

Indulgent & Unapologetic.

This is the Three C's

EVE BAR

— EST 2017 —



Some things in life just belong together.

Caviar. Champagne. Cocktails.

*This is Eve Bar's love letter to
unapologetic indulgence.*

*The Three C's menu was built for the table
that orders another round just because the
night deserves it. For the person who says
yes to the caviar without hesitation. For the
moments that turn a good evening into one
you're still talking about weeks after.*

*This is indulgence without apology and we
wouldn't have it any other way.*

*So, go on. Order the bottle. Ask for the
extra tin. Work your way through the
cocktail list. We're not here to hold you
back, we're here to make sure every single
thing you order is worth it.*

*That's the promise of Eve Bar's
The Three C's.*

Adam Handling

Cocktails

Martinis



Gin Martini

Crisp / British / Fresh

Cygnets 22 Welsh Dry Gin •
Asterley Bros. Schofield's Dry Vermouth
Available Alcohol-Free

£17

Vodka Martini

Clean / Smooth / Elegant

Belvedere Organic Vodka •
Noilly Prat Dry Vermouth

£14

Dirty Tuxedo

Savoury / Dry / Complex

Hayman's London Dry Gin • Jack Rudy Cocktail Co. Olive
Brine • Fernando de Castilla Fino en Rama

£14

Vesper

Bold / Unctuous / Aromatic

Boatyard Double Gin • Sapling Regenerative Vodka •
Sipello Bittersweet Vermouth

£17

Saketini

Delicate / Umami / Citrus

Cambridge Distillery Japanese Gin •
Kay Junmai Daiginjo • Cocchi Americano

£18

Pickletini

Savoury / Sharp / Briny

Sapling Climate Positive Vodka •
Noilly Prat Dry Vermouth • Pickle Juice

£12

Martini & Caviar Flight

The perfect way to enjoy a selection
of our Martini menu.

Each one served miniature, ice cold and
paired with a spoon of Ahrelia caviar.

Pickletini • Imperial

Saketini • Oscietra

Dirty Tuxedo • Baerii

£90



A discretionary service charge of 10% will be added to your bill.
Please inform your server of any allergies or dietary requirements.
Full allergen information is available on request.

Cocktails

Signatures



Peachy

Refreshing / Fruity / Vibrant

Connie Glaze Vodka • Cider Brandy • Poached Peach •
Thyme • London Essence White Peach & Jasmine Soda
Available Alcohol-Free with Everleaf Mountain

£14

Mirage Paloma

Bright / Umami / Moreish

Cazcabel Blanco Tequila • Sahara Spirit •
Sipello Bittersweet Aperitif • Tomato • Paprika •
Pink Grapefruit • London Essence Soda
Available Alcohol-Free with Pentire Seaward

£16

British Pop

Playful / Sweet / Fragrant

Sapling Climate Positive Vodka • Gooseberry •
Pineapple • Woodruff
Available Alcohol-Free with Pentire Adrift

£14

Rhubarb Fool Daiquiri

Silky / Citrus / Floral

Vapoura Golden Rum Chapter 2 • Orange Liqueur •
Rhubarb • Fino 'En Rama' Sherry •
Chamomile • Lime

£16

Mint & Choc Chip Ramos

Minty / Opulent / Fresh

Two Drifters Pure White Rum • Dark Chocolate • Cream •
Devil's Botany Chocolate Absinthe Liqueur • Green Mint •
London Essence Soda

£14

Cream Tea Negroni

Fruity / Creamy / Summery

Tarquin's Cornish Dry Gin • Strawberry •
Asterley Bros. Estate Sweet Vermouth •
Clotted Cream • Sipello Bittersweet Aperitif

£15

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Cocktails

Signatures



Pink Lassi Colada

Tropical / Silken / Delicious

Sitara Botanical Spiced Rum • Pineapple •
Raspberry • Lime • Coconut Milk • Yoghurt

£14

Apricot Old Fashioned

Silky / Sweet / Strong

Michter's Sour Mash • Apricot •
Amaro Averna • Meadowsweet

£19

Spiced Melon Mezcalita

Spicy / Fruity / Smoky

Pensador Espadin Mezcal •
Cazcabel Blanco Tequila • Orange Liqueur •
Spiced Melon • Lime

£16

Elphaba's Potion

Aromatic / Peppery / Savoury

Palmarae Gin • Sapling Climate Positive Vodka •
Elderflower • Butterfly Pea • Horseradish •
Sugar Snap Pea • London Essence Riviera Tonic

£17

Supermalt

Chocolate / Malty / Umami

Glencadam 10yo Scotch • Shogun English Sake •
Roasted Barley Amazake • Muscovado

£14

Velvet Underground

Complex / Elegant / Earthy

Aureus Vita Fibonacci Dry Gin •
Beesou Bitter Honey Aperitif • Lemon •
Blueberry, Blackberry & Beetroot Distillate

£20

Perfect, Three Cherries

Manhattan / Timeless / Chef's Favourite

Macallan 12yo Sherry Cask Scotch •
Antica Formula Sweet Vermouth •
Noilly Prat Dry Vermouth • Maraschino Cherry

£18

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Cocktails

Classics

Eve Bar Edit



Twinkle

Floral / Elegant / Refined

Connie Glaze Vodka • Connie Glaze Elderflower Liqueur •
Lemon • Adam Handling English Sparkling

£12

Tom Collins

Crisp / Dry / Fresh

Sapling Climate Positive Gin
• Lemon • Sugar •
London Essence Soda Water

£15

Sazerac

Aromatic / Complex / Spiced

Fielden Rye Whisky • Burnt Faith Brandy •
Devil's Botany Absinthe Regalis • Bitters

£20

Right Hand

Velvety / Rich / Bittersweet

Two Drifters Signature Blend • Chocolate •
Asterley Bros. Estate Sweet Vermouth •
Sipello Bittersweet Aperitif

£22

Hanky Panky

Bitter / Elegant / Botanical

Cygnets 22 Welsh Gin •
Asterley Bros. London Fernet •
Asterley Bros. Estate Sweet Vermouth

£25

Champagne & Sparkling



The £100 Selection

With our recommended caviar pairing

Adam Handling Own Label Blanc de Blancs, Hampshire - NV
Imperial / Oscietra

A. Levasseur 'Rue de Sorbier' Brut Nature, Champagne - NV
Baerii / Imperial Gold

Exton Park Pinot Meunier Rosé, Hampshire - 2014
Imperial Gold / Kaluga

Folc English Sparkling Rosé, Kent - NV
Baerii/ Imperial Gold

Pertois-Moriset 'L'Assemblage' Brut, Champagne - NV
Imperial / Oscietra

Taittinger 'Prélude' Grands Crus, Champagne - NV
Beluga / Kaluga

The £200 Selection

With our recommended caviar pairing

Taittinger Comtes de Champagne, Blanc de Blancs,
Reims, Champagne - 2013
Beluga / Kaluga

Krug Grande Cuvée Brut, 173rd Edition, Champagne - NV
Beluga

The £300 Selection

With our recommended caviar pairing

Louis Roederer Cristal, Champagne - 2016
Imperial Gold / Oscietra

We always have some exciting
additional bottles waiting.

Ask your server for Frog's
full wine list.

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