### Happiness is

### a cocktail

### and this view



SKY POD

B A R

### Cocktails

#### AGAVE BERRY BURST

Olmeca Silver Blanco tequila, Dead Man's Fingers coconut rum, raspberry, lime, agave syrup 16.00

**KAHILI MANGO MULE** 

Absolut Mango vodka, King's Ginger, DOM Benedictine, lime, ginger beer, Angostura bitters 16.00

#### **DOWN UNDER THE FERNS**

Dead Man's Fingers coconut rum, Dead Man's Fingers pineapple rum, lime, cane sugar syrup, roasted pineapple soda water 16.00

#### **MUSA MAMBO**

Havana 7 rum, Briottet banana, Disaronno, pineapple, lime, sugar syrup, Angostura bitters 16.00

#### **BASJOO BOULEVARDIER**

Jameson whiskey, Antica Formula, Briottet banana, Campari, orange bitters **16.00** 

#### **ORCHID ICED TEA**

Martell VS cognac, King's Ginger, peach liqueur, Assam tea, lemon, passion fruit 16.00

#### **BUSH LILY BLOOM**

Aperol, Beefeater gin, St Germain, blood orange puree, pink grapefruit, lemon, sugar syrup 16.00

#### **FRUIT SALAD**

Cointreau, Briottet Mure, peach liqueur, apple, lemon, strawberry, soda water **16.00** 

#### **TROPICANA CRUSH**

Absolut vodka, Passoa, apple, lemon, passion fruit, raspberry & rose soda water 16.00

### Alcohol Free

#### MEADOW WALK

Apple, lemon, strawberry, raspberry & rose soda 11.00

#### **BERRY REFRESHING TEA**

Assam tea, raspberry, lemon, cane sugar syrup 11.00

### Soft Drinks

WATER	
Still / Sparkling 330ml	3.70
Still / Sparkling 750ml	5.00
SOFT DRINKS	
Coca-Cola <sup>200ml</sup>	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	

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.

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### Premium Cocktails

#### THE BEEKEEPER

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

### 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

### Champagne

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
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

10.50
18.00
16.00
18.00
18.00

#### GIN

10.50
10.50
16.00
16.00
16.00
16.00
16.00
16.00
16.00
16.00
16.00
18.00
18.00

#### **TEQUILA & MEZCAL**

Olmeca Silver Blanco	12.50
Olmeca Altos Reposado	17.00
Don Julio Blanco	18.00
Don Julio Reposado	18.00
Don Julio Anejo	21.00

#### RUM

Havana 3YRO	10.50
D.M.F Coconut	12.00
Goslings Black	12.00
Havana 7YRO	12.00
Havana Club Spiced	12.00
Abelha Cachaca	16.00
Diplomatico Exclusiva	18.00
Zacapa 23YRO	22.00

#### COGNAC & BRANDY

Martell VS Cognac	12.00
Martell VSOP	18.00
Remy Martin	18.00

MIXERS

from 4.45

### Spirits

#### AMERICAN WHISKEY

Maker's Mark	12.50
Buffalo Trace	12.50
Jack Daniel's N°7	12.50
Bulleit Bourbon	12.50
Bulleit Rye	16.00
Woodford Reserve	18.00

#### **SCOTCH & SINGLE MALT**

Johnnie Walker Black Label	12.50
Chivas Regal 12YRO	12.00
Talisker 10YRO	18.00
Aber Falls	18.00
Laphroaig 10YRO	18.00
Glenmorangie 10YRO	18.00
Chivas Mizunara	21.00
Oban 14YRO	22.00
Lagavulin 16YRO	26.00
Johnnie Walker Blue Label	48.25

#### **JAPANESE WHISKY**

Nikka from the Barrel	18.00
Yamazaki Distiller's Reserve	25.50

#### **IRISH WHISKEY**

Jameson	12.25
Jameson Orange	12.25

#### LIQUEUR & APÉRITIF

Aperol	11.00
Campari	11.00
Disaronno Amaretto	10.50
Drambuie	11.00
Sambuca Ramazotti white	10.50
Bailey's	11.00
Luxardo Limoncello	10.50
Luxardo Maraschino	12.00
Plymouth Fruit Cup	12.00
Cointreau	12.00
Chambord	12.00
Wagar Pisco	16.00
Italicus	18.00

MIXERS

from 4.45

#### BOTTLES AVAILABLE UPON REQUEST, FROM 170.00



## Bar Food

#### **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

Warm mini pitta	5.25
Early harvest olive oil & smoked salt (v)	
Bread & butter	5.75
artisan selection, cornish sea salt butter (v)	

#### CHEESE

Harrogate blue	12.00
a distinctive orange-coloured crumbly blue cheese, served with	
marinated figs (v)	
Snowdonia truffle trove cheddar	15.00
Extra mature cheddar with Italian black summer truffles with	
honeycomb (v)	

#### (v) = Vegetarian (ve) = Vegan





## Bar Food

#### PLATES

Hummus & pitta	11.00
toasted pine nuts & sundried tomato (v)	
Smoked salmon	16.00
H.Formans London cured smoked salmon, caperberries	
& lemon oil	
Jamon Serrano	11.00
spanish cured ham, celeriac remoulade & cornichons	
Blue corn tacos "Al pastor"	17.00
slow braised pork, chipotle, sour cream, guacamole	
& charred pineapple	
Blue corn tacos Al pastor mushroom	16.00
chipotle braised portobello	
guacamole, pineapple & sour cream (v)	
Albondigas	14.00
beef & pork meat balls, tomato sauce, toasted fennel & Parmesan	
Vegetable gyoza	9.00
nahm jim dipping sauce (v)	
Sky Garden slider hot dogs	15.00
three Coney Island chilli dog slider, crispy onions & cheese	
Chicken satay	16.00
peanut dipping sauce	
Arancini	12.50
wild mushroom, aioli & Parmesan	

#### DESSERTS

Caremelised lemon tart	9.75
creme fraiche (v)	
Cherry panna cotta	9.75
macerate cherry (ve)	

(v) = Vegetarian (ve) = Vegan



# Keep

## it Social



### @SG\_SKYGARDEN

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