



COLEY FAVOURITES

- Tried, true & tested. These are recommendations of the house -

BOULEVARDIER

26

A cousin of the Negroni, the Boulevardier subs in bourbon for gin.

Rich & intriguing.

Equal parts Buffalo Trace Bourbon, Antica Formula & Campari.

MONTENEGRO MULE

20

Swapping out the vodka used in a classic Moscow Mule,
with smooth, bittersweet delicious amaro.

*Fresh lime & ginger muddled, spiked w' a healthy dose of Amaro Montenegro, shaken & served over ice.
Topped w' ginger beer & Angostura bitters.*

THE EMBLEM

26

The most recognisable cognac emblem is of an arm holding a hatchet,
taken from the crest of Richard Hennessy.

Hennessy VS stirred down w' lemon peel,

Luxardo Maraschino & Cocchi Vermouth di Torino.

Finished w' a rosemary smoke infusion.

BLAZING TODDY

26

A Blue Blazer style hot toddy.

*Bookers Bourbon, Wray & Nephew overproof Rum, house infused Spiced Brandy & house made
Old Fashioned syrup. Set alight to infuse w' winter spices.*



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ESPRESSO MARTINI

22

*A double shot of freshly extracted coffee is shaken w' Grey Goose vodka,
Patron XO Café, Licor 43 & homemade gingerbread syrup.*

C'EST LA VIE

26

*An equal mix of Appleton 12, Bowmore 15 & Cocchi Vermouth di Torino.
Stirred down w' both angostura & peychaud bitters & a touch of
Luxardo Maraschino liqueur.*

JUST DO IT

22

*Diced cucumber muddled w' fresh lime,
shaken w' Tanqueray gin, Domaine de Canton & egg white.*

ROCKY ROAD

20

*Bacardi Superior rum shaken w' strawberry liqueur, Mozart black,
homemade strawberry syrup & cream.
Served w' a strawberry jam & oreo crumb rim.*



SAVOY HOTEL, LONDON

- Sophistication. Fresh, crisp, aperitif cocktails -

HANKY PANKY

20

The brainchild of Ada 'Coley' Coleman, the bartending legend who became the first female head bartender at the Savoy Hotel, London.

Equal parts Tanqueray & Cocchi Vermouth di Torino stirred down w' a dash of Fernet Branca.

SAFFRON NEGRONI

24

The Negroni is a classic gin based cocktail created for Count Camillo Negroni in the 20's. *Equal parts Saffron Gin, Campari & Noilly Prat Dry Vermouth stirred down w' saffron balsamic. Served over ice w' a flamed orange zest.*

VIOLA DAVIS

24

The earliest mention of a sour, made from a base spirit, citrus & sugar, can be traced back to the mid-19th century.

Hendricks gin, crème de violette & fresh lemon juice shaken w' egg white for a silky mouth feel. Served w' a violet sugar rim.

FRENCH 75

22

This combination packs such a kick, that it feels like being shelled with the powerful French 75mm field gun.

Martin Millers Westbourne Strength Gin & fresh lemon juice, shaken w' fresh mandarin segments & orange bitters. Topped w' the delicate bubbles of Daniel Le Brun.



KNICKERBOCKER HOTEL NEW YORK

- The fabled birthplace of the Martini -

JENNIE DON'T BE HASTY

26

Named after the original master distiller of The Cardrona Distillery.
*The Reid single malt vodka, a touch of Cocchi Americano & orange bitters.
Stirred until well chilled, finished w' an orange twist.*

THE REMEDY

24

Chamomile is an age-old medicinal herb. Its popularity grew throughout the Middle Ages when people turned to it as a remedy for numerous medical complaints.
Tanqueray No10, Bittermens Amere Sauvage stirred over ice w' Boston Bittahs & chamomile syrup.

CHARLIE CHAPLIN

20

Concocted in the 1920's, the Charlie Chaplin has an amazingly intoxicating aroma. Sweet apricots, stone fruits & a bright edge of citrus.
Equal parts Sipsmith Sloe Gin, Apricot Brandy & freshly squeezed lemon juice.

DEW OF THE SEA

20

The name rosemary derives from the Latin for dew & sea, as rosemary can survive on just the spray in the sea air.
Blackberry, fresh lemon & crème de mûre, shaken w' house infused rosemary gin.



HOTEL NACIONAL, CUBA

- Red sails in the sunset. Tall, fresh & fruity thirst quenchers from all over South America -

LOVE THY ENEMY

26

Alcohol may be man's worst enemy, but the bible says love your enemy –
Frank Sinatra.

*El Dorado 15yo Rum & Amaro Montenegro stirred over ice w' real maple syrup & chocolate bitters.
Served on the rocks w' lime zest.*

HOTHOUSE RHUBARB

22

Once rhubarb's intense sourness has been countered with the right amount of sugar, the flavour becomes fascinating. Add a healthy dose of tequila & you're winning!

Fresh ginger muddled w' homemade rhubarb syrup & fresh lemon juice.

Shaken w' 1800 Anejo Tequila & Rhubarb Bitters.

Served tall, topped w' Thai ginger ale.

MAI TAI

22

Trader Vic created the Mai Tai one afternoon for some friends. One of those friends tasted it and cried out 'Maita'i roa ae!' which translated to 'out of this world!'

A pineapple marinade is caramelised & added to a mix of Rhum Agricole,

Havana 7, Grand Marnier, fresh lime & orgeat.

C & P MARGARITA

20

A classic drink with a Coley & Punch twist.

House infused pineapple tequila & fresh lime juice sweetened w' chilli & pink peppercorn infused agave syrup. Served on the rocks w' salt & pink peppercorn rim.



WALDORF ASTORIA, NEW YORK

- Mad Men era where whiskey rules the bar -

PROSPECTOR

24

This bourbon & amaro concoction is complex & strong.

Makers Mark 46, Amaro Averna, Pedro Ximenez Sherry & Angostura Bitters.

MANHATTAN

26

Its roots stretch back to the old Manhattan Club in 1874.

It's as close to divine perfection as a cocktail can be.

Ridgemont Reserve 1792 Bourbon, Antica Formula, Angostura bitters, a touch of Grand Marnier & homemade spiced cherry syrup.

WHISKEY & FIG SOUR

20

Too much of anything is bad, but too much good whiskey is barely enough – Mark Twain.

Woodford Reserve Double Oaked Bourbon shaken w' fig liqueur, fig jam, freshly squeezed lemon juice & egg white.

OLD FASHIONED

26

The Old Fashioned represents what is perhaps the oldest form of cocktail that is known, a potent concoction of spirits & bitters.

Willet Rye, Maple Syrup, orange zest, Fee Bros Old Fashioned Bitters.



THE PUNCH LINE

- Our Coley punches, not for the novice tippler. Drinks for long, slow sipping. -

WINTER PIMMS

24

(Serves 1)

A cold weather take on the classic British cocktail, the Pimms Cup.

Noah's Mill Overproof Bourbon, Pimms & Stones Ginger Wine shaken w' fresh lemon juice, grapefruit juice, angostura bitters & honey syrup.

ZOMBIE

24

(Serves 1)

This cocktail does have the potential to turn you into a zombie.

A mix of white, light, dark & overproof rum. Shaken w' freshly squeezed citrus, pineapple juice & passionfruit.

NEGRONI SPAGLIATO

46

(Serves 2)

This drink is said to be the result of a busy bartender mistakenly using sparkling wine instead of gin in a Negroni.

Rogue Society Goldilocks gin, Campari & Antica Formula. Mixed w' fresh citrus zest, berries & grated cinnamon. Served w' a 200ml bottle of Veuve du Vernay Brut.

AIRMAIL

44

(Serves 2)

Way back when airmail was the last word in getting something from point A to point B.

This one will do just that to you, but quick.

Appleton Signature Blend Rum, honey syrup & fresh lime juice. Shaken & served over a perfect sphere of ice w' a 200ml bottle of Veuve du Vernay Brut Rose.