

COCKTAILS

MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

SPECIALITY COCKTAILS

LIQUORICE ALL SORT **£6.95**

Black Sambucca flavoured with star anise and elderflower combined with Crème de Banana, and bitter sweet Curaçao charged with lemonade. This aptly named semi-sweet drink has a strong liquorice flavour with hints of fruit.

ROYAL TEMPTATION **£7.50**

Amaretto and Kahlúa form the base of this very special cocktail crowned with a wonderful combination of Midori and fresh cream. An after dinner must.

RASPBERRY & ELDERFLOWER COLLINS **£6.95**

Reyka Vodka, invigorating fresh lemon juice, energised with elderflower, sweetened with raspberries and a cascade of soda water. A twist on the famous Tom Collins classic forming a very fruity cooler to wake up the taste buds.

BELLINI **£6.95**

Created in the 1930's by Giuseppe Cipriani at Harry's Bar in Venice, this is the world's most famous Champagne cocktail.

White peach puree topped with Prosecco Brut.

Variations: Strawberry, raspberry and passion fruit

KIR ROYALE **£9.75**

Named after Canon Félix Kir, a local French priest, this cocktail is loved by everyone who takes a sip. Crème de Cassis topped with Champagne.

COSMOPOLITAN **£7.50**

Created in the USA in the 1980's, this is probably the most fashionable cocktail of the present day. A refreshing mix of Ketel One Citroen, Cointreau, cranberry juice and a touch of lime, finished with flamed orange peel.

Variations: Metropolitan or Disaronno Cosmo

CLASSIC MOJITO **£7.50**

The classic Cuban cocktail as we know it, created in Havana in the 1900's, a favourite of Ernest Hemingway, traces back all the way to the 16th Century. Pampero Blanco Rum, fresh mint, lime and sugar, topped with Ron Zacapa Rum and soda.

Variations: Vanilla, raspberry, passion fruit, elderflower or Royale

STRAWBERRY DAIQUIRI **£7.50**

The original Daiquiri was created by Jennings Cox an American mining engineer who was working at a copper mine near Santiago. The drink came about when he ran out of Gin whilst entertaining American guests so substituted it for Rum adding lime and sugar to soften the drink.

Pampero Blanco Rum, Cointreau, fresh lime and sugar syrup.

We've just added smashed strawberries to create this magnificent frozen version.

Variations: Raspberry, passion fruit or honey

GIN O'CLOCK **£7.50**

Tanqueray No. Ten Gin the perfect ingredient to bring this cocktail together. Tangy lemon, fresh mint, a little sugar and orange herb bitters spark this drink into life.

HENDRICKS COOLER **£7.50**

This refreshing cooler brings together Hendrick's Gin, Elderflower, fresh mint and cucumber with a touch of sweetness, served over crushed ice. Fresh and tangy.

BROOKLYN BULLEIT **£7.50**

The next classic. A swirl of Pernod added to Bulleit Bourbon, beautifully balanced with Sweet Vermouth & Bitter Campari. Finished with a hint of floral Peychaud's Bitters.

CRANBERRY BREEZE **£6.95**

A great combination of thirst quenching orange and cranberry juices mixed with Monkey Shoulder Whisky, topped with coconut and pomegranate.

LEMON ZINGER **£7.50**

An apéritif designed to chill and sweeten the taste buds. Tangy sweet lemon drink combining Ketel One Vodka and Limoncello.

MARTINI EXPRESS **£6.95**

Ketel One Vodka, coffee liqueur, chocolate and more coffee, chilled to perfection.

STARBURST **£6.95**

Reliving the summer no matter the time of year. The Starburst compliments any occasion, with Tanqueray Gin, passion fruit, orange, lime and a dash of grenadine shaken to create a mouthful of flavours.

VYTAS GOLD **£6.95**

An example of contemporary cocktail evolution, this cocktail combines a very diverse palate of flavours into a refreshing and delicate drink. Tanqueray Gin infused with fresh basil, passion fruit and tropical pineapple sweetness makes Vytas Gold a perfect choice for a cocktail.

CÎROC SOUR **£7.50**

This drink will wake up the taste buds, smooth Cîroc Vodka, sweet melon liqueur, a hint of lime shaken with lychee and elderflower, topped with lemonade.

BURNS APÉRITIF **£7.50**

A unique mixture of Johnnie Walker Black Label Whisky, honey, herbs, and spices added to the dryness of Fino Sherry with a hint of Vermouth makes this a perfect start to the evening.

TEQUILA CREAM **£7.50**

Don Julio Tequila delicately mixed with Crème de Cocoa a hint of pomegranate and fresh cream. Smooth and creamy, a dream in a glass.

IRISH COFFEE TWIST **£6.95**

Tullamore Dew Irish Whiskey, Tia Maria and double cream shaken together combining this wonderfully smooth after dinner cocktail.

MOCKTAILS

Feeling good? Stick to these and you'll stay that way till morning...

PEAR MOJITO **£3.75**

Fresh mint, lime and pear juice over crushed ice. A refreshing twist on the Cuban classic.

THAI DAIQUIRI **£3.75**

Fresh ginger, cocktail cherry, lime juice, almond syrup and ginger beer.

MINT CRISP **£3.75**

Mint & gingerbread syrup, apple juice and tonic water.

FOREST FIZZ **£3.75**

Seasonal berries shaken with cranberry juice and a hint of almond, served beneath an indulgent layer of cream.
