

CHAMPAGNE COCKTAILS

MC CLASSIC £8.50

Simple, sleek, stylish. Sugar cube soaked in bitters immersed in Hennessy VS Cognac and Cointreau, generously topped up with Michael Caines' own label Brut Champagne.

MOULIN ROUGE £8.50

Like its namesake this cocktail is sexy and indulgent. Grey Goose Vodka, Chambord Black Raspberry Liqueur and raspberry liqueur are shaken with ice, MC Champagne is then layered on top and it is finished off with one floating raspberry, stir, drink, indulge.

ROSE & LYCHEE SPARKLE £8.50

Combining eastern ingredients, rose and lychee, and continental Champagne make for a drink which is floral and exotic, let this cocktail's heady perfume carry you away to the far east!

LOUISIANA SLING PUNCH £8.50

A great combination of Southern Comfort, Xante Pear Cognac, Cointreau and lemon juice, shaken and served long topped with MC Champagne. Zingy, fruity and refreshing.

BABYSHAMBLES £8.50

Pink in colour and delicate in taste, great combination of passionfruit pulp and Passoa Liqueur topped up with MC champagne, one for the ladies!

RUM COCKTAILS

TREACLE £4.50

Bartender's favourite. Here we use Havana 7yr old Rum stirred in an old fashioned style with sugar and bitters and finished with a dash of freshly pressed apple juice. Truly delicious.

THIS BEAR £4.50

Combining the punchy flavour of Australia's Bundaberg Rum with Finlandia Grapefruit Vodka and thick orange Marmalade make this drink initially sweet and tangy with a long lasting orange aftertaste, lost on Paddington station. Please look after...

BAJITO £5.00

Rumoured to be the first ever cocktail, the Mojito hails from a time where pirates mixed their Aguardiente, a crude form of Rum, with lime and mint to fight off disease while at sea. Here we have given the drink another dimension with the addition of fresh basil to this much loved classic.

GRAPE & APPLE DAQUIRI £5.50

Classic, simple and outstanding when done well. The addition of fresh green grapes and apple juice along with Matusalem Gran Reserva and fresh lime in this version make for a light and zingy twist with a tart finish.

MANGO MAI TAI £6.50

Some people like to throw absolutely everything into a Mai Tai, instead, we keep it nice and simple, Bacardi 8yr old Rum, fresh mango chunks, Triple Sec, lime juice and Orgeat Almond Syrup.

MOCKTAILS

BREAKFAST G&T £3.00

Schweppes tonic water is added to a shaken blend of fresh Lime and homemade juniper gomme. Crisp and refreshing

RASPBERRY MOCKJITO £3.00

Fresh Scottish raspberries are muddled with fresh lime, mint and sugar, topped with ginger ale. Delicious

P'APPLE £3.00

We blend fresh passion fruit, apple, lemon and ice for a long thirst quencher.

DETOX MARTINI £3.00

Green tea, fresh apple. Lemon and a touch of Scottish honey. Guilt free pleasure

DESIGNATED DRIVER £3.00

It's not all bad! You can have a blend of Scottish strawberries, fresh basil, cranberry and lime. Stunning

GIN COCKTAILS

SAPPHIRE APPLLETINI £4.50

An ever popular Martini twist, Bombay Sapphire Gin with Teichenné Apple Schnapps and pressed apple juice, livened up with a dash of fresh lime juice. Simple, crisp and very enjoyable.

VANILLA BRAMBLE £4.50

The subtle addition of Stolichnaya Vanil Vodka in this classic creation give it a new warmth and diversity, Bombay Sapphire Gin shaken with lemon juice and a touch of sugar served over crushed ice with a finishing drizzle of blackberry liqueur.

MINT GIN SOUR £4.50

Give it a kick and with fresh egg white for a light frothy consistency. Needs no more explanation!

MAYFAIR £5.00

The unusual botanicals used in the creation of Ayrshire's own Hendricks Gin are well complimented by the addition of lemon and cucumber. This drink is shaken with these ingredients plus a touch of sugar to take off the bitter edge, served in a classic coupe glass with a mouth-watering salt and dried thyme rim. Decadence in a glass!

TOM COLLINS £5.00

Simple yet deliciously effective. Here we shake a large measure of Tanqueray Gin with fresh lemon, a little sugar and a dash of soda.

SUMMER SAFFRON £6.50

The aromatic and luxurious Gabriel Boudier Saffron Gin is wonderfully combined with peach and strawberry liqueurs, balanced with lemon juice and served straight up in a classic coupe with a strawberry. Interesting and complex in flavour while light and refreshing.

BLOOMSBURY £5.00

Named after the area of central London where Charles Tanqueray established his distillery. Needless to say this drink comprises a large measure of Tanqueray Gin. In addition to this we add Sauvignon Blanc, pressed apple juice, fresh apple, fresh grapes, lemon and sugar.

BLUSHING BRIDE

A variation of the tried and tested gin fizz. We shake saffron Gin, aperol, lemon, sugar and egg white for a drink As refreshing as they come.

WHISKY & BOURBON COCKTAILS

3 APPLE 3 MONKEY SOUR £5.50

Monkey Shoulder Whisky is the first ever blend to contain only three different single malts, it's relatively new on the scene but already is becoming the first choice for the modern Whisky drinker. We combine it here with apple sauce, lemon juice and a touch of vanilla, shaken hard with egg white to achieve a light frothy sweet and sour drink.

BOURBON BLISS £5.50

Bourbon Whiskey on its own is a complex and well loved mixture of deep flavours, in this drink Woodford Reserve's sweet and smoky notes are brought out by the addition of sweet Chambord Black Raspberry Liqueur and balanced with cranberry and lemon juices, shaken and served straight up.

RATPACK MANHATTAN £5.50

A perfect Manhattan with a twist. Large measure of Buffalo Trace bourbon. To this we add bitters sweet and dry vermouth stirred together and served with a Grande Marnier rinse.

AFTERGLOW SAZERAC £6.50

A recent creation for the 2007 Theme Bartender of the year competition. Nice twist on a classic, with Calvados Apple Brandy replacing Absinthe to rinse the inside of the glass, then Buffalo Trace Bourbon is slowly stirred with peach liqueur and bitters until ice cold. This is strained into the now empty and chilled Calvados coated balloon and finished with a spray of grapefruit zest. At first the scent of apples flows nicely into the vanilla notes of Buffalo Trace, then as the drink warms in your hand the peach comes through subtly. A journey in smells and tastes!

DREICH £6.50

A nippy little reflection on the famous Scottish summer! Auchentoshen Triple Wood Scotch Whisky is shaken with Teichenné Apple Schnapps and pressed apple juice then served short over ice rinsed in Pernod, giving a dusky cloudy appearance and an interesting complexity of flavours.

VANILLA MINT JULEP £6.50

The Mint Julep, the Mojito of the deep south. Crisp mint leaves are smashed up with fresh lime wedges and Demerara sugar then topped up with crushed ice, with Woodford Reserve Bourbon replacing Rum, and we add a touch of vanilla to enhance the Whiskey's flavour. Long, sweet and refreshing.

AULD ALLIANCE £6.50

A refreshing whisky twist, comprising dewars 12yr, Benedictine and a touch of fresh lemon and lime juice Served over crushed ice

VODKA COCKTAILS

LYCHEE & STEEL £4.50

An excellent balance of unusual flavours, Stolichnaya Vanil Vodka, Kwai Feh Lychee Liqueur, lime juice and sugar, again served straight up. Sweet and tangy with an oriental feel.

ESPRESSO MARTINI £4.50

Luxurious blend of Finlandia vodka, Kahlua Coffee Liqueur, shaken up with sugar and freshly brewed espresso. Modern classic and bartender's favourite.

BASIL GRANDE £5.50

Fresh Scottish strawberries, shaken with fresh basil. To this we add Finlandia Vodka, Grande Marnier, Chambord Black Raspberry Liqueur and cranberry juice. A wonderful blend of flavours beautifully finished with a touch of black pepper.

PHYSALLIS & HAZELNUT CAIPIROSKA £5.50

Simple but so different. Fresh lime and sugar is mashed up with physallis fruit then topped with crushed ice, Finlandia Vodka is then stirred in and finally a small drizzle of Frangelico

ICEBERG £6.00

Iceland's lava filtered Reyka Vodka is the perfect base for this very simple, very refreshing crushed ice drink. Shaken with Noilly Prat Vermouth, lemon juice and sugar... pure, clean and ice cold.

BRANDY COCKTAILS

APPLE CART £4.50

One of the most popular Brandy cocktails, the Sidecar, is given a simple and summery twist here. Using Calvados Apple Brandy in place of the original, a little Cointreau and a touch of lemon juice makes this drink a perfect late summer night slow sipper.

BRASS EYE £4.50

Hennessey VS Cognac, apple juice and Martini Rosso with a hint of cinnamon, shaken and served straight up in a classic coupe glass. A refreshing drink with a dry finish.

PEAR COLLINS £4.50

Xante Pear Cognac is both distinctive and very adaptable. On its own maybe slightly sweet but here we throw in the unbeatable ingredients of a Collins to balance it out, add some bitters to give it a kick and charge with soda. A real summer taste sensation.

CHESTNUT ALEXANDER £5.50

The Alexander, another Brandy classic, is given a twist in this cocktail. Using Hennessy VS Cognac, shaken with fresh cream, Crème de Cacao Brun and Blanc and chestnut liqueur, served straight up with a sprinkle of nutmeg to finish.

TRUE ROMANCE £6.00

This long drink brings together some unlikely flavours with great and stylish effect. Hennessy VS Cognac shaken with Grand Marnier, fresh lime and a touch of sugar, strained over cracked ice and topped with Dry Ginger Ale for a smooth and refreshing taste.

TEQUILA COCKTAILS

KIR REÂL £5.50

A great variation on the classic white wine and cassis aperitif with a touch of Mexico. Don Augustin Blanco Tequila is combined with Chilean Sauvignon Blanc, white grapes and Crème De Cassis, shaken and served straight up for a fresh and complex flavour.

MARGHARINHA £5.50

Going with a simple but very effective twist on the Margarita, with Cachaça in place of Tequila, giving a slightly sweeter finish which is enhanced with a sugar rim on the glass rather than salt, refreshingly different!

BERRY CAIPIRINHA £6.00

Cachaça is the biggest selling spirit in the world due to how much Brazil consumes every year. On its own it's not all that exciting but mix it with certain ingredients and you can create some very impressive cocktails. This first one is the most common adaption, the Caipirinha, comprising of Cachaça, fresh lime and sugar served with crushed ice, this one with the interesting addition of strawberry, raspberries, blueberries and blackberries giving it a fruity twist.

STRAWBERRIES & PASSIONFRUIT BATIDAS £6.00

The Batidas is basically an open book for Cachaça to be combined with any fresh fruit, served over crushed ice or blended and served frozen. Our selection of strawberry and passionfruit makes for a mouth watering option but please feel free to ask our staff for any combination of fruit you desire!

TEQUILA & COFFEE OLD FASHIONED £6.00

An outstanding and innovative twist on the classic Old Fashioned. Don Augustin Reposada Tequila is slowly stirred with Kahlua Coffee Liqueur and vanilla sugar. The coffee balances out the sweetness of the vanilla so no need for the traditional inclusion of bitters.

MITOTE £6.00

If you like Tequila then you'll love Monte Alban Mezcal. With its intense and distinctive flavour and the added authenticity of the Agave worm in the bottle. We use it here along with fresh raspberries and blueberries and a touch of ginger, built in the glass and combined with crushed ice for a long and intensely flavoured drink.

PASSIONFRUIT MARGHARITA £6.50

You don't get much better than a straight up classic Margarita, but when you add fresh passionfruit pulp and a touch of Chambord Black Raspberry Liqueur it comes very close! Don Augustin Blanco Tequila's complex flavour is enhanced by the sweetness of Chambord and the drink is rounded off with zingy passionfruit, served in a coupe glass with our own spicy salt rim.

