

## ANGLER SIGNATURE COCKTAILS

- Garden of Dreams** 22.00  
*Hendrick's Gin, St. Germain Elderflower, Lemon, Cucumber, Basil, Lemon Oleo Saccharum and Aquafaba*
- Señorita** 17.00  
*Chamomile infused Ketel One Vodka, The King's Ginger, Lemon, Lemon-Ginger Oleo Saccharum and Aquafaba*
- Umeshu Spritz** 17.00  
*Akashi-Tai Shiraume Ginjo Umeshu, Belsazar Rosé Vermouth, Maraschino and Prosecco Brut*
- Japan 75** 24.00  
*KI NO BI Gin, Akashi-Tai Ginjo Yuzushu, Lemon Oleo Saccharum and Lanson Champagne Brut.*
- Negrotto** 17.00  
*Olive tree infused Ketel One Vodka, Lillet Blanc Aperitif, Belsazar Dry Vermouth, Italicus Bergamot and Bob's Lavander Bitter.*
- Mexican Negroni** 20.00  
*Vida del Maguey Mezcal, Cocchi Vermouth di Torino, Campari Bitter Cask Tales Bourbon Barrel and Bob's Liquorice Bitter.*
- A Step in the Woodland** 20.00  
*Cambridge Truffle Gin, E.Hidalgo Gobernador Oloroso Sherry, Cocchi Vermouth di Torino, Laphroaigh Scotch Whisky, Porcini Mushrooms homemade Tincture and Angostura Orange Bitter.*
- XO Espresso Martini** 19.00  
*Orange and Coffee beans infused Ciroc Vodka, Cazcabel Coffee, Frangelico Hazelnuts, Coffee, Bob's Liquorice Bitter and Orange and Brazilian Pilao Coffee Muscovado Oleo Saccharum.*
- Marigold (Non-Alcoholic)** 15.00  
*Caleño Light and Zezty, Aloe Vera, Citrus Oleo Saccharum, Raspeberries and Aquafaba.*
- Sunset Lemonade (Non-Alcoholic)** 15.00  
*Orange Juice, Lemon Juice, Ruby Grapefruit Juice, Cherry Syrup and Soda.*
- Eve's Garden (Non-Alcoholic)** 12.00  
*Lemon juice, Mint, Cucumber and Soda.*

*If you would like something more classic, please ask your waiter.*

## BOTTLED BEER

<b>Asahi Super Dry Lager</b> <i>Japan, 330ml, 5.2% abv</i>	6.85
<b>Meantime Greenwich Lager</b> <i>England, 330ml, 4.5% abv</i>	6.85
<b>Meantime London IPA</b> <i>England, 330ml, 4.7% abv</i>	6.85
<b>Peroni Libera Non-alcoholic Lager</b> <i>Italy, 330ml, 0.0% abv</i>	6.85
<b>Noam Lager</b> <i>Germany, 340ml, 5.2% abv</i>	8.00

## SOFT DRINKS 4.00

Coca Cola  
Coca Cola Diet  
Fever Tree tonic water  
Fever Tree light tonic water  
Fever Tree Mediterranean tonic water  
Fever Tree ginger ale  
Fever Tree ginger beer

## ORGANIC JUICES PATRICK FONT 5.00

With an agricultural know-how, rooted in the family tradition, Patrick Font develops recipes that sublimate thoroughly selected, best quality local fruits and vegetables.

Apple  
Mango  
Lychee  
Cranberry  
Sauvignon blanc grape  
Merlot Grape

## APERITIFS

<b>Aperol</b>	9.00
<i>Bittersweet, orange peel</i>	
<b>Campari</b>	9.00
<i>Bitter, orange peel, angelica</i>	
<b>Carpano Antica Formula</b>	9.00
<i>Orane peel, marmalade, herby</i>	
<b>Cocchi Storico</b>	9.00
<i>Cherry, caramel, orange peel</i>	

## GIN

<b>Hendrick's</b> – Scotland	14.00
<i>Zesty, elderflower, rose</i>	
<b>Ki No Bi</b> – Japan	14.00
<i>Yuzu, tea, ginger, earthy</i>	
<b>Mare</b>	14.00
<i>Rosemary, basil, lemon</i>	
<b>Mirabeau rose</b> – France	12.00
<i>Lavender, rose, thyme</i>	
<b>Monkey 47</b> – German	17.00
<i>Lavender, honeysuckle, blackberry</i>	
<b>No. 3</b>	15.00
<i>Juniper, citrus, crisp</i>	
<b>Sipsmith Dry</b> – England	13.00
<i>Juniper, orange and lemon zest, almond</i>	
<b>Tanqueray No.10</b> – Scotland	14.00
<i>Juniper, lemon, pink grapefruit</i>	

## VODKA

<b>Arbikie Nadar</b> – Scotland	13.00
<i>Floral, creamy, spicy</i>	
<b>Grey Goose</b> – France	14.00
<i>Wheat, almond, black pepper</i>	
<b>Haku</b> – Japan	14.00
<i>Floral, zesty, grain</i>	
<b>Konik's Tail</b> – Poland	13.00
<i>Rye, butterscotch, black pepper</i>	
<b>Sauvelle</b> - France	13.00
<i>Oak, caramel, wheat</i>	
<b>Stolichnaya Elit</b> – Latvia	14.00
<i>Charcoal, grain, wood</i>	

*Prices include VAT at the prevailing rate.*

*A discretionary 15% service charge will be added to your total bill.*

*We are happy to provide information pertaining to allergies.*

## WHISKY

<b>Ardbeg</b> – Scotland <i>Vanilla, citrus, smoke</i>	18.00
<b>Auchentochan 21</b> – Scotland <i>Ripe gooseberry, oak, honey, chocolate</i>	32.00
<b>Brora 30 Year Old</b> – Scotland Fruit, toffee, iodine, smoke	350.00
<b>Bullet 10 Year Old</b> – USA <i>Dry fruit, vanilla, oak, toast</i>	18.00
<b>Glenlivet 18 Year Old</b> – Scotland <i>Grassy, floral, citrus, nutty</i>	26.00
<b>Glenmorangie 18 Year Old</b> – Scotland Acacia honey, peach, butterscotch	25.00
<b>Glenmorangie Signet</b> – Scotland Dates, chocolate, tobacco, nutty	30.00
<b>Jack Daniels single barrel</b> – USA <i>Raisins, dried apple, cigar, cinnamon, cedar</i>	16.00
<b>Jameson Black Barrel</b> – Ireland <i>Charred barrel, fruity, barley</i>	14.00
<b>Johnnie Walker Blue Label</b> – Scotland <i>Toffee, chocolate, malt, smoke</i>	40.00
<b>Lagavulin 16 Year Old</b> – Scotland <i>Pear, vanilla, spice</i>	14.00
<b>Maker's Mark</b> – USA <i>Butterscotch, vanilla, fruit</i>	18.00
<b>Red Breast 12 Year Old</b> – Ireland <i>Charred barrel, fruity, barley</i>	14.00
<b>Sazerac Rye</b> – USA <i>Rye bread, leather, honey, cinnamon</i>	14.00
<b>Suntory Hibiki Harmony</b> – Japan <i>Butter, caramelised date, sandalwood</i>	18.00
<b>Woodford Reserve</b> – USA <i>Brioche, honey, cinnamon, toffee</i>	12.00
<b>Yamazaki 12 Year Old</b> – Japan <i>Citrus notes, tropical fruit, floral</i>	25.00

## BRANDY

<b>Baron De Sigognac</b> – Armagnac <i>Earthy, butterscotch, marmalade</i>	12.00
<b>Remy Martin VSOP</b> – Cognac <i>Berries, black olive, custard</i>	13.00
<b>Pere Magloire VSOP</b> – Calvados <i>Cinnamon, pear, red fruit</i>	12.00
<b>Rémy Martin XO</b> – Cognac <i>Pastry, ripe fruit, orange peel</i>	40.00
<b>Rémy Martin Louis XIII</b> – Cognac <i>Sandalwood, tropical fruit, ginger, toffee</i>	350.00

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## RUM

<b>Diplomatico Mantuano</b> – Venezuela	13.00
<i>Brown sugar, dried fruits, charred oak</i>	
<b>Havana 7 Year Old</b> – Cuba	13.00
<i>Cigar box, cedar, toffee</i>	
<b>Havana Selection de Maestro</b> – Cuba	18.00
<i>Chocolate, orange, coffee, cedar</i>	
<b>Mount Gay 1703</b> - Barbados	38.00
<i>Vanilla, chocolate, dried fruit, coffee</i>	
<b>Santa Teresa 1796</b> – Venezuela	17.00
<i>Butterscotch, banana, chocolate</i>	
<b>Zacapa 23 Year Old</b> – Guatemala	18.00
<i>Brown sugar, molasses, chocolate</i>	
<b>Zacapa XO</b> – Guatemala	30.00
<i>Brown sugar, toffee, oak, tobacco</i>	

## TEQUILA & MEZCAL

<b>Casamigos Blanco</b>	15.00
<i>Peppery, earthy, herbal</i>	
<b>Del Maguey Vida Mezcal</b>	15.00
<i>Smoky, spicy, citrus</i>	
<b>Don Julio Reposado</b>	16.00
<i>Earthy, vanilla, stone fruit</i>	
<b>Don Julio 1942</b>	35.00
<i>Floral, grassy, fruit, oak</i>	
<b>Jose Cuervo Reserva de Familia</b>	35.00
<i>Nutty, fruity, floral, caramel</i>	

## DIGESTIFS

<b>Amaretto Disaronno</b>	9.00
<i>Apricot, almond, gingerbread</i>	
<b>Amaro Montenegro</b>	9.00
<i>Bittersweet, orange, vanilla</i>	
<b>Cazcabel Coffee Tequila</b>	12.00
<i>Coffee, earthy, vanilla</i>	
<b>Grand Marnier</b>	9.00
<i>Orange peel. Vanilla, oak</i>	
<b>Grappa Antica Riserva Nonino</b>	18.00
<i>Apricot, almond, sultanas, orange peel</i>	
<b>Grappa Po di Poli Dry</b>	16.00
<i>Grapes, strawberry, almond</i>	
<b>Choya Yuzu Liqueur</b>	11.00
<i>Lime, zesty, marmalade</i>	

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