

## OXO COCKTAILS

APEROL SPRITZ The summer favourite makes a return to menu. Aperol and soda water charged with Harvey Nichols Prosecco.	12.5	DREAM RECALL Hendricks Lunar Gin, Cartron Curaçao Bleue and Aperol shaken with lemon juice and passion fruit syrup. Topped with London Essence Bitter Orange & Elderflower tonic. Created by OXO Assistant Bar Manager Roma.	14
NOBLE DREAM Beluga Noble Vodka shaken with King's Ginger, cinnamon syrup, apple and lemon juice. Served straight-up.	14	ORANJE IS NEW BLACK Ketel One Oranje Vodka and Aperol shaken with lime juice and passion fruit. Topped with tonic and a dash of Angostura Bitters.	14
SWEET REVENGE Beluga Noble Vodka shaken with grapefruit juice, raspberry ripple, pineapple juice and topped with fresh raspberries.	13	ORIGINAL SIN Belvedere Single Estate Vodka and Crème de Peche shaken with apple juice and nettle cordial. Dash of Angostura Bitters.	14
PORNSTAR MARTINI Crystal Head Vodka shaken with passion fruit, vanilla syrup and lime juice. Served with a skull of OXO Brut Champagne.	17	THE LAST WORD A little sour, a little sweet, a little pungent. Tanqueray 10 Gin and Maraschino shaken with fresh lime juice and green Chartreuse.	14
RASPBERRY GIN DAISY Inspired by 'Professor' Jerry Tomas, bartender extraordinaire in the 1880s. Roku Gin, raspberry ripple and lemon lengthened with soda. Crowned with Green Chartreuse.	14	8TH FLOOR SMASH Ketel One Vodka and Grand Marnier shaken with strawberries. Topped with OXO Brut Champagne.	15
MELBA DAIQUIRI Plantation 3 Stars Rum shaken with peach and raspberry. A delicious twist on this Cuban classic.	14	DUE SOUTH A luxurious, sparkling blend of St-Germain, Grey Goose Vodka, OXO Brut Champagne and the fresh fruitiness of lemon (EGG) and raspberry ripple.	17.5
PENICILLIN A modern classic of liquid therapy to cure aches, pains and colds. Copper Dog Whisky, lemon, honey and ginger with a splash of Laphroaig 10 Year Old.	13	NEGRONI Tanqueray 10 Gin and Martini Rubino Vermouth (SULPHITES) stiffened with Campari. Served on the rocks with an orange twist.	13
BRANDY ALEXANDER Courvoisier VSOP Cognac shaken with Mozart Dark Chocolate Liqueur and fresh double cream (MILK). Served straight-up with chocolate shavings.	14	PINK PETAL FIZZ A fresh, summery fizz of Edinburgh Gin Pomegranate rose and lychee purée. Topped with OXO Brut Champagne.	16

(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that allergens are used on our premises. Beverage may contain sulphites All prices inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill.

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GARDEN OF EDEN A bright, floral cocktail that combines apple juice, cranberry juice and rose syrup with Ketel One Vodka and the elderflower notes of St-Germain.	14
PINK MARGARITA Patrón Silver Tequila, pink grapefruit liqueur, fresh ruby grapefruit and pressed lime juice. Shaken and served with or without salt.	15
AT THE DRIVE-INN Jim Beam Double Oak Whiskey stirred down with maple syrup, chocolate bitters and popcorn essence. Served old fashioned style.	14
SOUTH BANK COCKTAIL A love letter to our neighbourhood. Tanqueray Gin and Ketel One Vodka shaken with lychee liqueur, fresh ruby grapefruit juice and a spot of sugar.	14
BEAUTY AND THE BEAST Don Julio Blanco Tequila and pineapple juice shaken with passion fruit syrup, fresh strawberries and basil. Created by OXO bartender Elisario.	15
OXO CLASSIC CHAMPAGNE COCKTAIL Courvoisier VSOP Cognac infused with orange peel, vanilla and bitters. Lightly sweetened and charged with OXO Brut Champagne.	16
VANILLA CHOCOLATE MALT A riff of a 1950s American soda fountain with a little difference. Cîroc Vanilla Vodka, almond milk (NUTS), Mozart Dry Chocolate Spirit, vanilla sugar and malted milk (WHEAT, BARLEY, MILK).	13
GOTHIC MANHATTAN A dark-hearted mix of Maker's Mark 46 Whiskey stirred with Antica Formula Vermouth (SULPHITES) and Jerry Thomas bitters. Black liquorice rinse.	14

## COCKTAILS – NON ALCOHOLIC

Sometimes it's nice to have a night off the sauce.

HIBISCUS MIMOSA Hibiscus cordial shaken with pink grapefruit and lime juice. Charged with Fever-Tree Lemon Tonic.	5.25
ORIENTAL CHILL Crushed lychees, fresh lime juice and coconut syrup. Charged with ginger beer.	6.25
SEEDS OF CHANGE Guava juice and crushed raspberries. Shaken with lime juice and fresh pomegranate. <small>*A discretionary £1 from the sale of this drink will be donated to Macmillan Cancer Support.</small>	6.25
CINNAMON BANANA COLADA Fresh banana, pineapple juice, cinnamon and coconut syrup. Blended with almond milk (NUTS).	6.25
THREE SPIRIT PERFECT SERVE Three Spirit botanical non-alcoholic spirit charged with London Essence Ginger Ale. Served over ice.	6.25
A TASTE OF HONEY Blossoms blackcurrant syrup shaken with fresh mint, apple and lemon juice. Topped with honey and apple foam (MILK).	6.25
AFTER HOURS COSMO Berry tea, fresh cranberry juice and lime cordial. Shaken with blood orange syrup and dash of lime juice.	6.25