

The Hayden

DRINKS MENU

GIN & THINGS *(All 11.00)*

All served with Double Dutch mixers

Fords

Double lemon tonic, grapefruit & blueberries

Hendrick's

Elderflower tonic, cucumber, mint & rosemary

Oxley

Pomegranate & basil tonic, mint & orange

Sipsmith London Dry

Skinny tonic, lime & blackberries

Four Pillars

Cucumber & watermelon tonic, lime & blueberries

HAPPY HOUR TWINS *(All 12.00)*

Two for one cocktails! Mon - Thu, 12:00 - 19:00

Negroni

65 Pornstar Martini

Espresso Martini

Margarita

Mojito

SPRITZ *(All 10.00)*

Aperitif, Prosecco Brut & Soda

Aperol

Campari

Italicus Rosolio di Bergamotto

St Germain

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Please ask a staff member for more detailed information.*

CLASSIC COCKTAILS

Caipirinha / Caipiroska	11.00
Classic Negroni	11.00
Mojito	11.00
Cazcabel Blanco Margarita	11.00
Cosmopolitan	11.00
Espresso Martini	11.00
Lychee & Roses Martini	11.00
White / Black Russian	11.00
Amaretto Sour / Pisco Sour/ Whisky Sour	11.00
Manhattan	11.00

VIRGIN COCKTAILS

Virgin Mojito	7.00
<i>Original / Raspberry / Strawberry</i> Fresh lime, mint, Gomme & apple juice	
Guava Mule	8.00
Guava purée, ginger beer, lime juice & gomme	
Peach Perfect	8.00
Peach purée, lemon juice, Lyre's London Dry, gomme & soda	
Sweet Lyre's Dream	8.50
Lyre's Aperitif Rosso, cherry syrup, grenadine, white peach purée, fresh lime juice	
Virgin star Martini	8.50
Passion fruit purée, passion fruit syrup, pineapple juice, vanilla syrup, fresh lime juice	

SIGNATURE COCKTAILS

Westbourne Margarita	11.50
Cascabel blanco & Cascabel honey tequila, Grand Marnier, agave, Thai ginger	
Perfect Apricot Manhattan	11.50
Woodford Reserve, Vermouth, Apricot Brandy, Bitters & Maraschino cherry	
Coconut & Honey Old Fashioned	11.50
Coconut washed Woodford Reserve Bourbon, honey syrup, Angostura bitters	
Zen Garden	11.50
Roku gin, Triple sec, jasmine syrup, vanilla syrup, lime juice & orange blossom	
65 Porn Star	11.50
Eristoff vodka, Passoa, passion fruit purée, pineapple & vanilla syrup, served with a shot of prosecco	
Hayden's Sour	11.50
Amaretto, Aperol, Aquafaba, lemon juice, orange & chocolate bitters	
Smoky Paloma	11.50
Cascabel tequila, grapefruit soda, lime juice, saline solution & liquid smoke	
65 French Negroni	11.50
Courvoisier VSOP, lavender infused Campari & sweet Vermouth	
West Lemonade	11.50
Vodka, limoncello, Aperol, Aquafaba, lemon juice & orange bitters	

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BEER & CIDER

Draught beer	Half	Pint
Pravha by Staropramen (4.0%)	3.00	5.90
Guinness (4.1%)	3.20	6.20
Meantime Anytime IPA (4.7%)	3.30	6.40
Staropramen Prem. CZ (5.0%)	3.40	6.50
Salt Loom Pale (4%)	3.40	6.60
Brewdog Punk IPA (5.4%)	3.60	6.90
Peroni, Italy (5.1%)	3.60	7.00
Draught cider	Half	Pint
Aspall Orchard Cider (5.5%)	3.00	5.90

BOTTLED BEER AND ALE

Corona (4.5%)	5.00
Daura Gluten Free (5.4%)	5.10
Doom Bar (4.3%)	5.40
Desperados (5.9%)	5.40
Erdinger (5.3%)	5.80
Crabbies (4%)	6.00

BOTTLED CIDERS

Sassy Cidre Rose (3%)	5.95
Sassy Cidre Brut (5.2%)	5.95
Rekorderlig Strawberry-lime / Passionfruit / Wild berries (4%)	6.30

LOW / ZERO ABV

Peroni (0.0%)	5.10
Lucky Saint (0.5%)	5.30

WINE SELECTION

Sparkling wine	125	BTL	
Prosecco Brut, Veneto, Italy	8.00	40.00	
Pierre Mignon, Grande Reserve, France	10.50	65.00	
Veuve Clicquot, Yellow Label, France		75.00	
Bollinger, Special Cuvée, France.		80.00	
Rosé Moët & Chandon Imperial, France		85.00	
White wine	175	250	BTL
Entero Macabeo, Manchulea, Spain.	6.50	8.50	24.00
Pinot Grigio, Veritiere, Italy	7.50	9.50	27.00
Chardonnay, Hamilton Heights, Aus.	8.00	10.00	29.00
Picpoul de Pinet, France	8.50	11.00	33.00
Sauvignon Blanc, Stoneburn, New Zealand	8.60	11.50	34.00
Grüner Veltliner, Heiderer Mayer, Aust.			39.00
Sancerre, "Mercy Dieu" Domaine Bailly Reverdy, FR			48.00
Chablis, Jean-Marc Brocard, France			52.00
Rosé wine	175	250	BTL
Carignan La Loupe Rosé, France	7.50	10.50	30.00
Saint-Roch Les Vignes Rosé, France.	9.50	12.50	38.00
Chateau Miravel, Cotes de Provence Rosé, France			56.00
Red wine	175	250	BTL
Sangiovese, Veneto, Italy	6.50	8.50	24.00
Malbec, Man Meets Mountain, Mendoza, Arg.	7.50	10.00	29.00
Rioja Crianza, Marques de Reinoso, Spain.	8.50	11.00	32.00
Pinot Noir, Long Barn, USA	9.00	12.00	36.00
Chateau des Gravieres, Bordeaux, France	9.50	12.50	37.00
Primitivo, di Salento, Doppio Passo, Italy			39.00
Mathilda Shiraz, Tournon, Aus.			40.00
Valpolicella Secco, Bertani, Italy			59.00
Cabernet Sauvignon, Maiella, Aus.			61.00

All wines can also be served in 125ml measures

WHISKEY (50ml)

Scotch Whiskey

Chivas Regal 12y (40%)	8.00
Monkey Shoulder (40%).	8.00
Johnnie Walker Black 12yr (40%).	8.50
Glenfiddich 12y (40%)	9.00
Laphroaig 10yr (40%)	9.00
Dalwhinie 15y (40%)	9.50
Balvenie 14yr (40%)	9.50
Oban 14y (40%).	9.80
Chivas Regal 18y (40%)	14.50

Irish Whiskey

Slane (40%)	8.00
Jameson (40%)	8.00
Jameson Redbreast 12yr (40%)	11.50
The Dead Rabbit (44%)	13.50

American Whisky

Jack Daniels (40%)	8.00
Bulleit (40%)	8.50
Woodford Reserve (43.2%)	8.50
Woodford Reserve Rye (45,2%)	9.00
Gentleman Jack (40%).	9.00
Sazerac Straight Rye (45%)	9.00
Jack Daniels Sigle Barrel (40%).	9.80
Basil Hayden's (40%).	10.25
Woodford Reserve Double Oaked Bourbon (42,5%)	11.00

Japanese Whiskey

Suntory The Chita (43%)	9.50
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COGNAC / CALVADOS (50ml)

Martell VS (40%)	8.50
Courvoisier VSOP (40%)	9.00
Calvados, Boulard (40%)	9.50
Remy Martin 1738 ARC (40%)	13.50
Hennessy XO (40%)	25.50

TEQUILA (25ml)

Cazcabel Tequila Blanco (40%)	4.50
Cazcabel coffee (34%)	4.50
Cazcabel Honey (34%)	4.50
Patron Reposado (40%)	5.00
Mezcal Union (40%)	5.20
Don Julio Anejo (38%)	5.50

VODKA (50ml)

Eristoff (41.6%)	8.00
Zubrowka (40%)	8.50
Absolute Mandarin (29%)	8.50
Absolute Vanilla (29%)	8.50
Belvedere (47.5%)	8.50
Ketel One (47.3%)	8.50
Sapling (45%)	9.00
Grey Goose (40%)	9.50

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GIN (50ml)

Sipsmith Sloe (29%)	8.50
Bombay Bramble (47.5%)	8.50
Tanqueray 10 (47.3%)	8.50
Tanqueray Sevilla (40%)	8.50
Fords Gin (45%)	8.50
Brockmans (40%)	8.50
Four Pillars (42.8%)	8.50
Bombay Premium Cru (43%)	8.50
Roku Gin (43%)	8.50
Hendricks (43.4%)	9.00
Sipsmith London Dry (41.6%)	9.00
Mare (42.7%)	9.00
Oxley (42%)	9.00
Mary Le Bone (44%)	9.50
Martin Miller's Westbourne (45.2%)	9.50
Slingsby Rhubarb or Gooseberry (40%)	9.50

RUM (50ml)

Cut Spiced (37.5%)	8.00
Plantation 3 (40%)	8.00
Bacardi 8yr (40%)	8.50
Plantation 5y (40%)	8.50
Appleton 12yr (40%)	10.50
Zacapa 23yr (40%)	10.85

FORTIFIED / DESSERT WINE (100ml)

Les Garonelles, Sauternes (14%)	7.90
Taylor's Tawny Port (20%)	8.60
Warre's Otima 10yr Port (20%)	8.80

AFTER DINNER (50ml)

Frangelico	7.50
Limoncello	7.50
Baileys	7.50
Sambucca White/Black	7.50
Scorch	7.50
Lucky Sod	7.50
Amaretto di Saronno	8.00
St Germain	8.00
Grappa	8.00

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TONIC WATER (200ml)

Double Dutch

Double Dutch Indian Tonic/Skinny	2.75
Double Dutch Double Lemon	2.75
Double Dutch Pink Grapefruit	2.75
Double Dutch Pomegranate & Basil	2.75
Double Dutch Cucumber & Watermelon	2.75
Fever Tree Elderflower	3.00
Fever Tree Mediterranean	3.00
Fever Tree Aromatic	3.00

SOFT DRINKS

Coca-Cola (330ml)	3.50
Diet Coke (330ml)	3.50
Kingsdown sparkling fruit pressés <i>elderflower, rhubarb, orange, apple</i>	3.75

HOT DRINKS

Birchall whole leaf tea	3.50
<i>English Breakfast / green tea / Earl Grey lemon & ginger / camomile / peppermint / redberries & flower</i>	
Fresh mint tea	3.50
Peach iced tea	4.50
Espresso / double espresso	2.80/3.20
Americano	3.50
Flat white / cappucino / latte	3.80
Mocha	4.25
Matcha & jasmine syrup latte (hot or iced)	4.50
Chai latte (hot or iced)	4.50
Kokoa Collection hot chocolate	5.00
<i>58% Venezuelan milk chocolate</i>	

BAR SNACKS

Crisps	1.50
Chilli crackers	3.50
Wasabi peas	3.50
Mixed nuts	4.50
Marinated olives	4.50