

<b>ESPELETTE LUXURY NUT MIX</b>	£9.50
Almonds, cashews, macadamias and pecans dusted with Espelette pepper. (Nuts, Peanuts)	
<b>PITTED NOCELLARA DEL BELICE OLIVES</b>	£6.50
Early harvest Castelvetro pitted olives. (Sulphite)	
<b>WAKAME SALAD</b>	£8.00
with seaweed, carrots, edamame and sesame seeds. (Gluten, Mustard, Soya, Sesame)	
<b>SELECTION OF CHEESE</b>	£15.00
Mature Spanish Manchego Cornish yarg, black cheddar bomber with fig chutney and crackers. (Celery, Gluten, Dairy, Sesame)	
<b>OCTOPUS CARPACCIO</b>	£12.00
With capers, olives, tomato, chilli and lemon (Molluscs)	
<b>MISO &amp; WHITE CHOCOLATE BLONDIE</b>	£8.50
Bites of rich and salty white chocolate brownies. (Gluten, Egg, Dairy, Nuts, Peanuts, Soya, Sulphites)	
<b>BRITISH CHARCUTERIE</b>	£29.00
Slice Suffolk red wine salami, Albion Coppa and British chorizo (Celery, Gluten, Mustard, Sulphur Dioxide)	
<b>EXMOOR CAVIAR</b>	£120.00
Served with capers, onion, boiled egg, chive creme fraiche and mini blinis (Gluten, Egg, Fish, Dairy, Sulphur Dioxide)	
<b>CRISPY FRIED SUSHI RICE</b>	£9.00
With marinated salmon, avocado, sesame seeds and wasabi mayo (Egg, Mustard, Sesame, Fish, Sulphites)	



**VIOLETTE LADY**

£20.00

A unique twist on the classic Aviation cocktail with London dry gin, Violette liqueur, lavender syrup, and champagne. Garnished with a lavender sprig.

**SMOKY AMIGO**

£18.00

An elegant Tequila Old Fashioned. Experience Mexico's bold flavours with reposado tequila, mezcal, agave nectar, and bitters, served in a smoked glass with a citrusy orange zest.

**SNOWY PEAKS**

£18.00

A delightful blend of blended scotch, amaretto, coffee liqueur, and frothy vanilla double cream, topped with grated nutmeg. (Dairy, Nuts)

**FALLING LEAVES**

£18.00

Unique combination of quince gin and calvados with a delicate absinthe spray, reminiscent of autumn's enchanting colors and flavors.

**FORBIDDEN FRUIT**

£16.50

A modern twist on the New York Sour, featuring vodka, apple juice, lemon juice, cinnamon syrup, and egg white, topped with red wine and garnished with a dehydrated apple slice. (Egg, Sulphite)

**CARAJILLO ON 18**

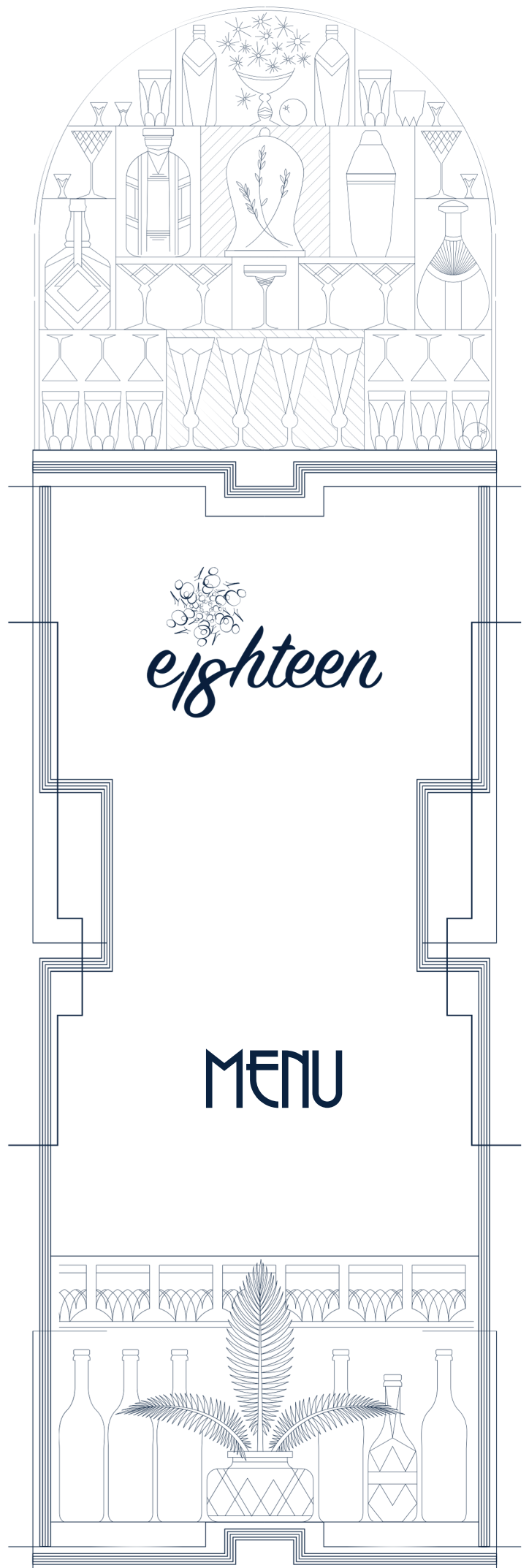
£18

An 18-inspired variation of the classic carajillo with Licor 43, coffee, half and half, and orgeat syrup, crowned with toasted marshmallows. (Dairy, Nuts)

**STARRY EYED**

£18

An original creation with Amaro Montenegro, cacao blanco, Grand Marnier, and lemon juice, elevated with a champagne topper and a whimsical garnish of candy floss.





# AUTUMN - WINTER C°CKTAILS

## **WINTER ORCHARD ELIXIR** 21

experience a magnificent blend of cognac, Calvados shaken with orange liquor to ignite the sense and evoke the sense of the cooler seasons

## **LIMONCELLO LUMIERE** 19

a luxurious blend of the classic Italian lemon liquor, cherries and lime to create a sense of unwavering calm, peace and tranquility.

## **CRIMSON POACHED PEACH** 20

a winter- perfect blend of Pot wine, peach schnapps with a hint of Campari. Fresh lemon juice and vanilla syrup evoke the taste of poached peaches in red wine, while orange bitters and egg white add depth and smoothness delivering a sophisticated, seasonal taste experience

## **DARK HARBOUR** 18

Rich and mysterious essence of the cocktail, blending spiced rum with the deep flavours of red vermouth, Lillet Blanc and cherry liquor. Delivering a comforting and inviting taste experience, ideal for autumn and winter evenings.

## **EL PARAISO** 17

a cocktail that captures the essence of paradise with limoncello, lychee liqueur, vodka, lime juice, vanilla syrup, and egg white. This creamy, refreshing blend evokes the warmth of summer in iconic cities like Dubai, Manhattan, Mumbai etc offering a must-have taste of luxury and relaxation.

## **WINTER WONDERLAND** 18

Inspired by our very own Eighteen Sky Bar, crisp, clear air and twinkling lights of the winter skyline, this drink combines the refreshing bite of gin, floral elegance of Italicus, the deep blue of curacao and a frothy egg white finish. its a sip of serenity and sparkle.

### **SALTED CARAMEL STORMY**

18

as winter's chill sets in, enter the salted caramel stormy. a seasonal twist on the classic dark n stormy. the rich spiced rum mingles with the deep molasses notes of ginger, while a touch of salted caramel adds a cozy sweetness, evoking the warmth of a fireside evening.

### **JUNOON**

17

a tantalizing blend of coconut rum, banana liqueur, passion fruit puree, lime juice, vanilla syrup, and bitters. Each sip invites you on a journey of passion and adventure, balancing refreshing citrus with indulgent warmth.

### **AURORA**

18

a secret blend of aged spirits and tomato juice crafted by our bartenders, reminiscent of the elusive Northern Lights. Surprise your senses with each sip.



## CHAMPAGNE/SPARKLING WINE

	by the glass	by the bottle
Rathfinny Brut (Non-Vintage),	16.5	75
Rathfinny Rose (Non-Vintage),		85
Rathfinny Blanc de Noir (Non-Vintage),		100
Rathfinny Blanc de Blanc (Non-Vintage),		100
Lanson Brut (Non-Vintage),	18	85
Lanson Rose (Non-Vintage),	20	110
Laurent-Perrier Brut	20	110
Laurent-Perrier Rosé	22	125
Dom Perignon Brut (Non-Vintage),		750
Louis Roederer Cristal Brut (Non-Vintage)		800
Dom Perignon Brut Rose (Non-Vintage),		950
Krug Rose (Non-Vintage),		1,150

*\*Please speak with your server regarding special champagne and sparkling wine.*

## FORTIFIED WINE

	100 ml
Graham's 10-Year-Old Tawny	12
Taylor's Late Bottled Vintage	13

Kindly advise your server should you have any food allergies or dietary requirements. Please note that a discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the prevailing rate. Please note, we reserve the right to alter prices and menu content due to fluctuating conditions.

# WHITE WINE

	175 ml	250 ml	By Bottle
Chenin Blanc, Western Cape Fairtrade, Liberty Fairtrade	11	15	50
Colomé Salta Torrontes, Argentina	11.5	16	52
Franz Haas, Dolomiti Pinot Grigio Italy	12	17	60
Santiago Ruiz `O Rosal` Rias Baixas Albarino	15	21	80
Greywacke Marlborough Sauvignon Blanc, New Zealand	15.5	21.5	65
Laroche Chablis St Martin, Burgundy, France			140

# R°SÉ WINE

	175 ml	250 ml	By Bottle
Rioja Rose, Spain	11	15	45
Miraval Cote de Provence, France			65

# RED WINE

	175 ml	250 ml	By Bottle
Dominique Morel Beaujolais Villages, France	12	18	55
Malbec, Amalaya, Argentina	13.5	18.5	54
Jester McLaren Vale Cabernet Sauvignon, Mitolo, South Australia	14	21	65
"Bodegas LAN `Xtreme` Organic Rioja Crianza"	14.5	20	60
Pinot Noir Tin Pot, New Zealand	17.5	22	68
G.D. Vajra Barolo, Piedmont			150

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Jaisalmer Classic Indian Gin	12
Jaisalmer Gold Edition Indian Gin	15
Langley's No 8, London Dry Gin, 41.7%	13
Sipsmith. Sloe Gin, 40%	12
Sipsmith V.j.o.p. London Dry Gin, 57.7%	15
Hayman's, Old Tom Gin, 40%	13
Whitley Neil, Dry Gin, 43%	12
Whitley Neill Pink Grapefruit, Dry Gin, 43%	13.5
Whitley Neill Raspberry, Dry Gin, 43%	13.5
Whitley Neill Rhubarb Ginger, Dry Gin, 43%	13.5
Malfy Rosa, New Western Gin, 41%	12
Tanqueray, London Dry Gin, 43%	13.5
Tanqueray 10, New Western Gin, 47.3%	14
Tanqueray 0.0%	12
Hendricks's gin, New Western Gin, 41.9%	14
Death Door Gin, New Western Gin, 47%	14.5
DI Gin "Daringly London Dry", New Western Gin, 40%	16
Elephant Gin, New Western Gin, 45%	18
Gin Mare Mediterranean Gin, New Western Gin, 42.7%	18
Monkey47, New Western Gin, 47%	21

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# V°DKA

Vestal, Poland 40%	12.5
DI Potato Vodka, Gluten-Free UK 40%	13
Black Cow Milk Vodka, UK 40%	13
Tito's, Gluten-Free USA 40%	13
Belvedere, Poland 42%	15
Grey Goose, France 40%	15
Ciroc, France 40%	16
Ciroc Red Berries, France 40%	14.5
Scapegrace, New Zealand 40%	17
Belvedere Unfiltered. Poland 40%	17
Elit Stolichnaya, Latvia 40%	20

# RUM

Cachaca- Abelha, 39%	12.5
Sailor Jerry Spiced, 40%	12.5
Angostura 1919, 40%	12.5
Wray and Nephew, 63%	12.5
Mount Gay Eclipse, 40%	12.5
Mount Gay Black Barrel, 43%	15
Mount Gay XO, 43%	20.5
Havana 3, 40%	12.5
Havana 7, 40%	13
Havana Club 15, 40%	30
Elements Eight, 40%	13
Black Tears Spiced, 40%	13.5
Mezan XO, 40%	13.5
Trois riviere Rhum Vieux de L'ocean, 54%	14
Goslings Black Seal, 40%	14.5
Rumbullion!, 42.6%	14.5
Pusser's Gunpowder Proof, 54.5 %	16
Diplomatico Reserva Exclusiva, 40%	16
Ron Zacapa 23, 40%	25
Ron Zacapa XO, 40%	45

## TEQUILA

Cantinerero Blanco, 38%	12.5
Cantinerero Reposado, 38%	12.5
Cazcabel Cafe, 34%	12.5
Don Julio Blanco, 40%	18
Don Julio Reposado, 40%	19
Don Julio Añejo , 40%	22
Patron Blanco, 40%	18
Patron Reposado, 40%	19
Patron Añejo , 40%	20

## MEZCAL

Quiquiriqui, 45 %	14.5
The Lost Explorer Mezcal Espadin, 42%	25
The Lost Explorer Mezcal Tobala 42%	39
The Lost Explorer Mezcal Salmiana 42%	49

## SOTOL

Hacienda de Chihuahua Añejo 2yrs, 38%	19.5
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## RAICILIA

La Venerosa Puntas, 63%	46
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# WHISKY AND WHISKEY

Blended - Johnnie Walker Black Label, 40%	12.5
Blended -Johnnie Walker Blue Label, 40%	65
Blended - Monkey shoulder, 40%	12.5
Blended - Chivas Regal 12y.o., 40%	12.5
Blended - Chivas Regal 18y.o., 40%	28
Lowland - Auchentoshan 3 Wood, 43%	18
Islay - Laphroaig 10y.o., 48%	16
Islay – Ardbeg Uigeadail, 54.2%	23.5
Islay – Bowmore 18y.o., 43%	31
Islay - Lagavulin 16y.o., 43%	34
Islay- Octomore Edition 12.1 The Impossible Equation, 59.9%	51
Islay – Caol Ila 25y.o., 43%	76
Isle of Sky – Talisker 10y.o., 45.8%	16
Highland -Dalmore Cigar, 40%	38
Isle of Orkney - Highland Park 18y.o., 43%	45

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# WHISKY AND WHISKEY

Rampur Double Cask Indian Single Malt	18
Rampur Asava Indian Single Malt	20
Highland -Oban 14y.o., 43%	35
Highland -Glenfiddich 18y.o., 40%	35
Highland -Glenfiddich Experimental Series IPA Cask., 40%	18
Highland -Glenfiddich 21y.o., 40%	62
Highland -Glenfiddich 23y.o., 40%	86
Highland -Glenfiddich 30y.o., 40%	218
Highland- Balvenie, 47.6%	61
Highland- Macallan 18y.o., 43%	59
Irish – Tullamore Dew, 40%	12
Irish – Tullamore Dew 12y.o., 40%	12
Irish- Redbreast Lustau Edition, 46%	19.5
Welsh – Aber Falls, 40%	12.
Japan - Nikka from the Barrel, 51.4%	22.5
Japan- Nikka Miyagikyo Single Malt , 45%	29
Japan- Yamazaky 12, 40%	29
Japan- Yamazaky Suntory Distiller's Reserve, 40%	26
Japan-Hibiki Harmony, 40%	28

# WHISKY AND WHISKEY

USA- Few Bourbon, 46% 19	19
USA- Few Rye, 46.5% 23.5	23.5
USA- Four Roses Bourbon, 40% 12.5	12.5
USA- Larceny Bourbon, 46% 18.5	18.5
USA -Woodford Reserve Bourbon, 43.2% 14.5	14.5
USA - Maker's Mark Bourbon, 45% 12.5	12.5
USA-Bulleit Bourbon, 45% 12.5	12.5
USA-Buffalo Trace Bourbon, 40% 13.5	13.5
USA- High West American Prairie, 46% 19.5	19.5
USA- High west Rendezvous double Rye, 46% 29	29
Rye- Bulleit rye. 45% 13	13
Rye- Sazerac rye. 45% 16	16
USA- Jack Daniel's Single Barrel, 45% 25	25

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## C°GNAC

Remy Martin VSOP, 14.5  
40%

Martell VS, 13.5  
40%

Martell VSOP, 17  
40%

Remy Martin 1738 XO, 34  
40%

Remy Martin Louis XIII, 450  
40%

Hennessy Paradis Imperial, 300  
40%

Hennessy XO, 65  
40%

Remy Martin XO, 60  
40%

Martell XO, 55  
40%

## ARMAGNAC

Clos Martin VSOP, 16  
40% 16

Baron de Sigognac 20 y.o., 29  
40% 29

## BRANDY/ PISCO/ GRAPPA

Pisco Barsol, 12.5  
40%

Grappa Bepi Tosolini Pinot 17  
Grigio, 40%

## CALVADOS

Berneroy VSOP, 12.5  
40%

Dupont 15ans, 25.5  
40%

## S°FT DRINKS & JUICES

London Essence Tonic	4
London Essence Slim Line Tonic	
London Essence Bitter Lemon	
London Essence Ginger Ale	
London Essence Ginger Beer	
London Essence Lemonade	
London Essence Soda Water	
Coke	
Diet-Coke	
Coke Zero	

Red Bull, Red Bull Sugar-free	6
Still, Sparkling Water	5.5

## BEERS

Meantime London IPA, 4.3%	8
Meantime Yakima Red Beer, 4.1%	8
Aspall Cider, 5.5%	7.5
Flying Buffalo Lager, 5%	8.0
Estrella Galicia 0.0%	8





For the benefit of our guests, a guideline of the alcoholic strength of all beverages is as follows:

Alcohol by Volume:

Champagne 12.0% - 13.0%  
White Wine 12.0% - 14.5%  
Red Wine 12.0% - 14.5%  
Dessert/Sweet Wine 3.5% - 14.5%  
Fortified Wine 12.0% - 22.5%  
Beers 4.2% - 8.5%  
Vermouth 14.8% - 18.0%  
Campari 25.0%  
Sherry 12.0% - 22.5%  
Gin 37.5% - 57.7%  
Vodka 37.5% - 40.0%  
Rum 37.5% - 43.0%  
Cognac 35.0% - 47.0%  
Whisky 40.0% - 60.8%

Eighteen Sky Bar encourages responsible drinking. In accordance with the Weights and Measures Act 1995, the measure for the sale of spirits and liqueurs on the premises is 50ml; 25ml is available on request. Fortified Wines / Port & Sherry 100 ml. Coravin selection by the glass 50ml-125ml. Wines by the glass 175ml; 125ml and 250ml available on request. Champagne and Sweet Wine by the glass 125ml.

Draught beer served by the pint; half pint available on request.

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