

House Cocktails

Heroncane £8.50

Pat O'Briens - Home of the Duelling Pianos

Southern Comfort 100 Proof, grapefruit and passionfruit syrup all shaken and served long with grenadine.

Della Reese £8.00

Whatever Lola wants, Lola gets...

Tequila, Velvet Falernum, grapefruit juice, and elderflower stirred with black pepper, served on the rocks.

Sin City Fizz* £8.50

Inspired by Charles Mingus

Broker's gin, peach liqueur, milk & cream, lemon, egg white and orange blossom water shaken and served long.

Dorothy Parker* £8.00

There is no cure for curiosity!

Broker's gin, Crème de Mûre, lemon, egg white and hibiscus syrup shaken and served long.

Roffignac £8.00

Our spin on the classic New Orleans Cocktail

Southern Comfort Black, raspberry puree and lemon juice shaken, served long and topped with lemonade.

Voodoo-Carre £8.50

Marie Laveau, Voodoo Queen of New Orleans

Buffalo Trace bourbon, cognac, Punt E Mes vermouth and Fernet Branca all stirred and served on the rocks.

Persian Garden £8.00

Inspired by the gardens of the Middle East

Boë violet gin, darjeeling tea, lemon, honey & rose water shaken together, served long with dried rose petals.

Classic Cocktails

Espresso Martini £8.00

Made using coffee specially selected by Lee & Fletcher

Fresh espresso coffee shaken with Stolichnaya vodka, Borghetti coffee liqueur and sugar syrup.

Negroni £8.00

The classic Italian, sponsored by Tytherleigh

Broker's gin, Campari and Punt E Mes vermouth stirred on ice, served on rocks with fresh orange peel.

Old Fashioned £8.00

A timeless classic from Louisville, Kentucky

Buffalo Trace whiskey stirred with Angostura bitters and sugar, served on the rocks with fresh orange peel.

Mardi Gras'Hopper* £8.00

Our own take on the classic Grasshopper

Crème de Menthe, white chocolate liqueur, blue curacao, shaken with milk and cream, served in a coupe.

Sidecar £8.00

Peggy Lee's own favourite drink

Cognac, Gran Marnier, lemon juice, and sugar shaken and served with orange peel in a coupe glass.

Zombie £8.50

The hangover cure from Hollywood

Appleton Signature & white rum, Plantation Overproof Velvet Falernum, lime, fruit juice, shaken & served long.

Tommy's Margarita £8.00

Modern take on the classic, sponsored by Dave Ashman

Smokey mezcal tequila shaken with lime and agave, served on the rocks with a salt rim.

Mocktails

Velvet Pistachio* £4.00

Pistachio puree shaken with vanilla syrup and milk & cream, served on the rocks with grated nutmeg,

Summertime Punch £4.00

Pineapple, lime juice, and honey shaken and topped with ginger beer, served long.

Tony Lip £4.00

Cranberry juice, orange juice, apple juice, and lime shaken and served long.

Raspberry Rapids £4.00

Raspberry puree, agave syrup, and lemon juice muddled with crushed ice and topped with lemonade.

Peggy's Happy Hour

You can enjoy "Cocktails for Two" every Wednesday to Saturday between 5 & 7pm – simply choose two of the same cocktail from our menu and enjoy!