



Cocktail Menu

- Aperitifs -



Bitter/Floral/Herbal Refreshing/Spritz Dry/Citrus/Boozy

The OB Negroni 13

*Tanqueray No. 10 Gin, Campari,
Martini Rosso*

Negroni Spagliatto 13

Prosecco, Campari, Martini Rosso

Elderflower Negroni 13

*The Botanist Gin,
St. Germaine, Campari*

Strawberry Negroni 13

*Edinburgh Gin, Martini Rosso,
Campari, Strawberry Syrup*

Botanist Spring Collins 12

*Botanist Gin, Elderflower
Syrup, Lemon, Soda*

The OB Spritz 13

Aperol, Prosecco, Soda

Hugo Spritz 13

St. Germaine, Prosecco, Soda

Spring Fresh Spritz 13

*Pinot Grigiot, Limoncello, St.
Germaine*

Parisian Spring Punch 13

Cognac, Martini Dry, Prosecco

Spring Fresh 75 13

*Prosecco, Gordon's Pink Gin,
Lemon*

Smoky Paloma 13

*Monte Alban Mezcal, Lime,
Soda*

The OB Martini 14

*The Botanist Gin, Lagavulin 16,
Martini Dry, Olives*

Gibson 14

*The Botanist Gin, Martini Dry,
Pickled Onion*

Wild Blossom 14

*Edinburgh Gin, St. Germaine,
Pink Grapefruit, Cranberry*

Rob Roy 14

*Glenkinchie 12, Martini Rosso,
Angostura Bitters, Cherries*

Amaretto Sour 13

*Disaronno Amaretto, Lemon,
Sugar Syrup, Raw Egg White,
Cherries*



£10

♦ COCKTAILS ♦

— TUE, WED, THU & SUNDAYS —



Cocktail Menu

- After Meal Sweet / Digestif Cocktails

Brandy Alexander 12

*Cognac, Creme de Cacao, Double
Cream, Nutmeg*

Espresso Martini 13

*Absolut Vodka, Kahlua, Espresso,
Sugar Syrup*

Tiramisu Martini 13

*Absolut Vodka, Tia Maria, Espresso,
Savoardi Biscuit*

Strawberry Daiquiri 10

*Bacardi Rum, Strawberry Syrup,
Lime*

Strawberry Margherita 12

*Tequila Blanco, Cointreau, Straw-
berry Syrup, Lime*

Chocolate

Old Fashioned 14

*Glenmorangie 10, Creme de Ca-
cao, Chocolate Bitters, Sugar Syrup*

Islay Peat Old Fashioned 14

*Laphroaig 10, Angostura Bitters,
Sugar Syrup, Charcoal*

Black Forest Manhattan 14

*Rye Whisky, Kirsch, Sweet Ver-
mouth, Chocolate Bitters, Cherries*

Gaelic Coffee 12

*Dalwhinnie 14, Espresso, Sugar
Syrup, Double Cream*

For custom requests or allergens please speak to your server

