

# THE COCKTAIL SERVICE®



## #1 BOTANICAL

COCKTAIL MENU

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BOTANICAL IS OUR FIRST THEMED MENU, WHICH CELEBRATES THE RICH BOUNTY OF GARDENS ACROSS THE GLOBE. OUR MIXOLOGISTS HAVE FASHIONED SHERBETS, HIBISCUS, CORDIALS, GINGERS, SHRUBS, PEARS AND REDUCTIONS TO CREATE A SELECTION OF EXCEPTIONAL SERVES FOR OUR CLIENTS. OUR APPROACH TO DRINKS IS ONE OF SIMPLICITY, AND OUR KEY FOCUS IS TO ENSURE EVERY INGREDIENT USED HAS A PLACE IN OUR COCKTAILS

THE OUTCOME IS A GLOBAL JOURNEY, WHICH PLUCKS FLOWERS FROM THE UK, FRUITS FROM JAPAN AND HERBS FROM THE MEDITERRANEAN. AESTHETICS PLAY AS MUCH OF A PART AS FLAVOUR, SO WE HAVE ENSURED THAT AS WELL AS PACKING PUNCH IN TASTE, THE VISUAL BEAUTY OF OUR CREATIONS ARE EQUAL TO FLAVOUR

PLEASE ENJOY OUR FORAY INTO THE ART OF DRINKS  
AND CELEBRATE ALL THINGS BOTANICAL

THIS MENU HAS BEEN CURATED BY TWO OF THE UK'S  
FINEST MIXOLOGISTS COSMO LEWIS AND DAVID INDRAK

## ALLERGENS

FOR FOOD ALLERGIES AND INTOLERANCES,  
PLEASE SPEAK TO A MEMBER OF OUR TEAM  
ABOUT YOUR REQUIREMENTS BEFORE ORDERING

A FULL LIST OF ALL ALLERGENS CONTAINED IN  
EACH DRINK IS AVAILABLE UPON REQUEST

WE CRAFT OUR COCKTAILS IN HOUSE, AND USE  
A VARIETY OF INGREDIENTS TO CREATE THE  
COMPLEXITY OF OUR SERVES WHICH MAY MEAN  
CERTAIN INGREDIENTS ARE NOT LISTED

# TALL ONES

OUR TALL ONES ARE ALL SERVED OVER ICE IN COLLINS GLASSES  
THE DRINKS ARE DESIGNED TO BE REFRESHING, MOREISH AND EASY DRINKING  
THEY LEND THEMSELVES PERFECTLY TO A SUNNY DAY IN THE GARDEN



## THE BOUNTY

Vodka | Angostura Bitters  
Aperol Infused With Strawberries, Basil & Black Pepper  
Tonic | Strawberries | Basil Leaf

**Tasting Notes: Deep Fruit | Tangy**

The Bounty came about because Cosmo wanted to produce a drink that was fresh, balanced and most importantly made with his favourite flavours. It absolutely lives up to its name with sweet strawberries and basil. The cocktail gets its backbone from vodka and bitter infused Aperol. The outcome is a fresh, fruity, refreshing cocktail.



## MBN

Anejo Rum | Martini Rosso  
Pineapple & Thyme Balsamic Shrub | Lemons  
Strawberries | Basil | Soda Water

**Tasting Notes: Light Acidity | Sweet Strawberry**

The MBN is absolutely delicious and is one of our favourites. Using a plethora of herbs and fruits, the contrasting flavours work in absolute harmony. The almost famous flavour profile of pineapple and thyme is rendered down into a sweet and sour shrub, which alongside the lemons give this the bite to beat off the sweetness of the fruits. Epic.



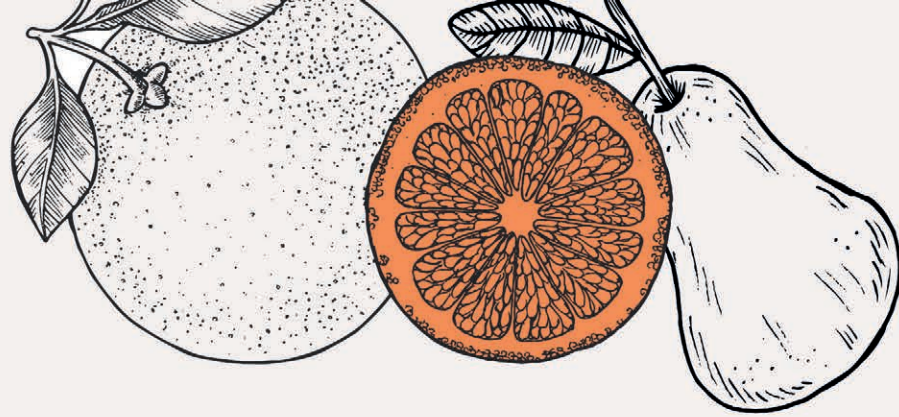
## SAINT FIACRE

Pink Gin | Elderflower Cordial  
Grapefruit | Raspberries  
Cranberries | Soda Water

**Tasting Notes: Floral | Fruity | Refreshing**

This cocktail is the essence of our botanical theme. Packed to the rafters with complementary fruits and elderflower flavours, it doesn't get more easy drinking than this. With on trend pink gin providing a fine balance, we expect this concoction to be one of Botanicals most popular cocktails. A big hit of fruit that has a satisfying quench.





# SHORT ONES

OUR SHORT ONES ARE SERVED OVER ICE IN A ROCKS GLASS  
THEY ARE ON THE WHOLE SLIGHTLY MORE COMPLEX  
FLAVOUR PROFILES, USING LESS SWEET FRUITS  
WHEN NIGHT FALLS THESE DRINKS COME INTO THEIR OWN

## OUR ETHOS

WHERE STATED PRODUCTS  
ARE HOME BATCHED IN OUR  
DEVELOPMENT KITCHEN AT  
OXFORD HQ

ALL PRODUCTS WE USE ARE  
FROM NATURAL INGREDIENTS

WHERE POSSIBLE WE TAKE A  
SUSTAINABLE APPROACH TO OUR  
INGREDIENTS AND GARNISHES,  
REUSING, REPURPOSING AND  
USING EDIBLE ONLY

OUR DRINKS ARE UNIQUE AND  
DEVELOPED, TRIED AND TESTED  
EXTENSIVELY BEFORE LAUNCH

OUR DRINKS ARE DEVELOPED  
AND DELIVERED BY THE UK'S  
FINEST MIXOLOGISTS, BRINGING  
SOME OF THE UK'S BEST DRINKS  
TO THE MAINSTREAM



## DAKOTAN TONIC

Pear Infused Rum | Dry Vermouth | Ginger Ale  
Black Walnut Bitters | Dehydrated Lime

**Tasting Notes: Light Nut | Ginger | Dry**

The essence of this drink is the famed black walnut, a local resident of Dakota, USA. Everything about this drink is delicate, with pear infused rum that is matched with a dry vermouth. The drink is then lengthened with ginger ale before a few dashes of black walnut bitters are added. The final addition of bitters adds a pleasing nuttiness which is not overpowering but perfectly complimentary to the essence of pears and ginger.



## FORBIDDEN FRUIT

Gin | Grapefruit Juice | Grapefruit & Hibiscus Sherbet  
Limes | Dehydrated Grapefruit

**Tasting Notes: Zesty | Bitter | Light**

This cocktail is all about grapefruit. When the grapefruit was discovered by Griffith Hughes in Barbados in 1750 – he coined the nickname “The Forbidden Fruit”. Using the juice of the grapefruit, Cosmo then played Willy Wonka and created a grapefruit and hibiscus sherbet, charged it with gin and then balanced the bitter and sour notes with a sweet sugar syrup. The outcome is delicious, zesty, well balanced and one of the best grapefruit drinks we have ever tasted.



## FUJIAN UNFASHIONED

Bourbon | Liquid Smoke  
Orange & Vanilla Infused Lapsang Souchong Tea

**Tasting Notes: Strong | Smokey | Earthy**

Simple yet complex is the byword here. Never have three ingredients ever packed such a punch. This is our super fast, super delicious twist on the timeless Old Fashioned cocktail. Home infused lapsang souchong is infused with vanilla and orange essence before being stirred over bourbon and supercharged with delicate liquid smoke.

# COUPETTES

OUR COUPETTES ARE SERVED STRAIGHT UP, NO ICE, NO FUSS  
ELEGANT AND THOUGHTFUL, OUR COUPETTE COCKTAILS OOZE  
FLAVOUR. STUNNING TO LOOK AT AND STUNNING TO DRINK



## AN ENGLISHMAN IN OAXACA

Aqua Riva Reposado Tequila | Triple Sec with Lemon  
Verbena & Blackberry Infusion  
Lime juice | Blackberries

**Tasting Notes:** Light Bitter Notes | Sweet Fruit | Citrus

When cultures collide. British blackberries, Mexican tequila and a herbaceous infusing of orange liqueur. It's a margarita on a mission. This is another great balance of sweet and sour with a punch of autumn fruit. Every now and then, a twist on a classic cocktail just works.



## RUB OF THE GREEN

Irish Whiskey | Lemons  
Ginger Orgeat | Simple Syrup  
Ms Betters Bitters

**Tasting Notes:** Spice | Light Smoke | Citrus

Ireland has some fine bounty but its not all in the garden. David uses irish whiskey, which he says is essential to this cocktail, as its adds a hint of peaty smoke flavours which perfectly balance with lemons and ginger. We then balance with the lightest addition of sugar before shaking hard with Ms Betters Bitters. The result is a foamy mouthfeel, with a whiskey kick and an enduring ginger bite.



## KOMOREBI

Gin | Homemade Rose Syrup  
Lychee Juice | Lemon Twist | Edible Flower  
Lemon Juice

**Tasting Notes:** Light Fruit | Floral

Komorebi is the Japanese expression for the dappled colour of sunlight through tree leaves. The light and delicate flavour of this cocktail is David's version of Komorebi in a glass. He uses a home made rose syrup and lychee juice, the flavours of rose and lychee compliment one another effortlessly. He then balances with lemon juice and gin. Its shaken up and served in a coup.



## JUICE FIX

Pisco | Roasted Pineapple & Thyme Balsamic Shrub  
Simple Syrup | Pineapple | Lemon Juice  
Ms Betters Bitters

**Tasting Notes:** Sour | Sweet

This cocktail was created with the aim of creating a harmony between fruit and herbs. We think it delivers to this brief. Little used Pisco acts as a robust base, roasted pineapple and thyme are used to create a shrub adding some complexity to the drink. The final flourish is in the form of fresh lemons and Ms Betters Bitters, giving the cocktail bite and a luxurious foam top. We all need a Juice Fix sometimes.

# WINE GLASS

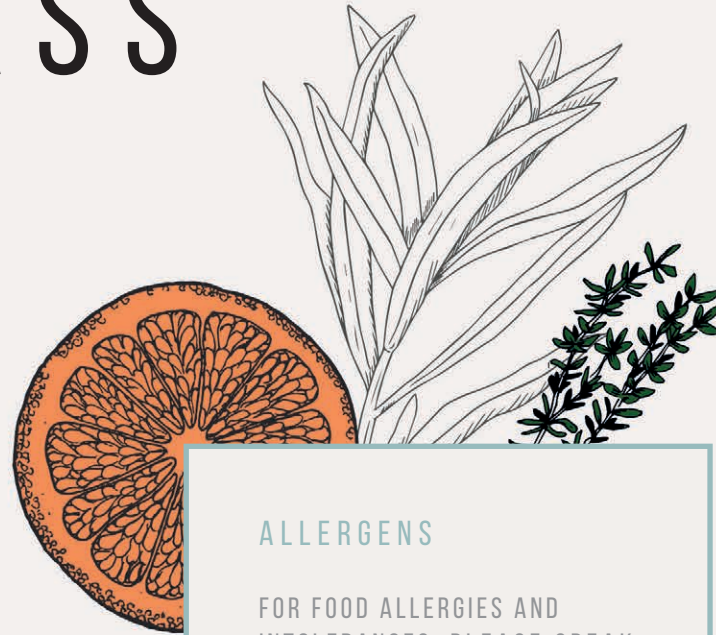


## SUNDOWNER

Aperol, Grapefruit & Tarragon Reduction | Prosecco  
Soda Water | Grapefruit Slice & Tarragon Sprig

**Tasting Notes: Strong Bitterness | Dry | Refreshing**

One of our favourite drinks on this edition.  
The quintessential Sundowner is the Aperol Spritz reimagined. A dry prosecco is artfully blended with a complex home batched Aperol, Grapefruit & Tarragon reduction. The result is a complex, flavoursome summer drink to watch the sun go down to.



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INTOLERANCES, PLEASE SPEAK  
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HOUSE, AND USE A VARIETY  
OF INGREDIENTS TO CREATE  
THE COMPLEXITY OF OUR  
SERVES WHICH MAY MEAN  
CERTAIN INGREDIENTS ARE  
NOT LISTED

# ZERO ABV

NO ALCOHOL. NO COMPROMISE. OUR ZERO ABV COCKTAILS HAVE BEEN  
CREATED WITH TOTAL CARE AND ATTENTION, TO ENSURE COMPLEX FLAVOUR  
PROFILES THAT CHALLENGE THE PALATE. FORGET YOUR EXPERIENCE OF  
ZERO ABV DRINKS, OURS WILL REDEFINE YOUR PERCEPTION



## LES JOLIE EAUX

Apple Juice | Lime Juice  
Ginger Orgeat | Ginger Ale

**Tasting Notes: Citrus | Spice | Sweet Apples**

Packed to the hilt with rich fruits but cut through to its core  
with a ginger kick. Les Jolie Eaux is named after Cosmo's  
favourite destination in the Caribbean, the island of Mustique.  
The drink evokes the flavours of the Caribbean with sweet  
pineapple juice, limes and a homemade batch ginger orgeat  
of a Caribbean recipe.



## GARDEN OF EDEN

Grapefruit and Hibiscus Sherbet | Lemon Juice  
Elderflower Cordial | Soda Water

**Tasting Notes: Bitter | Sweet | Sour**

Great care and attention goes into our zero alcohol cocktails.  
David has created a deeply refreshing cocktail that has  
bite, bitterness, and sweetness in spades. The harmony of  
the sweet elderflower, bitter grapefruit and sour lemon is  
stunning. It is then aptly lengthened with a splash of soda  
to keep you refreshed.



LEAD SPIRIT

APÉRITIF

GIN

PISCO

RUM

TEQUILA

VODKA

WHISKEY

CITRUS /  
REFRESHING

DAKOTAN TONIC



RUB OF THE GREEN



GARDEN OF EDEN



SAINT FIACRE

FLORAL /  
FRUITY

FUJIAN UNFASHIONED

GREEN / GRASSY

AN ENGLISHMAN  
IN OAXACA

LES JOLIE EAUX



FORBIDDEN FRUIT



THE BOUNTY



SUNDOWNER



MBN

# DRINKS MAP

THIS FLAVOUR MAP IS HERE TO HELP YOU PICK DRINKS  
THAT SUIT YOU AND YOUR GUESTS PALATES AND TASTES

WE ALWAYS RECOMMEND PICKING A BALANCE  
OF FLAVOURS AND SPIRITS TO OFFER YOUR  
GUESTS VARIETY AND TO SUIT ALL TASTES

PLEASE DISCUSS COCKTAIL COMBINATIONS  
WITH YOUR EVENT PLANNER, WHO CAN  
GUIDE YOU AND LET YOU KNOW WHAT OUR  
MOST POPULAR COCKTAILS ARE

CITRUS / FRUITY



KOMOREBI



JUICE FIX



# MENU NOTES

OUR MENU NOTES EXPLAIN SOME OF THE TECHNIQUES AND PRODUCTS WE USE IN OUR COCKTAILS TO HELP YOU UNDERSTAND OUR MENUS BEYOND THESE NOTES, IF YOU HAVE ANY FURTHER QUESTIONS ABOUT OUR MENU THEN PLEASE SPEAK TO YOUR ACCOUNT MANAGER

## INFUSIONS

AN INFUSION IS THE ADDING OF FLAVOURS TO DISTILLED SPIRITS  
WE INFUSE PRODUCTS FROM A MATTER OF HOURS TO TWO WEEKS  
DEPENDING ON THE NATURAL INTENSITY OF FLAVOURS  
INFUSIONS ARE A GREAT WAY OF ADDING SUBTLE FLAVOURS TO COCKTAILS

## LIQUID SMOKE

LIQUID SMOKE IS A WATER SOLUBLE LIQUID THAT IS USED FOR FLAVOURING DRINKS  
ALTHOUGH OUR PREFERENCE WOULD BE TO SMOKE COCKTAILS  
INDIVIDUALLY WITH A SMOKER, THE USE OF LIQUID SMOKE ALLOWS  
US TO IMPART SMOKEY FLAVOUR INTO COCKTAILS IN VOLUME

## REDUCTIONS

A REDUCTION IN COCKTAILS IS DIFFERENT TO COOKING TERMS  
WHEREBY WE CREATE THE REDUCTION VIA A LOW TEMPERATURE  
WATER BATH RATHER THAN WITH INTENSE HEAT  
THIS ALLOWS US TO CONTROL THE FLAVOURS BETTER. WE PLACE PRODUCTS INTO KILNER  
JARS AND WARM GENTLY BEFORE STRAINING RESULTING LIQUID THROUGH A MUSLIN

## SHERBETS

A SHERBET OR SHARBAT IS A TURKISH CONCENTRATED BLEND OF HERBS, FRUITS,  
SUGAR AND WATER. BOILED DOWN IT RESEMBLES A CORDIAL IN ITS APPEARANCE  
AND ADDS A LAYER OF FLAVOUR AS WELL AS PROVIDING A BALANCE TO ACIDITY

## SHRUBS

A SHRUB IS A CONCENTRATED COMBINATION OF FRUIT, SUGAR AND VINEGAR  
THAT IS RENDERED DOWN INTO AN INTENSE SYRUP. THE RESULT IS A SWEET AND  
ACIDIC MIXER THAT ADDS BALANCE AND COMPLEXITY TO OUR COCKTAILS

## SIMPLE SYRUP

SIMPLE SYRUP IS ALSO KNOWN AS GOMME OR SUGAR SYRUP. IT BALANCES  
ACIDIC AND CITRIC FLAVOURS. SIMPLE SYRUP IS MADE BY BOILING DOWN  
EQUAL PARTS OF SUGAR AND WATER AND ALLOWING TO COOL