

The Grill at McQUEEN

• COCKTAILS •

Blaze Collins . £10

Bombay Sapphire Gin, fresh lemon juice, sugar syrup, orange bitters, topped up with San Pellegrino Pompelo.

Citrus Seven . £10

Tanqueray 10yr Gin, Homemade Citrus Syrup, Lemon juice, Lapsang infused Campari .

Sherry Velvet. £11.00

Fino Sherry, Homemade Raspberry & Rosemary Syrup, Lemon juice topped up with Perrier-Jouët Brut Champagne

Peach Old Fashioned £11.00

Jim Beam Double Oak Bourbon, Smoked Peach syrup, Fresh Mint and Orange Bitters

Grilled Rum Manhattan £11.00

Zacapa 23 rum, Noilly Prat, Charred Salted Grapefruit syrup, Cynar, Lagavulin Single Malt Whisky

Midnight In Paris £11.00

Martell VSOP Cognac, Bénédictine, Champagne syrup, Fresh Lemon juice, topped with Fever-Tree lemon tonic

The Iron Curtain £10.00

Macallan Fine Oak Single Malt Whisky, Fresh Lemon juice, Laphroaig Single Malt Whisky, Crème de Bananes, Orgeat and Sugar syrup

Popcorn Old Fashioned £11.00

Sweet and salty popcorn infused Wild Turkey bourbon, sugar syrup, Chocolate Bitters

Bonnie £10.00

Tanqueray Gin, Sweet Vermouth, Calvados, Strega Liqueur and Teapot Bitters

Pineapple Daiquiri £10.00

Plantation Pineapple Rum, Fresh Lime juice and Sugar syrup

Tainted Love £10.00

Wild Turkey Bourbon, Crème de Cassis, Homemade Stout syrup and Fernet Branca

Pink Margarita £10.00

Don Julio Blanco Tequila, Fresh Lime juice, Homemade Pomegranate and Lime Sherbet and Orgeat syrup

• NON ALCOHOLIC COCKTAILS •

Virgin Forest £5.50

Seedlip Garden 108, Fresh Lemon and Lime juice, Homemade Tarragon syrup, Egg White and Fresh Coriander

Cool Harbour £5.50

Seedlip Spice 94, Fresh Lemon juice, Homemade Pomegranate and Lime Sherbet, Fresh Mint