

# sygn.

## International Barflies

### **Pisco Sour (e) £6.5**

The dangerously crisp & clean nature of this beverage has cemented it as the national drink of both Chile & Peru. Pisco ABA is firmly shaken with lime juice, sugar syrup, peach bitters & pastuerised egg-white, served straight-up in a chilled wine goblet & garnished with Angostura bitters.

### **Piña Colada (n) £6.5**

Havana Club 7 rum blended with Koko Kanu, pineapple juice, Coco Lopez coconut cream, double cream, orgeat syrup & Angostura bitters, served in a Poco glass with toasted coconut flakes & a pineapple wedge. A luxurious & balanced marriage of rum, fruit and cream, commonly thought to have originated from the Caribe Hilton hotel in Puerto Rico circa 1954.

### **Pear & Muscovado Julep £6.9**

A subtle variation on the classic Julep recipe combining Woodford Reserve bourbon, Xanté pear cognac, muscovado sugar, ripened pear, fresh mint & Fee Brothers Old Fashioned bitters served over crushed ice in a Julep cup. Sweet, fruity and flavoursome; ideal for cooling down after a long day.

### **Batida de Banana £6.9**

Sagatiba Velha cachaca is blended with Crème de Bananes, ripe banana, lemon juice, condensed milk, cubed ice & Fee Brothers Aztec Chocolate bitters, served long with a slice of banana. A luxurious, velvety dessert cocktail; a favourite from the beaches of Rio de Janeiro.

### **Singapore Sling £6.5**

Beefeater gin, Cherry Marnier, Benedictine, lemon juice, sugar syrup & Bitter Truth Orange bitters are shaken and served long over ice with a soda charge & a lemon/cherry sail. A dry, refreshingly simple adaptation of the classic libation created by Ngiam Tong Boon at the Raffles Hotel, Singapore.



**Pink Lady (e) £7.5**

Beefeater 24 gin, Laird's Bonded apple brandy, lemon juice, house grenadine & pasteurised egg-white are shaken with vigor & served straight up with a cocktail cherry. A sophisticated classic which should appeal to the more perceptive drinker.

**Grande Silver Fizz (e) £8.5**

Martell VSOP is shaken with Martini Rosso, Torres Moscatel, red grapes, Victoria plum preserve, lemon juice & pasteurised egg-white, served straight up in a chilled Fizz glass, charged with Bouché Père et Fils Brut champagne & garnished with a grape skewer. A decadent, velvety concoction which should be consumed no less than five minutes after preparation.

**Mojito £6.9**

The Cuban cooler; pure, refreshing and simple. Bacardi Superior rum, fresh lime juice, fresh mint leaves & castor sugar churned with crushed ice, charged with a splash of soda & finished with a mint sprig.

**Stockholm Stallion £6.5**

Absolut vodka, fresh ginger, lime juice, sugar syrup, ginger beer & Fee Brothers Old Fashioned bitters, shaken & served in a chilled Mule mug & garnished with a lime wedge, fresh ginger & a sprig of mint. A refreshing Swedish twist on the classic Moscow Mule which should provide more of a kick.

**Fratelli Espresso £7.5**

A rich, decadent rendition of the modern classic by cocktail maestro Dick Bradsell. Illyquore coffee liqueur shaken decisively with Mozart Gold chocolate liqueur, Fernet Branca, fresh espresso & demerara syrup, served straight-up with grated dark chocolate.

**Ginger Tommy's Margarita £6.9**

A spiced version of a drink created by Julio Bermejo at Tommy's Mexican Restaurant, San Francisco. Don Agustin Blanco tequila, fresh ginger, fresh lime juice and organic agave syrup are shaken firmly and served straight up with an orange twist.

**Tiki/Tropical Tipples**

**Passionhoneytini (e) £6.5**

A delightfully simple and refreshing mix of Finlandia vodka, ripe passionfruit, blossom honey, fresh lemon juice and Peychaud's aromatic bitters served straight up with a passionfruit float. Light, fruity and dangerously easy to drink.



**Kichee Lywi (e) £6.9**

Grey Goose le Citron vodka, Kwai Feh lychee liqueur, fresh kiwi fruit, lemon juice, sugar syrup & pastuerised egg-white, shaken directly and served straight-up in a chilled coupe with a kiwi wheel and a cocktail cherry. As the name suggests; tropical, exotic & tangy!

**Mai Tai £6.9**

A pleasantly simple version of Tiki legend Trader Vic's second significant Mai Tai formula. Appleton Estate V/X rum shaken with La Mauny Rhum Vieux Agricole rum, Grand Marnier, lime juice & orgeat syrup, served on the rocks with a zested lime wedge, a cocktail cherry & a mint sprig.

**Watermelon Breeze (e) £6.5**

A light, delicate beverage involving Wyborowa vodka, melon liqueur, fresh watermelon, lemon juice, sugar syrup & pastuerised egg-white, shaken directly and served long with a slice of watermelon.

**Tropical Daiquiri £7.5**

Appleton Estate 12yo rum, fresh pineapple, lime juice, house grenadine & Angostura bitters are shaken briskly & served straight up with a pineapple/cherry flag. A tangy, pungent daiquiri adapted from a recipe in David A. Embury's influential 1948 publication The Fine Art of Mixing Drinks.

**Zombie £9.9**

Havana Club 3 rum, Appleton Estate V/X rum & Gosling's 151 overproof demerara rum are blended seamlessly with fresh passionfruit, pineapple juice, pink grapefruit juice, lime juice, velvet falernum, house grenadine & Angostura bitters, served long over ice in a Hurricane glass with exotic garnishes. This deadly concoction, influenced by the Don the Beachcomer's 1956 Waikiki recipe, is limited to two per customer per visit.

**80's Disco Delights****Sherbet Mistress (e)(n) £8.5**

Absolut Kurrant vodka shaken vigorously with Crème de Mûre, fresh lemon juice, orgeat syrup & fresh raspberries; served straight up in a chilled coupe, charged with Bouché Père et Fils Rosé champagne & garnished with a sherbet lolly.



**Ruby Sunrise (e) £6.9**

A sophisticated slant on the infamous disco classic. Cazadores Reposado tequila shaken with Aperol, ruby grapefruit juice, lemon juice, sugar syrup & pastuerised egg-white, served long over the rocks, laced with house grenadine and garnished with a ruby grapefruit flag.

**Swedish 69 £8.5**

Be seduced by this sexy Scandinavian twist on the classic French 75 cocktail. Cariel vanilla vodka, lemon juice & Fee Brothers Peach bitters served in a chilled flute, charged with Rocco Rosé prosecco & garnished with a cocktail cherry.

**Black & Blue Lagoon £6.9**

Belvedere Black Raspberry vodka, Crème de Cassis, Crème de Violette, fresh blackberries, lemon juice & sugar syrup, blended briskly & layered on top of a Blue Curacao/soda mix & garnished with a lemon/blackberry sail. A fruity twist on the infamous 'blue' beverage created by Andy Macelhone at Harry's New York Bar, Paris.

**Kentucky Lassi (e) £6.9**

Four Roses Small Batch bourbon, apricot brandy, lemon juice, apricot preserve, natural yoghurt, pasteurised egg-white & Fee Brothers Whisky Barrel bitters shaken firmly and served straight-up with Hob Nob sprinkles. A boozy, bourbon upgrade on the Indian yoghurt-based shake.

**Black Russian £6.5**

Absolut vodka built over ice with Kahlua & Coca Cola in a rocks glass & crowned with a scoop chocolate ice cream. A dessert orientated beverage influenced by a recipe found in Shaken & Stirred by London based mixologist Douglas Ankrah.

**Cap'n Rumpy Plumpy (e) £6.9**

Pusser's Navy rum blended with Licor 43 vanilla liqueur, ripened plum, lemon juice, vanilla syrup & pastuerised egg-white, served long in a Poco glass with a wedge of plum. A naughty, nautical marriage of rum, plum and vanilla.



## Recommended Serves

**Martell VSOP Cognac, Canada Dry ginger ale, Peychaud's bitters & lime wedge £4.6**

**Finlandia Grapefruit vodka, soda water & lemon wedge £3.5**

**Zubrowka Bison Grass vodka, pressed apple juice & apple wedge £4**

**Chivas Regal 12 whisky, Appletiser, Fee Brothers Whisky Barrel bitters & lime wedge £3.8**

**Bombay Sapphire gin, elderflower cordial, Indian tonic water & cucumber slice £4**

**Plymouth Sloe gin, pink grapefruit juice & pink grapefruit wedge £3.8**

**Seven Tiki rum, ginger beer, Angostura bitters & lime wedge (served in a Tiki idol) £4**

## White Wine

**Oben Grove Rivaner-Pinot Blanc, Rhein, Germany**

175ml £3.9 250ml £5.2 btl £15.5

Delicate and light floral aromas with refreshingly dry, light apple and citrus flavours.

**Kleine Zalze V.S. Chenin Blanc, Stellenbosch, South Africa**

£19.5

Ripe and silky-smooth with rich guava fruit and notes of honey.

**Houghton the Bandit Chardonnay-Viognier, WA, Australia**

175ml £5.5 250ml £7.2 btl £21.5

Warm, aromatic, fruit-driven, soft and approachable with a creamy finish.

**Etchart Privado Torrontes-Chardonnay, Salta, Argentina**

175ml £4.7 250ml £6.2 btl £18

An aromatic white, full of exotic lychees and spicy character.



**Pinot Grigio, Grave del Friuli, Borgo Tesis, Vigneti Fantinel, Italy**

175ml £5.1 250ml £6.6 btl £19.5

A fuller-flavoured, weightier style of Pinot with a ripe, fruity aftertaste.

**Cape 1652 Chenin Blanc, Western Cape, South Africa**

175ml £3.5 250ml £4.6 btl £13.5

Clean and fragrant; medium-dry and fresh white with plenty of light tropical fruit flavours.

**Houghton the Bandit Sauvignon-Pinot Gris, WA, Australia**

£22

A fresh and lively the palate shows notes of pear and peach, complemented by a lemony, citrus finish.

**Luis Felipe Edwards Reserva Gewürztraminer, Rapel Valley, Chile**

175ml £4.7 250ml £6.3 btl £18.5

Orange blossom, violet and rose petal are all present on the lightly oaked palate.

**Robert Skalli Reserve Chardonnay, Pays d'Oc, France**

£23.5

Rich, oaky apple flavours from ripening in the warm Mediterranean sun.

**Vidal Estate Sauvignon Blanc, Marlborough, New Zealand**

£24

Classically crisp and herbaceously intense with great complexity; a blend of passion fruit and melon flavours.

**Red Wine**

**Rare Vineyards Pinot Noir, Vin de France, France**

175ml £4.7 250ml £6.3 btl £18.5

From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice.

**Luis Felipe Edwards Gran Reserva Merlot, Colchagua Valley, Chile**

£22.5

A beautiful balance of cherry and plums overlaid with gentle notes of vanilla and oak.



**Vipra Rossa Merlot-Sangiovese Umbria, Bigi, Italy**

175ml £4.3 250ml £5.7 btl £17.5

Predominantly Merlot, this juicy soft red from central Italy has a lightly baked spiced cherry character.

**Cabernet delle Venezie, San Floriano, Italy**

175ml £3.6 250ml £4.7 btl £14.5

A typical Cabernet from the Veneto region, with fresh, juicy blackcurrant flavours and youthful tannins.

**Tintara Orion's Belt Shiraz, McLaren Vale, Australia**

£26

Spicy and seductive dark-chocolate aromas, bursting with soft plums and laced with gentle oak undertones.

**Finca Flichman Reserva Malbec Oak-Aged, Mendoza, Argentina**

175ml £5.5 250ml £7.2 btl £21.50

Superb intensity with heady richness and ripe, delicious red berry warmth and typically earthy.

**Drink Pink**

**Belvino Pinot Grigio Rosato Delle Venezie, Italy**

175ml £3.9 250ml £5.2 btl £15.5

Slightly drier in style, full of fresh summer berry fruit aromas.

**Landen Pinot Noir Rosé, Pfalz, Germany**

175ml £4.5 250ml £5.9 btl £17.5

An easy, soft light rosé full of refreshing strawberries, raspberries and splash of sweetness.

**Boschendal Pavillion Shiraz Rosé, Coastal Region, South Africa**

£19.5

Ripe strawberries on the nose with citrus peel notes and a rich slightly off-dry palate.



## Champagne & Sparkling Wine

### **Rocco Prosecco DOC Extra Dry, NV**

£27.5/£5

Remarkably fine and intense sparkler with an elegant, creamy fizz and a dry finish.

### **Rocco Venezia Brut Rosé, NV**

£27.5/£5

Forest fruits fizz on the tongue with a medium-dry finish.

### **Moët & Chandon Brut Imperial, NV**

£8.5/£55

Subtle, drier-styled champagne, pale yellow in colour with shades of green. very ample on the palate with a discreet finish.

### **Moët & Chandon Rose, NV**

£12.5/£75

With pink copper hues and a lively expressive aroma. It is an elegant zesty champagne.

### **Veuve Clicquot Yellow Label Brut, NV**

£60

It is a golden yellow with a foaming necklace of tiny bubbles. Pleasing to the nose, initially reminiscent of white fruits, then of vanilla, and later of brioche.

### **Veuve Clicquot Brut Rose, NV**

£80

Luminous, radiant Rose Champagne with strawberry, cherry and blackberry flavours giving a fruity harmonious sensation

### **Moët & Chandon Grand Vintage Brut**

£80

This generous Grand Vin combines depth and brilliance, opulence and persistence expressing notes of mango, wooden spices and peppermint.





**Ruinart Blanc DE Blancs Brut, NV**

£80

Very supple, round and harmonious palate. Good vinosity. Notes of nectarine, apricot and cherry-plum. Good intensity.

**Dom Perignon Vintage Brut 2000**

£175

One of the most well-known brands and has a reputation that can only be equalled but not bettered.

**Dom Perignon Vintage Rose 1998**

£375

One of the most well-known brands and has a reputation that can only be equalled but not bettered.



## Beers of the World

### Draught Beer & Cider ABV

Amstel (Holland)	4.1%
Heineken (Holland)	5.0%
Foster's (Australia)	4.1%
Guinness (Ireland)	4.3%
Bulmers Original (UK)	4.5%

### Bottled Beer & Cider

Corona (Mexico)	4.6%
Sagres (Portugal)	5.0%
Heineken (Holland)	5.0%
Red Stripe (Jamaica)	4.7%
Bierra Moretti (Italy)	4.6%
Tiger (Singapore)	5.0%
Deuchars IPA (Scotland)	4.4%
Bulmers Original 568ml (UK)	4.5%
Bulmers Pear 568ml (UK)	4.5%



## Speciality Tea      Bag

Scottish Breakfast	£2.1
Earl Grey	£2.1
Green Tea	£2.1
Black Cherry	£2.4
Peppermint	£2.1
Camomile	
Spiced Camomile and Apple	£2.1
Yerba Maté	£2.4
China White	£2.4
Raspberry & Echinacea	£2.1
Gunpowder	£2.4

Coffee	
Espresso	£1.8
Double espresso	£2.1
Macchiato	£2.1
Americano	£2.1
Flat white	£2.2

