

# Cocktail Menu

## Long Martini

£14.00

Lychee Martini – Lychee Liqueur, Jinro, Lemon, Lychee Liqueur, Fresh Lychee

Passionate Martini – Hoxton Gin, Grapefruit, Passionfruit, Pineapple, Fizz

Ginger & Lemongrass Fizz – Lychee, Ginger, Lemongrass, Chilli, Lemon, Fizz

Apple Martini – Finlandia Vodka, Apple Liqueur, Elderflower, Lime, Apple Juice

## Short Martini

£16.00

Cheeky Chaplin – Monkey 47 Sloe, Blood Orange Gin, Apricot Brandy, Lime

Lemon Drop Martini – Finlandia Vodka, Asahara Shuzo Nigori Yuzushu, Lemon

Chocolate Orange Espresso Martini – Espresso, Tovaritch Vodka, Orange Liqueur, Bitters

Pear & Elderflower Martini – Single Malt Vodka, Home Infused Elderflower Gin, Lemon

Martinez – Tanqueray Gin, Blood Orange Gin, Fortified Vermouth, Orange Liqueur

## Rocks

£14.00

Mezcal Margarita – Encantado Mezcal Artesanal, Cointreau, Lime, Agave, Salt (optional)

Bramble – Cotswolds Gin, Lemon Juice, Crème de Mûre

Old Fashioned – Woodford Reserve, Orange Peel, Bitters

Spiced Old Fashioned – Four Roses Single Barrel, Star Anise, Orange Peel, Bitters

## Tall

£12.50

Yuzu & Cucumber Cooler – Kumo Sake, Yuzushu, Hendricks, Yuzu & Cucumber Sake

THOMPSON'S Fortified Spritz – Fortified Sweet Vermouth & Hibiscus Tonic

Phil's Garden Fizz – Homemade Infused Gin, Elderflower, Lime & Rhubarb Sparkle

Sake Iced Tea – Calvados, Wasabi Leaf & Sparkling Apple Sake, Apple Sherbet

## Champagne Cocktail

£17.50

Twinkle – Drappier Premier Cru, Cardrona Single Barrel Vodka, Elderflower, Lemon

Champagne Cocktail – Drappier Premier Cru, VS Cognac, Sugar, Angostura Bitters

Kir Royale – Drappier Premier Cru, Crème de Cassis

## Non-Alcoholic Menu

£ 7.50

\*Gorgeous – Passion Fruit, Cranberry, Apple, White Peach & Lime, Crushed Ice

\*No-jito – Lime, Demerara Sugar, Mint Leaves, Apple Juice, Ginger Ale, Crushed Ice

\*Tropical Iced Tea – English Breakfast Tea, Orange, Apple & Pineapple Juice, Lemon,

\*Kingsdown Presse – Elderflower, Apple, Blackcurrant, Ginger or Rhubarb (all £5.50)

## Negroni Menu

£16.00

- Negroni Flight – Choose 3 from the below list and enjoy a flight of negronis **£19.50**
- Classic Negroni – Tanqueray Gin, Antica Formula, Campari, Bitters
- White Negroni – Silent Pool Gin, Italicus Rose & Bergamot Liqueur, Aphrodite Bitters
- Nigori Negroni – Asahara Shuzo Nigori Yuzushu Liqueur, Hendricks Gin, Kumo Sake
- Negroni & The Goat – Tanqueray Gin, Amaro Averna, Aperol, Sweet Vermouth
- Bloody Negroni – 4 Pillars Shiraz Gin, Fortified Vermouth, Bitters
- Santiago Negroni – Bacardi Superior White Rum, Cocchi Americano, Campari, Bitters
- Sbagliato – Campari, Fortified Vermouth, Prosecco, Soda (not available in the flight)
- The Americano – Campari, Fortified Vermouth, Soda (not available in the flight) **£12.00**

## Sours Menu

£16.00

- Pink Clover – Tanqueray Gin, Raspberry, Lemon Juice, Sugar, Egg White
- Nikka Sour – Nikka Days Japanese Whisky, Passion Fruit, Lemon, Sugar, Egg White
- Godfather Sour – Disaronno, Woodford Reserve, Lemon, Egg White, Maraschino Cherry
- New York Sour – Tanqueray Gin, Lime, Sugar, Egg White, Red Wine Float
- Pisco Sour – Pisco 1615, Lime, Sugar, Egg White.

## English Sparkling Wine & Champagne

<b>Fox &amp; Fox English Sparkling</b>	<b>125ml</b>	<b>750ml</b>
Brut Rosé 'Mosaic', Fox & Fox, Sussex, England 2015		£ 86.00
Blanc de Noirs, Fox & Fox, Sussex, England 2014	£15.95	£ 92.00
Blanc de Blancs 'The Elizabethan', Fox & Fox, Sussex, England 2014		£110.00
<b>Champagne</b>	<b>125ml</b>	<b>750ml</b>
Champagne Drappier 1er Cru NV Brut	£16.95	£ 98.00
Champagne Drappier Brut Rosé NV	£19.95	£115.00
Champagne Drappier Grande Sendrée 2012		£190.00
<b>Sparkling</b>	<b>125ml</b>	<b>750ml</b>
Bella Retta Prosecco DOC Brut, Italy	£ 7.95	£38.00
Gilbert Pet Nat Rosé, Orange, NSW, Australia 2021	£ 9.95	£58.00

**Wines and coravin fine wines available by the glass.**

**Please ask staff for the full wine list.**

# THOMPSON St Albans Cheese & Wine Pairing

## **Windrush Goats' Cheese**

A very young and fresh goat cheese from a tiny producer located in the Windrush Valley between Witney and Bourton on the Water. A zesty, lemony fragrance similar to the acidity found in fresh goats' cheese.

(Pasteurised, vegetarian rennet)

*Terre de Marne Coteaux Du Giennois Blanc 2021*

## **Brillat Savarin Truffe Soft Cheese**

Fromagerie de Pierre in Bordeaux has created this unctuous triple cream cheese adding 2 layers of black truffles from Périgord. The cream and truffle melt on the palate; a cheese oozing with flavours and bringing a smile to our faces.

(Unpasteurised, traditional rennet)

*Cannonau di Sardegna, 'Tiscali', Puddu, Sardinia, Italy 2019*

## **Munster Washed Cheese**

Despite a mighty reputation due to its very pungent character, this farmhouse Munster offers rich, buttery aromas. From the Vosges region in Eastern France with old low mountains, where cows graze on incredibly fertile pastures.

The cheese is washed with brine for 4 to 5 weeks.

(Unpasteurised, traditional rennet)

*Champagne Drappier Brut Rosé, France NV*

## **Cave Aged Pecorino Hard Cheese**

A sheep's milk cheese from the Il Fiorino family dairy in the Tuscan rolling hills. First left to mature in cellars, then moved to caves for 5 months with naturally controlled humidity and temperature, balancing the sweetness with a milky and floral aroma.

(Pasteurised, traditional rennet)

*Sangiovese, Chianti Classico DOCG Tenuta di Lilliano, Tuscany, Italy 2019*

## **Perl Las Blue Cheese**

Nested in Western Wales, where farming conditions are among the best in the UK, Caws Cenarth has been farming and producing cheese from 1903. A blue cows milk cheese, soft, generous with a creamy dimension, balancing salt and rich milks.

Very long-lasting flavours, typical of best blue cheese

(Pasteurised, vegetarian rennet)

*Tokaji Aszu 6 Puttonyos, Fuleky, Hungary 2013*

# Digestifs

## Cocktails

Espresso Martini - Espresso, Finlandia Vodka, Orange Liqueur, Bitters	£16.00
Chocolate Orange Espresso Martini - Espresso, Vodka, Orange Liqueur, Bitters	£16.00
Old Fashioned - Woodford Reserve, Orange Peel, Bitters	£14.00
Spiced Old Fashioned - Four Roses Single Barrel, Star Anise, Orange Peel, Bitters	£14.00
Classic Negroni - Tanqueray Gin, Antica Formula, Campari, Bitters	£16.00
Negroni Flight - Choose 3 from our Negroni Menu & enjoy a flight of negronis	£19.50

## Cognac/Armagnac/Calvados

Francois Voyer VS	£ 8.00
Calvados Pays D'Auge Fine	£ 9.00
Pineau des Charentes Rouge	
5 Ans d'Age, Beaulon	£ 9.50
Chateau de Beaulon VSOP	£11.50
Hine Rare	£15.00
Châ. DLB Armagnac XO	£17.50
Chateau de Beaulon XO	£19.00

## Ferreira Port

Ruby	£ 6.50
Tawny	£ 7.50
Late Bottle Vintage	£ 9.50
20yr old Tawny	£15.00

## Sake

Asahara Shuzo Nigori Yuzushu	
<b>100ml</b>	<b>£12.95</b>
<b>500ml</b>	<b>£55.00</b>

## Whisky - Single/Blended/Japanese

### Speyside Single Malts

Balvenie 'Double Wood'	£12.00
Aberlour A'Bunadh B.62	£16.00

### Islay Single Malts

Laphroaig 10 yr old	£ 7.95
Bunnahabhain 12 yr old	£ 9.00
Caol Ila 12 yr old	£ 9.75

### American Bourbon

Maker's Mark	£ 7.00
Woodford Reserve	£ 7.95
Koval Rye, Chicago	£10.50
Four Roses, Single Batch	£11.50

### Highland Single Malts

Glenmorangie 10 yr ol	£ 7.95
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### Irish Whiskey

Jameson Blended	£ 6.00
Pot Still Redbreast 12yr	£ 9.50

### Japanese Whisky

Nikka Days	£ 8.00
Nikka By The Barrel	£11.95
Nikka Yoichi	£16.00