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All prices include VAT. A 7.5% Optional gratuity will be added to your bill.

CLASSIC

Discover the classics that never go out of style.

MOJITO

£14.50

Havana 3, Havana 7, Fresh Lime Juice, Fresh Mint, Brown Sugar & Soda

"This iconic Cuban drink combines the zesty kick of fresh lime juice with the natural sweetness of sugar, all muddled together with fragrant mint leaves."

MAI TAI

£14.50

Havana 7, Havana 3, Almond Syrup, Cointreau & Fresh Lime Juice

"A legendary Tiki cocktail, this is a tropical masterpiece that whisks you away to a sun-soaked beach with every sip."

HEMINGWAY DAIQUIRI

£14.50

Mount Gay Eclipse, Maraschino, Grapefruit Juice, Homemade Sugar Syrup & Fresh Lime Juice

"Ernest Hemingway loved his daiquiris and a Cuban bartender created a special recipe for the writer in 1921. The Hemingway daiquiri takes the rum and lime combo to a new level with the addition of maraschino liqueur and grapefruit."

FRENCH 75

£14.50

The Botanist Gin, Fresh Lemon Juice, Homemade Sugar Syrup & Champagne

"When champagne came around during Prohibition, it was time to mix up a French 75! The cocktail is named after a rather intimidating gun that was used by the French during WWI – a fun fact to impress your friends with at your next cocktail party!"

OLD FASHIONED

£15.95

Makers Mark, Brown Sugar, Angostura & Orange Bitters

"For as long as there have been cocktails, the Old Fashioned has been around. Until the late 19th century, it's what you would get if you asked the bartender for a "whiskey cocktail." While the cocktail survived the Prohibition, lots of creative takes were dreamt up when the country was dry – which caused several different conflicting versions of the recipe!"

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CLASSIC

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MANHATTAN

£14.50

Rittenhouse Rye, Cocchi Vermouth di Torino & Angostura Bitters

"A timeless blend of whiskey, sweet vermouth, and bitters, it exudes sophistication. With a rich history and balanced flavours, it's an enduring icon of cocktail culture, garnished with a cherry of tradition."

CHAMPAGNE COCKTAIL

£14.50

St-Rémy XO, Angostura Bitters, Brown Sugar & Champagne

"A timeless twist on the already sophisticated and bubbly Champagne, adding an extra layer of elegance and a touch of sweetness to the celebration."

THE SOUTH SIDE

£14.50

Bathub Gin, Homemade Sugar Syrup, Fresh Lime Juice & Mint leaves

"We can't forget the daring gangsters of Chicago's South Side. Supposedly, Al Capone was a fan of this drink."

LYCHEE MARTINI

£14.50

Absolut Vodka, Lychee Liqueur, Lychee Syrup, Fresh Lime Juice & Dehydrated Raspberry

"This captivating cocktail combines the delicate sweetness of lychee fruit with the bold spirit of premium vodka, creating a symphony of flavours that dance across your palate."

"MORE CLASSICS AVAILABLE UPON REQUEST."

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CHAPTER ONE FAVOURITES

Chapter One Signatures Cocktails

£15.95

ORCHARD SOUR

Jack Daniel's Tennessee Apple, Pear Liqueur, Lemon, Egg White & Fresh Apple Juice

"The Orchard Sour is a refined take on the classic whiskey sour, featuring warm, oaky Apple Jack Daniels, sweet pear liqueur, and fresh apple juice for a crisp, balanced blend of sweetness and tartness."

TWISTED NEGRONI

St-Rémy XO, Pedro Ximenez & Campari

"A harmonious blend of tradition and innovation. Unleash the unexpected and savour the extraordinary in every sip."

INTERSTELLAR

Olmecca Silver Tequila, Cointreau, Blue Curaçao, Fresh Lime, Sugar Syrup & Midori

"A cosmic blend that transports your taste buds to another dimension! This vibrant mix delivers a perfect balance of citrusy zest and tropical sweetness."

MRS SMITH

Havana 7, LBV Port, Vanilla Syrup, Crème de Cacao & Egg White

"A cocktail elegantly served in a classic coupe glass."

SMOKED RUM OLD FASHIONED

Cut Spice Rum, Benedictine & Grand Marnier

"A twist on the classic Old Fashioned. A simple and incredibly delicious short drink."

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MOCKTAILS

Raise your glass to a healthier way to drink cocktails!

£11.50

VIRGIN MOJITO

Apple Juice, Fresh Lime, Fresh Mint & Ginger Ale

"A refreshing non-alcoholic twist on the classic Mojito. Perfect for any occasion"

MANGO CRUSH

Mango Puree, Pineapple Juice, Lime Juice & Grenadine

"Savor the bright flavours and let the Mango Crush whisk you away to a beachside oasis, wherever you may be."

SCARLET COOLER

Seedlip Grove, Homemade Hibiscus Tea Syrup, Raspberry Puree, Lemon Juice & Lemon Tonic

"Vibrant crimson hues are introduced with the delicate infusion of hibiscus, citrus and sugar."

SECRET GARDEN

Seedlip Garden, Elderflower Cordial, Lemon, Sugar, Soda, Fresh Cucumber & Mint

"A non-alcoholic version of the Elderflower and Cucumber Spritz"

SWEET ENDINGS

It's the grand finale you deserve.

£15.95

WHITE CHOCOLATE & MINT MARTINI

Havana 3, Mozart White Chocolate, Creme de Menthe, Sugar Syrup & Double Cream

"Creamy after dinner cocktail with a crisp, minty finish."

ESPRESSO MARTINI

Absolut Vanilla Vodka, Mr Black, Sugar Syrup & Espresso

"Sip, savor, and enrich your evening with this indulgent Espresso Martini experience."

NUTTY ALEXANDER

St-Rémy XO, Crème de Cacao, Frangelico & Double Cream

"This indulgent blend offers a rich and nutty experience. Elevate your evening with this luxurious creation."

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SPIRITS AND LIQUEURS

APERITIFS (50ML)

Pernod	£7.20
Aperol	£7.20
Campari	£7.20
Cocchi Extra Dry Vermouth	£7.20
Cocchi Vermouth di Torino	£9.40

VODKA (25ML)

Absolut Blue	£5.80
Grey Goose	£6.80
Belvedere	£6.30

TEQUILA (25ML)

Olmecca Blanco	£5.80
Tequila Rose'	£5.80
Olmecca Reposado	£7.00
Patron Silver	£8.00
Patron Reposado	£9.00

RUM (25ML)

Havana Club 3yo	£5.80
Havana Club 7yo	£5.80
Cut Spice Rum	£7.90
Mount Gay Single Eclipse	£7.90
Chairman's Reserve Spiced Rum	£9.50
Ron Zacapa 23	£10.00
Mount Gay Black Barrel	£11.50
Diplomatico Reserva	£12.00

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GIN (25ML)

DRY/CITRUSY

Bombay Sapphire	£5.80
Tanqueray	£5.80
Tanqueray No. Ten	£6.20
Hoptimist Kentish Dry Gin	£6.20

FLORAL & FRUITY

Pinkster	£6.20
Hendrick's	£6.50
Pink Grapefruit & Pomelo Gin (Chase)	£ 7.00
Orange Marmalade (Chase)	£7.00
Warners Rhubarb Gin	£7.00

COMPLEX

The Botanist	£6.50
Sipsmith	£6.50
Gin Mare	£6.50
Bathtub Gin	£6.50
Monkey 47	£7.50

NON-ALCOHOLIC

Seedlip Grove 42 Citrus	£5.20
Seedlip Garden 108 Herbal	£5.20
Seedlip Spice 94 Aromatic	£5.20

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BAS ARMAGNAC & CALVADOS

(25ML)

Janneau VSOP	£6.50
Baron de Sigognac 10yo	£9.90
Berneroy Fine Calvados	£9.90

SAKE

(75ML)

Koto premium plum Sake	£10.90
Akashi Tai Ginjo Yuzushu	£10.90

LIQUEURS

(50ML)

Chambord	£5.50
Malibu	£5.50
Southern Comfort	£5.50
Frangelico	£5.50
Mozart Black Chocolate	£5.50
Kummel	£5.50
Amaretto Disaronno	£7.20
Baileys Irish Cream	£7.20
Grand Marnier	£7.20
Sambuca White	£7.20
Crème de menthe	£7.20
Drambuie	£7.20
Limoncello	£7.20
Cointreau	£7.20
Mr Black Coffee	£7.20

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WHISKEY AND COGNAC

WHISKY BLENDED SCOTCH (25ML)

Famous Grouse	£5.20
Chivas Regal 12yo	£5.20
Monkey Shoulder	£5.90
Johnnie Walker Black Label	£5.90

SINGLE MALTS (25ML)

Glenfiddich 12yo	£5.20
Glenkinchie 12yo	£5.20
Bowmore 12yo	£5.50
Glenmorangie 10yo	£5.50
Talisker 10yo	£5.80
Allt-A-Bhainne	£6.20
Ardbeg 10yo	£6.20
Royal Lochnagar	£6.20
Clynelish 14yo	£6.20
Auchentoshan 12yo	£6.90
Glenlivet Founder's Reserve	£7.20
Glendronach Port Wood	£8.50
Macallan 12yo	£8.90
Balvenie Double Wood 12yo	£8.90
Dalmore 15yo	£13.90

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WHISKY INTERNATIONAL (25ML)

Jameson Irish whiskey	£5.20
Bushmills Green Label 10yo	£5.50
Nikka from the Barrel	£9.80
Yoichi Single Malt	£10.95

BOURBON & RYE (25ML)

Woodford Reserve Kentucky Straight Bourbon	£5.80
Makers Mark	£5.80
Ritten House	£5.80

COGNAC & BRANDY (25ML)

St-Remy X.O	£5.80
Remy Martin 1738	£10.80
Hennessy X.O.	£23.00
Remy Martin Louis XIII	£126.00

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BEERS AND CIDERS

Draught Helles Belles Westerham Brewery (330ml)	£6.20
Draught Hop Rocket Westerham Brewery (330ml)	£6.20
Curious Apple Cider (330ml)	£6.20
Peroni (330ml)	£6.20
Leffe (330ml)	£6.90
Double Stout Westerham Brewery (440ml)	£6.90
Peroni Zero (330ml)	£6.00

SOFT DRINKS

£3.70

Fever-Tree collection:

Indian Tonic, Slimline Tonic, Mediterranean Tonic, Aromatic Tonic, Bitter Lemon Tonic.

Lemonade, Ginger Beer, Ginger Ale, Soda Water.

Coca-Cola, Diet Coca-Cola.

JUICES

Freshly Squeezed Orange	£5.25
Chegworth Valley Apple	£5.25
Pineapple, Grapefruit, Cranberry or Tomato Juice	£3.75

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AMARO (50ML)

Amaro Averna	£5.80
Vecchio Amaro del Capo	£5.80
Fernet Branca	£5.80

SHERRY (75ML)

Hidalgo Manzanilla	£5.80
Amontillado "Napoleon"	£7.00
Hidalgo Pedro Ximenez	£9.00

PORT (75ML)

Croft LBV 2015	£7.80
Fonseca 10Yo Tawny	£8.70
Barros Vintage 2002	£13.80

LIQUEUR COFFEES (£ 11.50)

Irish coffee

Jameson Irish whiskey, coffee, sugar & fresh cream

French Coffee

St-Rémy XO, coffee, sugar & fresh cream

Calypso Coffee

Mr Black, coffee, filter coffee & fresh cream

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