

BLACK ROE

HOUSE COCKTAILS

SPICY MAI TAI

el dorado 3 rum, gosling rum,
cointreau, chilli, almond syrup,
pineapple juice

11.50

PEATED BLOOD & SAND

ardbeg 10 year whisky,
cherry heering, antica formula,
orange juice

12.00

SPICY TOMMY'S

ocho blanco tequila,
san cosme mezcal, yuzu,
spiced agave

11.50

HAU'OLI KA WAI

bombay sapphire gin,
manzana verde, cucumber,
spiced vanilla sugar

11.50

SMOKY APPLE NEGRONI

nikka from the barrel whisky,
cocchi americano, campari,
manzana verde, apple smoke

12.00

CHERRY PISTACHIO SOUR

buffalo trace bourbon,
pistachio, lemon, egg white,
cane syrup

11.50

YUZU GRAPEFRUIT

COLLINS

tanqueray 10 gin, yuzu,
grapefruit & lemon juice, soda

12.00

SINGLE RUM PUNCH

diplomático reserve exclusiva
rum, evangelista ratafia,
apricot juice, passion fruit

12.00

NON-ALCOHOLIC

BERRY COOLER

raspberry, blackberry,
strawberry, lime, ginger ale,
cranberry juice, grenadine

6.50

QUIET STORM

coconut cream, passion fruit,
lime, lychee & apple juice,
mint

6.50

THE CLASSICS

Our talented bar staff can also make all the classics and more - just ask!

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. Prices include VAT at the current rate and a discretionary service charge of 15% will be added to your bill.