

warehouse

cocktails

From creating foraged hedgerow infusions to transforming squeezed oranges into sherbet, the Warehouse cocktail menu makes use of sustainable practices to produce cocktails that are innovative, imaginative and unexpected.

The Warehouse Gimlet £14

Tanqueray 10 or Seedlip Garden | Rock Samphire | Bergamot | Wild Fennel

Our take on the classic British aperitif using foraged sea herbs, which lend a savoury twist to this coastal inspired cocktail.

An Oyster Martini £14

Ketel One Vodka | Chalky Dry Vermouth | Oyster Leaves

Our vermouth is infused in house with oyster shells, giving this Vodka Martini a taste of the tides.

Cherry Blossom £14

Bulleit Bourbon | Cherry Blossom Kombucha | Kentish Raspberry EDV | Rose Champagne

Foraged Cherry blossom infuses our Kombucha, creating a delicate, floral and elegant drink, elevated with classy pink bubbles.

The Champagne Bride £14

Belvedere Vodka | Alexandra leaves Whey | Somerset Apples | Ruinart Champagne

A classic milk punch cocktail with vibrant vegetal notes from wild Alexandra leaves, tempered by an elegant, creamy like texture.

Rhubarb Blush £14

Portobello Gin | Forced Rhubarb | Campari | Belsazar Rose | Pink Grapefruit Bitters

The classic Negroni is given a twist of pink, using seasonal rhubarb to create a bold and fruity cocktail with a bitter edge.

Shades of Orange £14

Eminente Rum | Blood Orange | Hennessy VS | Saffron | Ruinart Champagne

Blood orange sherbet is enhanced with a touch of saffron, adding spice to this vibrant and refreshing Champagne cocktail.

Chequer Mate £14

Singleton Whisky | Preserved Wild Chequer berries | Marsala | Avallen Calvados

Foraged and preserved chequer berries uplifting the nuttiness of marsala with flavours of sour apples and liquorice.

Maritime Margarita £14

Casamigos Reposado or Everleaf Marine | Sea Buckthorn | Agave Nectar

We've taken the classic Margarita and infused it with the refreshing tang from Sea Buckthorn berries.

The New Fashion £20

Johnnie Walker Blue Label | White Truffle | Zacapa 23 | 30y Noe Pedro Ximenez Sherry

Old fashioned in style, modern in the making, aromatic white truffles from Italy, grounded with sherry's toffee sweetness.

Bar snacks £3

A Selection Of Pickles | Root Vegetable Wafers | Fermented Chilli Popcorn

If you have any allergies or require information on any allergens relating to dishes on our menu please ask a member of the team for more information. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.