

## Cocktails



### RHUBARB FOOL

Briottet Rhubarb, Absolut Vanilla, Cointreau, cranberry, lemon, strawberry, lemon bitters, tonic 16.00

### APPLE SPICE

Maker's Mark, Avallen Calvados, Martell VS, apple, lemon, winter spice syrup 16.00

### WINTER BERRY MARTINI

Absolut Vodka, Kahlua, Creme de Mure, Les Vignes Merlot, cranberry, coffee 16.00

### **AUTUN BREEZE**

Plymouth Sloe, Creme de Mure, Manzana Verde, cranberry, lemon, winter spice syrup, ginger ale 16.00

### ORCHARD HARVEST

Havana Spiced, King's Ginger, DOM Benedictine, pear pure, apple, lime, grenadine 16.00

### **CHOCOLATE SUNSET**

Mozart Chocolate, Briottet Creme de Cacao, Cointreau, Havana 7, sugar, chocolate bitters, orange bitters 16.00

### MID SUMMER

Absolut Vodka, Passoa, apple, lemon, passion fruit syrup, rasberry & orange blossom soda
16.00

### WINTER WARMER

Calvados, Noilly Pratt, Manzana Verde, peach liqueur, lemon bitters, Angostura Bitters 16.00



### **FALL TEA**

Chamomile Tea, Funkin Pear Puree, lemon, Monin Cinnamon Syrup 11.00

### SPICED BERRY

Cranberry, apple, lime, Winter Spice syrup, Ginger Beer 11.00

## Soft Drinks

Sı	till / Sparkling 330ml	3.70
Sı	till / Sparkling 750ml	5.00
S	OFT DRINKS	
C	Coca-Cola 200ml	4.50
D	Diet Coke 200ml	4.50
Se	election of Fever Tree tonic & mixers from	4.45
J	UICE	4.75
C	Granberry, Tomato, Apple, Pineapple, Pink Grapefruit, Orange,	
Pa	assion Fruit	

WATER



### WINTER SPICE

Chivas 12, Drambuie, Antica Formula, Monin Cinnamon Syrup, Angostura Bitters 19.00

### THE BEEKEPER

Remy Martin VSOP, cherries soaked in champagne, honey infused chamomile, chocolate, meringue, edible gold leaf
20.00

### **GODSEND**

Coconut oil washed Ron Zacapa Centenario 23, Kvass, St-Germain, vanilla extracts, raspberry 22.00

### **Premium Shots**

### **SPEECHLESS**

Flat Prosecco Rose syrup, Passoa, Grand Marnier, red caviar served on a mini spoon.

10.00

### **GOOD OLD MEMORIES**

Don Julio Blanco, spent coffee syrup
10.00

## Beer & Cider

<b>DRAFT</b> Brixton Reliance Cold Harbour	1/2PINT 5.25 5.25	PINT 8.35 8.35
BOTTLES Heineken Birra Moretti Heineken (0.0%)		330ML 7.00 7.30 6.05
BUCKET DEALS Bucket of 6 beers available from		37.50
OLD MOUT Kiwi & lime Strawberry & apple		<b>500ML</b> 8.15 8.15



CHAMPAGNE	125ML	BOTTLE
Moët & Chandon Impérial Brut NV	18.00	96.00
Moët & Chandon Rosé Impérial NV	22.00	122.00
Moët & Chandon Impérial Brut NV Magnum		192.00
Moët & Chandon Rosé Impérial NV Magnum		244.00

# Sparkling wine

SPARKLING	125ML	BOTTLE
Prosecco Extra Dry, Ca' di Alte, Veneto, Italy, NV	11.00	54.00
Prosecco Rose, Ca' di Alte, Veneto, Italy, NV	12.00	60.00
Simpsons Classic Cuvee Brut, Kent, England, NV	15.50	82.00
Chandon Garden Spritz	11.00	62.00

## Wine

WHITE	175ml	Bottle
Molinico Loco Macabeo, Murcia, Spain, 2023	12.00	38.00
Ponte Pietra Trebbiano, Veneto, Italy, 2023	13.00	42.00
Sanama Sauvignon Blanc, Cachapoal, Chile, 2023	16.00	50.00
Terrazas de los Andes Chardonnay, Mendoza, ARG, 2022	17.00	58.00
ROSÉ	175ml	Bottle
Pale Rose, Château d'Esclans, Provence, France, 2022	16.00	50.00
Whispering Angel Rose, Château d'Esclans, Provence, France 2023	17.50	64.00
RED	175ml	Bottle
Molinico Loco Monastrell, Murcia, Spain, 2022	12.00	38.00
Pergolino Corvina, Veneto, Italy, 2022	13.00	42.00
Les Vignes de L'Eglise Merlot, Languedoc, France 2022	16.00	50.00
Terrazas de los Andes Malbec, Mendoza, ARG, 2022	17.00	58.00



# **Spirits**

VODKA		RUM	
Absolut Blue	10.50	Havana 3YRO	10.50
Absolut Elix	18.00	D.M.F Coconut	12.00
Ciroc	16.00	Goslings Black	12.00
Belvedere Pure	18.00	Havana 7YRO	12.00
Grey Goose	18.00	Havana Club Spiced	12.00
		Abelha Cachaca	16.00
GIN		Diplomatico Exclusiva	18.00
Beefeater	10.50	Zacapa 23YRO	22.00
Beefeater Pink	10.50		
Whitley Neill Blackberry	16.00	COGNAC & BRANDY	
Whitley Neill Rhubarb & Ginger	16.00	Martell VS Cognac	12.00
Malfy Arancia	16.00	Martell VSOP	18.00
Malfy Rosa	16.00	Remy Martin	18.00
Malfy Limon	16.00		
Plymouth Sloe	16.00	MANAGE	
Plymouth	16.00	MIXERS	from 4.45
Hendrick's	16.00		
Sipsmith	16.00		
Tanqueray 10	18.00		
Monkey 47	18.00		

TEQUILA & MEZCAL Olmeca Silver Blanco

Olmeca Altos Reposado

Don Julio Blanco

Don Julio Anejo

Don Julio Reposado

A discretionary service charge of 13.5% will be added to your bill after 6pm. All prices include VAT. Please note that we serve 50ml measures as standard. If you would prefer a 25ml measure please ask your server. Food allergies and intolerances: Please speak to a member of staff about your requirements. Allergens are present in our bars and kitchens so we can not guarantee drinks and dishes are 100% allergen free.

12.50

17.00

18.00

18.00

21.00

# **Spirits**

AMERICAN WHISKEY		IRISH WHISKEY	
Maker's Mark	12.50	Jameson	12.25
Buffalo Trace	12.50	Jameson Orange	12.25
Jack Daniel's N°7	12.50	-	
Bulleit Bourbon	12.50	LIQUEUR & APÉRITIF	
Bulleit Rye	16.00	Aperol	11.00
Woodford Reserve	18.00	Campari	11.00
		Disaronno Amaretto	10.50
SCOTCH & SINGLE MALT		Drambuie	11.00
Johnnie Walker Black Label	12.50	Sambuca Ramazotti white	10.50
Chivas Regal 12YRO	12.00	Bailey's	11.00
Talisker 10YRO	18.00	Luxardo Limoncello	10.50
Aber Falls	18.00	Luxardo Maraschino	12.00
Laphroaig 10YRO	18.00	Plymouth Fruit Cup	12.00
Glenmorangie 10YRO	18.00	Cointreau	12.00
Chivas Mizunara	21.00	Chambord	12.00
Oban 14YRO	22.00	Wagar Pisco	16.00
Lagavulin 16YRO	26.00	Italicus	18.00
Johnnie Walker Blue Label	48.25	rancas	10.00

BOTTLES AVAILABLE UPON REQUEST, FROM 170.00

18.00

25.50

MIXERS

from 4.45

**JAPANESE WHISKY** 

Yamazaki Distiller's Reserve

Nikka from the Barrel

# Bar Food

1111

### **SMALL BITES**

6.00
6.00
6.00
6.00
6.00
7.00

### **BREADS**

Bread Basket	6.00
grissini, mini pitta & seeded crackers	

### CHEESE

Charcuterie Board 25.00

Proscuitto, Coppa, Salami & Chorizo. Baguette, Piccalilli & Manchengo Cheese

Cheese Board 25.00

Costwold Brie, Cashell Blue, Black Bomber Cheddar & Black Crowdie served with Chutney, Marinated Figs, Grapes & Crackers

(v) = Vegetarian (ve) = Vegan





Falafel & Hummus Platter	14.50
warm pitta, pickled red onions, zhoug, pine nuts & sumaq (v)	
Smoked Tuna	13.00
rocket, pine nuts, pistachio, early harvest olive oil,parmesan & apric	ots
Tinga Chicken Taco	14.00
creme fraiche & guacamole, pickles	
Roasted Squash, Bean & Pickled Chilli	13.00
pickled chillies & guacamole (ve)	
Rare Beef with Chimichurri	16.00
baguette	
Vegetable Gyoza	12.00
ginger & dill dipping sauce (ve)	
Sky Garden Slider Hot Dog	14.00
crisp bacon, cheese sauce, jalapenos & pickled cilli	
Laotian Ping Gai Chicken	14.00
Jeow bong dipping sauce	
Arancini	12.00
Sardinian style mozzarella stuffed arancini (v)	

### **DESSERTS**

Treacle Tart	8.00
Islav whisky honeycomb er cream (v)	

(v) = Vegetarian (ve) = Vegan



Keep it Social



@SG\_SKYGARDEN

