

ANGLER COCKTAILS IN PARTNERSHIP WITH



Cherry Negroni	14
Martin Miller's Westbourne Gin, Campari, Sweet Vermouth, Cheery Heering, orange bitters	
Winter Cup	14
Martin Miller's Original Gin, Sweet Vermouth Winter fruits, topped with ginger ale	
Martin Miller's Westbourne Gin & Tonic	14
Martin Miller's Westbourne Gin, cinnamon, slice of orange	
Martin Miller's Classic Gin & Tonic	13
Martin Miller's Classic Gin, lime and pink peppercorns	

Prices include VAT at the prevailing rate.

A discretionary 12.5% service charge will be added to your total bill.

We are happy to provide information pertaining to allergies & intolerances upon request

**Consuming raw & unpasteurised food may increase your risk of foodborne illness*

ANGLER COCKTAILS

A Spanish in London 13.5

Pedro Xiemenez Sherry, Talisker Sky Whisky
*Chocolate and mature fruit essences combined
with a smoky taste, perfect as a digestive,
served in a martini glass*

Blackberry and wild thyme bramble 13.5

Gin, lemon juice, thyme syrup, blueberry liqueur
A twist on the fruity classic using seasonal ingredients

Truffle Martini 20

Cambridge Truffle Gin, Noilly Prat Vermouth
*Exclusive and sophisticated drink perfect anytime,
served in a martini glass*

Amaretto in love 14

Calvados, Amaretto di Saronno, cinnamon syrup,
lime juice, chocolate bitters
*Fall in love with this sweet and sour Italian flavour cocktail,
served in a coupette glass*

CLASSIC COCKTAILS

Martini Cocktail 12

Gin or vodka base, dry vermouth
Enjoyable made with gin or vodka, an olive or lemon twist

Bellini 13.5

Sparkling wine, peach puree
*Try it in a Rossini version with Strawberry puree instead,
sparkling and sweet, served in a flute glass*

Negroni 13.5

Gin, Campari, red vermouth
The perfect combination of bittersweet, boozy, floral and bitter orange

Manhattan 13

Whisky, red vermouth, Angostura bitters
The Brooklyn classic balanced in richness and bitterness

Margarita 12

Tequila, Cointreau, lime juice, salt
Sour and salty taste, perfect anytime

Cosmopolitan 12

Vodka, Cointreau, lime juice, cranberry juice
Sweet and sour, enjoyable and refreshing

Mojito 12

Rum, fresh mint, lime juice, sugar
One of the most traditional summery cocktails: fresh and zesty

Bloody Mary 14

Vodka, tomato juice, Tabasco, Worcestershire sauce
A perfect healthy aperitif: velvety with spiced aftertaste

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Nespresso Martini	13
Belvedere Vodka, Nespresso Kenya Milima, Kahlua	
<i>Try our espresso martini, made with premium quality Nespresso coffee</i>	
Old Fashioned	13
Bourbon, soda water, Angostura bitter, sugar cube	
<i>The most popular whisky cocktail, balanced in richness and earthiness</i>	
Aperol Spritz	13
Aperol, soda, sparkling wine	
<i>The North-Italy classic, the perfect balance of freshness and bitterness</i>	

VIRGIN COCKTAILS

Virgin Spritz	9
Everleaf non-alcoholic bitter sweet aperitif, thyme infusion, light tonic	
Virgin Mary	9
Tomato juice, Worcestershire sauce, Tabasco	
Virgin Mojito	9
Fresh mint, ginger ale, lemon juice	
Shrley Temple	5
Grenadine syrup, ginger ale	
Virgin colada	9
Pineapple juice, coconut water	
Virgin Tonic	10
Seedlip Grove and tonic	
Seedlip Spice and tonic	

APERITIFS

Martini Bianco	8
Campari	8
Antica Formula	8
Pernod	8

VODKA

Ketel One	10.5
Konik's Tail	13
Ciroc	13
Belvedere rye unfiltered	13
Stolichnaya Elit	14
Beluga Transatlantic Racing	16

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GIN

Tanqueray	10.5
Hayman's Old Tom	12
Hendrick's	14
Sipsmith	13
Sipsmith Sloe	13
Rhubarb gin	12
Martin Miller's	13
Tanqueray No.10	14
Martin Miller's Westbourne	14
Gin Mare	15
Oxley	16
Monkey 47	17
Cambridge Distillery Truffle Gin	20

RUM

Havana Club 3yr	10.5
Gosling Black Seal Dark rum	11
Lamb Spiced rum	11
Koko Kanu, coconat rum	11
Havana 7yr	11.5
Bacardi 8	12
Diplomatico Mantuano	13
Zacapa 23yr	18
Mount Gay 1703	38

TEQUILA & MEZCAL

Olmea Blanco	10.5
Montelobos	15
Don Julio Anejo	16
Don Julio 1942	35
Patron café XO	12

WHISKIES

Johnnie Walker Black	11
Laphroaig 10	13
Lagavulin 16	20
Talisker Skye	14
Highland Park 18	30
Glenkinchie 12	13
Oban 14	15
Suntory Hibiki Harmony (Japan)	18
Nikka From The Barrel (Japan)	14
Jameson (Ireland)	11

BOURBON

Bulleit Bourbon	12
Jack Daniel's No.7	11
Blanton's	14
Sazerac Rye	14
Woodford reserve	14

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COGNAC AND ARMAGNAC

Hennessy Fine De Cognac	14
Baron De Sigognac	12
Clos Martin, Folle Blanche 1989	17
Rémy Martin Louis XIII 15 ml	105
Rémy Martin Louis XIII 25 ml	175
Rémy Martin Louis XIII	350

EAUX DE VIE

Grappa Di Traminer Pojer e Sandri	15
Grappa Bianca San Leonardo	16
Grappa Antica Riserva Nonino	18

LIQUEURS DIGESTIFS

Southern Comfort	8
Jägermeister	8
Amaro Montenegro	8
Limoncello	8
Sambuca White	8
Bailey's	8
Amaretto Disaronno	8

BOTTLED BEERS

Harviestoun Schiehallion Lager <i>Scotland, 330ml, 4.8% abv</i>	5.5
Harbour Pilsner <i>Cornwall 330ml, 5% abv</i>	6
Jaipur, Thornbridge, IPA <i>America, 330ml, 5.9%,abv</i>	6
Urban Orchard Apple Cider <i>London, 330ml, 4.8% abv</i>	6
Peroni, Nastro Azzurro, Libera <i>Italy, Lager, 0% abv</i>	4.5
The Original Small Beer, <i>London, 330ml, Pilsner, 2.1% abv</i>	6

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SNACKS

Nocellara olives	5
Smoked almonds	4.5
Pistou nuts <i>Broad beans, peanuts and cashews in basil pesto</i>	4.5
French fries Served with mayonnaise and ketchup	4.5
Spiced egg plant croquettes Served with garlic mayonnaise	7
Crispy squid <i>Burnt chilli sauce and lime</i>	9

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