



## MONTAGUE INDULGENCE

*THE STYLES OF LONDON COCKTAILS ARE NO LONGER CONFINED TO THE SWEET AND FRUITY CLASSIC COCKTAILS. NOW MORE THAN EVER THE VARIETY OF COCKTAILS ARE WIDE AND VARIED REFLECTING LONDON AND ITS EVER CHANGING ENVIRONMENT. THESE ARE A SELECTION OF COCKTAILS CONCEIVED AND DESIGNED BY OUR BAR MANAGER.*

£15

### LEOPARD COCKTAIL

A SIGNATURE COCKTAIL OF THE LEOPARD BAR. SNOW LEOPARD VODKA, FRANGELICO AND AMARULA LIQUOR SHAKEN AND SERVED UP, COMPLETE WITH LEOPARD PAW PRINT!

### DELIGHTFULLY LYCHEE

ABSOLUT, LYCHEE LIQUOR AND ROSE WATER COMBINED TO GIVE A SUBTLE MIX. THE ROSE WATER ENHANCES THE DELICATE FLORAL AROMA OF THE LYCHEE. SERVED UP AND ICE COLD.

### CARNATION COCKTAIL

THIS FRESH AND SUMMERY COCKTAIL IS AS BRIGHT IN TASTE AS IT IS IN PRESENTAION. MARTIN MILLER GIN IS COMBINED WITH CUCUMBER AND A DASH OF ELDERFLOWER AND SERVED ON CRUSHED ICE. THE STRAWBERRY ON TOP ADDS A SUMMERY SCENT AS YOU ENJOY THIS TASTY TREAT.

### WINTER LEOPARD COCKTAIL

A CHEEKY TWIST ON OUR SIGNATURE COCKTAIL, AMARULA LIQUOR SHAKEN AND SERVED UP, BUT WITH A SURPRISING TWIST USING OUR CANDY CANE VODKA. CREAMY AND FESTIVE WITH A NOVEL CANDY CANE TEXTURED RIM.

### SMOKEY MAPLE

BULLEIT RYE BOURBON WHISKEY'S LIGHT SPICEYNESS IS COMBINED WITH THE SWEETNESS OF MAPLE SYRUP AND SUBTLE FRUITINESS OF APRICOT BRANDY TO GIVE A HEARTY MIXTURE OF FLAVOUR. THIS COCKTAIL IS SERVED IN OUR SMOKING DOME FOR ENHANCED FLAVOUR.

## CARNATION SELECTION COCKTAIL

£15.00

### CLASSIC MARTINI

THE MARTINI IS A COCKTAIL MADE WITH GIN OR VODKA AND VERMOUTH, GARNISHED WITH AN OLIVE OR A LEMON TWIST.

### MOJITO

FRESH MINT, LIME AND BROWN SUGAR MUDDLED TOGETHER, WITH HAVANA CLUB 3-YEAR OLD RUM, TOPPED WITH CRUSHED ICE AND SODA WATER.

### MANHATTAN (PERFECT)

BLENDED WHISKEY WITH EQUAL PARTS SWEET VERMOUTH, DRY VERMOUTH AND A DASH OF BITTERS.

### MARGARITA

100% AGAVE TEQUILA, COINTREAU AND FRESH LIME JUICE.

### MAI TAI

"MAI TAI-ROA AE," WHICH MEANS: "OUT OF THIS WORLD. THE BEST."  
DARK RUM, GOLDEN RUM SHAKEN WITH ORGEAT SYRUP, LIME JUICE AND ORANGE CURAÇAO, SERVED OVER ICE.

### NEGRONI

FIRST INVENTED IN FLORENCE, ITALY, IN 1919 AT CAFFÈ CASINI. CAMPARI, PLYMOUTH GIN, MARTINI ROSSO, STIRRED TOGETHER OVER ICE AND GARNISHED WITH A SLICE OF ORANGE.

### COSMOPOLITAN

STOLI CITRON VODKA SHAKEN WITH COINTREAU, CRANBERRY JUICE, LIME JUICE AND GARNISHED WITH ORANGE ZEST.

## MONTAGUE INDULGENCE CONTINUED...

### SPANISH NEGRONI

FIRST INVENTED IN FLORENCE, ITALY, IN 1919, OUR SPANISH VERSION INTRODUCES MANZANILLA SHERRY AND DARK CUBAN RUM, WHEN PAIRED WITH CAMPARI THE COCKTAIL IS BROAD AND ROUNDED WITH A LIGHT SPICE PROVIDED BY THE SHERRY.

### MONTAGUE MINT JULIP

FERNET BRANCA, MAKERS MARK SERVED WITH FRESH MINT, STRAWBERRIES TO CREATE A FRESH AND VIBRANT DRINK WITH ADDED DEPTH. SERVED OVER CRUSHED ICE IN TRADITIONAL JULIP CUP.

### OLD FASHIONED

A SUGAR CUBE SATURATED WITH ANGOSTURA BITTERS MUDDLED WITH BOURBON WHISKEY AND ORANGE RIND.

### BRAMBLE

BEEFEATER GIN, SUGAR SYRUP AND LEMON JUICE STIRRED TOGETHER, SERVED OVER CRUSHED ICE WITH A DRIZZLE OF CRÈME DE MÛRE.

### FRENCH MARTINI

STOLI VANILLA VODKA WITH CHAMBORD AND FRESH PINEAPPLE SHAKEN WITH ICE.

**BLOODY MARY**

ABSOLUT VODKA WITH WORCESTER SAUCE, TABASCO SAUCE,  
LIME JUICE AND TOMATO JUICE WITH SALT, CRUSHED BLACK PEPPER AND CELERY.

**PAULO'S DARK AND STORMY**

HAVANA NO 7 RUM, GINGER ALE, HONEY AND LIME.

**THE PALOMA**

TEQUILA BASED COCKTAIL WITH GRAPEFRUIT, SODA AND A FRESH MINT TWIST.

**CAIPIRINHA**

CAIPIRINHA IS BRAZIL'S NATIONAL COCKTAIL, MADE WITH CACHAÇA, SUGAR AND LIME. OUR CAIPIRINHA IS PREPARED WITH YAGUARA CACHACA, A SMALL BATCH ARTISANAL SPIRIT.

**CHAMPAGNE INDULGENCE**

£18.00

**CLASSIC CHAMPAGNE COCKTAIL**

COURVOISIER VSOP, A SUGAR CUBE SOAKED IN ANGOSTURA BITTERS AND FINISHED WITH GUY CADEL N.V. BRUT CHAMPAGNE.

**ROSSINI**

STRAWBERRY NECTAR GENTLY MIXED WITH CA VITTORIA PROSECCO.

**LIMONCELLO ROYAL**

LIMONCELLO, LIME CORDIAL TOPPED UP WITH CHILLED CHAMPAGNE AND SERVED WITH A LEMON TWIST.

**KIR ROYAL**

CRÈME DE CASSIS AND CHAMPAGNE.

**HIBISKUS CHAMPAGNE**

AS THE HIBISKUS FLOWER UNFURLS IT ADDS COULOUR AND DELICIOUS FRUIT FLAVOUR TO CHAMPAGNE

**MOCKTAILS**

£8.00

**ELDERFLOWER MIX**

ELDERFLOWER CORDIAL WITH FRESH LIME JUICE, GRENADINE AND TOPPED UP WITH SPARKLING WATER.

**TROPICAL CRUSH**

PINEAPPLE JUICE SHAKEN WITH PASSION FRUIT JUICE, ORANGE JUICE AND FINISHED WITH A SPLASH OF GRENADINE SYRUP.