

CHEF IN A GLASS - LAVISH - SCOTTISH



PERFECT, THREE CHERRIES



THE MACALLAN DOUBLE CASK 12YO
ANTICA FORMULA VERMOUTH
NOILLY PRAT DRY VERMOUTH
EVE LAB CHERRY BITTERS
LUXARDO MARASCHINO CHERRIES

Created by Chef Adam Handling - the inspiration behind his cocktail book (of the same name).

Add a signed copy of the book for £30 supp

The life cycle of a cherry.

We harvest the cherry blossom in Spring (from March-May) and we infuse it in Noilly Prat dry Vermouth. We then wait until the summertime to pick our cherries (between June and August). We remove the cherry stones, dehydrate them and infuse them in Antica Formula sweet Vermouth. Then onto that wonderful cherry itself, which we macerate in The Macallan Double Cask 12YO to create the most delicious cherry infused Whisky. This really is respecting that humble cherry.



Not all ingredients listed, Please advise your waiter of any allergies or intolerances. A discretionary 15% service charge will be added to your final bill.

EARTHY - BUTTERY - LOUD



THE TRUFFLE HUNTER



MICHTER'S SOUR MASH WHISKEY
BURNT FAITH BRANDY
FENNEL TOP DISTILLATE
ENGLISH TRUFFLE BUTTER
HOUSE BITTERS

Zak and his dogs - Stanley, the general and Freddie, the private in training, bring us the best truffles the UK has to offer.

We cook these English truffles in butter, wash the truffle butter through Brandy and leave to infuse. We then chill to -20°C, to filter out the butter, leaving incredible texture and flavour. We mix the infusion with distilled fennel tops, our house bitters and Whiskey.

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BITTERSWEET - FAMILIAR - PRE-THEATRE

SHOULD BE RED



ROKU GIN
COCCHI ROSA
LUXARDO BITTER BIANCO
EVE LAB ORANGE ESSENCE
HOMEMADE OAT MILK

How can most supermarket oat milks contain over 10 ingredients, when we make ours with just 2... Scottish organic oats and filtered water
Think Negroni, but clear - with a richer mouthfeel, brought to life by our orange peel essence.

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SEDUCTIVE - BOOZY - WHISTLE WETTER



COFFEE SLAYER



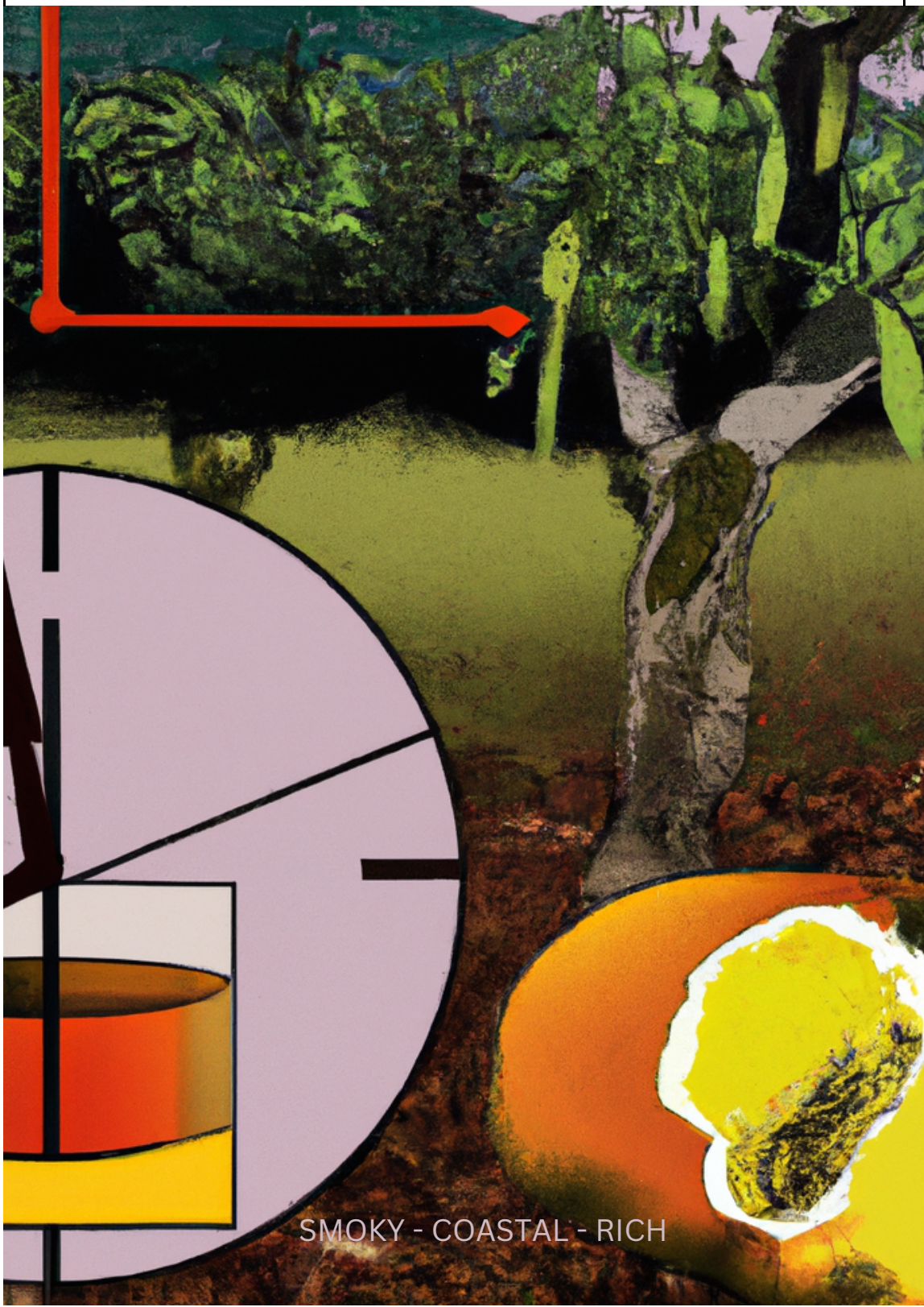
THE BALVENIE DOUBLEWOOD 12YO
DISCARDED CASCARA VERMOUTH
WASTE COFFEE & CACAO HUSK BITTERS
MR BLACK COFFEE LIQUEUR

Drinking an espresso is one of life's pleasures but you don't often think about the life of the coffee bean itself.

Having the cascara (the coffee shell) turned into a fruity Vermouth is only the start.

We use the spent coffee grounds and cacao husks from our restaurant to infuse into our waste bitters.

This drink is a coffee cocktail layered with all parts of that little coffee bean's journey.



SMOKY - COASTAL - RICH

ORCHARD CAMPFIRE



HIGHLAND PARK 12YO SINGLE MALT
AVALLEN CALVADOS
THE LOST EXPLORER ESPADIN MEZCAL
LACTO FERMENTED WHOLE APPLE
LAPSANG TEA TINCTURE

We grow our own crab apples in our pub, The Loch & the Tyne, Old Windsor.
Lacto-fermenting is a great way to preserve, as it brings out more floral notes from the apple juice.
We do just that and finish by seasoning with Cornish sea salt and Polgoon honey.