





#### **Other Spirits and Liqueurs**

La Fée Parisienne Absinthe **£9** 

Briottet Crème de Manzana Verde £3.2

Briottet Menthe Verte £3.2

Briottet Crème de Cassis £3.2

Briottet Crème d'Abricot £3.2

Briottet Crème de Banane £3.2

Briottet Crème de Cerise £3.2

Cointreau £4

Drambuie £4

Disaronno £4

Fernet Branca £4

Benedictine £4.5

Pimm's No. 1 Cup £3

Grand Marnier £4

Chambord Liqueur £4

Cherry Heering £3.5

Green Chartreuse £6

Midori £3

Galliano L'Autentico £3

Luxardo Maraschino £4

Italicus £4.8

The Norfolk Bramble Liqueur £4.6

Hedgepig Cambridge Gage £4.8

Suze Liqueur £3.2

Aperol Aperitivo £3.5

Campari £3.5

Bailey's (50ml) £4.6

Fair Cafe Liqueur £3.6

Luxardo Limoncello (50ml) £4.8

Noilly Prat £3

Antica Formula £4

Cocchi's Americano £3

Southern Comfort £3.9

Lanique Rose Liqueur £4.7

Remy Martin VSOP £5.2

Maxime Trijol - Grande Champagne £9.5

Remy Martin XO Fine Champagne £21

A discretionary service charge of 10% will be added to your bill. We cannot guarantee the absence of all allergens in our dishes.

We serve all spirits and liqueurs in a measure of 25ml as standard. Any differences to this are stated on the menu. Still wine is served in 175ml measures, Champagne in 125ml measures, Dessert wine in 75ml measures.

Mixers for spirits have additional charge of £2.95.

Menu may change depending on availability or seasonality.

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering.



### Whisky

## **English**

The English Single Malt £8.5

### Irish

Jameson £4.2 Roe & Co Irish £5.1

#### **Japanese**

Hibiki Harmony Suntory £10 The Chita Suntory £8.5

#### **American**

Wild Turkey 81 Proof £4 Woodford Reserve Bourbon £6 Woodford Reserve Rye £6.8

### **Brandy**

#### Cognac

Remy Martin VSOP £5.2 Maxime Trijol - Grande Champagne £9.5 Remy Martin XO Fine Champagne £21

#### Armagnac

Baron de Sigognac 10 Year Old £7

### **Drinks Selection**

#### Draught

#### **Bottles**

Brewboard Ripchord Pale Ale Cambridgeshire, UK, ABV 4.3%	£7	Aspall Suffolk Cyder Suffolk, 330ml , ABV 5.5%	£7
Camden Hell Lager London, UK, ABV 4.6%	£ <i>6.5</i>	Black Sheep Ale England, 500ml, ABV 4.4%	£ <i>7</i>
Camden Pale Ale London, UK, ABV 4.0%	£6.5	Coors Lager US, 330ml, ABV 4.2%	£5.5
Camden Stout London, UK, ABV 4.0%	£7	Curious Session IPA England, 330ml, ABV 4.4%	£5.5
Menabrea Lager Biella, Italy, ABV 4.8%	£7	Freedom Lager England, 330ml, ABV 4%	£5.5
Stella Artois Leuven, Belgium, ABV 4.6%	£5.5	Duvel Belgian Ale Belgium, 330ml 8.4%	£7.5
		Love Lane Pale Ale Liverpool, Merseyside 330ml 4.5%	£6
		Mahou <i>Madrid, Spain 330ml 5.5%</i>	£5.5
Non-Alcoholic Beers		Estrella Galicia Gluten Free Spain, 330ml, ABV 5.5%	£5.5

Pine Trail Pale Ale	£5.7
England, 330ml, ABV 0.5%	
Menabrea 0%	
Biella, Italy, ABV 0%	£5.5





#### **Soft Drinks & Mixers**

Coca Cola - £2.95
Diet Coke - £2.95
Coca Cola Zero - £2.95
Schweppes Lemonade - £2.95
Fever Tree Indian Tonic - £2.95
Fever Tree Light Tonic - £2.95
Fever Tree Mediterranean Tonic - £2.95
Fever Tree Elderflower Tonic - £2.95
Fever Tree Soda - £2.95
Fever Tree Ginger Beer - £2.95
Fever Tree Ginger Ale - £2.95

#### **Hot Drinks**

Single/Double Espresso £2.4 / £2.8

Americano £2.9

Cappuccino £3

Flat White £3

Latte £3

Single / Double Macchiato £2.5/£2.9

Mocha £3.2

Hot Chocolate £3

#### **Loose Leaf Teas**

Earl Grey £3.2

English Breakfast £3.2

Jasmine Blossom £3.2

Masala Chai £3.2

Ginger & Lemon £3.2

Chamomile £3.2

Rooibos Breakfast £3.2

White Peony £3.2

Milk Oolong £3.2

Peppermint £3.2

Fruity Berries £3.2

Hunan Green £3.2

Fresh Mint £3.6

#### Juices

Orange Juice - £2.95
Apple Juice - £2.95
Cranberry Juice - £2.95
Pineapple Juice - £2.95
Tomato Juice - £2.95
Passionfruit Juice - £2.95
Lychee Juice - £2.95

## Whisky

#### Single Malt

Auchentoshan Three Wood	£7.2
Arran 10 Year	£8
Dalwhinnie 15 Year	£6
Glenkinchie 12 year	£6
Glenlivet Founders Reserve	£5.6
Glenmorangie	£5
Highland Park 12 Year	£5.2
Nomad Outland	£4.9
The Balvenie Sweet Toast Of American Oak	£8
Blended	
Johnnie Walker Black Label	£5
Islay	
Lagavulin 16 Year	£14
Bowmore 15 Year	£12





#### Gin

Linden Leaf 8 Organic Molecular £4
Linden Leaf 88 Organic Molecular £6.8
Cambridge Dry £4.5
Citadelle Jardin £6.2
Citadelle £5.8
Elephant £6
Malfy Gin Rosa £5.5
Monkey 47 £5.9
Hendricks £5
Japanese £7.5
Puerto de Indias Strawberry £5
Chase Seville Orange Gin £4.8
Tarquin's Cornish Figgy Pudding £5.8

#### Vodka

Element 29 £4
Absolut Pear £4.1
Cariel Vanilla £4.2
Belvedere £5.5
Chase Rhubarb £6
Grey Goose L'Original £6.3

#### Rum

Plantation White £4
Plantation Dark £4.2
Koko Kanu Coconut £4.2
Keepr's Honey Spiced £5.8
Bumbu Original £6.2
Plantation O.F.T.D. £6.8
Plantation Isle of Fiji £7.5
Plantation XO £9
Sagatiba Cristalina Cachaça £4
Foursquare Spiced £5

#### Tequila & Mezcal

El Jimador Blanco £4
Cazcabel Honey £4
Casamigos Reposado £9
Casamigos Anejo £9.8
Bruxo X Mezcal £6.5
Dos Hombres Mezcal Joven £9.5

#### **Pisco**

Waqar £5.5

### Non-Alcoholic Cocktails

## Amaretti & Pineapple Sour

Lyre's Amaretti shaken with pineapple & passionfruit for our delicious take on a tiki-style cocktail

£6.5

## Strawberry & Basil Smash

Fresh strawberry, basil & lemon expertly balanced and mixed with soda. Simple, yet stunning

£6.5

## Lychee & Raspberry Lemonade

Fresh raspberries and lychee juice combined with the classic lemonade ingredients of lemon juice, sugar and soda creates a wonderfully refreshing drink

£6.5

# Spiced Orange, Lemongrass & Ginger Sour

Lyre's Spiced Cane Spirit combined with orange and lemon juice, ginger, lemongrass and vanilla to create a delightful nonalcoholic twist on a summer sour

£7.5





## Signature Cocktails

### 'The Principia'

from Isaac Newton's Mathematical Principles of Natural Philosophy

Japanese melon liqueur partners beautifully with tequila blanco, coconut cream, lime and orgeat syrup to create a cocktail that transports you to a tropical destination

£11

## 'History of Time' Stephen Hawking

A twist on a whiskey champagne cocktail sees Glenmorangie whiskey partner with Champagne, honey & angostura bitters, topped with a whiskey and honey foam

£12

## 'Aspects of Truth' Catherine Pickstock

Maraschino liqueur paired with Plantation White Rum and then shaken with marmalade and fresh basil to make an incredible summer drink that you'll want to order again

£10

#### 'Concept of Illusion' from Marian Hobson's Thesis

Linden Leaf 8 Gin from Cambridge combined with Limoncello, lychee juice and a homemade black pepper syrup creates a wonderful summer twist on a classic sour

£10

Classic cocktails are available on request, subject to availability.

### 'Life on Earth'

#### **David Attenborough**

A fine balance of Element 29 Vodka, banana liquor, honey and vermouth, garnished with a honeycomb

£10

## 'The Enigma' After Alan Turing's biography

Our sustainable Plantation Dark and White Rums are perfectly combined with pineapple, passion-fruit, Angostura bitters and a spray of absinth

£10

## **'Epic Visions'**Caroline Vout

Fresh kiwi & strawberry shaken with our sustainable Element 29 Vodka, lemon juice. A wonderful summer drink that is refreshing and oh so easy to drink

£10

## 'The Day-Dream' Alfred Tennyson

The first ever cocktail created in The Folio Bar & Kitchen. A refreshing Tom-Collins inspired cocktail mixing Linden Leaf 8 Gin, rhubarb syrup, lime, strawberry and soda

£11

### 'Fearless'

from On becoming Fearless by Arianna Huffington

Our bar team infuse tequila blanco with fresh red chilli and then mix with Aperol, mango puree & lemon juice. A cocktail that links well with the name and guarantees to satisfy your senses

£10

### Cocktail of the week

A new creation from our expert Mixologists

Please ask a team member for this week's cocktail

£10



