

BIENVENIDOS | BEM-VINDO | いらっしゃいませ

WELCOME TO
**THE CHURCHILL BAR
& TERRACE**

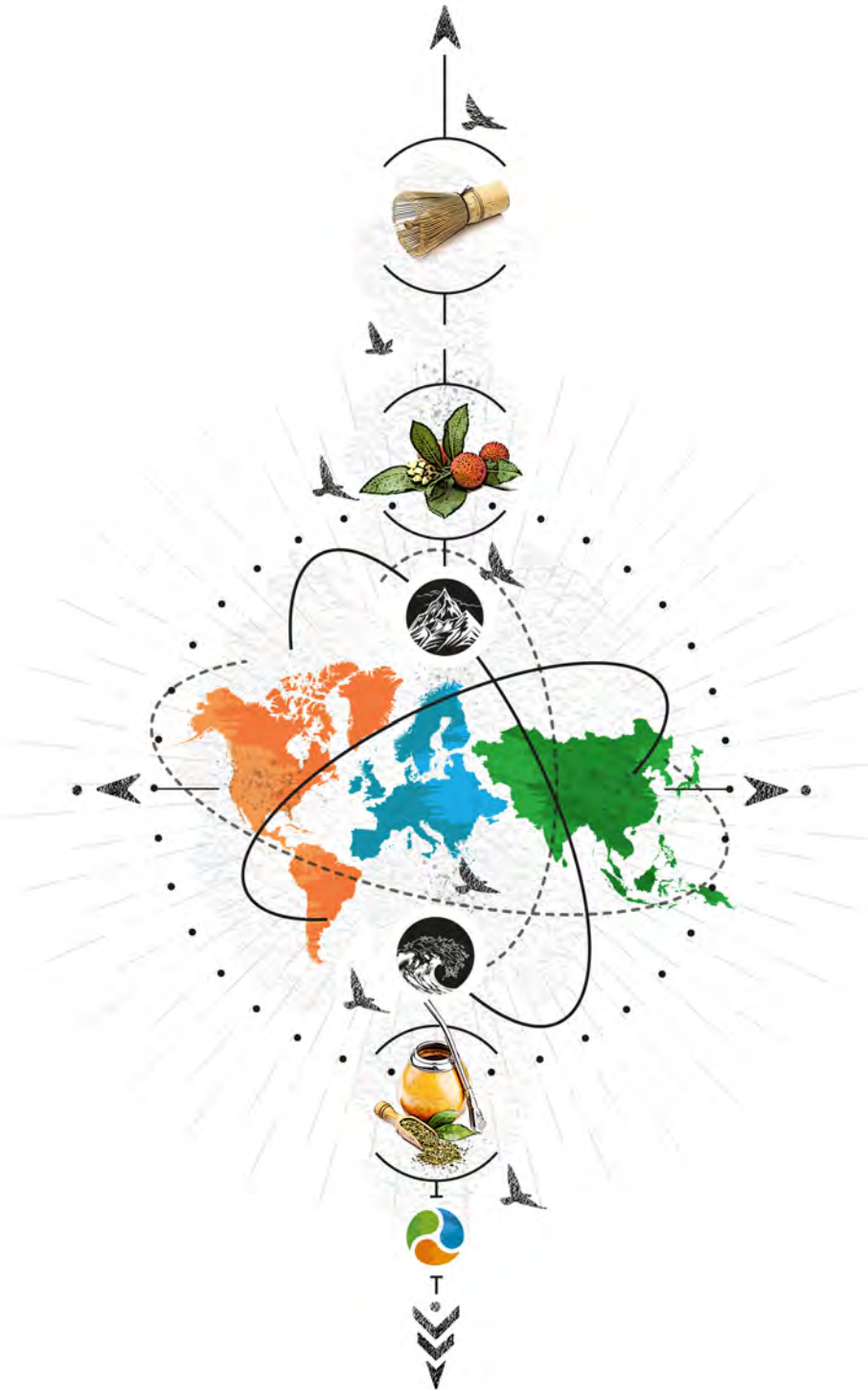
Embark on this thrilling and tasteful journey across the world with us, where we invite your senses to explore the numerous ingredients that Mother Nature has gifted us.

With an in-depth belief in the importance of sustainable craftsmanship in mixology and respect for nature, this outstanding signature menu presents a unique combination of culture alongside an appreciation for tradition and flavours.

Our Mixologists invite you to transverse continents with their bespoke cocktails while leading you through the rituals and ceremonies of preparing a quality drink, paying special attention to products and techniques.

Churchill

THE CHURCHILL BAR





GASTON
BAR MANAGER



VITOR
BAR TEAM LEADER



MITSUHIRO
HEAD MIXOLOGIST



INTRODUCTION

UNITY was born through a desire to connect our patrons with who and where we are from. By sharing how our backgrounds and history influence our craft, we offer our true authentic selves, the very best of us.

This signature cocktail menu is a UNITY of 3 continents - Americas, Europe and Asia.

We aspired to connect our roots, and the magical journey of UNITY started with long hours, which turned into days of brainstorming and developing this unique concept. We wanted to explore local flavours and home-grown produce and therefore spent time carefully selecting ingredients that highlight the traditions of our respective lands.

With a focus on matching unique tastes, flavours, and techniques, an authentic menu emerged, one that is designed to delight our guests with elegance and luxury.

We hope you enjoy our creations and learn a little about each of us through this journey.

BIENVENIDOS AL CONTINENTE AMERICANO

"It is said some lives are linked across time. Connected by an ancient calling that echoes through the ages. Destiny."

PRINCE OF PERSIA



Gaston loves two things - drinking Yerba Maté and working out in the gym. The Argentine-Italian is a cocktail lover and champion. Originally from Buenos Aires, Gaston lived in Dubai for 9 years before moving to London. He is talkative, innovative and enjoys cracking jokes.

His Philosophy - Be humble, help people and spread happiness.

MEXICA EMPIRE

When Gaston was about 22 years old, he was working in a very famous Game Bar named 'Aca-Bar' in Buenos Aires, where he developed the recipe for what he says is the "perfect lemonade", called "Limonada especial", which is a version of "Aguas Frescas" and the body of this cocktail.



CITRIC NOTE | SWEET & SOUR | SPICY TO TASTE

COPALLI BLANCO RUM

MEXICAN CORN LIQUEUR, 'LIMONADA ESPECIAL', CUCUMBER, ORGANIC AGAVE, MEXICAN GREEN CHILI LIQUEUR.

£ 19



ANDES

This cocktail brings to life the Andes style with a mix of the Caribbean. With a touch of Amaro, the banana rum and the Chicha Morada present a simple yet complex flavour profile - unique and extravagant.



GENEROUS | FRUITY TOFFEE PUDDING | EXOTIC

DISCARDED BANANA PEEL RUM

CHICHA MORADA AND AMARO.

£ 19

MOTHERLAND

Let's travel to South America's nature and culture - it's time to connect with the earth.



AROMATIC | EARTHY | RUSTIC

SCAPEGRACE VODKA

PINEAPPLE, JALAPEÑO,
SWEET POTATO, ORANGE BITTERS.

£ 19



UNITY

AMERICAS - EUROPE

Maté invites you to have a conversation if you are with someone or to reflect if you are alone.

Green represents nature. Here we introduce a little bit of bitterness with a hint of bergamot followed by a citrusy-sage flavour from the base spirit and a herbal note from Maté.

Yerba Maté - a liquid bug for your brain

BE MATÉ

"Maté is part of my daily life. It provides great company while I reflect on different topics and is healthy and tasty!"

GASTON

The idea was to create a synergy between Maté taste and European style and flavours.



FRAGRANT | GRASSY | BITTER

NORDES GIN

BERGAMOT LIQUEUR, BITTER BIANCO,
ORANGE YERBA MATÉ, PEPPERMINT PERFUME.

£ 19



BEM-VINDO AO CONTINENTE EUROPEU

"Insist, persist, and do not give up" ... I believe that opportunities do not happen, we create them.

VITOR



His Philosophy - Sustainability is about inspiring people to do better, to be better.

Growing up in an agricultural environment, Vitor is inspired by the land, the blessings of nature, and its heritage. Vitor loves to put some of his memories in the drinks he creates, sharing a bit of his life experience with his guests. Vitor doesn't want only to serve drinks; he strives to serve emotions...

MAMA MARIA

This cocktail is an ode to Vitor's mother's farming heritage, soil cultivation background, and Mediterranean origin.



SWEET & SOUR | SMOKY | UMAMI (VEGETABLE)

THE LAKES ONE FINE BLENDED WHISKY

HOMEMADE BELL PEPPER JUICE,
BEETROOT SHRUB, SWEET VERMOUTH.

£ 19



LE VIEUX-PORT

The Vieux-Port is the oldest port of La Rochelle and the historical heart of Charente-Maritime (Nouvelle-Aquitaine); it is where GODET Cognac is created



RICH | WELL-STRUCTURED | ROBUST

GODET N1 COGNAC

CAMPARI, DUBONNET,
CYNAR CHAMBORD.

£ 19

TOULOUSE

Keeping sustainability in mind, this cocktail is created using leftover Chicha Morada (from Andes cocktail), which has been repurposed and used as this cocktail's body instead of being discarded. The result is a cocktail that oozes floral and perfumy aromas.



PERFUMY | HARMONIOUS | STYLISH

COMTE DE GRASSE N44 GIN

VIOLET LIQUEUR, CHICHARITO, BAROLO CHINATTO,
LIME, BITTER ANGOSTURA.

£ 19



UNITY

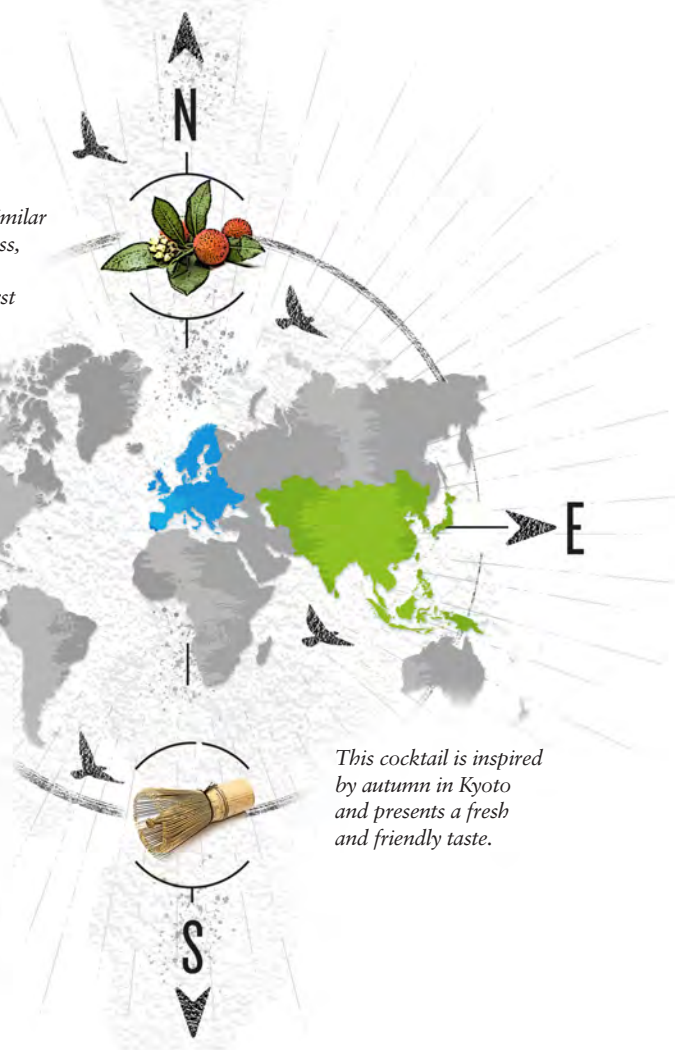
EUROPE - ASIA

Grapes, plums and rice, all bearing a similar fermentation process, come together and create a unique burst of flavours.

W ← → E

Alone we are strong, together we are stronger.

This cocktail is inspired by autumn in Kyoto and presents a fresh and friendly taste.



LONGITUDE 40°

Native from the North of Portugal, Vitor lived all his childhood in the South. Their main family tradition was making wine to enjoy together throughout the year.



VIBRANT | PLEASANT | PROVOCATIVE

DISCARDED CHARDONNAY VODKA

GINJO UMESHU, JUNMAI DAIGNJO SAKE, ELDERFLOWER LIQUEUR, FRESH GREEN GRAPES.

£ 19



アジア大陸へようこそ

Collaboration makes miracles. Accept other cultures, shake them into the glass, and create a new taste.

MITSUHIRO

Japan



China



India



Vietnam



Singapore



Born in Tokyo, Mitsuhiro is a three-time cocktail champion and a Master of Japanese Tea Ceremony. He is energetic, humble and totally adores cats.

His Philosophy
- Happy wife,
happy life.

IKIGAI

Ikigai is a Japanese concept that means your 'reason for being.' Ikigai inspires this cocktail and encourages positivity amongst the bar team.



MYSTERIOUS | LEAFY | MILLENNIAL

INVERROCHE VERDANT GIN

VERMOUTH DRY, BAMBOO WHITE TEA CORDIAL,
FRESH LEMON JUICE, ORGANIC MATCHA, FRESH SHISO.

£ 19



BINDI

*This is an energetic cocktail designed using masala.
Bindi is a decorative mark on the forehead, worn
majorly by Hindu women.*



VIGOROUS | SPICED | PERKY

DESI DARU ORIGINAL VODKA

ORGANIC MASALA SPICED CHAI, BITTER APRICOT LIQUEUR,
LEMONGRASS, TONIC WATER.

£ 19

FUSION+

*Here we wanted to bring a clear mix of ingredients
typically used in Asian countries such as Indonesia,
the Philippines, and Thailand.*



HERBAL | SHARP | TROPICAL

DESI DARU ALPHONSO MANGO VODKA

CORIANDER, KAFFIR LIME,
COCONUT WATER, CHILLI.

£ 19



UNITY

ASIA - AMERICAS



CHE KIZUNA

‘Che’ is how we refer to someone in Argentina; it’s like ‘mate’ in English. Kizuna means ‘bond’ in Japanese, and we chose both words to bring together both continents.

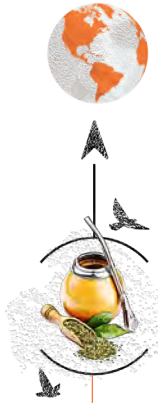


SMOKY | DISPARATE | OAKY

CARLOS I BRANDY DE JEREZ

ANCHO REYES RED, PEDRO JIMENEZ NECTAR, LAPSANG COCCHI AMERICANO, PEYCHAUD & NEW ORLEANS BITTERS, GRASSHOPPER & ONION SALT.

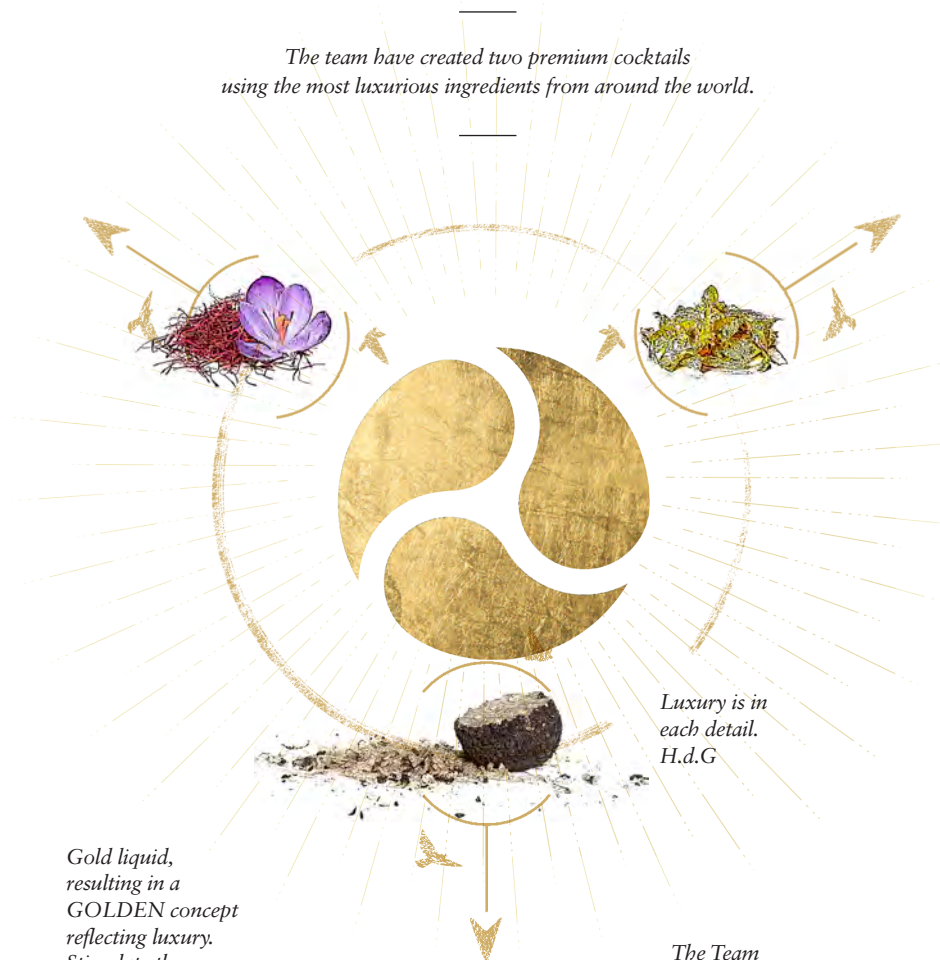
£ 19





THE PREMIUM COLLECTION

The team have created two premium cocktails using the most luxurious ingredients from around the world.



Gold liquid, resulting in a GOLDEN concept reflecting luxury. Stimulate the senses differently by adding a black truffle.

Luxury is in each detail.
H.d.G

The Team
Philosophy -
Elixir - Luxury
- Imperial
Extravagant.

ULTRA LUXE



VERDANT | ROMANTIC | DIVINE

GIN GOLD 999.9

BAMBOO SNOW WHITE TEA, NAPOLEON MANDARIN,
SAFFRON MANCINO, YELLOW CHARTREUSE.

£ 44

MAESTRA BERTHA



NUTTY | CAMEL | SAVOURY

CASA DRAGONES AÑEJO TEQUILA

PEDRO XIMENEZ, ANGOSTURA BITTER,
TOASTED PECAN BITTER, BLACK TRUFFLE PERFUME.

£ 44

MUCHAS GRACIAS | MUITO OBRIGADO | ありがとうございます

THANK YOU

*The experience of crafting this menu
has been stimulating to both our senses
and memories.*

*We hope that with every sip, you will
be transported to our heritage, where
you will connect with and discover the
diverse flavours of our craftsmanship.*

*This menu has been a creation of
ingenuity, authenticity, and passion, and
we hope you experience our journey
each time you raise a glass.*

*We want to thank our supportive team,
brand partners, and guests for playing
an essential role in this experience.*



THE CHURCHILL BAR TEAM

Churchill

THE CHURCHILL BAR