



FESTIVE COCKTAILS | £12



MÉNAGE À TROIS

Our afternoon tea signature drink, inspired by the most traditional French ingredients Calvados and crème de apricot, combine together by the iconic vine based aperitive Dubonnet. Followed by a dash of lemon and sugar, topped with foamy egg white crème Brule! Served with a macaron. Our guilty pleasure!

GRAPE EXPECTATION

Floral and dry Sauvignon Blanc with note of pear and grape from chilean pisco, finishes by a touch of lychee. A low alcoholic interpretation of a mint julep, the perfect aperitif.

LEMON COOKIE MARTINI

This Lemon Cookie Martini is truly like the dessert in a cocktail. It is lemony, smooth, and has the fantastic creaminess that the lemon curd can provide and the unique flavour of the zubrowka bison grass vodka. The rim is covered in petit-beurrer that collaborates with the lemon curd and the zubrowka for that extra flavour that we wanted to create.

VIN CHAUD (MULLED WINE)

As the cold nights draw in, nothing beats a hot glass of mulled wine by the fire. Bursting with aromas of warm wine and Cherries. Accompanied by cinnamon, cloves and orange on a vanilla base. This fragrance creates a warm ambient aroma, perfect on those cold winter nights.

MRS. CLAUS

Feel like dessert but not after something heavy?

This cocktail might just do the trick. A cocktail version of the classic dessert, this combination of apples, cinnamon and dom benedictine goes perfectly with a base of Chivas Regal 12 years for a fine winter party drink. Fruity, spicy.

All prices are inclusive of vat at the current prevailing rate. 12.5 % Service charge at your discretion. Please inform your server of any special dietary requirements that we should be made aware of when preparing your menu request.