



GIN AND TONIC

SINGLE – 8.00

DOUBLE – 12.00

GUERNSEY

Wheadon's yuzu, lemongrass and green tea gin, Indian tonic
ginger, edible flower

MEXICO

Mezcal gin, fresh grapefruit juice, aromatic tonic
grapefruit wheel, mint

GERMANY

Monkey 47, Mediterranean tonic
rosemary, rose pepper

SCOTLAND

Botanist 22, elderflower tonic
lemon wheel, edible flower, thyme

FRANCE

Saffron gin, Indian tonic
orange peel, basil, edible gold

SPAIN

Gin Mare, Mediterranean tonic
basil, rosemary

ENGLAND

Broker's gin, Indian tonic
lemon peel, orange peel

UNITED STATES

Aviation gin, slimline tonic
mint, lime wheel, lavender smoke



SIGNATURE COCKTAILS – 9.00

MIDNIGHT MARGARITA

Tequila, grapefruit, lime agave, chilli and salt

CARPANO SYMPHONY

Punt e Mes, lemon, sugar, tonic, mint, ginger

FACUNDO'S GARDEN

Bacardi Carta Blanca, lime, basil, sugar

GIN AND TRUFFLE

Gin, Limoncello, pumpkin, lemon, Assam, truffle

UNUSUAL FIZZ

Blue tea infused gin, lemon, sugar, soda, egg white

GUERNSEY IN FLOWER

Ten Degrees gin, Crème de Violette, lavender, lemon

HAZELNUT JULEP

Maker's Mark, hazelnut, mint, soda

THE GOLDEN MAN

El Dorado 12, Drambuie, walnut, honey, applewood

ITALY GOES TO SOUTH AMERICA

Punt e Mes, Mezcal gin, Campari

BLACK DIAMOND COFFEE

Vanilla infused rum, espresso, coffee liqueur, cassis, chocolate

DESSERT TIME

Frangelico, vanilla, lime, bitters

CHERRY BITE

Vodka, lime, cherry, vanilla, egg white, bitters

Cocktails created by: Kristof Zoltanfi, Alex Maier and Gabriel Aston McNaught

**Our selection of Classic Cocktails is also available
so please speak to one of the team who will be delighted to make one for you.**