



Drinks Menu

Hand Crafted

Within The Terrace Bar, each cocktail here tells a unique story, a testament to our commitment to elevate your drinking experience beyond the ordinary. Our mixologists are masterfully trained. They are dedicated to ensuring that every cocktail will tantalize the senses and produce a symphony of flavours. What sets us apart is our dedication to authenticity and sustainability. Our syrups, purees and infusions, the backbone of our creations, are made in house, all with locally sourced ingredients, elevating our cocktails and giving them a refined taste. At The Terrace Bar, every sip is a journey so come and join us.

HAND CRAFTED

Earl of the Kremlin

Earl Grey-infused Vodka & Kahlúa, Baileys Foam, Nutmeg

Wasta

Citron Vodka, Melon liqueur, Aniseed, Melon Foam, Basil

Lullaby

Vanilla Vodka, Pear, Almond, Lemon, Sweet Jelly

La Elegante

Prosecco, Elderflower, Bergamot, Home-Made Duo of Cordials

Fuego Amarillo

Chilli and Pepper-infused Dark Rum, Basil Infused Herbal liqueur, mango and passionfruit purées, coconut, garnished with dehydrated lime

Haze

Brandy, Pineapple Rum, Almond, Aquafaba, Pineapple & Almond Caviar on a Basil Bed

Snowcap Elixir

Vodka, Terrace Basil syrup, Kummel liqueur, lemongrass & Thai Ginger Foam

Pink Majesty

Pineapple Rum, Raspberry, Ginger, Aquafaba, garnished with Pineapple

Midnight Mumbai

Butterfly Pea -infused gin, Kummel, Citrus, Lemongrass & Bubble

Herbal Enigma

Gin, Extra Dry Martini, Mastiha, Terrace Oregano & Mint Syrup

TERRACE CLASSICS

If you do not see your cocktail of choice on our menu, please ask your server. Our bar staff are expertly trained and will do our utmost to cater to your needs. Our cocktail offers are only applicable to our classic cocktail section of the Menu

English Garden

Gin, Elderflower Liqueur, Lemon, Apple, Mint & Cucumber

Lychee Martini

Citron Vodka, Lychee, Pineapple, White Peach, Lemon and Foam

Crème Brûlée

Caramel Rum, Vanilla vodka, Creamy Blend of Cinnamon, White Chocolate & Almond, garnished with Nutmeg

Cosmopolitan

Citron Vodka, Orange liqueur, Cranberry, Orange Twist

Bramble

Gin, Blackberry cream, Lemon, Mint

Maple Rum Old Fashioned

Spiced Rum, Maple syrup, Duo of Bitters, Orange Peel

Bella Luna

Gin, Elderflower, Violet Syrup, Rosemary

Spicy Margarita

Pink Basil-Infused Tequila, Trio Peppers infused Orange Liqueur, Pineapple

Gold Rush

Bourbon Whiskey, Citrus and Rich Nectar, Cherry wrapped Orange Peel

Siesta

Tequila, Grapefruit, Lemon, Sweet Syrup, Grapefruit peel

PREMIUM SERVES COCKTAILS

Johnnie Walker Blue Old Fashioned

Johnnie Walker Blue Label, Brown Sugar, Angostura Bitter

XO Sidecar

Remy Martin XO, Orange Liqueur, Lemon, Sugar Coated Rim

1942 Margarita

Don Julio 1942, Lime, Orange Liqueur

PERFECT POURS

Pimms and Lemonade

A Quintissentially British Drink, Perfect on a Summer's Day

Aperol Spritz

Envisage Lake Como with Aperol Mixed with Prosecco and a Hint of Soda.

Hugo Spritz

Elderflower liqueur, Mint, Prosecco, Lime and Soda

Passion Cooler

Vanilla Infused Vodka, Passion Fruit, Almond Orgeat, Prosecco

Limoncello Spritz

Limoncello, Prosecco, Club Soda

Campari Spritz

Campari, Prosecco, Club Soda

Mezcal Spritz

Mezcal, Thyme, Lemon, Guava, Apple, Ginger

Wines served at 175ml & 250ml (125ml on request).
Spirits served at 25ml. Champagne and Traditional method 125ml.

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MOCKTAILS

Berry Citrus Zing

Ripe Berries, Mango, Lemon, Ginger Ale

Eastern Breeze

Gin Zero, Basil, Lemongrass, galangal foam

Yuzu & Co Tea

Decaf Black Tea, Yuzu, Coconut, lemon, Foam

Thyme After Time

Thyme, Sweet Lychee, Lemon, Ginger Ale

Lychee Heaven

Fusion of Lychee, White Peach, Pineapple, Lemon, Aquafaba

ALCOHOL-FREE DISTILLATES

Our Alcohol-Free Distillates mean you can enjoy a sophisticated and refreshing beverage without the effects of alcohol. Our Seedlip range is perfectly suited for this purpose and pair exceptionally well with tonic or lemonade. The crisp, herbal and citrusy notes of these gins harmonise beautifully with the sweetness of lemonade or the subtle bitterness of tonic, creating a delightful and satisfying drink.

Seedlip Garden 108

A Fresh, Herbal Blend of Traditional Garden Herbs Including Rosemary, Thyme and Spearmint. Light & Herbaceous, Perfect for Any Occasion

Seedlip Grove 42

A Sophisticated, Bright, Citrus Blend of Mediterranean Orange, Lemon Peel and Ginger. Delightfully Refreshing and Tangy.

Seedlip Spice 94

A Warm Aromatic Blend of Allspice and Cardamom with Fresh Citrus Top Notes and a Long Bitter Finish. Rich & Complex, a Perfect Blend of Spices and Citrus

BELGIUM BEERS

Kwak (ABV 8%) 330ML

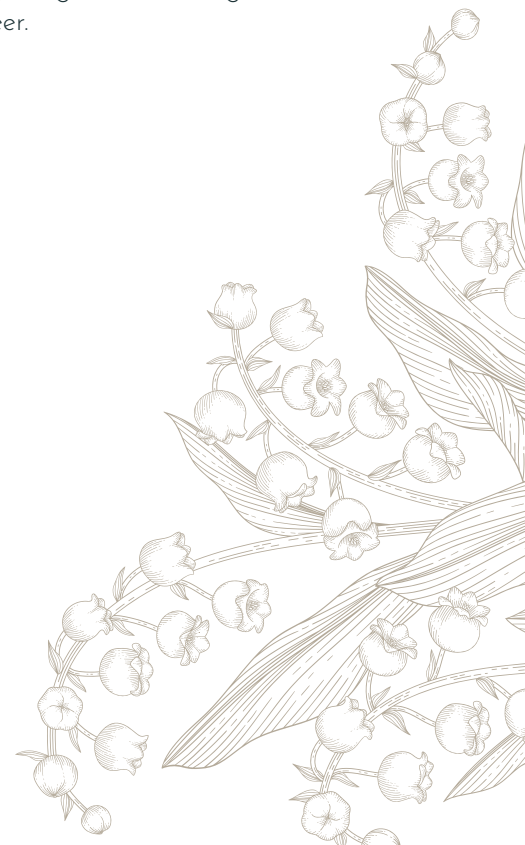
Kwaks deep amber colour and rich creamy head delights the eyes as much as it does the palate. Its complex flavour profile, with hints liquorice and a slightly spicy character of coriander & hops, alongside the subtle aromas of banana, pineapple and mango making it a true pleasure to savour

Tripel Karmelietl (ABV 8%) 330ML

A golden Belgian tripel brewed with a unique blend of barley, wheat, and oats. This complex ale features rich aromas of citrus and banana, with a creamy mouthfeel and a smooth, dry finish.

Delirium Tremens (ABV 8.5%) 330ML

A beer that stands out from the crowds. A symphony of flavours harmoniously blend, with hints of spice and a touch of sweetness. Using three different yeasts, it is a truly delightful Flemish golden strong belgian beer.



CIDER AND DRAUGHT BEER

Appleshed Cider, England, 4.8%

Budvar, Czech Republic, 5%

Dortmunder, Germany, 4.8%

Birra Moretti, Italy, 4.6%

Empress IPA, England, 5.9%

Guinness, Ireland, 4.2%

BOTTLED BEER & CIDER

Peroni Gluten Free

Asahi Super Dry

Corona

Guinness 0.0 N/A

Heineken N/A

Old Mout Berries N Cherries

Old Mout Kiwi N Lime

Old Mout Strawberry N Apple

Old Mout Pineapple N Raspberry

SOFTS

**Selection of Juices
(Orange, Apple, Cranberry and Pineapple)**

Passionfruit Fizz

Raspberry Crush

Elderflower Bubby

Peach and Mango

Pepsi /Pepsi Max/Lemonade (Half Pint)

Pepsi /Pepsi Max/Lemonade (Pint)

Bottled Coke / Diet Coke/ Coke Zero

Red Bull

Range of Tonics & Ginger Ale

Ginger Beer

Blenheim Sparkling Water

Blenheim Still Water

OLIVES AND NUTS

Green Olives

Salted Nuts



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SPARKLING & CHAMPAGNE

Seachange Prosecco Rose

Seachange Prosecco

Charles Joubert Champagne NV

Veuve Clicquot NV Brut

Veuve Clicquot Rose

Laurent Perrier La Cuvée Blanc

Armand De Brignac Ace of Spades

RED WINE

Fiori Sul Muro Sangiovese, Italy

Seachange Malbec, France

Syrah Passi Neri Sicily, Italy

Cotes Du Rhone Victor Berard, France

Balauri Pinot Noir, Romania

Seachange Merlot, France

Vina Cerrada Crianza Rioja, Spain

Chateau Perron Lalande de pomerol, France

WHITE WINE

Fiori Sul Pinot Grigio, Italy

Down Under Chardonnay, Australia

Janelas Antigas Vinho Verde, Portugal

Seachange Sauv Blanc, France

Albarino, Entreflores Albarino, Spain

Gavi Doeg La Soraia, Italy

Waddling Duck Sauv Blanc, New Zealand

Chablis Domaine Dupree, France

ROSE WINE

I Castelli Pinot Grigio Rose, Italy

Monterey Bay Zinfandel Rose, California

Chateau Minuty Provence, France

Whispering Angel Provence, France

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GIN

Beefeater

Beefeater Pink

Sipsmith Sloe

Bombay Sapphire

Arber Pineapple

Arber Rhubarb

Malfy Rosa

Malfy Limone

Malfy Arancia Blood Orange

Plymouth

Cotswold

Sipsmith Strawb Smash

Pinkster

Hendricks

Tanqueray 10

Roku

Botanist 22

Engine

Silent Pool

Mermaid

Monkey 47 Dry

VODKA

Finlandia

Absolut Citron

Absolut Vanilla

Belvedere

Grey goose

RUM

Havana Club 3 Y.O.

Bacardi

Malibu

Sailor Jerry

Mount Gay

Kraken

Old J Dark Spiced

Old J Pineapple

Old Monk

Old J Gold Spiced

Appleton Est 12Y0 Rare Cask

Bumbu

Ron Zacapa Centenario 23Y0

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BOURBON & AMERICAN WHISKEY

Our selection from America includes labels such as Maker's Mark & Gentleman Jack. Whiskeys made at least 51% corn grain, this imparts sweetness to the whiskey which is aged in charred American oak barrels

Jack Daniels

Makers Mark

Four Roses

Bulleit Rye

Woodford Reserve

Jack Daniels Gentleman Jack

Whistle Pig Rye

WORLD WHISKEY

Canadian Club, Canada

Jamesons, Ireland

Teeling Small Batch, Ireland

Cotswold Single Malt, England

Nikka From Barrel, Japan

The Chita, Japan



SINGLE MALT SCOTCH WHISKEY

The original whisky of Scotland is "malt whisky" made only from malted barley in two, occasionally three, copper pot stills. "Single Malt Whisky" is the product of an individual distillery. Our range showcases the wide and varied styles of single malt scotch with smoke driven peated whiskies, such as Laphraig and Bowmore, to lighter more fruit driven styles from the Highland and Speyside distilleries including Highland Park and Glenfiddich

Highland Park 12 Years

Bowmore 12 Year

Glenmorangie 10 Year

Glenlivet 12 Years

Glenfiddich Malt Whisky 12 Year

Dalwhinnie 15 Year

Talisker 10 Year

Laphroaig 10 Years

Auchentoshan 3 Wood

Macallan Double Cask 12 Year

Oban Malt Whisky 14 Years

Macallan 18 Year

BLENDED SCOTCH WHISKEY

Chivas Regal

Naked Grouse

Johnny Walker Black Label

Monkey Shoulder

Johnny Walker Blue Label

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TEQUILA/PISCO/ MEZCAL/CACHACA

Tequila Rose

El Jimador Blanco

El Jimado Reposado

Cachaca Velho Barreiro Pure

Pisco ABA

Mezcal Ojo De Tigre

El Jimador Anejo

Patron Silver Tequila

Clase Pomegranate Tequila

Café Patron

Chihuahua Sotol

Don Julio 1942

Clase Azul

SWEET| FORTIFIED| SHERRY

Cockburns Ruby Port

Pedro Ximenez

ARMAGNAC

Clos Martin VSOP

VERMOUTH/ APERITIF & DIGESTIF

Aperol

Campari

Lillet Blanc

Martini Bianco

Martini Extra Dry

Martini Rosso

COGNAC | BRANDY

Courvoisier

Avallen Calvados

Hennessy Cognac VS

Grappa Cividina

Remy Martin VSOP Cognac

Remy Martin XO

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LIQUEURS

Disaronno Amaretto

Kahlua

Tia Maria

Jagermeister

Sambuca Ramazzotti White

Antica Sambuca Raspberry

Cointreau

Limoncello Tosolini

Grand Marnier

Drambuie

St Germain Elderflower

Luxardo Maraschino

Crème De Poire

Italicus Bergamot

Kummel

Pino Mugo

Skinos Mastiha

Chartreuse Green

Baileys Irish Cream

TEA

At The Terrace, we take immense pride in our exceptional tea selection, carefully curated and sourced from the renowned and multi award-winning Jenier World of Teas. Each sip is an enchanting journey into a world of unparalleled flavours and aromas. From a delicate floral, to robust, full-bodied black flavourings, our selection of teas is designed to captivate your tastebuds with their exceptional quality and craftsmanship.

Pearadise Iced Tea

Vanilla Rooibos Tea, Lemon, and Pear Purée, Mint

Indian Masala Tea *(Allow 15 mins freshly made)*

Experience the authentic flavours of our Indian Masala Tea, expertly crafted by our chefs who hail from India. Offering a taste of Indian culture with every sip.

Tiger Leaping Flower Burst

As this tea is steeping, awe in the beauty of the tiger flower blooming. This enchanting tea combines the elegance of blossoming flowers with the zest of ripe fruits

Balmoral Breakfast Tea

Duchess Earl Grey

Margaret's Hope Darjeeling

Japan Sencha

Delicious Berry

Camomile

Peppermint

Vanilla Rooibos Tea

Jasmine Blossom Tea

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COFFEE

Espresso

Macchiato

Americano

Flat white

Caffe Latte

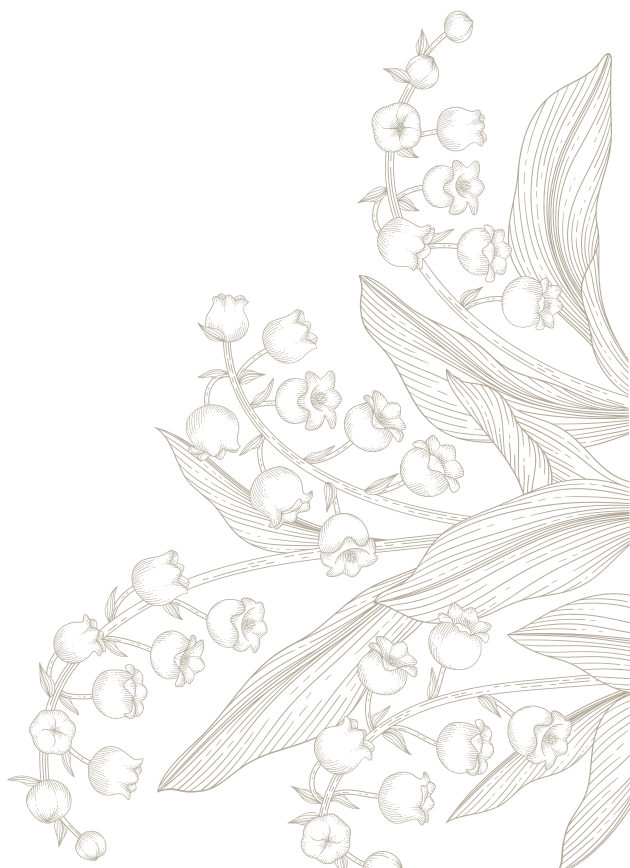
Cappuccino

Mocha

Iced Coffee

Hot chocolate

Selection of Liqueur coffee



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