHAMPAGNE

APEROL SPRITZ 11.00

APEROL APERITIVO, PROSECCO, SODA

BELLINI 6.50

PEACH NECTAR, PROSECCO

CLASSIC 12.50

MARTELL VS COGNAC, ANGOSTURA BITTERS, DEMERARA SUGAR, CHAMPAGNE

MIMOSA 6.50

ORANGE JUICE, PROSECCO

HUGO SPRITZ 10.00

ST. GERMAIN ELDERFLOWER LIQUEUR, PROSECCO, SODA

NON-ALCOHOLIC COCKTAILS

ORCHARD ROSE 5.00

ROSE, ELDERFLOWER, CUCUMBER, APPLE, LEMON

VIRGIN MOJITO 5.00

MINT, LIME, CASTER SUGAR, SODA

VIRGIN MARY 6.00

TOMATO, LEMON, SPICES (not suitable for vegetarians)



Alora

COCKTAILS

HOUSE COCKTAILS

HORATIO 10.00

WYBOROWA VODKA, ORANGE, CUCUMBER, STRAWBERRY, LEMON, BLACK TEA

WE DEHYDRATE THE SPARE ORANGES USED FOR GARNISH & COLD-COMPRESS THEM INTO VODKA. WE THEN USE SUGAR TO EXTRACT THE JUICE FROM STRAWBERRIES & CUCUMBERS TO FORM A 'SACCHARUM'. LEMON JUICE & STRONG BLACK TEA ARE ADDED BEFORE THE MIXTURE IS CLARIFIED USING THE ENGLISH 'MILK PUNCH' METHOD. A LONG REFRESHING COCKTAIL INSPIRED BY THE FLAVOURS FOUND IN A PIMMS CUP DURING THE BRITISH SUMMERTIME.

SONNERAT 10.00

BROKERS LONDON DRY GIN, ROSE, LYCHEE, PINK PEPPERCORN, GINGER

WE FIRST MAKE A CORDIAL USING DRIED ROSES AND LYCHEE JUICE. THIS IS STIRRED DOWN WITH GINGER BEER, PINK PEPPERCORN TINCTURE AND GIN TO CREATE A FLORAL, SPICY, LONG COCKTAIL WITH ITS INSPIRATION TAKEN FROM THE PROFILE OF THE GEWURZTRAMINER GRAPE.

MANDORLA 11.00

BATANGA TEQUILA BLANCO, ALMOND, BASIL, AGAVE NECTAR, GRAPEFRUIT, LIME, AQUAFABA

WE INFUSE ALMOND SYRUP WITH FRESH BASIL, BEFORE BLENDING IT WITH AGAVE NECTAR THAT HAS BEEN LACTO-FERMENTED WITH PINK GRAPEFRUIT. TEQUILA AND LIME FORM THE BASE OF THE COCKTAIL, WITH AQUAFABA LENDING A FOAMY, LIGHT TEXTURE. A SHORT, SHARP COCKTAIL WITH COMPLEX GRASSY & NUTTY FLAVOURS.

MUTINY 12.00

BUFFALO TRACE BOURBON, COCONUT, SHERRY BLEND, CHOCOLATE, COFFEE & BALSAMIC GASTRIQUE

BOURBON IS FIRST INFUSED WITH VIRGIN COCONUT OIL, BEFORE GETTING 'WASHED' OUT VIA FREEZING. WE BLEND A SWEET PEDRO XIMENEZ & DRY OLOROSO SHERRY TOGETHER AND ADD CHOCOLATE BITTERS AND A REDUCTION MADE FROM ESPRESSO, DEMERARA SUGAR AND BALSAMIC VINEGAR.

A SHORT, ROBUST 'AFTER DINNER' STYLE COCKTAIL WITH RICH INDULGENT NOTES OF CHOCOLATE, NUTS, COFFEE AND DRIED FRUITS.

CLASSIC COCKTAILS

COSMOPOLITAN 9.00

CITRON VODKA, COINTREAU, LIME, CRANBERRY, FLAMED ORANGE OILS

DAIQUIRI 9.00

3YR OLD RUM, SUGAR, LIME

SINGAPORE SLING 11.00

GIN, CHERRY BRANDY, COINTREAU, BENEDICTINE, ANGOSTURA BITTERS, GRENADINE, LIME, PINEAPPLE

ESPRESSO MARTINI 9.00

VODKA, KAHLUA, DEMERARA SUGAR, ESPRESSO

CAIPIRINHA 9.00

CACHACA, DEMERARA SUGAR, LIME

NEGRONI 12.00

GIN, CAMPARI, ROSSO VERMOUTH

BLOODY MARY 10.00

VODKA, TOMATO, LEMON, SPICES

OLD FASHIONED 12.00

BOURBON, DEMERARA SUGAR, ANGOSTURA BITTERS

CORPSE REVIVER No. 2 10.00

GIN, ORANGE CURACAO, LILLET BLANC, ABSINTHE, LEMON

FRENCH MARTINI 9.00

VODKA, CHAMBORD, PINEAPPLE

CLASSIC COCKTAILS

MARTINI 10.00

HOUSE GIN / VODKA & DRY VERMOUTH. SERVED WITH AN OLIVE OR LEMON TWIST

GIN BRAMBLE 10.00

GIN, LEMON, SUGAR, CREME DE MURE

AMARETTO / WHISKEY SOUR 10.00 / 12.00

BOURBON / AMARETTO, LEMON, SUGAR, AQUAFABA

WHITE RUSSIAN 10.00

VODKA, KAHLUA, CREAM

MOJITO 9.00

3YR OLD RUM, LIME, CASTER SUGAR, MINT

IRISH COFFEE 10.00

IRISH WHISKEY, COFFEE, DEMERARA SUGAR, CREAM, NUTMEG

MANHATTAN 13.00

RYE WHISKEY, ROSSO VERMOUTH, MARASCHINO, ANGOSTURA BITTERS

DARK 'N' STORMY 9.00

BLACK SEAL RUM, LIME, GINGER BEER

LONG ISLAND ICED TEA 10.00

VODKA, GIN, TEQUILA, RUM, CURACAO, LEMON, COCA COLA

MARGHARITA 10.00

TEQUILA, ORANGE CURACAO, AGAVE, LIME, SALT RIM