

## Drinks

### COMO Shambhala Juices

£12

#### **Blood Builder**

Cleanses the blood, improves circulation, boosts immunity and lifts your mood with carrot, beetroot, pineapple, apple and ginger

#### **Berry Quencher**

Delivers a concentrated source of antioxidants and phytonutrients in this superfood smoothie with berries, grape and green apple

#### **Lean and Clean Greens**

Builds lean muscle, boosts energy and immunity, and bolsters the body's natural systems with this cleansing juice. Contains apple, celery, cucumber, lettuce, lemon, fennel, spinach, sunflower seeds and macadamia

#### **Muscle Mylk**

Speeds recovery by reducing inflammation, and replenishing electrolytes and nutrients. Contains banana, young coconut water, coconut flesh, cinnamon, almond milk, linen seeds, dates, coconut oil and cocoa beans

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**Soft Drinks**

Llanllyr Water (still or sparkling) 0.75l	£7
Coke, Coke Zero, Lemonade, Ginger Ale, Indian Tonic	£6

**Juices**

Passionfruit, cranberry, pineapple	£7
Freshly squeezed orange, grapefruit, apple, carrot, tomato, mango	£9

**Coffee**

Espresso, cappuccino, café latte, freshly brewed coffee	£7
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**Tea****Black Tea**

Assam English Breakfast, Keemun Gongfu, Earl Grey, Chai with Masala Spices, Thunderbolt Darjeeling, Decaffeinated Ceylon, Lapsang Souchong	£7
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**Green Tea**

Jasmine Pearl, Japanese Sencha, Imperial Oolong, Jade Sword	£7
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**White Tea**

White Peony, Organic Silver Leaf	£7
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**Herbal Infusions**

Chamomile, Lemon Verbena, Rooibos, Mountain Berry	£7
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**Fresh Herbs**

Mint, Lemongrass, Ginger	£7
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<b>Champagne and Sparkling Wines</b>	<b>125ml</b>	<b>Bottle</b>
Taittinger Brut, Reserve, France	£19	£99
Borgoluce Prosecco	£14	£60
<b>White Wines</b>		
Blank Canvas Sauvignon Blanc 2018, Marlborough	£16	£80
Tierra White 2018, Rioja	£12	£46
Gillets Morat 'Aus Vignes Dessus' Pouilly-Fuissé	£23	£110
<b>Rose Wines</b>		
Chivite 'Las Fincas' 2017, Tierra 3 Riberas, Spain	£10	£42
<b>Red Wines</b>		
Baron de Badassière Syrah 2018, France	£12	£55
Rully 1er Cru 'La Fosse' Jean Baptiste, Burgundy	£21	£125
Familia Castano, Organic Monastrell, Murcia	£12	£44
Torres Purgatori 2014, Costers Del Segre	£18	£96
<b>Bottled Beers</b>		<b>330ml</b>
Pilsner Urquell		£9
Peroni		£8

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## **Halkin House Creations**

£16

### **Ametsa Royal**

Sipsmith sloe gin and rosé Cava

### **Moulin Rouge**

Grey Goose 'La Poire' muddled with raspberries and cinnamon, shaken with Chambord and apple juice

### **Le Monde**

Plantation rum meets violet liqueur, lime and blackberry purée

### **Midnight Star**

Johnnie Walker Black Label with apricot liqueur prepared sour style with pineapple and a homemade fennel and thyme syrup

### **Pear-adise**

Grey Goose 'La Poire' infused with cinnamon, DOM Bénédictine, pear nectar and lime, shaken, served straight up

### **Ginger Martini**

Ginger-infused Zubrovka vodka shaken with fresh ginger and lime, served straight

### **Espresso Martini**

Ketel One vodka, a double espresso and chocolate coffee liquors shaken, served straight

### **Tropical Island**

Don Julio tequila shaken with mango and tropical fruits, served on ice

### **Eldorado**

Saffron-infused gin, Lillet Blanc, elderflower liqueur shaken with mandarin bitters

### **Adonis**

Olorosso sherry mixed up with red vermouth and orange juice

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## **Champagne Cocktails**

### **Valentine**

**£24**

Hendrick's gin muddled with raspberries and basil, topped with Taittinger Champagne

### **Old Cuban - Champagne mojito**

**£26**

Zacapa 23-year-old rum muddled with lime, mint and Angostura bitters topped with Taittinger Champagne

## **Mocktails**

**£11**

### **Passionfruit Crush**

Passionfruit, lime, mint and sugar, muddled and topped with soda

### **Madre Mia**

A sparkling combination of orange, cranberry and elderflower

### **Virgin Tropical Island**

Mango, passionfruit and banana served long with ice

### **Blueberry Julep**

Blueberries muddled with sugar, lime and mint finished with ginger beer

### **Ginger Mimosa**

The non-alcoholic version of a spicy ginger classic made with fresh orange juice

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## Spirits

<b>Tequila</b>	<b>50ml</b>
Don Julio Añejo	£16
Casamigos Reposado	£20
Calle '23' Añejo	£17
Patron Silver	£18
Patron XO Caffè	£17

## Gins

<b>Juniper Rich Gin</b>	<b>50ml</b>
Gordon's, Bombay Sapphire, Tanqueray	£12
Plymouth	£13
Martin Miller's, Sipsmith	£14
Tanqueray 10	£15
<b>Fresh Floral and Botanical Gin</b>	<b>50ml</b>
Hendrick's	£14
Arbikie AK (Scotland)	£15
Gin Mare (Spain)	£15
No44 (France)	£23

<b>Vodka</b>	<b>50ml</b>
Ketel One (Holland)	£11
Grey Goose (France)	£12
Arbikie Wheat or Potato (Scotland)	£13

<b>Polish Vodka</b>	<b>50ml</b>
Belvedere	£13
Konik's Tail	£13

<b>High-end Vodka</b>	<b>50ml</b>
Polugar (Russia) – Single Malt Rye, Radionov and Sons	£30
Kauffman Private Collection 2008 (Russia)	£30

<b>Flavoured Vodka</b>	<b>50ml</b>
Zubrówka (Poland) – Bison Grass	£10
Grey Goose (France) - 'Le Citron' or 'La Poire'	£12
Arbikie strawberry (Scotland)	£22

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<b>Rum</b>	<b>50ml</b>
Plantation 3* (Barbados)	£10
Plantation Isle Of Fiji (Fiji Islands)	£12
Santa Teresa 1796 (Venezuela)	£17
Ron Zacapa Centenario (Guatemala) Solera 23	£19
Vieux Rhum Clement Cuvee Homere (Martinique)	£27
<b>Brandy</b>	<b>50ml</b>
Carlos I	£16
Cardenal Mendoza (15 years old)	£22
<b>Cognac</b>	<b>50ml</b>
Remy Martin 1738 (Accord Royal)	£19
Hennessy (X.O.)	£33
Remy Martin (X.O.)	£33
Hennessy (Paradis)	£98
<b>Armagnac</b>	<b>50ml</b>
Château Laubade (VSOP)	£17
Château Laubade (1997)	£33
Château Laubade (1994)	£40
Château Laubade (40 years old)	£75

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## **Whiskeys**

**Single Malt** 50ml

### **Speyside**

Cragganmore (12 years old) £13

Glenfiddich (12 years old) £15

Glenlivet Founder's £14

### **Islay**

Laphroaig (10 years old) £13

Lagavulin (16 years old) £20

### **Orkney Island**

Highland Park (18 years old) £26

### **Highland**

Oban (14 years old) £17

Glenmorangie (10 years old) £12

Macallan (15 years old) £23

Glenmorangie (18 years old) £25

Dalmore (18 years old) £29

### **Lowlands**

Glenkinchie (12 years old) £14

### **Isle of Skye**

Talisker (10 years old) £14

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<b>Irish</b>	<b>50ml</b>
Jameson	£12
<b>Blended</b>	
Monkey Shoulder	£12
Johnny Walker Black (12 years old)	£14
Suntory Nikka 'From the Barrel'	£20
Johnny Walker Blue	£45
<b>Bourbon</b>	<b>50ml</b>
Maker's Mark / Wild Turkey	£12
Woodford Reserve	£14
Sazerac Rye	£15
<b>Vermouths/Aperitif</b>	<b>50ml</b>
Campari	£9
Aperol	£9
Antica Formula	£10
Aperol Spritz	£16

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