



ROYALE WITH CHEE' - 14

Mature cheddar fat washed white rum, Ancho Reyes Chilé liqueur, egg white, lemon, dry sage and mushroom ketchup reduction. Cheese burger in a glass.



UNCLE MONTY - 10.5

Tarquin's Dry (Cornish) Gin, beetroot syrup, lemon, Campari and Tarquin's Cornish Pastis. A certain 'je ne sais quoi' about a firm young beetroot.



PUT DOWN THE GUN. PICK UP THE NEGRONI - 12

Cachaça, artichoke liqueur, Punt e Mes and chilli bitters; smoked in a bottle. Short, dry, warming.



TRIP - 12

Tapatio Tequila, Amaro Lucano Anniversario, Luxardo Cherry Brandy, banana & salted caramel purée, house bitters and lime. Served long and refreshing.



BOSTON GEORGE - 12

El Gobernador Pisco, sechuan button flower infused Tio Pepe, Italicus and home made orange bitters. Served in a coupé.



THE DUDE - 12

Martell VS Cognac, Mr Black Coffee liqueur, demerara and Frangelico foam. A twist on the classic espresso martini.



MOLOKO PLUS - 12

Mezcal, Gin, Mandarin Napoleon, gentian and fennel shrub with a hint of absinthe. Served long and refreshing.



YOU BE THELMA; I'LL BE LOUISE - 10.5

Thelma: Amaro Montenegro, peach shrub, lemon, King's Ginger liqueur and mint.

Louise: Amaro Montenegro, blackberry shrub, lemon, King's Ginger liqueur and mint.



WILD THING - 10

Dubonnet, Zucca, Rubis Chocolate Wine Liqueur, homemade orange bitters, citrus sherbet infused with Lapsang Souchong tea and Prosecco.

Served refreshing and long.



CHOOSE ... - 10.5

Chivas Regal 12Yr, Lapsang Souchong infused honey, lemon, ginger and pimento liqueur with Nardini Mandorla. On the rocks.



PFJ - 10.5

Portobello Road Gin, home-made thyme liqueur, Cocchi Americano, lemon, lavender bitters and Benedictine liqueur.

Served long and dry.



GOLD BULLION - 12

Aperol, Amaro Averna, Amaro Lucano Anniversario, lemon and Champagne & rhubarb reduction. Served on the rocks.



UNCONVENTIONAL CONVENTIONIST - 12

Lemon thyme infused Fino sherry, Byrrh Brandy de Jerez, Sangue Morlacco and lavender bitters. Served in a coupe and garnished with Marshmallows

The creative forces that be at Looking Glass Cocktail Club have been storyboarding for months designing the next level of palate seducing cocktails for its customers. The new menu is inspired by all of our favourite classic and cult classic movies. Last one at your table to tag them all, picks up the bill?

WINE

RED

- Pinot Noir 7 / 22
- Malbec 10 / 30
- Rosso del Giglio 12 / 36

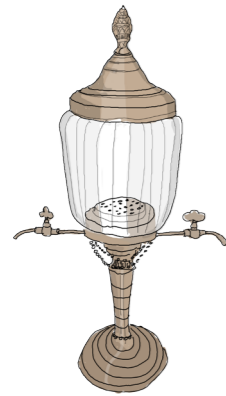
WHITE

- Pinot Grigio 7 / 22
- Sauvignon Blanc 10 / 30
- Greco Di Tufo 12 / 36

- Laurent Perrier Champagne 90
- Prosecco 28

BEER

- Asahi 4
- Peroni 4.5
- Meantime Lager 4.5
- 5 Points Pale Ale 5
- 5 Points Hook Island Red 5.5
- 5 Points Railway Porter 5.5



ABSINTHE

- Nouvelle Orleans Absinthe Supérieure - 10
- Le Coeur De Jade - 6.5
- Jade Terminus Absinthe Oxygenée - 11
- La Maison Fontaine French Absinthe - 10
- La Masion Fontaine Chocolate Absinthe Liqueur - 8
- Tarquin's Hand Crafted Cornish Pastis - 8.5

Please note, an optional 12.5% service charge is added to your bill.