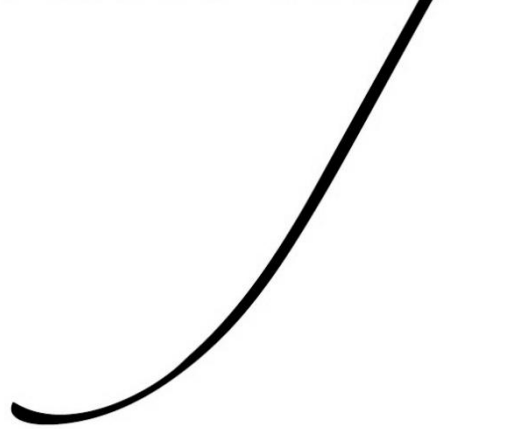


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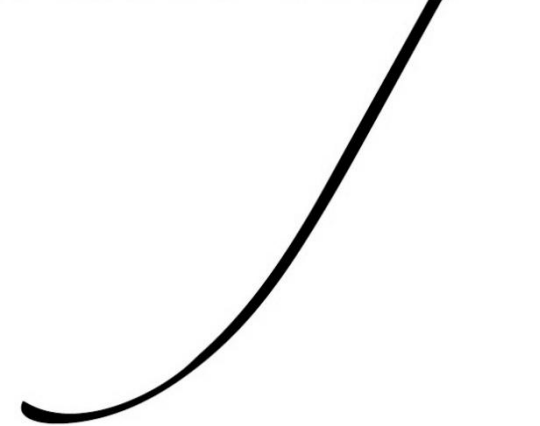
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL
ALL MEASURES ARE 50ML



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BAR FOOD

| | |
|---|---------------|
| PATTI SAMOSA (V) Served with Mint Sauce. | £ 8.00 |
| KURKURE ASPARAGUS (V) Tempura Asparagus with crushed spice and chilli garlic sauce. | £ 9.00 |
| PANEER TIKKA (V) Paneer spiced with carom and chilli served with mint sauce. | £ 9.00 |
| CHICKEN TIKKA ROLL Spiced chicken rolled in filo pastry with chilli sauce. | £10.00 |
| KALONJI JHEENGA Tiger prawn spiked with onion seed and spiced yoghurt. | £11.00 |
| TANDOORI LAMB CHOP Infused with black cardamom and smoked paprika. | £13.00 |
| MURGH TIKKA Chilli, lemon and fenugreek flavoured chicken tikka. | £ 9.50 |
| SEEKH KEBAB Minced lamb kebab with mint sauce. | £ 9.50 |
| SELECTION OF NAAN Choice of Minced lamb or spiced potato with cucumber raita. | £ 6.50 |
| MINT LEAF TASTING PLATTER FOR TWO Chef's selection of grilled kebabs. | £32.00 |

*(V) – Denotes vegetarian dishes

*Before you order your Food and Drink, please inform a member of staff if you have a food allergy or intolerance.

*Some dishes may contain traces of nuts and dairy – please ask your server

*Our Chicken and Lamb is Halal

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GIN COCKTAILS

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| MARTINEZ Often named the Father of the Martini, this is an old, old drink. Strong balanced drink that Manhattan or Negroni fans should try. With the combination of Old Tom gin, Vermouth, and Maraschino liqueur this drink is smooth and uplifting. | £ 11.50 |
| SINGAPORE SLING Created at Raffles Hotel by Ngiam Tong Boon. Because of its attractive colour it was considered to be lady's drink. Today this wonderful Gin cocktail mixed with Cherry Brandy, Contreau and pineapple juice is definitely a drink enjoyed by all. | £ 11.50 |
| AGED NEGRONI Concocted by Count Camillo Negroni in Florence, Italy, in 1919 by asking the bartender, Fosco Scarselli, to strengthen his favourite cocktail, the Americano, by adding Gin rather than the normal soda water to Vermouth and Campari. | £ 11.50 |
| LAST WORD The Last Word consists of Gin, green Chartreuse, Maraschino liqueur and fresh lime juice. It is a perfectly balanced cocktail: "A little sour, a little sweet, a little pungent." | £ 11.50 |
| AVIATION Created before Prohibition, this old school gin cocktail has a signature pale purple colour. An excellent combination of gin, Maraschino liqueur, lemon juice and Crème de Violet. | £ 11.50 |
| SUNSHINE AVENUE Take a stroll down the sunshine avenue in a company of sweet and gentle Brockamn's Gin and Campari Liqueur. You could never get lost... | £ 11.50 |
| HIDDEN GROVE Our wide selection of gins is what we are proud of...Bombay Sapphire is an example of gin at its best, with a perfect blend of Lemon Juice, Mint Leaves, Ginger Beer and a touch of Elderflower. | £ 11.50 |

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VODKA COCKTAILS

COSMOPOLITAN

£ 11.50

Vodka based cocktail that has become very popular with the ladies, especially since its appearance in the TV series "Sex and The City". The cosmo is a sweet tart combination of citrus and cranberry flavours that is an attractive pink colour when mixed and served properly.

MIRTO MARTINI

£ 11.50

This tart drink's main protagonist is our home made Mirto liqueur, made from Mirto berries from Sardinia. Our liquor is combined with vodka and dry vermouth. We recommend the drink after-dinner but it can be enjoyed at any time of the day.

SPICY MARY

£ 11.00

According to the legend, if you say "Bloody Mary" three times in front of the mirror, she will appear. We cannot guarantee that it will happen but with our secret recipe, you will certainly order it three more times.

MOSCOW MULE

£ 11.00

The Moscow Mule marries Vodka with ginger for a spicy kick. Lime adds a citrusy touch for a taste that will keep you coming back for more.

VANILLA FIG SOUR

£ 11.50

Originally it was a sweet and sour rum based cocktail. But by a fortunate mistake of our bartender who made the cocktail with Vanilla Vodka. We decided that this combination was definitely better than the previous one.

DEADLY BERRY

£ 11.50

If you like berries, this is a drink for you! Vodka based drink, shaken with Melon Liqueur, Crème De Mure, Berries and Passionfruit. It is perfect for all the seasons.

CHAMPAGNE BY THE GLASS

NV Jacquart, Brut Mosaique £ 12.50

NV Jacquart, Rose Mosaique £ 15.00

NON-ALCOHOLIC COCKTAILS

FRUIT CUP

£ 7.75

Fresh berries muddled with cranberry juice, lime juice and simple syrup served over crushed ice.

LASSI

£ 8.50

Classic Indian yoghurt drink, blended with ice. Choice of mango, sweet or salt.

APPLE MOJITO

£ 7.75

Apple juice muddled with fresh lime, simple syrup, and mint topped with ginger beer.

MINT LEAF LEMONADE

£ 7.75

Fresh ginger shaken with passion fruit, lemon juice and sugar with a dash of lemonade.

PEACH PASSION

£ 7.75

Peach and passion fruit puree, fresh lemon juice shaken with apple and pineapple juice.

ILLUSION

£ 7.75

Fresh raspberry, apple juice, lychee puree and fresh lemon juice shaken and served over ice.

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WINES BY THE GLASS

WHITE

| | | |
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| 2015 | Pinot Grigio Garganega, Via Nova – Italy | £ 7.00 |
| 2015 | Chenin Blanc, Groote Post – South Africa | £ 8.00 |
| 2013 | Viognier, Smoking Loon – USA | £ 9.00 |
| 2015 | Picpoul de Pinet, Roquemolliere – France | £ 9.25 |
| 2015 | Sauvignon Blanc, Yealands Estate – New Zealand | £ 9.50 |
| 2014 | PE Branco, Herdade Do Esporao – Portugal | £ 7.50 |

ROSÉ

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| 2015 | Comte de Provence Rosé, La Vidaubanaise - France | £ 7.75 |
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RED

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| 2014 | Cannonau di Sardegna, Picco Del Sole – Italy | £ 7.00 |
| 2014 | Cabernet Franc, Saumur 'La Cabriole' – France | £ 7.50 |
| 2014 | Merlot, Groote Post – South Africa | £ 8.00 |
| 2015 | Malbec, Humberto Canale Estate – Argentina | £ 9.50 |
| 2012 | Shiraz, The Stump Jump, d'Arenberg – Australia | £ 8.50 |
| 2012 | Chateau la Croix Romanie, Lalande – France | £13.50 |
| 2013 | Pinot Noir, The Crusher – USA | £9.50 |



RUM COCKTAILS

MAITAI

£ 11.00

"Maitai" is the Tahitian word for "good" and it's a perfect description for this cocktail. Mai Tai came to light in the 1944's by Victor Bergeron, one of the founders of the classic Tiki bar. This great drink deserves to feature the best rums you can get your hands on.

HEMINGWAY SPECIAL

£ 11.00

While he was staying in Cuba, Ernest Hemingway tried the Floridita Daiquiri, and said "That's good but I prefer it without sugar and double rum." The recipe was further modified; adding grapefruit juice and the Hemingway Special was born.

PORT ROYAL

£ 11.50

The mysterious tropical drink named after Port Royal, the Jamaican port that harbored pirates back in the golden age of piracy. Beware the elaborate combination of Jamaican rum, apple brandy, orange liquor, falernum, angostura bitter and ginger beer make this cocktail dangerously drinkable.

CANCHARA

£ 11.00

The father of the Daiquiri drunk by Cuban revolutionaries since the 19th century.

APRICOT SOUR

£ 11.00

Perfect balance of sweet and sour, with notes of caramel and apricot. Spiced rum, apricot liquor, lemon juice, sugar syrup and egg white.

RUM COFFEE MARTINI

£ 11.50

The classic Espresso Martini gains extra intensity from the rich, dark Caribbean flavour of Chairman's Reserve rum. With fresh-brewed espresso and coffee liqueur, it's deliciously indulgent.



WHISKEY COCKTAILS

OLD FASHIONED £ 12.00

As you might expect, we are often being asked which is our favourite cocktail. A drink that always deserves a high spot in our list is the Old Fashioned. It is the perfect drink to order if you want to test our bartender. So please, test us!

CHOCOLATE BOULEVARDIER £ 11.50

This cocktail shares two of its three ingredients with its famous cousin the "Negroni". Bourbon is the dominating component instead of gin. We have chosen to bring back to life this typical cocktail of the Prohibition era with a chocolate twist.

BOBBY BURNS £ 11.00

The drink was invented by famous Harry Craddock. In his book The Savoy cocktail book he calls this drink one of the very best whisky cocktail, a very fast mover on Saint Andrew's Day. The combination Scotch, herbal liqueur and sweet vermouth makes this drink unforgettable.

GAELIC SOUR £ 12.00

Excellent and refreshing combination of Islay Single Malt Laphroigh 10yo, Galliano liqueur and walnut bitters.

JAPANESE NEGRONI £ 11.50

A twist of the classic Negroni, the Japanese Negroni contains the strong and decisive flavours of Japanese whisky, combined with the sweetness of Italian liqueur. A sweet and bitter cocktail in a mix of Nikka Whisky, Aperol and Sweet Vermouth.

VIEUX CARRE £ 12.00

Pronounced Voo-Ka-Ray. Named after the French term for New Orleans's "The French Quarter and translates to "old square" This drink was invented in 1938 by Walter Bergeron, at the Monteleone Hotel in New Orleans combining bourbon, cognac, herbal liquor, sweet vermouth and bitters.



HOUSE SPIRITS

All Measures are 50ML

FINLANDIA VODKA

BOMBAY SAPPHIRE GIN

RUM BACARDI SUPERIOR

CHAIRMAN'S RESERVE RUM

BUFFALO TRACE BOURBON

MARTELL VS COGNAC

SAUZA HORNITOS TEQUILA

All £ 8.50

BEERS

All measures are 330ML

COBRA 5.0% ABV £ 5.95

COORS LIGHT 4.0% ABV £ 5.95

SHARP'S PILSNER 5.2% ABV £ 6.25

DOOM BAR 4.3% ABV £ 6.75

WOLF ROCK 4.8% ABV £ 6.75

COBRA 0% ABV £ 5.50

SOFTS

JUICES AND SOFTS £ 3.95

Orange, cranberry, pineapple, apple, tomato, coke, diet coke, lemonade, soda.

MINERAL WATER £ 4.50

Belu still or sparkling 75cl.



GIN AND TONIC LIST

- HENDRICKS** £ 12.50
Served with Cucumber
The beginning of Hendrick's Gin has multiple stories: from the distillery Malt Master finding the inspiration in the garden, to an American agency claiming to have created it all. The truth is, as always, somewhere in-between.
- OPHIR ORIENTAL SPICED** £ 12.00
Served with Red Chilli and Fresh Coriander
London Dry Gin, made with botanicals from along the traditional spice route that led back to the UK. Indonesian Cubeb berries, Indian black pepper and Moroccan coriander are all in the production of this gin.
- TANQUERAY 10** £ 12.50
Served with Grapefruit and Mints
Launched in 2000, Tanqueray No. TEN is an exceptionally smooth and fresh tasting gin. Its superior taste is the result of the combination of the ingredients. These include whole fruit botanicals, such as fresh white grapefruits from Florida, whole limes from Mexico along with juniper, coriander and chamomile.
- EDWANRD WARNERS** £ 11.50
Served with Lemon Wedge and Mints
From the 200th year in a barn on Falls Farm in the picturesque village Harrington, W.E. carefully and lovingly distill a range of fantastically smooth and aromatic gins using their farm's natural spring water, grain spirit and home-grown ingredients.
- G'VINE NOUAISON** £ 12.00
Serve with grapes
Nouaison means "setting", the beautiful metamorphosis stage from aromatic flower to luscious berry. G'Vine Nouaison is a sensual and silky grape base gin, unique and vibrant concentration of energy, intensity and spiciness. With its rich mouth feel and a solid character it is superb in gin tonic.



TEQUILA COCKTAILS

- MARGARITA** £ 11.00
Invented in 1938 by Carlos Herrera at his restaurant Rancho La Gloria for Marjorie King, who was allergic to many spirits, but not to tequila. Served in a coupette with salt rim, this easy to drink classic will freshen you up. Or knock you out.
- TOMMY'S MARGARITA** £ 11.00
In folk culture, Kaffir lime is believed to banish evil spirits and refresh individuals mental status. By combining this ingredient with the classic Margarita it will surely keep that "evil" hangover away. Or not.
- PATRON NEGRONI** £ 11.50
The classic aperitif, gets a tequila makeover. Swapping out Gin for Tequila. Tequila Negroni keeps the Campari and Vermouth, creating the beautifully balanced bite in this booze heavy drink.

COGNAC COCKTAILS

- BRANDY ALEXANDER** £ 11.00
John Lennon's favourite drink the Brandy Alexander consists of cognac, crème de cacao and double cream and ground Nutmeg. It became popular during the early 20th century. It is a variation of an earlier, gin-based cocktail called simply an Alexander.
- SIDECAR** £ 11.00
Invented by an American army captain at the end of World War I in the Ritz Hotel in Paris. The drink was named after the motorcycle sidecar that the captain had used.
- CLASSIC SAZERAC** £ 11.50
The official drink of New Orleans, the Sazerac is the world's first branded cocktail. Our Sazerac is the 1850 version which is made with Cognac Peycahud's bitter Absinth and a sugar cube.



MINT LEAF SPECIALS

CITY GIRL £ 12.00
An elegant Gin cocktail mixed with home-made Raspberry Cordial, Fresh Lemon Juice and Violette, topped with Prosecco. City Girls, this is the cocktail to start your night with!

BLOSSOM £ 12.00
Gin, Lanique Roses Liqueur and Violet in a magical combination, creating a delicate sweet and sour cocktail in a soft pink colour with notes of flowers. It makes your taste palate... blossom.

IN LOVE WITH COCO £ 12.00
This smooth and sour drink will prepare you for a long night out. Ciroc Coconut Vodka with Fresh Lemon Juice is shaken with Licor 43, Peychaud's Bitter and Fresh Pineapple Juice.

TENNESSEE BEE £ 11.00
Jack Daniels with a splash of Absinthe, a twist of Honey Syrup and the sweetness of Baileys makes us want to buzz...

CUBAN SPIRIT £ 11.50
A drink that will take you away from our beautiful but, not so sunny, London, and inspire you with Cuban Spirit. Perfectly balanced Cuban Rum based drink with Cointreau, Passion Fruit and Grenadine.

JOSEPHINE £ 12.00
This cocktail is a combination of excellent French products. A layered combination of ginger liquor, raspberry liquor, Champagne and Cognac. Served in a flute, creating a tall and elegant visual look.

WEDDING OF CHOCOLAT £ 11.50
A strong aperitif cocktail that has a sweet chocolate and pear taste. This cocktail has been created by taking inspiration from one of the most fascinating character of the Belle Epoque period, Rafael Chocolat.

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GIN AND TONIC LIST

STAR OF BOMBAY £ 12.50
Served with Orange Peel and Lemon Wedge
Star of Bombay gin is based on the same 8 botanicals used for its older sibling, Bombay Dry: juniper, coriander, lemon peel, orris, angelica, almonds, liquorice and cassia, with 2 new additional botanicals: dried bergamot & orange peel. Named after a 182-carat cabochon-cut violet-blue star sapphire from Sri Lanka.

GIN MARE £ 12.50
Served with Rosemary, Olives and Thyme
Gin Mare has long been the example of how to push the boundary of what a gin could taste like – with rosemary, thyme, olive, and basil included in the botanical line up – It's unusual, savoury but balanced.

MARTIN MILLER'S £ 12.00
Served with Strawberries and Black Peppers
The team at Martin Millers are truly the Da Vinci's of the gin world. This gin, both when it was in its early stages of development and now in its production, embodies the obsession surrounding gin at its the very best. It's made at Langley's Distillery in the Black Country, using traditional methods.

BROCKMAN'S PREMIUM £ 12.50
Served with Berries
Brockman's is like no other gins. More than in any other gin, the traditional notes are combined with refreshing influence of citrus and aromatic wild berry. This creates an intensely smooth gin with beautifully crafted taste that is sensual and daringly different.

G'VINE FLORAISON £ 12.00
Served with Green Apples
The floral flavours of the vine flower are dominant on the palate, but the gin finishes with a zesty mix of juniper and ginger. The fresh acidity of apple slices helps liven up G&T without overwhelming this floral gin with caustic citrus. Served with Elderflower Tonic which combines well with the grape.

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