

BARBICAN

Bar & Grill

BY SEARCYS

COCKTAILS

Le Coq <i>Herbal and intense</i> Green Chartreuse, Tanqueray Gin, Lillet Blanc	13.00	Hot Toddy <i>Soothing and invigorating</i> Johnnie Walker Red Label, lemon juice, honey, clove, nutmeg, cinnamon	13.00
Mai Tai N°3 <i>Tropical and lush</i> White and Spiced Captain Morgan Rum, lime, coconut syrup, pineapple juice	13.00	Spicy Margarita/ Mezcalita <i>Fiery and zesty</i> Casamigos Blanco or Ojo de Dios Mezcal, Cointreau, lime, jalapeno syrup	13.00
Camomile Old-Fashioned <i>Gentle and comforting</i> Camomile infused Johnnie Walker Red Label, sugar, Angostura bitters	13.00	Vesper Martini <i>Elegant and powerful</i> Tanqueray Gin, Chase Vodka, Lillet Blanc, lemon twist	13.00
Shaken Sazerac <i>Bold and intoxicating</i> Bulleit Rye whisky, Courvoisier, La Fée Absinthe, Peychaud's bitters, sugar	13.00	BBG Negroni <i>Bittersweet and warming</i> Tanqueray Gin, Campari, sweet vermouth	13.00



www.barbicanbarandgrill.co.uk

Please inform us of any allergies or dietary requirements.
A discretionary 12.5% service charge will be added to the final bill.

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NON-ALCOHOLIC COCKTAILS

Pomegranate Negroni	8.00
Pomegranate juice, lemon juice, cherry puree	
Ginger Zing	8.00
Ginger syrup, lime juice, topped with Fever-Tree soda water	
Garden Tonic	9.50
Seedlip Spice 94, elderflower cordial, cucumber, mint, topped with Fever-Tree light tonic water	
Maple Sour	9.50
Seedlip Garden 108, maple syrup, lemon juice	
Virgin Red Snapper	9.50
Tanqueray alcohol-free, lemon juice, tomato juice, Worcestershire sauce	



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