

Cocktails



RHUBARB FALL

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

emon bitters, rhubarb appie, iime, grenadi

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

AUTUMN 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

WINTER WARMER

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

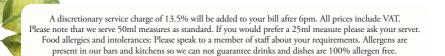


FALL TEA

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

SPICED BERRY

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



Premium Cocktail

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

Beer & Cider

DRAFT	1/2PINT	PINT
Heineken	5.25	8.15
Birra Moretti	5.25	8.35
Brixton Reliance	5.25	8.35
BOTTLES		330ML
Heineken		7.00
Birra Moretti		7.30
Heineken (0.0%)		6.05
BUCKET DEALS		
Bucket of 6 beers available from		37.50
OLD MOUT		500ML
Kiwi & lime		8.15
Strawberry & apple		8.15
		0.19

Soft Drinks

WAIEK	
Still / Sparkling 330ml	3.70
Still / Sparkling 750ml	5.00
ACTE PRIVING	
SOFT DRINKS	
Coca-Cola 200ml	4.50
Diet Coke 200ml	4.50
Selection of Fever Tree tonic & mixers from	4.45
JUICE	4.75
Cranberry, Tomato, Apple, Pineapple, Pink Grapefruit, Orange,	

Passion Fruit



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 ARG, 2022	16.00	50.00
Whispering Angel Rose, Chåteau 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 WHISKE	Y	IRISH WHISKEY	
Maker's Mark	12.50	Jameson	12.25
Buffalo Trace	12.50		
Jack Daniel's N°7	12.50	LIQUEUR & APÉRIT	ΓIF
Bulleit Bourbon	12.50	Aperol	11.00
Bulleit Rye	16.00	Campari	11.00
Woodford Reserve	18.00	Disaronno Amaretto	10.50
		Drambuie	11.00
SCOTCH & SINGLE MALT		Sambuca Ramazotti white	10.50
Johnnie Walker Black Label	12.50	Bailey's	11.00
Chivas Regal 12YRO	12.00	Luxardo Limoncello	10.50
Talisker 10YRO	18.00	Luxardo Maraschino	12.00
Aber Falls	18.00	Plymouth Fruit Cup	12.00
Laphroaig 10YRO	18.00	Cointreau	12.00
Glenmorangie 10YRO	18.00	Chambord	12.00
Chivas Mizunara	21.00	Wagar Pisco	16.00

Wagar Pisco

Italicus

TA	PA	NFS	F V	X/H	ISKV

Johnnie Walker Blue Label

Oban 14YRO

Lagavulin 16YRO

Nikka from the Barrel	18.00
Yamazaki Distiller's Reserve	25.50

MIXERS from 4.45

16.00

18.00

BOTTLES AVAILABLE UPON REQUEST, FROM 170.00

22.00

26.00

48.25

Bar Food

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SMALL BITES

Chilli spiced mixed nuts (v)	6.00
Pistou nut mix (v)	6.00
Wasabi peas (v)	6.00
Salsa baguettes (v)	6.00
Cheddar bites (v)	6.00
Mixed olives (v)	7.00

BREADS

Bread Basket	6.00
Grissini, mini pitta & seeded crackers	

SHARING BOARDS

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

Bar Food



PLATES

Falafel & Hummus Platter warm pitta, pickled red onions, zhoug, pine nuts & sumaq (v)	12.50
Tinga Chicken Taco creme fraiche & guacamole, pickles	13.00
Roasted Squash, Bean & Pickled Chilli pickled chillies & guacamole (ve)	12.00
Vegetable Gyoza ginger & dill dipping sauce (ve)	11.00
Sky Garden Slider Hot Dog crisp bacon, cheese sauce, jalapenos & pickled cilli	14.00
Laotian Ping Gai Chicken Sambal dipping sauce	14.00
Arancini Sardinian style mozzarella stuffed arancini (v)	11.00

DESSERTS

Treacle Tart 8.00
Islay whisky honeycomb & cream (v)

(v) = Vegetarian (ve) = Vegan



Keep it Social



@SG_SKYGARDEN

