





## GIN & TONICS

	<b>The Bombay Dry</b> Bombay Dry, your choice of mixer served with Cucumber Balls.	6.5
	<b>The No.3</b> Served with Rosemary and Orange, with a choice of your mixer.	7.5
	<b>The Brooklyn</b> Stateside gin served with Watermelon and Basil, with a choice of your mixer.	7.8
	<b>The Bombay Sapphire</b> Served with lime and a lemon twist.	7
	<b>The Kyro Napue</b> With Lime, Ginger and served best with smoky Ginger Ale.	7.5
	<b>The Boseford Rose</b> Served with Rose Petals and mint served with Hibiscus Tonic.	7
	<b>The Penrhos Rhubarb</b> Served with candied rhubarb and lime.	8
	<b>The Poetic License Northern Dry</b> Served with Pink Grapefruit.	8.2
	<b>The Junipero</b> Served with Edible Flowers and Lemon Wedges.	8.5
	<b>The East London Liquor Company No.1</b> Served with Lime and Peach.	7.5
	<b>The KI NO BI</b> Served with Lychee and Lemon Wedges.	9.2
	<b>The Blood Orange</b> Served with Orange and Mint.	7
	<b>The Hepple</b> Served with Dehydrated apple and Lemon Wedges.	7
	<b>The Penrhos Zero</b> Served with Rose Petals and Lemon Wedges. 0% ABV	6

## CLARENCE COCKTAILS

	<b>House Old Fashioned, Gin</b> Star of Bombay, Gewurztraminer Syrup, Bitters.	10
	<b>House Martini</b> No.3 Gin, Sake, Sherry, Kummel, Absinthe.	11
	<b>Espresso Martini</b> Bols Genever, Creme de Chataigne, Bristol Vanilla Syrup, Espresso.	10
	<b>Black Raspberry Milk Punch</b> Barrel aged Bols, Buffalo Trace, Chambord, Orgeat, Vanilla Syrup, Lemon, Milk wash.	9
	<b>Pornstar Martini</b> Grey Goose Vanilla, Passoa, Passionfruit puree, Lime, Vanilla Syrup, Fizz	11
	<b>Toreador</b> Patron Silver, Apricot Brandy, House sour.	11
	<b>Spritz</b> Xeco Fino, Gallianon L'aperitivo, Watermelon Syrup, Tonic.	9