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## **Classics Selection - £14**

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### **Perfect Lady**

*Beefeater Gin, Crème de Pêche, Lemon*

*A White Lady twist, created by Sidney Cox in 1936 at Grosvenor House, London.*

### **Old Cuban**

*Havana 7, Champagne, Lime, Angostura Bitters*

*Originally created in 2001 by Audrey Saunders, founder of the Pégu Club in NYC.*

### **Last Word**

*Beefeater Gin, Green Chartreuse, Maraschino Liqueur, Lime*

*First served in 1910 at the Detroit Athletic Club, said to be made popular by Frank Fogarty, a well-known Vaudeville performer.*

### **Penicillin**

*Lagavoulain 16yr, Chivas Regal 12yr, Ginger, Honey, Lemon*

*An iconic modern classic created by Sam Ross at the Milk And Honey in NYC.*

### **Vieux Carré**

*Hennessy VS Cognac, Buillet Rye Bourbon, Cocchi Americano, Benedictine Liqueur, Peychaud Bitters*

*Created by Walter Bergeron, at The Carosel Bar, New Orleans. Named in reference to the city's French Quarter.*

*Other classic cocktails available on request, feel free to discuss with our bartenders!*

*If you have any allergies or intolerances and require assistance in choosing a suitable wine, please let us know.*

*An optional 14.5% service charge will be applied to all beverages.*

## Julie's Martinis

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**Sauternes Martini .....**.....15

*Grey Goose Vodka, Dry Vermouth, Sauternes, Suze,  
Orange Zest Verjus*

**Mezcaline Martini.....15**

*Mezcal Verde, Ocho Tequila & Ancho Green Chilli*

**Foxglove Martini.....15**

*Plymouth Gin, Lillet Rosé, Plum & Cherry Blossom,  
Green Chartreuse*

**Green Tomato Martini.....15**

*Grey Goose Vodka, Tomato Liqueur, Clarified Tomato,  
Horseradish & Celery Shrub, Tarragon Oil*

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## Draught Cocktails

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**Julie's Negroni.....12**

*Gin, Campari, Sweet Vermouth*

**Hugo Spritz .....**.....12

*Gin, Elderflower, Sparkling Wine, Mint, Lemon Juice,  
Soda Water*

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please let us know. An optional 14.5% service charge will be applied to food and beverage.*

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## **Julie's Signature Cocktails**

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**Beurre Noisette Royale.....15**

*Browned Butter washed Wignac Cider,  
Smoked Water, Champagne*

**Pear & Pastis.....14**

*Absolut Elyx Vodka, Poire Williams, Pastis, Pear Juice,  
Lime, Soda Water*

**Jasmine Blossom.....14**

*Beefeater Gin, Jasmine Silver Needle, Lemon, Triple  
Sec, Orange Blossom, Eggnog White*

**Caffeine Express.....15**

*Scotch Whisky, Cold-brewed Coffee, Maple Syrup,  
Amaro Montenegro*

**.....15**

*Cognac, Sage, Lemon, Absinthe Rinse*

**Julie's Bloody Mary.....13**

*Helix 7 Vodka, Lemon, Worcestershire Sauce, Espelette  
Red Pepper, Spiced Tomato*

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## Non-Alcoholic Cocktails

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<b>Botivo &amp; Buckwheat.....</b>	<b>9</b>
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*Botivo, Lemon, Buckwheat, Soda Water*

<b>Bergamot Spritz.....</b>	<b>9</b>
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*Vibrante Aperitivo, Bitters, Lyre's Non-Alcoholic  
Sparkling, Soda Water*

<b>Julie's Iced Tea.....</b>	<b>9</b>
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*Assam Black Tea, Sugar Cane, Peach Purée, Lemon*

<b>Young Cuban.....</b>	<b>9</b>
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*Pineapple, Lime, Sugar Cane, Mint, Lyre's Non-  
Alcoholic Sparkling*

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## Soft Drinks & Juices

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<b>Coca Cola.....</b>	<b>4.5</b>
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<b>Coca Cola Zero.....</b>	<b>4.5</b>
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<b>London Essence Soda.....</b>	<b>4.5</b>
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<b>London Essence Lemonade.....</b>	<b>4.5</b>
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<b>London Essence Tonic.....</b>	<b>4.5</b>
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<b>London Essence Ginger Ale.....</b>	<b>4.5</b>
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<b>London Essence Ginger Beer.....</b>	<b>4.5</b>
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<b>Orange.....</b>	<b>5</b>
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<b>Apple.....</b>	<b>5</b>
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<b>Pineapple .....</b>	<b>5</b>
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<b>Cranberry.....</b>	<b>5</b>
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## Beer & Cider

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<b>Julie's Lager (425ml Dft)</b>	6
<b>Julie's Pale Ale (425ml Dft)</b>	6
<b>Noam Lager (340ml Btl)</b>	8
<b>Wignac Cider (330ml Btl)</b>	7

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## Vodka

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25ML/50ML

<b>Helix 7</b>	6/10
<b>Grey Goose</b>	8/12
<b>Absolut Elyx</b>	9/13
<b>Chase</b>	8/12
<b>Belvedere</b>	8/12
<b>Belvedere 'Smogory Forest'</b>	11/17
<b>Belvedere 'Lake Bartezek'</b>	11/17

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## Gin

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25ML/50ML

<b>Beefeater</b>	6/10
<b>Plymouth</b>	8/12
<b>Tanqueray</b>	8/12
<b>Tanqueray 10</b>	9/13
<b>Hepple</b>	9/13
<b>Nouaison</b>	9/13
<b>Hendricks</b>	8/12
<b>Monkey 47</b>	9/13
<b>Bombay Sapphire</b>	9/13
<b>Chase</b>	8/12

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## Rum

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25ML/50ML

<b>Havana 3yr.....</b>	<b>6/10</b>
<b>Havana 7yr.....</b>	<b>7/11</b>
<b>La Hechicera.....</b>	<b>8/12</b>
<b>Barbancourt 15yr.....</b>	<b>9/13</b>
<b>Rhum Rhum Agricole.....</b>	<b>10/15</b>
<b>Eminante 7yr.....</b>	<b>8/12</b>
<b>Zacapa 23yr.....</b>	<b>15/25</b>
<b>Bacardi 8yr.....</b>	<b>7/11</b>

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## Tequila

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25ML/50ML

<b>Olmeca Altos.....</b>	<b>6/10</b>
<b>Patron Silver.....</b>	<b>8/12</b>
<b>Patron Reposado.....</b>	<b>9/14</b>
<b>Patron Añejo.....</b>	<b>10/16</b>
<b>Casamigos Blanco.....</b>	<b>10/15</b>
<b>Casamigos Reposado.....</b>	<b>11/16</b>
<b>Casamigos Añejo.....</b>	<b>12/18</b>
<b>Clase Azul Reposado.....</b>	<b>25/40</b>
<b>Don Julio 1942.....</b>	<b>22/35</b>

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## Mezcal

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25ML/50ML

<b>Mezcal Verde.....</b>	<b>6/10</b>
<b>Del Maguey.....</b>	<b>8/12</b>
<b>Lost Explorer Espadin.....</b>	<b>11/16</b>
<b>Casamigos Mezcal.....</b>	<b>10/15</b>

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## Scotch & Irish Whiskey

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25ML/50ML

<b>Chivas Regal XV.....</b>	<b>8/12</b>
<b>Jameson Black Barrel .....</b>	<b>8/12</b>
<b>Johnnny Walker Black .....</b>	<b>8/12</b>
<b>Johnnny Walker Blue.....</b>	<b>28/40</b>
<b>Ardbeg .....</b>	<b>9/13</b>
<b>Clynelish 14yr.....</b>	<b>9/13</b>
<b>Dalmore Cigar Malt.....</b>	<b>20/30</b>
<b>Balvenie Caribbean Cask.....</b>	<b>12/18</b>
<b>Auchentoshen 3 Woods.....</b>	<b>10/15</b>
<b>Hibiki Harmony.....</b>	<b>14/21</b>
<b>Aberfeldy 12yr.....</b>	<b>9/13</b>
<b>Coperies Single Malt.....</b>	<b>10/15</b>
<b>Lagavulin 16yr.....</b>	<b>13/19</b>

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## Bourbon & Rye

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25ML/50ML

<b>Woodford Reserve.....</b>	<b>8/12</b>
<b>Bulleit.....</b>	<b>8/12</b>
<b>Angel Envy.....</b>	<b>14/21</b>
<b>Sazerac Rye .....</b>	<b>10/15</b>
<b>Blanton's Original.....</b>	<b>20/30</b>
<b>Piggy Back Rye 6yr.....</b>	<b>10/15</b>

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## **Brandy & Grappa**

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25ML/50ML

<b>Merlet Brothers Cognac Blend.....</b>	<b>8/12</b>
<b>Fanny Fougerat, Pineau des Charentes Blanc.....</b>	<b>8/12</b>
<b>Fanny Fougerat, Pineau des Charentes Rosé.....</b>	<b>8/12</b>
<b>Dupont Calavdos VSOP.....</b>	<b>9/13</b>
<b>Frapin 15yr Cognac.....</b>	<b>18/27</b>
<b>Clos Martin Armagnac XO.....</b>	<b>10/15</b>
<b>Nardini Grappa.....</b>	<b>9/13</b>
<b>Barsol Pisco.....</b>	<b>9/13</b>

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## **Liqueurs**

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50ML

<b>Suze.....</b>	<b>9</b>
<b>Green Chartreuse.....</b>	<b>12</b>
<b>Yellow Chartreuse.....</b>	<b>12</b>
<b>Pernod Pastis.....</b>	<b>9</b>
<b>Cointreau .....</b>	<b>9</b>
<b>Italicus Amaro.....</b>	<b>9</b>
<b>Saliza Amaretto .....</b>	<b>9</b>
<b>Fernet Branca .....</b>	<b>9</b>
<b>Baileys.....</b>	<b>9</b>
<b>St. Germain.....</b>	<b>9</b>
<b>Aperol.....</b>	<b>9</b>
<b>Campari.....</b>	<b>9</b>
<b>Amaro Montenegro.....</b>	<b>9</b>

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## **Assembly Coffee**

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<b>Flat white .....</b>	<b>4</b>
<b>Cappucino .....</b>	<b>4</b>
<b>Latte.....</b>	<b>4</b>
<b>Americano.....</b>	<b>3.5</b>
<b>Double espresso .....</b>	<b>3.5</b>
<b>Single espresso .....</b>	<b>3</b>

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## **Jing Tea**

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<b>Assam Breakfast.....</b>	<b>4</b>
<b>Earl Grey .....</b>	<b>4</b>
<b>Lemongrass &amp; Ginger.....</b>	<b>4</b>
<b>Cherrywood Lapsang.....</b>	<b>4</b>
<b>Jasmine Tea.....</b>	<b>4.5</b>
<b>Matcha .....</b>	<b>4</b>

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