COCKTAILS

Where bar meets kitchen

New menu every month

The Honeyed Plate 180:-

Gin Mare, Honey & Grape cordial, Parmesan Oil

Nordic Ember 180:-

Mezcal, Ocho blanco, Cacao, Orange oils

Smoothly Confused 170/130:-

Pisco, Amaro Montenegro, Madeira, Rhubarb

Umeå in Autumn 180:-

Calvados, Cognac, Umeshu, Hjortron, Butter

Monks Alchemy 170:- *

Gin, Chamomile, Sherry, Lemon, Aperol

Chappara 180:-

Planteray 3 star, Noily dry, Lime oils

*Alcohol free options

Please inform the staff of any allergies

HOUSE CLASSICS

Classic's done our way

House Martini 180:-

Plymouth Gin, House Dry Vermouth

House Manhattan 180:-

Rye Whiskey, House Sweet Vermouth

House Adonis 170/130:-

Calvados, La Coppa vermouth, Figs, Bitters

Gibbson 180:-

Plymouth Gin, House Dry Vermouth, House Pickled Onions