
COCKTAILS

ALL COCKTAILS: £5.75

GREY GOOSE BLOODY MARY

Grey Goose vodka, tomato juice, fresh lemon juice, Worcestershire sauce, Tabasco, salt & pepper

Fernand Petoit, a bartender from Paris claims to have invented the Bloody Mary whilst working in Harry's New York Bar, a frequent Paris hangout for Ernest Hemingway and other American expatriates. According to Petoit, the first two customers for whom he made the drink "were from Chicago, and they say there is a bar there named the Bucket of Blood. And there is a waitress there everybody calls Bloody Mary. One of the boys said that the drink reminds him of Bloody Mary, and the name stuck."

BACARDI MOJITO

Bacardi rum, fresh lime wedges, mint leaves, sugar soda

Believe it or not 16th century hipsters drank cocktails too. It may not have looked like a cocktail but the forerunner to the Mojito was invented way back in 1586. Called 'The Draque', it was named after an English Privateer known as Drake and made with rough-as-old-boots Aguardiente, the only rum they could get their hands on at the time. Fortunately, by the late 1800s, thanks to Don Facundo Bacardi Masso, the founder of Bacardi rum had found its mojo. 'The Draque' turned into the far more enchanting Mojito, which means "little spell" in Creole.

TWO SMOKING BARRELS

Bacardi Oakheart rum, lime, apple juice, ginger beer

Bacardi Oakheart is a spiced rum-based spirit and is so-called because it is matured in ex-bourbon oak casks. Notes of brown sugar, honey and burnt vanilla custard with a short, lightly cinnamon finish. This is a fun and refreshing way to drink Bacardi's newest addition

TRY ANY OF THESE COCKTAILS

Grey Goose Bloody Mary, Louisiana Jam, Velvet Elvis, Two Smoking Barrels.

TO SHARE FOR £17.95 - SERVES 4

GREY GOOSE LE FIZZ

Grey goose vodka, elderflower cordial, lime and champagne

First designed for Elton John's Grey Goose hosted party this is an elegant and refreshing drink served in an ice cold flute.

VELVET ELVIS

Jack Daniels, Chambord, lime, lemonade

Made with the finest Tennessee whisky, if the King was alive today, he'd be sipping this smooth blend! A tasteful blend of citrus and black raspberry this is best enjoyed among friends.

LOUISIANA JAM

Southern Comfort, apricot jam, mint, apple juice, fresh lemon juice

This cheeky little cocktail is sunshine in a glass – jam jar that is! Served shaken, this is refreshing and fun!

CAIPIRINHA

Sagatiba Cachaca, lime, sugar

OK, so sipping this mix of cachaca, lime and sugar can't promise to transform your terrace into the Rio carnival or make you look like Giselle, but it is 100 per cent guaranteed to refresh you. The word caipirinha means 'little countryside drink' in Portuguese. Although there's no definitive version of how the cocktail was invented, its story is bound up with that of cachaca, the spirit that Brazilians drink a staggering 200 million litres of every year. It seems likely that the caipirinha evolved as workers on Brazil's sugar cane plantations looked for a palatable way to drink the cachaca they were helping to produce. An alternative story has it that Portuguese slave traders returning to Europe would use limes to prevent scurvy, which they added to the cachaca they'd picked up in Brazil and combined with sugar for sweetness. Oh, and its pronounced 'kai-purr-eeen-yuh.'

BOMBAY BRAMBLE

Bombay Sapphire, Chambord, lemon

The Bramble is a cocktail that has seen its way onto almost every UK cocktail bars menu which is a testament to its excellence, of both flavour, and memorable naming. Created in the mid-1980s by Dick Bradsell at Fred's Club in Soho, London it has become a cocktail classic.