

FALSTAFF

HOTEL & COCKTAIL BAR

COCKTAIL MASTERCLASS

Menu

CLASSIC COCKTAILS

Classic Daiquiri

White rum, White sugar, Lime

Corpse reviver No. 2

Gin, Triple sec, Cocchi americano, Lemon

Old fashioned

Whiskey, Brown sugar, Angostura bitters

Espresso martini

Vodka, Coffee liqueur, Brown sugar, Coffee

Pornstar martini

Vanilla spiced rum, Passionfruit liqueur, Lime, Vanilla syrup, Passionfruit juice, foamer

Dark and stormy

Dark rum, Ginger beer, Lime wedges

Margarita

Tequila, Triple Sec, Lime, White sugar

Aviation

Gin, Maraschino, Violet liqueur, Lemon, White sugar

Tom Collins

Gin, Lemon, White sugar, Soda

Sidecar

Brandy, Triple Sec, Lemon, White Sugar



SIGNATURE COCKTAILS

Fire & Brimstone

Mezcal, Triple sec, Lemon, Agave syrup, Orange bitters, Chilli bitters

Bee Sting

Rye whiskey, Reposado Tequila, Apple juice, Honey, Ginger Ale

Bernice

Vodka, Galliano, Lime, Cane sugar, Absinthe

Pisco Kid

Pisco, Crème de cacao, Sauvignon Blanc, Fino Sherry

Bermondsey Minute

Tequila, Sweet vermouth, Maraschino, Lavender syrup

Pearl Button

Cachaça, Cocchi Americano, Lime, Cane syrup, Lemonade

New York Sour

Whiskey, Red wine, Lime, White sugar, Angostura Bitters, egg white

Next To Last Word

Gin, Maraschino, Elderflower liqueur, Lemon

High Horse

Gold rum, Maraschino, Cherry brandy, Sweet vermouth, Angostura bitters

Burning Bright

White rum, Montenegro, Sweet vermouth, Lime, Grapefruit juice, White sugar

MYSTERY MASTERCLASS

Nothing take your fancy? - Unsure on what to choose? Or just want to live life on the edge?

Leave your choices in the hands of our mixologists, we will choose 3 random cocktails, and we mean random.

These choices may be off the menu, or they may be something entirely different.

Your preferences will be considered during selection.