

# Beer and cider list

## On tap

<b>Amstel</b> (The Netherlands, 4.1%)	£3.75
<b>Bitburger</b> (Germany, 4.8%)	£3.95
<b>Peroni</b> (Italy, 5.2%)	£4.45
<b>Guinness</b> (Ireland, 4.1%)	£3.85
<b>Aspalls cyder</b> (UK, 5.5%)	£4.15

## Bottles

### Lagers (330ml)

<b>Red Stripe</b> (Jamaica, 4.7%)	£3.75
<b>Corona</b> (Mexico, 4.6%)	£3.75
<b>Cusquena</b> (Peru, 5.0%)	£3.75
<b>Tusker</b> (Kenya, 4.2%, 355ml)	£4.00
<b>Vedett</b> (Belgium, 5.2%)	£3.80
<b>Duvel</b> (Belgium, 8.5%)	£4.95

### White beers (330ml)

<b>Leffe</b> (Belgium, 6.6%)	£4.20
<b>Erdinger</b> (Germany, 5.3%, 560ml)	£4.95

### Ales (500ml)

<b>London Pride</b> (UK, 4.7%)	£4.20
<b>Black Sheep Ale</b> (UK, 4.4%)	£4.50

### Ciders

<b>Rekorderlig</b> Sweden, 4.5%, 500ml)	£4.80
<b>Savannah</b> (South Africa, 5.5%, 340ml)	£3.50

# liquorish wine list

## Whites

	glass	bottle
<b>Pleno Navarra Viura</b> Spain, 2009	3.60/4.95	13.95
<b>Broken Rock Chenin Blanc</b> South Africa, 2009	4.15/5.45	15.95
<b>Ca Lughetta Pinot Grigio</b> Italy, 2008	4.60/6.05	16.95
<b>Caliterra Sauvignon Blanc</b> Chile, 2009	4.85/6.35	17.95
<b>Altas Cumbres Viognier</b> Argentina, 2009		18.95
<b>Kurt Angerer Grüner Veltliner</b> Austria, 2008		19.95
<b>Emile Petit Chablis</b> France, 2008		22.00
<b>Pouilly Fume Sauvignon Blanc</b> France, 2008		25.00

## Reds

<b>Celliers Contemporains Cabernet Sauvignon</b> France, 2007	3.60/4.95	13.95
<b>Altas Cumbres Malbec</b> Argentina, 2008	4.60/6.00	16.95
<b>Grand Burge Shiraz</b> Australia, 2008	4.60/6.05	17.50
<b>St Desirat Gamay</b> France, 2008	4.85/6.35	18.50
<b>Rioja Crianza Tempranillo</b> Spain, 2006		18.95
<b>D'Autrefois Pinot Noir</b> France, 2008		19.95
<b>Caves des Vignerons Cabernet Franc</b> France, 2007		22.00

## Rosés

<b>Domaine Fontanyl</b> France, 2009	4.50/5.90	16.50
<b>Ca Lughetta Pinot Grigio blush</b> Italy, 2008	4.85/6.35	17.95
<b>Saint Clair Rose Pinot Noir</b> New Zealand, 2008		19.95

## Sparkling

<b>Prosecco</b> , Italy	5.90	25.95
<b>George Gadet</b> , Champagne	6.70	36.95
<b>Moutard Prestige Rosé</b> , Champagne	6.90	39.95
<b>Veuve Cliquot</b> , Champagne		50.00
<b>Laurent Perrier</b> , Champagne		75.00

# liquorish cocktails

All cocktails are house originals, apart from the classics that are highlighted with a (c)

all £7.50

## Champagne cocktails (£8.50)

### Champagne Cocktail (c)

Raw cane sugar soaked in Angostura Bitters, topped with Courvoisier V.S. cognac & finished with chilled Champagne

### Bellini (c)

Champagne blended with peach puree & a dash of peach liqueur, enlivened with a hint of peach bitters

### Rish Champagne

Fresh raspberry puree layered with Sputnik pure Russian vodka & fresh orange juice, topped with chilled Champagne

### Dulwich Genie

Millers dry gin combined with fresh mint & cassis, blackberry liqueur, shaken & topped with chilled Champagne

### Pink Rish

Blackberry puree with Sputnik rose vodka & lycee juice, topped with chilled rosé Champagne

### The Black Flower

Fresh blackberries blended with elderflower liqueur & finished with chilled rosé Champagne

## Vodka-based cocktails

### Long

#### Moscow Mojito

Sputnik vodka, fresh mint & a choice of strawberry, raspberry or blackberry, muddled with sugar, served over crushed ice

#### Thistle Mistle

Pincer milk thistle & elderflower, infused Scottish vodka married with lemongello liqueur & muddled with fresh mint, lemon slices, a hint of elderflower cordial & fresh blueberries, then strained over crushed ice & refreshed with a splash of soda

#### Raspberry/Blackberry Collins (c)

Vodka or gin, fresh lemon juice & gomme, shaken with raspberries & a dash of fruit liqueur & served over ice & topped with soda

#### Black Sambuca Chilli Mojito

Black Sambuca, fresh lime, mint & chilli, muddled with sugar & served over crushed ice

#### Polish Bison

Zubrowka bison grass infused Vodka muddled with fresh lime, mint, apple & raw cane sugar, served over crushed ice & topped with fresh apple juice & finished with a dash of cinnamon

#### Crumble

Fresh blackberries combined with house infused vanilla vodka & cinnamon, shaken with fresh apple juice & garnished with fresh berries

## Brandy

Amagnac, Janneau 5 years £3.85

## Cognac

Remy Martin VSOP £4.85

Courvoisier VS £3.85

Xante Pear and Cognac £3.65

## Whiskey

### Single Malts

The Balvenie, double wood 12 years, Highland £4.50

Glanfiddich 12 years, Highland £4.85

Lagavulin 16 years, Islay £4.85

Laphroaig 10 years, Islay £4.45

### Blends

Jonnie Walker Black label £4.55

Monkey Shoulder £4.85

### Canadian

Canadian Club Rye £3.45

### Bourbon whiskey

Knob Creek 9 years (50% abv) £4.85

Woodford Reserve (43.5% abv) £4.85

Buffalo Trace (45% abv) £3.75

Makers Mark (45% abv) £4.15

### Liqueurs & digestives

Ask about liqueur coffees to round off your meal

Gran Marnier, French orange & cognac liqueur £4.15

Cointreau, French orange liqueur £3.75

Mandarine Napoleon, Belgian mandarin liqueur £4.05

Drambuie Scottish whiskey and honey liqueur £4.15

Tuaca Italian spiced vanilla and orange liqueur £3.75

Galliano Italian vanilla liqueur £3.75

Baileys Irish cream liqueur (50ml measure) £4.25

Chambord French wild raspberry liqueur £3.75

Toussaint Haitian coffee liqueur £3.75

Kahlua Mexican coffee liqueur £3.75

Frangelico Italian hazelnut liqueur £3.75

Disaronno, Italian almond liqueur £3.75

Jägermeister, German herb digestive £4.25

Pisco, Peruvian grape digestive £3.75

Limoncello, Italian lemon digestive £3.75

Sambuca black and white, Italian anise digestive £4.25

Ricard Pastise, classic French digestive £3.75

Xenta Absinthe, Italy, 75% £5.20

## Martini and short

### The Martini (c)

Gin served in a chilled glass with a few drops of Dry Vermouth & an olive. Ask about our premium gin variations. Served dirty, wet, dry, super dry or Churchill

### Negroni (c)

Millers dry gin, Campari & Noillyprat sweet vermouth stirred over ice. Ask about our premium gin variations

### Cucumber Martini

Hendrick's cucumber gin combined with fresh cucumber, basil, the zing of fresh ginger infused syrup & the zest of fresh limes.

A vodka alternative is available with Blackwoods Shetland cucumber vodka with a vintage Shetlands gin wash

### Bramble

Bombay Sapphire gin, fresh blackberries, lemon & sugar

## Whiskey and bourbon-based cocktails

### Bourbon Pear

Maker's Mark bourbon with apple schnapps, amaretto, pear puree & apple juice

### Kentucky Julep

Maker's Mark bourbon with mint leaves, sugar, fresh strawberries & a dash of cherry liqueur, topped with soda

### Mocha

Maker's Mark bourbon, espresso coffee & Baileys, shaken with dark crème cacao

### Manhattan (c)

Rye or Bourbon whiskey, Vermouth & a dash of angostura bitters, served sweet, dry or perfect

### Old fashioned (c)

Makers Mark bourbon combined with brown sugar, orange zest & bitters

### Sours

#### Honey Sour

Monkey Shoulder Whiskey, shaken with lemon juice honey & Krupnik Liqueur, served over crushed ice

#### Pisco Sour

Pisco, Peruvian grape-based spirit

#### Amaretto

Whiskey (Scotch, Irish, American or Canadian) or Brandy (Cognac, Armagnac or Xante pear brandy) shaken hard with lemon juice, gomme & Angostura Bitters. Can be lifted with egg white

#### Amaretto Sour

Amaretto almond liqueur, fresh lime, lemon and orange juice, bitters & finished with dash of grenadine

## Rum-based cocktails

### Mojito (c)

Rum, fresh lime, mint & sugar

### Rum Frappe

Sailor Jerry Spiced rum, fresh lime juice & fresh fruit, choice of strawberry, blackberry or raspberry, shaken & served over crushed ice

### Ginger Fizz

Angostura 5yr-old rum, Cointreau, fresh lime & fresh ginger, topped with ginger beer

### Peach zing

Sailor Jerry Spiced rum shaken with peach puree, fresh orange, lemon juice, Mandarin Napoleon liqueur with a hint of bitters & a splash of soda

### Dark & Stormy (c)

Woods dark navy rum & ginger beer, livened up with fresh lime & ginger

### Mai Tai (c)

Three types of rum shaken with cointreau, fresh lime almond syrup & pineapple & finished with a dash of grenadine

### Daiquiri (c)

Fresh lime, rum and sugar. Also available in other fresh fruit varieties such as strawberry, raspberry & blackberry, or the Hemmingway, made with a hint of maraschino & grapefruit

### Caipirinha (c)

Cachaca raw cane spirit, fresh limes & sugar  
Also try strawberry, raspberry, blackberry, blueberry or apple Caipirinha

## Tequila-based cocktails

### Margarita (c)

El Jimador tequila, cointreau & fresh lime.  
Also available in fresh fruit varieties, or upgrade to a Cadillac with Gran Marnier orange liqueur

### Rude Cosmopolitan

Tequila, Mandarin Napoleon, lime juice & cranberry, served chilled

### Oaxaca

El Jimador Reposardo, Tequila, premium dark chocolate liqueur & frangelico lifted with fresh lemon, sugar, fresh egg white & finished with a hint of spice, served up in a chilled martini glass garnished with grated dark chocolate

## Liqueur-based cocktails

### Tuscan Passion

Tuaca Tuscan spiced orange and vanilla liqueur combined with fresh lime juice, fresh passion fruit & cranberry, shaken & served chilled in a martini glass with a passion fruit boat

### Amaretto Cooler

Disaronno Amaretto shaken with fresh lime, Angostura Bitters, fresh orange juice & cranberry

## Virgin cocktails

all £3.50

### Mint Cooler

Apple juice, whole lime, mint leaves & white sugar

### Red Berries Rish

Strawberries, raspberries, mint leaves & water melon syrup, shaken with cranberry juice

### Vanilla Fruit

Strawberry & fresh lime with vanilla syrup, shaken with pineapple juice

### Cinnamon Fruit Shake

Blackberry & strawberry shaken with milk, cream & cinnamon

### Bora Bora

Passion fruit, pineapple, fresh lime, ginger ale & bitters

## Premium spirits

All spirits sold in 25ml

### Vodka

Ciroc, France	£4.95
Grey Goose, France	£4.75
Belevedere, Poland	£4.85

### Flavoured vodka

Old Krupnik, Polish honey vodka	£4.05
Blackwoods, Scottish cucumber vodka	£3.85
Ketel 1, citrus vodka	£4.45
Zubrowka, Polish Bison grass infused vodka	£3.55
Pincer, Scottish elderflower and thistle vodka	£3.55
House-infused vanilla vodka	£3.55

### Gin

Tanqueray 10, London, England	£4.85
Whitley Niell, Wimbledon, England	£3.85
Blackwoods Vintage Dry, Shetland Isles	£3.75
Hendricks, wild cucumber botanicals, Scotland	£4.25
Sloe Gin, England	£3.75
Bombay Sapphire, London, England	£3.75
Tanqueray, London, England	£3.75

### Rum

Ron Matusalem, Gran Reserva, 15 years, Dominican Republic	£4.85
Santa Teresa, 1796 Reserva, Venezuela	£4.75
Santa Teresa, Anejo, Venezuela	£3.75
Havana Club, 7 Years, Reposado, 45%, Cuba	£4.20
Appleton Estate, V/X, Jamaica	£3.75
Wray and Nephews overproof rum, 63 %, Jamaica	£4.45
Woods 100 old navy dark rum, 57%, Southampton, England	£3.75

### Tequila

Patron Anejo, 100% Blue Agave	£5.75
El Jimador Reposado, 100% Blue Agave	£4.25
El Jimador Blanco, 100% Blue Agave	£4.25

### Mules (c)

Made with your spirit of choice, fresh lime, Angostura Bitters & finished with ginger beer. Also available with fresh ginger.

**Moscow** – Sputnik vodka, **British** – Millers dry gin, **Jamaican** – Sailor Jerry's spiced rum, **Mexican** - tequila

### Bloody Mary (c)

The classic hangover cure made from vodka, horseradish, celery salt & tomato, spiced to your liking

### Black/White Russian (c)

Vodka and kahlua coffee liqueur over ice, with the option of adding milk & cream for a white Russian or "Caucasian"

### Martini and short

#### The Vodkatini (c)

Vodka served in a chilled glass with a few drops of dry Vermouth & an olive. Served dirty, wet, dry, super dry or Churchill

#### Berry Road

Vodka shaken with fresh blackberry & raspberry, garnished with real berries

#### Wolfgang

Sputnik rose vodka, Mozart White liqueur & cream, shaken & finished with a chocolate sprinkle

#### Apple and blueberry Martini

Vodka or gin, muddled with fresh apple & blueberry & shaken with apple schnapps

#### Passion appletini

Bombay Sapphire premium gin & apple schnapps muddled with fresh English apples & fresh lemon, sugar and optional fresh egg white

#### Lychee Martini

Vodka blended with lychee, fresh ginger, bitters & strained into a chilled martini, finished with lime & a splash of ginger beer

#### Arctic Purple

Vodka and Chambord with Galliano Italian vanilla liqueur, fresh apple juice & finished with a layer of cream & a Chambord star

#### Peach and Basil Martini

Gin or vodka, fresh basil & stirred with peach puree & apple juice. Served extremely chilled with a hint of black pepper

## Gin-based cocktails

### Long

#### Tom Collins (c)

Gin, fresh lemon juice & sugar, finished with bitters and a splash of soda. Can be lifted with a dash of fresh egg white

#### Iggy Popped

Millers dry gin, Xante pear brandy, fresh lime, pear puree & a hint of chilli sweetened with a dash of gomme & fresh apple juice & served over crushed ice

#### Singapore Sling (c)

Millers dry gin, Cointreau, Benedictine & cherry brandy cut with fresh lemon & limes & sweetened with grenadine & pineapple. Served with a splash of soda