

#### OLD FASHIONED

*A sugar cube saturated with Angostura bitters muddled with Makers Mark and orange rind.*

#### BRAMBLE

*Tanqueray gin, sugar syrup and lemon juice stirred together, served over crushed ice with a drizzle of Crème de Mûre.*

#### FRENCH MARTINI

*Absolut, vanilla syrup 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

*Havana7, 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.*

## NON-ALCHOLIC COCKTAILS

10

#### SUMMER LOVE

*scavi ray and prestige non alcoholic prosecco mixed with raspberries and strawberries with a dash of grenadine is the perfect refreshing drink for a summers day.*

#### SPARKLING DAY

*scavi ray and prestige non alcoholic prosecco mixed with pink grapefruit and fresh cucumber with a dash of elderflower to give it an extra sweetness for a hot summer day.*

#### MEDITERRANEAN SUNSET

*fresh passion fruit and grapefruit juice topped off with Mediterranean tonic.*



## MONTAGUE INDULGENCE

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. Tanqueray 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.*

#### CHOCELLO

*this chocolate flavoured cocktail is the perfect thing to warm you up this winter, with its rich flavour and hearty rum mixed with a citrus flavour of limoncello you're sure to be savouring every bit.*

#### SMOKEY MAPLE

*Makers Mark 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.*

#### TIRAMISU MARTINI

*this rich creamy cocktail is the perfect substitue for a dessert. Made with Tia Maria, Baileys and rum it's the perfect mix to give that gorgeous Italian dessert taste.*

#### HONEYBEE

*janneau armagnac and brandy are the perfect pairing to make you wanting more of this honey flavoured cocktail.*

## COCKTAIL INDULGENCE

18

### THE CHURCHILL

*this cocktail is bound to have your sense's tingling with a chocolate treasure and a whiskey concoction with Rosso Vermouth, Cointreau and lime.*

### 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 colour and delicious fruit flavour to champagne*

## SKINNY COCKTAILS

15

### CAMILLIA

*chamomile tea blended with agave syrup and Havana golden rum served over ice for a refreshing finish. (170 calories)*

### CUCUMBER COOLER

*Tanqueray gin, lime and cucumber muddled over ice and served with a wedge of lime and topped with sparkling water for an effervescent finish. (145 calories)*

### MOCKINGBIRD

*this tropical feeling tequila cocktail is served with fresh orange and grapefruit juices in our tiki glassware, (184 calories)*

## CARNATION SELECTION COCKTAIL

15

### CLASSIC MARTINI

*the martini is a cocktail made with gin or vodka and vermouth, garnished with an olive or a lemon twist.*

### MOSCOW MULE

*This signature drink from Manhattan is sure to have you wanting more, with a combination of Absolut vodka, ginger beer and a dash of lime.*

### 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 casoni. campari, plymouth gin, martini rosso, stirred together over ice and garnished with a slice of orange.*

### COSMOPOLITAN

*Absolut vodka, with a dash of lime shaken with cointreau, cranberry juice, lime juice and garnished with orange zest.*