

SIGNATURE COCKTAILS

THE QUEEN BEE (H,P,A)	85
vodka marmalade imperial honey espresso.	
BRICK LANE (N,A)	82
spiced gin spiced ginger coconut cream pineapple juice.	
MS. HELEN (E,A)	86
gin based with dry white wine chamomile elderflower citrus raspberry notes. (E)	
VICTORIAN LIPS (D,A)	90
gin based with beetroot roses cinnamon citrus notes.	
SHERLOCK'S PIPE (A)	86
gin based with lemon lime basil notes.	
FREE AS A BIRD (A)	89
reposado orange marmalade agave rosemary.	
LONDON COUTURE (A)	96
vodka peach mixed berries lemon pineapple.	
AGATHA'S MYSTERY (A,E,N)	86
guess the ingredients correctly, next one is on us!	
ELTON GIN (A,E,St)	101
gin yuzu juice beetroot pomegranate thyme.	
ALICE'S MUSHROOM (A,E)	116
gin summer fruits citrus pomegranate.	
FLORENCE NIGHTINGALE (A)	93
sparkling wine vermouth based with grape thyme plum notes.	
A WALK IN THE WOODS (A,St,Su,E)	106
grants triple wood mango coconut vanilla lemon juice mint.	
THE SMOKING STONE (A,E,H)	116
smokey monkey yuzu juice orange honey.	
5 O'CLOCK NEGRONI (A,Su)	84
gin sweet vermouth bitter liqueur maple syrup thyme.	
ICED WHITE BERRIES GIN TEA (A,N)	86/226
gin infused with botanicals blend of wild summer fruits elderflower cordial passion fruit pomegranate seeds.	
ONE IN A CHAMELEON (A,E)	299
silky smooth revealing raspberry passionfruit tangerine Satisfyingly rich with lingering sweetness.	
GIN BATHTUB (A)	276
Unusual, and yet classy gin-based sharing cocktail with homemade ingredients. A twist on a gin basil.	
THE ROYAL SWAN (A)	87
gin grapefruit sage Aperol	
FISH AND SHEEPS (A,N)	97
vodka infused with baked potato Amaretto peach	
SCOTTISH FIREBALL (A,H)	109
Monkey Shoulder Drambuie honey orange	
ALFIE THE MONKEY (A)	119
Monkey Shoulder passion fruit coconut	
MALT MONKEYS (A,D,C)	106
Monkey Shoulder espresso vanilla Oreo	
JUBILEE NEGRONI (A,Su,C,D)	79
gin sweet vermouth bitter liqueur infused with coco nibs.	
MEGRONI (A)	91
A Mezcal twist on the classic Negroni with smoked wood chips & agave.	

SIGNATURE G&T'S

TRY ALL 5 FOR 345 AED

ENGLISH ROSE (At)	79/109
gin infused with cucumber thyme pomegranate caviar cucumber & elderflower tonic	
CITRUS TIPPLE (A,Su)	79/109
gin infused with citrus chamomile passionfruit caviar rhubarb & hibiscus tonic	
PANSY DROPPER (A,N,Su,St)	79/109
gin infused with green tea almond strawberry caviar pink grapefruit tonic	
CLOCKWORK (A,Su)	79/109
gin infused with cinnamon orange peel mango caviar indian tonic	
HEIRLOOM TONIC (A,Su)	79/109
gin infused with basil olives rosemary blueberry caviar rosemary & black olive tonic	

WINE

WHITE WINE

Terre Allegre Trebbiano, Puglia, Italy (A,Su)	52/245
Da Luca Pinot Grigio, Sicily, Italy (A,Su)	62/300
19 Crimes Chardonnay, South Australia (A,Su)	79/395
Matua Sauvignon Blanc, Marlborough, New Zealand (A,Su)	95/475
Santa Carolina Sauvignon Blanc, Central Valley, Chile (A,Su)	330

RED WINE

Terre Allegre Sangiovese, Puglia, Italy (A,Su)	52/245
19 Crimes Shiraz, South Australia (A,Su)	79/395
Matua Valley Pinot Noir, Marlborough, New Zealand (A,Su)	95/475
Da Luca Nero D'avola, Sicily, Italy (A,Su)	300
Rioja Crianza, Rioja, Spain (A,Su)	400
Guigal Cotes du Rhone, Rhone, France (A,Su)	500

ROSE

Colombelle Rose, Plaimont, France (A,Su)	63/310
Pink as Flamingos, Pavia, Italy (A,Su)	68/325
Lapostolle Le Rose, Colchagua Valley, Chile (A,Su)	80/390
M de Minuty Provence Rose, Cotes de Provence, France (A,Su)	440
Whispering Angel, Cotes de Provence, France (A,Su)	590

SPARKLING

Conte Fosco Brut, Emilia Romagna, Italy (A,Su)	65/295
Pierlant, Sparkling Rose, Vin de France, France (A,Su)	65/295
Laurent Perrier La Cuvee, Champagne, France (A,Su)	160/945
Laurent Perrier Rose, Champagne, France (A,Su)	1990

BEER BY BOTTLE

Stella (A,Su)	50
Magner's Juicy Apple (A,Su)	60

BEER ON DRAUGHT

Shoreditch Lager (A,Su)	69
Shoreditch Pale Ale (A,Su)	69
Stella (A,Su)	59
Brooklyn Lager (A,Su)	58

SHOTS

Espresso Martini (A)	50	Blue Kamikaze (A)	55
Doo-Doo (A)	50	Bridge to Nowhere (A)	345

WHISKY EXPERIENCE

TRY ALL 5 FOR 345 AED

DOWN PAST ISLAY (E,A)	79
Whiskies from this island are smoky, with a hint of salty sea air and seaweed, because of the maritime climate and the use of peat. <i>Whisky infused with Lapsang Souchong, bitters with a sweet and sour mix.</i>	
SPIRIT OF SPEYSIDE (N,A)	79
The use of peat is not common here, creating a whisky that is sweet, fruity and features notes of vanilla. <i>Whisky infused with banana, roasted buckwheat, and creme de banana.</i>	
HEAD HELD HIGHLAND (A,St)	79
From lighter whiskies through salty coastal malts, the Highlands offers a Scotch for all palates. Highland whiskies are complete and robust with a rich flavor. <i>Whisky infused with mix berries, red cabbage, sweet vermouth, maraschino liquor and bitters.</i>	
LOWLANDER (H,A)	79
Soft and smooth malts are characteristic of the region, offering a subtle flavour reminiscent of grass, cream, toffee and toasty flavour. <i>Whisky infused with honey and thyme balanced with caramel notes.</i>	
UISCE BEATHA (N,A)	79
Fruity and nutty, the nose holds notes of spice, and the tiniest hint of smoke (just a whisper, unlike the peaty scotch). As the bouquet develops you find some cacao and oak, carried in the taste. <i>Whisky infused with roasted almonds and roasted hazelnuts, crème de cacao & maple syrup.</i>	