

Hemingway's Signature & Classic Cocktails

Fifty Grand [25]

Dark rum mixed with coconut Malibu, apricot brandy, sweet water from fresh green coconut, dash of lime juice & spiced with walnut bitters
Spiced & slightly sweet - served on the rocks

Ernest's Nightmare [25]

French cognac & Italian Amaretto mixed with passion fruit flavours, watermelon liqueur & whiskey bitters
Slightly sweet & sour - served on the rocks or in coupe glass

Hemingway's Daiquiri [25]

Slightly less boozy than the original papa double created by Hemingway himself. Cuban white and dark rum refined by Maraschino cherry liqueur, and combined with grapefruit.
Served in coupe glass.

Lychee Sapphire [25]

Bombay Sapphire gin infused with lemon grass & kaffir lime leaf. Polished off with lychee flavour, walnut bitters and a dash of lime juice
Fruity & slightly sweet - served in coupe glass

The Glacier Lake [25]

Mixed up for Absinth lovers. Crisp and fresh Absinth cocktail delighted by Absolut pear vodka and French dry Vermouth.
Slightly sweet, strong in alcohol – served in a small coupe glass

Coconut Lychee Margaret [25]

An upgraded version of the classic margarita, still with the beloved salt rim but sprinkled with coconut and lychee flavours
Salty, sweet & sour - served on the rocks or in coupe glass

Chambordbardini [25]

Martini style cocktail. Belvedere vodka, Chambord raspberry liqueur & dry vermouth
Dry & fruity - served in coupe glass

From our oak barrel

Aged Hemingways Old Fashioned [28]

Served in old fashioned glass with block of ice

Aged Hemingways Negroni [28]

Served in old fashioned glass with block of ice

Sparkling cocktails

Death in the Afternoon [21]

A bit of absinth and sparkling wine. Hemingways favourite!. Served in champagne glass

Kircherry Royal [21]

Crème de griotte and sparkling wine. Served in champagne glass

Dessert Cocktails

Winter in Paris [25]

Eggnog based cocktail mixed with dark rum, apricot brandy and butterscotch liqueur.
Delicious taste! Sweet & creamy - served in coupe glass

The Irish Ballerina [25]

Baileys Irish cream mixed with Chambord raspberry liqueur, Jameson whiskey & salted caramel Monin. Sweet & creamy - served in coupe glass

Mocktails

Spiced Strawberry [16]

Coconut water, strawberry & falernum Monin syrup, lemon juice
Spiced & slightly sweet - served in highball glass on the rocks

Virgin Lychee [16]

Coconut water, lychee Monin syrup, lime juice & walnut bitters
Slightly sweet & sour - served in highball glass on the rocks