

COCKTAILS

£

TWISTED CLASSICS 10

Soho Plum Sour

Bourbon, plum syrup, fresh lemon juice, fresh candied ginger, egg white



Bloody Mary

Vodka, tomato juice, Tabasco, Worcester sauce, black pepper



Ko Tao Island Ice Tea

Bacardi, Vodka, Midori, Gin, fresh lemon juice, soda



Watermelon Margarita

Tequila, Cointreau, watermelon purée, watermelon syrup, lime juice



Matcha Ice Tea

Matcha tea, Chartreuse Green, gomme syrup, almond milk



Kiwi Colada

Fresh kiwi fruit, Malibu, Rum, Midori, fresh pineapple, pineapple juice, coconut cream



Shiso Strawberry Mojito

Fresh strawberry, Bacardi, shiso leaves, fresh lime



Matcha Mojito

Matcha tea, mint leaves, Bacardi, Vodka, gomme syrup



Amaretto Express

Vodka, Amaretto, espresso



Miss Cocochan

Fresh lychees & raspberries shaken with Vodka



Aperol Spritz

A blend of Aperol, fresh raspberry puree, topped up with Prosecco



Pimms Lemonade

Pimms, lemonade, mixed fresh fruit, mint leaves and cucumber



SIGNATURES 12

Frozen Cocotini

Absolut Mango Vodka, Skyy Passion Fruit Vodka, Malibu, fresh lime juice, gomme syrup



Yuzu Cooler

Vodka, Fresh Yuzu Juice, gomme syrup, soda



Eldersour

Gin, elderflower, fresh lime, apple juice, gomme syrup, egg white



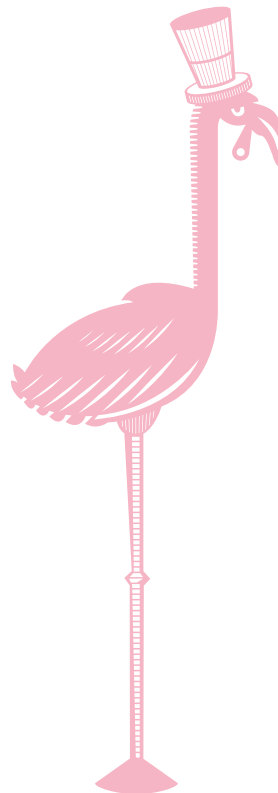
Classic Negroni

Gin, Martini Rosso, Campari



Passion Fruit Martini

Vanilla Vodka, Prosecco, passion fruit juice, vanilla, gomme syrup



If you can't find anything to your liking or you simply fancy something not on our menu then please, just ask!

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Our experienced cocktail bartenders can whip up most drinks from our fully stocked bar.

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🍹 Mocktail option available. Suitable for a designated driver or simply if you fancy a non alcoholic cocktail. £8 each.

BUBBLE TAILS 12

Beijing Bellini

Prosecco, lychee purée, lychee liquor

Mayfair Pink

Champagne, Grey Goose Vodka, elderflower, raspberry, Pechaud Bitters

Red Emperor

Prosecco, hibiscus straight up



WINE & SPARKLING

£

WHITE WINE 175 ml / £

Percheron Chenin Blanc Viognier, Western Cape, South Africa 2018	6.5/22
Soldier's Block Chardonnay, Victoria, Australia 2018	7/25
Artesa Rioja Viura, Spain 2017	30
Château Mercian Yamanashi Kosu sur lie, Japan 2017	39
Pinot Grigio Isonzo del Friuli, D.O.C Italy 2015	11/40
Keith Tulloch Semillon, Hunter Valley Australia 2017	40
Animale Celeste, Sauvignon Blanc, Marche, Italy 2017	12/42
Turckheim Cave Tradition Gewurztraminer, Alsace, France 2016	42
Ayler Kupp Riesling, Mosel, Germany 2016	45
Domaine de la Motte Chablis, France 2017	50
Chardonnay Russian River, Paul Hobbs, USA, California 2015	60

ROSÉ WINE 175 ml / £

Gris Marin Gris de Gris IGP Rosé Sable de Camargue, France 2018	7.5/28
Domaine de la Vieille Tour Rosé, Cotes de Provence, France 2017	9/35

RED WINE 175 ml / £

Soldier's Block Shiraz, Victoria, Australia 2018	7/25
Ontañón Rioja Crianza, Spain 2015	33
Vulkà Etna Rosso, Sicilia, Italy 2015	43
Vallet Frères Bourgogne Pinot Noir, Burgundy, France 2016	12/44
Circumstance Merlot, Stellenbosch, South Africa 2015	12/44
Cadus Chacayes Appellation Malbec, Uco Valley, Argentina 2016	45
San Felice Il Grigio Chianti Classico Riserva, Toscana, Italy 2014	48
Tedeschi Amarone della Valpolicella, Italy 2014	60
Chateau Richebon, Bordeaux, France 2011	80

CHAMPAGNE & SPARKLING 125 ml / £

Lallier Grand Cru Grande Réserve Brut, Champagne	12/60
Prosecco Sette Anime, Veneto, Italy	10/40
Champagne Lallier Grand Rosé Grand Cru Brut, Champagne	64

SAKE LIST

£

TSUKI USAGI - Ume No Yado

Very sweet sparkling junmai sake. It is naturally carbonated by fermentation in the bottle. Match well with European dishes as well as Japanese dishes

£22 bottle

YAMAHAI TOKUBETSU JUNMAI - Kizakura

An elegant flavour junmai sake made with yamada nishiki rice. Enjoy cold or slightly warmed

£45 bottle
£15 carafe 150ml
£5 glass 50ml

GIN - Ume No Yado

This pear-like aroma junmai ginjo is great chilled. The sake compliments full flavoured dishes and great as an aperitif. Fragrant

£58 bottle
£18 carafe 150ml
£6 glass 50ml

ARAGOSHI UMESHU Ume - No Yado

Sake based plum wine with rich fruity flavour from its blended pulp. This plum wine promises you a refreshing taste and texture. Ideal for dessert sake

£70 bottle

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

If you have any dietary requirements, please ask for assistance from a member of staff.  Nut allergy.

SPIRITS

£

VODKA	50ml / £
Finlandia	8.5
Ketel One	9
Grey Goose	11
Belvedere	11

GIN	50ml / £
Bombay Sapphire	8
Sipsmith	9
Hendrick's	10
Tanqueray No. 10	11
Monkey 47	12

RUM & CACHACA	50ml / £
Bacardi Carta Blanca	8
Bacardi Oro	8
Wray & Nephew	8
Sagatiba Pura	8
Kraken Spiced Rum	8
Diplomatico Reserva	12
Zacapa 23 years	14

TEQUILA	50ml / £
Jose Cuervo Especial Blanco	7.5
Jose Cuervo Traditional	9
Patron XO	10
Patron Silver	11

COGNAC, ARMAGNAC & OTHERS	50ml / £
Martell VS	7.5
Remy Martin VSOP	10
Hennessy Very Fine	10
Hennessy XO	24

WHISKIES	50ml / £
SCOTLAND	
Chivas Regal 12 years	7
Johnnie Walker Black	7.5
Talisker 10 years	8.5
Macallan Sherry Finish	9.5
Glenmorangie Port Finish	10.5
Glenlivet 18 years	11
Lagavulin 16 years	13

IRELAND	
Jameson	7
Bushmill Original	9

JAPAN	
Nikka Whisky From the Barrel	10
Hibiki Harmony	14
Yamazaki Distillers Reserve	15

AMERICA	
Makers Mark	7
Jack Daniels	8
Woodford Reserve	9
Gentleman Jack	12

APERITIFS	50ml / £
Martini Extra Dry	7
Martini Rosso	7
Campari	7
Antica Formula	7
Pernod	7
Ricard	7

LIQUEURS	50ml / £
Luxardo Sambuca	7
Limoncello	7
Disaronno Amaretto	7
Baileys	7
Cointreau	7
Fernet Branca	7
Drambuie	7
Jagermeister	7
Grand Marnier	7

BEER	£
Asahi, Japan (Draught)	Pint - 6
Sapporo	33 cl - 6
Punk IPA	33 cl - 6

SOFT DRINKS	£
Soft Drinks	4
Water, Still or Sparkling	4.5
Fresh Homemade Juice	5

TEAS	£
Fresh Infusion	3
Hot water, fresh mint / ginger	
Oolong	4.5 per pot
Partially oxidised tea with less caffeine. Sweet flora-fruit flavour	
Organic Earl Grey	
Made of rich organically grown black leaves & golden buds with a twist of citrusy organic bergamot	
Organic Green Dragon	
Delicately dried green tea leaves - brew a nutty & buttery cup	
Organic Spring Jasmine	
Smooth China green tea leaves scented by layers of Arabian jasmine buds	
Chamomile Citrus	
Refreshing infusion made with Egyptian chamomile flowers & subtle slices of citrus fruit	
Matcha Green Tea	5.5 per serving
Hotta Katsutaro Shoten organic grated green tea	

DON'T FORGET TO SHARE YOUR TIME WITH US. USE THE HASHTAG #LOVECOCOCHAN FOR YOUR CHANCE TO DINE ON US!

