

# ARTISAN G&Ts



We prefer to pair all our G&Ts with **ALL £9.95** Fever-Tree Premium Tonic Waters. All our speciality G&Ts are served as a double (50ml serving) in a Copa glass with a botanically matched garnish.

## Agnes Arber



& Fever-Tree Indian Tonic

Garnished with Grapefruit peel

Nose of warm baking spices, leafy and herbal on the palette, among a bright citrus sweetness and earthy note of juniper. A subtle and pleasant finish of sour note from the pink grapefruit.

## Malfy Gin Con Limone



& Fever-Tree Mediterranean Tonic

Garnished with a Lemon twist

Very citrus forward and fresh, with touches of woody juniper bringing character. Lemon notes are authentic, bright and mouth-filling.

## Chapel Down



& Fever-Tree Lemon Tonic

Garnished with an Orange slice

A highly aromatic gin from distilled Bacchus grapes with intense aromas of citrus peel, juniper and freshly cut grass leading to an early palate dominated by ripe citrus fruit with an herbal finish.

## Roku



& Fever-Tree Naturally Light Tonic

Garnished with a long slice of Ginger

Six Japanese botanicals, Sakura flower, Yuzu peel, Sencha tea (green tea), Gyokuro tea and Sanshō pepper cultivated over four seasons. Earthy and vegetal, with a light whisper of fruity sweetness hiding underneath. Peppery notes develop on the finish.

## Marylebone



& Fever-Tree Tonic

Garnished with Chamomile and Grapefruit Peel

A delicate and complex gin with floral overtones, the palate opens with strong juniper, sweet citrus and grapefruit. A beautiful warming finish from cassia, cloves and liquorice.

^ Allergen advice on request

# SEASON COCKTAILS

A cocktail selection inspired by this season's performances.

## Grover's Corners

£9.95

Just like Act II, it's a Love and Marriage made of Buffalo Trace Bourbon, lime juice, mint and sugar with a dash of angostura.

## Grimm's Cocktail

£9.95

A classic tale! Sweet and spicy with Bacardi Especial, lime juice, ginger juice with a dash of angostura and Fever-Tree ginger ale.

## Bottom's Up

£10.45

A concoction with sweet and fruity flavours from woodland berries brought together for this summer's Shakespearean classic. Sacred organic vodka, raspberry Chambord liquor, cranberry juice and orange liquor. Fear not, you won't wake up as a donkey!

## Dangerous Jade

£10.45

Inspired and created by our dear friends at Sacred distillery. Sacred rosehip cup with bitter and sweet fruits, topped with Chapel Down Brut sparkling wine and soda water.

# HOUSE COCKTAILS

## The Open Air

£9.95

Regents Park's basil gin infusion, with flavours of wild strawberry and black pepper.

## The Park Sunset (NON-ALCOHOLIC)

£4.75

Orange and Passionfruit finished with Grenadine.

## Seedlip Garden 108



£6.95

(NON-ALCOHOLIC SPIRIT)

& Fever-Tree Elderflower Tonic

Garnished with a Cucumber ribbon

Seedlip Garden 108 is made with hay, pea, rosemary, spearmint and thyme. Grassy at first, with herbaceous notes of thyme and rosemary standing out.