

# CALL BRUCH

## DRINKS

100ml

## SPARKLING WINE

Case Paolin Asolo Prosecco Superiore - Veneto, Italy - N/V 7

## CHAMPAGNE

Larmandier-Bernier «Latitude» - Champagne, France - N/V 11

## DRINKS PAIRINGS

*Our drinks team are on hand to complete your experience with a tailored drink pairing to complement all of our menus*

## SEASONAL MENU

A unique selection of wines from around Europe paired with each course that can be tailored to your preferences - *3 glasses* 35

## TASTING MENU

A selection of alcoholic beverages and wine from unique producers, styles and grape varieties - *4 drinks* 40

A journey through Europe's finest wine regions highlighting exceptional winemakers, rare examples and select vintages - *4 glasses* 60

Our non alcoholic drinks where each of our ingredients have been foraged, fermented, simmered, squeezed and infused - *4 drinks* 25  
*Served by our bartender*

**SPARKLING**

# HOUSE CREATIONS

all 9

**Our seasonal selection where each of our ingredients have been foraged, fermented, simmered, squeezed and infused**

mezcal, grapefruit, habanero, pineapple

gin, vanilla, rhubarb, ginger

absinthe, peach, fennel, apple, dill

clarified milk, banana, woodruff, whisky

HOUSE CREATIONS

# CLASSICS

## all 9

### **tipperary**

A recipe for the Tipperary Cocktail can be found in a 1916 book called « Recipes For Mixed Drinks» by Hugo R. Enlissin, a bartender who worked at New York's Wallick Hotel, however an entirely different formulae for a drink bearing the same name appears in « ABC of Mixing Drinks» a 1922 book penned by Scotsman Harry McElhone. This is the original recipe.

**whisky, green chartreuse, sweet vermouth**

### **martinez**

Drink historians broadly agree that the Martinez evolved from the Manhattan and preceded the Martini and that it emerged sometime in the 1860s or early 1870s. The first known recipe for a Martinez in O.H Byron's 1884 « The Modern Bartender» would appear to corroborate both its morphing from the Manhattan and its birth.

**genever, sweet vermouth, dry vermouth, maraschino**

### **clover club**

The Clover Club is a drink that predates prohibition in the US and is named after the Philadelphia Men's Club of the same name, which met in the Bellever Stratford Hotel. The Clover Club itself dates to the 1896 as seen in the 1897 book « The Clover Club of Philadelphia by Mary R. Deacon.

**botanist gin, raspberry, lemon**

### **daiquiri**

Daiquiri is also the name of a beach and an iron mine near Santiago de Cuba, and is a word of Taino origin. The drink was invented by an American mining engineer named Jennings Cox, who was in Cuba at the time of the Spanish- American war.

**rum, lime, sugar**

### **the gibson martini**

The recipe birthed in the Gilded Age, first appears in William Boothby's « The Worlds Drinks And How To Mix Them» in 1908. Like its cousin the Martini, both San Francisco and New York lay claim to The Gibson. The New York side says that the drink is named after illustrator Charles Dana Gibson.

**botanist gin, dry vermouth, onion**

**other classics can be made on request**

CLASSICS

## BEER & CIDER

<b>calypso berliner weiss - 4% (330ml)</b> <i>siren brewery, england</i>	5
<b>camden helles lager- 4.2% (330ml)</b> <i>camden town brewery, england</i>	5.5
<b>just the ticket pale ale- 4.0% (330ml)</b> <i>fallen brewing, scotland</i>	5
<b>rocket smoked porter - 5.4% (330ml)</b> <i>beavertown brewing, england</i>	6
<b>fitbeer alcohol free - 0.3% (330ml)</b> <i>fitbeer, england</i>	4
<b>galipette cider- 4% (330ml)</b> <i>normandy, france</i>	5

## WHISKY

<b>spey tenne</b> <i>speyside</i>	7
<b>bruichladdich islay barley</b> <i>islay</i>	7
<b>glenkinchie distillers edition</b> <i>highland</i>	9
<b>bruichladdich port charlotte</b> <i>islay</i>	8
<b>the macallan 18</b> <i>highland</i>	14
<b>glen garioch</b> <i>highland</i>	8
<b>dalmore cigar malt</b> <i>highland</i>	10
<b>talisker 18</b> <i>island</i>	12
<b>glengoyne 21</b> <i>highland</i>	14
<b>ben riach 21</b> <i>speyside</i>	15

## AFTER DINNER

### digestif

*35ml*

<b>la pouyade vsop grande champagne cognac</b>	6.5
<b>maxime trijol vsop grande champagne cognac</b>	8
<b>baron de sigognac vsop armagnac</b>	7
<b>henry de querville calvados</b>	6.5

### liquers

*50ml*

<b>cointreau (40%)</b>	5
<b>stag's breath (19.8%)</b>	5.8
<b>king's ginger (41%)</b>	8
<b>cross brew coffee (20%)</b>	4
<b>arran gold (17%)</b>	4
<b>amaretto saliza (28%)</b>	5.5

AFTER DINNER

## SOFTS

### COCKTAIL

all 5

**seedlip herbal, rhubarb, ginger**

**seedlip spiced, fennel, apple, dill**

**bon accord sodas**

4

cloudy lemonade

ginger beer

SOFTS