

—
**NOT A
NORMAL
NIGHT**
—

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—
**MARVEL AT
EVERYTHING**
—

*Conjuring the flexibility and poise of a tomcat,
the contortionist's silhouette bends and twists*

*With a glimmer in the eye and the cheekiest of grins,
the acrobat's unwavering strength persists*

*Spinning effortlessly and defying gravity,
the crowd is breathless as the aerialist takes flight*

*Flowing to the rhythm and beat of the music,
the dancer casts shapes in the frantic moonlight*

Zeus

Bulldog gin with London Essence pomelo & pink pepper tonic infused with lavender tea and served with a lemon peel.

Poseidon

O'ndina gin with Franklin rosemary & black olive tonic and infused with a blend of Mediterranean citrus fruits. Garnished with rosemary and olives.

Ares

Whitley Neil Parma violet gin with Schweppes salty lemon tonic. Infused with a blend of Mediterranean citrus fruits and served with a flower and lemon peel.

Hades

Sacred gin with Fever-Tree elderflower tonic infused with lotus and rose. Served with cardamom, juniper and a lemon peel.

Hermes

Martin Millers gin with Schweppes salty lemon tonic infused with a blend of spices and served with juniper and liquorice.

Aphrodite

Hendricks gin with Fever-Tree elderflower tonic infused with a blend of Mediterranean citrus fruits, garnished with a rose petal and served with cucumber.

Athena

Portobello gin with London Essence grapefruit & rosemary gin and infused with a blend of spices. Garnished with juniper and dried strawberry.

Apollo

Beefeater 24 gin with London Essence pomelo & pink pepper tonic infused with a blend of spices. Garnished with lotus tea leaves and dried orange.

Nemesis

Whitley Neil blood orange gin with Franklin Sicilian lemon tonic and infused with lotus and rose. Garnished with dried orange and grapefruit.

Artemis

Roku gin with Fever-Tree elderflower tonic infused with lavender tea. Served with lotus tea leaves and dried lemon.

COCKTAILS

- Golden Dahlia** 12.00
Hendrick's gin, apricot liqueur, orange juice, lemon juice, egg white and vanilla syrup. Shaken, double strained and served with a golden cherry.
- Banana Iced Tea** 12.00
Glenfiddich 12 Yr old, banana liqueur, falernum liqueur, lime juice, goji berry & pomegranate tea. Shaken, double strained and topped with Coco-cola foam.
- Ringmaster's Special** 15.00
Sailor Jerry spiced rum, Amaretto Disaronno, passionfruit puree, passionfruit syrup with goji berry & rose tea. Shaken, double strained and served over crushed ice.
- Yuzu Martini** 12.00
Beefeater gin, yuzushu liqueur and a dash of Lillet Blanc. Stirred, strained and served with a lemon peel.
- Baby Baby** 12.00
Russian Standard vodka, Baileys liqueur, bubblegum syrup and lemon juice. Shaken over ice and topped with bubblegum foam.
- Love Blossoms** 15.00
Belvedere vodka, Yuzushu, lavender syrup, lemon juice and egg white. Shaken over ice and double strained.
- Jamaican Me Crazy** 12.00
Appleton rum, coconut syrup, lime juice and coconut puree. Shaken, double strained and served with a coconut cherry.
- Bloody Matsuko** 12.00
Yamato Shizuku Junmai, tomato juice, lemon juice and homemade Circus Bloody Mary mix. Rolled and served with a cherry tomato and shisho leaf.
- Mr Dufftown** 15.00
Glenfiddich 15 Yr old, orange syrup, cherry syrup, lemon juice. Served on ice with a caramelised orange peel.
- Highwire** 12.00
Beefeater gin, Edinburgh rhubarb & ginger liqueur, apple juice, lemon juice, grenadine syrup and goosberry compote. Shaken and double strained.

COCKTAILS

- Death Defying** 12.00
Verde Momento Mezcal, Yuzushu, lime juice and ginger & cardamon syrup. Shaken and double strained.
- Willy Wonka's Secret** 12.00
Monkey Shoulder blended scotch, cherry liqueur, Mozart dark chocolate liqueur, Circus chocolate cream, vanilla syrup and a pinch of sea salt. Shaken and served with a marshmallow.
- Séduisant** 15.00
Lotus & rose tea topped up with Veuve Clicquot Yellow Label champagne and served with a rose petal.
- Sambadrome** 12.00
Abelha Cachaca, Frangelico, apple juice, lemon juice and cinnamon syrup. Shaken over ice, strained and served with mint and lime.
- Chileans Flip** 12.00
Waqar Pisco, cherry liqueur and Averna. Shaken, double strained and dusted with cinnamon powder.
- Corazón De Jalisco** 12.00
el Jimador tequila, falernum liqueur, cacao liqueur, pineapple juice, lemon juice and marzipan syrup. Shaken, double strained and served with a banana leaf
- Exhibitionist** 15.00
Hennessy VS cognac, peach bitters, lime juice, vanilla syrup and grenadine syrup. Shaken, double strained and topped with chamomile foam.
- Northern Wisper** 12.00
Reyka vodka, Edinburgh rhubarb liqueur, yellow chartreuse, apple juice, lime juice and cinnamon. Shaken and double strained.
- Oriental Negron-ish** 12.00
Bulldog gin, Campari and oriental spice tea. Aged in a wooden casket, stirred over ice and served with grapefruit.
- El Chino Latino** 15.00
Herradura Plata tequila, lime juice, Thai basil syrup and egg white. Shaken over ice, double strained and served with lime.

SHARING COCKTAILS

- Tumbling Teapot** (*Serves 2*) **25.00**
Plantation 3 Stars rum, Wray & Nephew, Drambuie liqueur, rooibos orange & chocolate tea, lemon juice and cinnamon syrup. Shaken, double strained and served in a teapot.
- Fire Breather's Poison** (*Serves 2*) **25.00**
Russian Standard vodka, Ginkobai Umeshu, Edinburgh plumb & vanilla liqueur, cranberry juice, lemon juice and grenadine syrup.
- Fortune Teller** (*Serves 4*) **40.00**
Hennessy VS cognac, Chambord liqueur, grenadine syrup, ginger syrup, lime juice and lychee juice. Shaken, served over ice in a fishbowl.
- Dark Punk** (*Serves 4*) **40.00**
Belvedere vodka, Crème de Mure, goji berry & pomegranate tea, lemon juice and sugar syrup. Shaken and topped with Coca-Cola foam in a skull glass.
- The Globe** (*Serves 4*) **40.00**
Glenmorangie, Crème de cassis, sweet vermouth, cranberry juice and lemon juice. Shaken over ice and served in a fishbowl.
- Jag-llers** (*Serves 6*) **60.00**
Hendrick's gin, Violette liqueur, lychee juice and lemon juice. Shaken over ice and topped with lemonade.
- Eros** (*Serves 15-20*) **185.00**
Belvedere vodka, lotus & rose tea, cranberry juice, lemon juice and grenadine syrup.
- Philia** (*Serves 15-20*) **185.00**
Monkey Shoulder blended scotch, marzipan tea, apple juice, and sugar syrup.
- Agape** (*Serves 15-20*) **185.00**
Hendrick's gin, lavender tea, lychee juice and lemon juice.
- Storge** (*Serves 15-20*) **185.00**
Herradura Plata tequila, roobios orange & chocolate tea, orange juice, lime juice and agave syrup.

Secral

Lavender tea, lychee juice, lemon juice and egg white. Shaken over ice and double strained.

Third Eye

Marzipan tea, cranberry juice, lime juice and red grapes. Served over crushed ice

Roots

Lotus & rose tea, pineapple juice, lemon juice and coconut syrup. Shaken and served with a banana leaf.

Solar Plexus

Goji berry & pomegranate tea, lemon juice and sugar syrup. Shaken, topped with Coca-Cola foam and sprinkled with unicorn dust.

| CHAMPAGNES | <i>125ml</i> | <i>Bottle</i> |
|--|--------------|---------------|
| Moët & Chandon Brut Imperial | 15.00 | 90.00 |
| Veuve Clicquot Yellow Label | 19.00 | 110.00 |
| Veuve Clicquot Rich | | 130.00 |
| Veuve Clicquot Rosé NV | | 140.00 |
| Veuve Clicquot Extra Brut Extra Old | | 160.00 |
| Veuve Clicquot Vintage Brut 2008 | | 200.00 |
| Bollinger Special Cuvée NV | | 150.00 |
| Ruinart Blanc de Blanc | | 180.00 |
| Ruinart Rose | | 190.00 |
| Dom Perignon Vintage | | 400.00 |

| PROSECCO | <i>125ml</i> | <i>Bottle</i> |
|-----------------|--------------|---------------|
|-----------------|--------------|---------------|

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|-----------------------------|--------------|--------------|
| Vaporetto Extra Seco | 10.00 | 45.00 |
|-----------------------------|--------------|--------------|

| BEERS | | <i>Bottle</i> |
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|--------------|--|---------------|

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|-------------------------------------|--|-------------|
| Amstel <i>Netherlands</i> | | 5.00 |
|-------------------------------------|--|-------------|

| | | |
|--------------------------------------|--|-------------|
| Curious IPA <i>England</i> | | 5.00 |
|--------------------------------------|--|-------------|

| ROSÉ WINE | <i>150ml</i> | <i>Bottle</i> |
|------------------|--------------|---------------|
|------------------|--------------|---------------|

| | | |
|--|-------------|--------------|
| Finca Valero Rosado <i>Granacha, Spain</i> | 7.50 | 29.00 |
|--|-------------|--------------|

| | | |
|--|-------------|--------------|
| Il Conto Vecchio Pinot Grigio Blush <i>Veneto, Italy</i> | 8.00 | 33.00 |
|--|-------------|--------------|

WHITE WINES150ml *Bottle***— Fresh, Light, Fruity —**

| | | |
|---|-------------|--------------|
| Finca Valero Blanco <i>Macabeo, Spain</i> | 7.50 | 29.00 |
| Cantine Minini Pinot Grigio <i>Veneto, Italy</i> | 8.00 | 35.00 |
| Domaine Les Ronces <i>Picpoul De Pinet, France</i> | | 34.00 |
| Riesling Romisce Kapelle 2017 <i>Mosel, Germany</i> | | 48.00 |

— Aromatic, Floral, Textured —

| | | |
|---|-------------|--------------|
| Terres Cortal Sauvignon Blanc <i>Pays d'Oc, France</i> | 8.00 | 35.00 |
| Chateau Pesquie 974 Viognier <i>Rhone, France</i> | | 36.00 |
| Satellite Sauvignon Blanc <i>Marlborough, New Zealand</i> | | 45.00 |
| Grunier Veltliner <i>Burgenland, Austria</i> | | 46.00 |
| Jean Biecher Gewurztraminer <i>Alsace, France</i> | | 48.00 |
| Henry Natter Sancerre 2017 <i>Sancerre, France</i> | | 65.00 |

— Rich, Round, Toasty —

| | | |
|--|-------------|--------------|
| Brownstone Chardonnay <i>California, USA</i> | 8.50 | 37.00 |
| Stellenrust Chenin Blanc <i>Stellenbosch, South Africa</i> | | 40.00 |
| Xanadu Chardonnay <i>Margaret River, Western Australia</i> | | 43.00 |
| Gilbert Picq Chablis 2017 <i>Chablis, France</i> | | 70.00 |
| Pouilly-Fuisse Sur La Roche 2015 <i>Pouilly-Fuisse, France</i> | | 90.00 |

RED WINES150ml *Bottle***— Soft, Fruity, Juicy —**

| | | |
|--|-------------|--------------|
| Finca Valero Tinto <i>Tempranillo, Spain</i> | 7.50 | 29.00 |
| Corvina Merlot <i>Italy</i> | 8.00 | 35.00 |
| Terre di Giumara Frappato <i>Sicily, Italy</i> | | 32.00 |
| Grace Bridge Pinot Noir <i>USA</i> | | 45.00 |
| Villa Belvedere Amarone 2013 <i>Italy</i> | | 55.00 |

— Smooth, Textured, Spicy, Silky —

| | | |
|---|-------------|--------------|
| Siete Soles Cabernet Sauvignon <i>Central Valley, Chile</i> | 8.00 | 36.00 |
| Motta del Lupo <i>Puglia, Italy</i> | | 42.00 |
| Billi Billi Shiraz <i>Grampians, Australia</i> | | 40.00 |
| Cuvée Léon Cotes du Rhone <i>Rhone Valley, France</i> | | 43.00 |
| Crianza Rioja Reserva 2012 <i>Rioja, Spain</i> | | 60.00 |

— Big, Bold, Full, Intense —

| | | |
|--|-------------|--------------|
| Brownstone Zinfandel <i>California, USA</i> | | 37.00 |
| Tilia Malbec <i>Mendoza, Argentina</i> | 8.50 | 40.00 |
| Chateau Civrac Element 2010 <i>Bordeaux, France</i> | | 47.00 |
| Journey's End Cabernet Sauvignon <i>Stellenbosch, South Africa</i> | | 58.00 |
| Angelo Veglio Barolo 2014 <i>Piedmont, Italy</i> | | 75.00 |

SAKE

Sake is brewed from short grain rice, koji and water under strict supervision of a sake brewmaster. Rice is to sake what grapes are to wine and it offers a wide variety of tastes just like wine. Through its fermentation process, a depth of flavour called 'Unami' is achieved making sake a food friendly drink, enhancing the flavours of dishes it accompanies.

It has a much lower acidity than wine and contains no additives such as sulphites. There are approximately 2700 breweries all over Japan, with each brewery using different sake-brewing methods. Sake is divided into different categories according to the amount the rice has been polished, brewing style and production

Glossary

Junmai

Meaning 'pure rice', a Junmai sake is made using only rice and water producing a full bodied and slightly acidic sake. It goes well with a wide variety of food.

Nigori

A style where the sake is filtered through a wide mesh leaving fine rice particles behind. Results in a milky colour, gritty texture and sweet sake with strong flavours of rice, koji and yeast. Best shaken!

Honjozo

A premium sake; the grain of rice is polished to less than 70% of its original size. Dry and smooth, usually light, fragrant and crisp.

Ginjo

A premium sake; the grain of rice is polished to 60% or less of its original size. Fruity and fragrant with a delicate flavour.

Dai-ginjo

The pinnacle of sake where the grain of rice is polished down to 50% or less of its original size. Delicate and sophisticated flavours with an array of spicy, fruity and floral fragrances.

Ume-shu

A fruit sake infused with the unique Japanese ume "plums". Typically sweeter than traditional sake. A fantastic alternative to dessert wine.

SAKE

Choryo Sawasawa - Sparkling Junmai Nigori

Well balanced acidity and sweetness of tropical fruit flavours.

250ml bottle (serves 2) 15.00

Uragasanryu Koka - Honjozo namazume

Clean and light with hints of pear. Fresh and fruity.

100ml serving 7.00 / 750ml bottle 45.00

Hakutsuru Sayuri - Junmai Nigori

Fruity on the nose but light, smooth, full bodied and balanced making this ideal for spicy or full flavoured dishes. Sweet and fruity.

300ml bottle (serves 2) 20.00

Akita Yamatoshizuku - Junmai

With marzipan, nuts and koji on the nose - this is a fruity but elegant sake with minerality and soft edges.

720ml bottle 45.00

Gassan no Yuki - Junmai Ginjo

Starting with initial notes of strawberries, this sake transforms into an earthy savouriness on the palate. Smooth and fragrant.

300ml bottle (serves 2) 15.00

Tamanohikari - Junmai Dai-ginjo

With aromas of banana and honey, this is a refined, smooth and an easy drinking sake perfect for medium spices and seafood. Rich and mature.

300ml bottle (serves 2) 28.00

Oku-Echizen Ginkobai - Ume-shu

This umeshu offers a light harmony between sweet and sour. Light on the nose and easy drinking. Sweet and elegant.

100ml serving 6.50 / 750ml bottle 42.50

Nakajima Shiroku Yuzushu - Junmai base

Lemon meringue in a bottle! Contains the juice of more than 15 yuzu fruits, this citrus based sake is great with ginger and coconut flavour desserts. Sweet yet tart.

25ml serving 4.50 / 50ml serving 8.00

PACKAGES

| | |
|---|------------------------|
| <p>— AMBER — <i>Recommened for groups of 8-10 guests</i></p> <p>1 x Bottle of House Spirit 10 x Mixers 10 x Bottles of Beer</p> | <p>150.00</p> |
| <p>— AMETHYST — <i>Recommened for groups of 8-15 guests</i></p> <p>1 x Bottle of House Spirit 10 x Mixers 2 x Bottles of Prosecco 15 x Bottles of Beer</p> | <p>250.00</p> |
| <p>— SAPPHIRE — <i>Recommened for groups of 8-15 guests</i></p> <p>1 x Bottle of Premium Spirits 10 x Mixers 2 x Bottles of Prosecco 15 x Bottles of Beer</p> | <p>280.00</p> |
| <p>— RUBY — <i>Recommened for groups of 15-30 guests</i></p> <p>3 x Bottles of House Spirits 30 x Mixers 30 x Bottles of Beer</p> | <p>450.00</p> |
| <p>— EMERALD — <i>Recommened for groups of 15-30 guests</i></p> <p>3 x Bottles of Premium Spirits 30 x Mixers 5 x Bottles of Prosecco 50 x Bottles of Beer</p> | <p>800.00</p> |
| <p>— DIAMOND — <i>Recommened for groups of 30-60 guests</i></p> <p>8 x Bottles of House Spirits 60 x Mixers 6 x Bottles of Prosecco 60 x Bottles of Beer</p> | <p>1,400.00</p> |

SPIRITS

HOUSE SPIRITS

Russian Standard

Beefeater

Sailor Jerry's Spiced

Havana Club 3yr Old

El Jimador Blanco

Monkey Shoulder

PREMIUM SPIRITS

Reyka Icelandic Vodka

Belvedere

Hendrick's

Bombay Sapphire

Portobello Road Gin

Bacardi 8yr Old

Havana Club 7yr Old

Patron XO Coffee

Herradura Blanco

Herradura Reposado

Glenfiddich 12yr Old

Johnny Walker Black Label

SPIRITS

Bottle prices include a selection of your preferred softs and juices.

| VODKA | <i>50ml</i> | <i>Bottle</i> |
|---------------------------|-------------|---------------|
| Russian Standard | 9.00 | 115.00 |
| Russian Standard Platinum | 10.00 | |
| Belvedere | 10.00 | 135.00 |
| Belvedere Smogory Forest | 11.00 | 170.00 |
| Reyka Icelandic Vodka | 10.00 | 130.00 |
| Chase | 10.50 | |
| Grey Goose | 11.00 | |
| Ketel one | 10.00 | |
| Sipsmith | 11.00 | |
| Sipsmith Damson | 10.00 | |
| Zubrowka Bison Grass | 10.00 | |

| GIN | <i>50ml</i> | <i>Bottle</i> |
|-------------------------------|-------------|---------------|
| Beefeater | 9.00 | 115.00 |
| Beefeater 24 | 10.00 | |
| Hendrick's | 10.50 | 130.00 |
| Hendrick's Midsummer Solstice | 12.00 | |
| Bombay Sapphire | 10.00 | |
| Jensen's Old Tom Gin | 10.00 | |
| Miller's Westbourne Strength | 10.50 | |
| Monkey 47 | 11.00 | |
| Oxley Gin | 11.00 | |

| GIN | <i>50ml</i> | <i>Bottle</i> |
|----------------------------------|--------------|---------------|
| Plymouth Dry Gin | 10.00 | |
| Plymouth Navy Strength | 10.50 | |
| Plymouth Sloe Gin | 10.00 | |
| Portobello Road Gin | 10.00 | |
| Sipsmith London Dry Gin | 10.00 | |
| Star Of Bombay | 10.50 | 145.00 |
| Tanqueray 10 | 10.50 | 170.00 |
| Aviation | 12.00 | |
| Bulldog | 11.00 | |
| Ki No Bi | 15.00 | |
| Martin Millers | 10.50 | |
| O'ndina | 12.00 | |
| Roku | 11.00 | |
| Sacred | 11.00 | |
| St George | 12.00 | |
| Whitley Neil Parma Violet | 10.00 | |
| Whitley Neil Blood Orange | 10.00 | |

| RUM | 50ml | Bottle |
|-----------------------------|-------|--------|
| Angostura 1919 | 10.00 | |
| Appleton V/X | 10.00 | |
| Appleton 12yr Old | 10.50 | |
| Bacardi 8yr Old | 10.00 | 130.00 |
| Bruñal Extra Viego | 10.00 | |
| Chairman's Reserve Spice | 10.00 | |
| El Dorado 5yr Old | 10.00 | |
| Fair's Rum | 10.00 | |
| Flor De Caña 4yr Old Dry | 10.50 | |
| Gosling's Dark | 10.00 | |
| Havana Club 3yr Old | 9.00 | 115.00 |
| Havana Club 7yr Old | 10.50 | 145.00 |
| Los Valientes 15yr Old | 11.00 | |
| Millionario 15 | 11.00 | |
| Millionario XO | 18.00 | |
| Koko Kanu | 9.00 | |
| Mount Gay XO | 10.50 | |
| Pampero Aniversario | 10.50 | |
| Plantation Barbados 5yr Old | 10.50 | |
| Plantation Three Stars | 10.00 | |
| Pusser's Original | 10.00 | |
| Pusser's 15yr Old | 11.00 | |
| Sailor Jerry's Spiced | 9.00 | 115.00 |
| Santa Teresa 1796 | 11.50 | |
| Wray & Nephew Overproof | 10.00 | |
| Zacapa Centenario 23yr Old | 12.00 | 170.00 |

| TEQUILA | <i>50ml</i> | <i>Bottle</i> |
|--|--------------|---------------|
| El Jimador | 9.00 | 115.00 |
| Don Fulano Reposado | 12.00 | |
| Don Julio 1942 | 30.00 | 365.00 |
| Don Julio Blanco | 11.00 | |
| Excelia Reposado | 12.00 | |
| Gran Centenario Añejo | 13.00 | |
| Herradura Añejo | 13.00 | |
| Herradura Plata | 11.00 | |
| Herradura Reposado | 12.00 | |
| Jose Cuervo Reserva de la Familia Añejo | 25.00 | |
| Patron XO Coffee | 10.00 | 150.00 |

| | | |
|-------------------------------|--------------|---------------|
| JAPANESE WHISKEY | <i>50ml</i> | |
| Nikka From The Barrel | 11.00 | |
| IRISH WHISKEY | <i>50ml</i> | |
| Jameson | 9.00 | |
| AMERICAN WHISKEY | <i>50ml</i> | <i>Bottle</i> |
| Bookers 6yr Old | 16.00 | |
| Buffalo Trace | 9.00 | |
| Bulleit Rye | 10.00 | |
| Gentleman Jack | 10.00 | |
| Maker's Mark | 10.00 | 125.00 |
| Rittenhouse 100% Proof | 10.00 | |
| Sazerac Rye 6yr Old | 13.00 | |
| Wild Turkey 101 | 11.00 | |
| Woodford Reserve | 11.00 | |

| SCOTTISH MALT | <i>50ml</i> | <i>Bottle</i> |
|---|--------------|---------------|
| Ardbeg 10yr Old | 10.00 | |
| Ardbeg Uigeadail | 15.00 | |
| Auchentoshan 3 Woods | 13.00 | |
| Bruichladdich Islay Barley | 12.00 | |
| Glenfiddich 12yr Old | 10.00 | 130.00 |
| Glenfiddich 15yr Old | 12.00 | |
| Glenfiddich 21yr Old | 30.00 | |
| Glenfiddich IPA | 12.00 | |
| Glenmorangie Original | 10.00 | 130.00 |
| Glenmorangie Lasanta | 13.00 | |
| Glenmorangie Signet | 30.00 | |
| Lagavulin 16yr Old | 15.00 | |
| Oban 14yr Old | 13.00 | |
| Talisker 10yr Old | 11.00 | |
| The Balvenie Doublewood 12yr Old | 12.00 | |
| The Balvenie Carribean Cask 14yr Old | 15.00 | |
| The Balvenie Rum Cask17yr Old | 30.00 | |
| The Balvenie Port Wood21yr Old | 35.00 | |

| SCOTTISH BLEND | <i>50ml</i> | <i>Bottle</i> |
|-----------------------------------|--------------|---------------|
| Monkey Shoulder | 9.00 | 125.00 |
| Chivas Regal 12yr Old | 10.00 | |
| Chivas Regal 25yr Old | 60.00 | |
| Compass Box Hedonism | 16.00 | |
| Compass Box King | 10.00 | |
| Compass Box Spice Tree | 11.00 | |
| Johnnie Walker Black Label | 10.00 | |
| Johnnie Walker Blue Label | 50.00 | |

| BRANDY | <i>50ml</i> | <i>Bottle</i> |
|---|--------------|---------------|
| Hennessy VS, Cognac | 9.00 | 160.00 |
| Hennessy Paradis, Cognac | 95.00 | |
| Hennessy XO, Cognac | 30.00 | |
| Cardinal de Mendoza Gran Reserva Spain | 11.00 | |
| Chateau Du Breuil VSOP Calvados | 9.00 | |
| Chauffe Coer | 10.00 | |
| Laird's Applejack, USA | 10.00 | |
| Martell XO, Cognac | 30.00 | |
| Waqar Pisco, Chile | 10.00 | |

SMALL BITES

Circus Popcorn (V)
Nori & chilli salt

5.00

Wasabi Peas (V)
Ichimi pepper

5.00

Edamame on Ice (V*)(G)
Soy Mirin

5.00



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@circuslondon 