

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



MEADOW WALK

Apple, lemon, strawberry, raspberry & rose soda 11.00

BERRY REFRESHING TEA

Assam tea, raspberry, lemon, cane sugar syrup 11.00

Soft Drinks

WAIER	
Still / Sparkling 330ml	3.70
Still / Sparkling 750ml	5.00
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	



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

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





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

Frozen Cocktails

STRAWBERRY DAIQUIRI

Havana 3 rum, strawberry syrup, lime 15.00

PINA COLADA

Havana 3 rum, coconut milk, coconut syrup, pineapple, lime
15.00

MIAMI VICE

Strawberry Daiquiri and Pina Colada 15.00



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,	17.00	58.00

ARG, 2022

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	Jameson Orange	12.25
Jack Daniel's N°7	12.50	-	
Bulleit Bourbon	12.50	LIQUEUR & APÉRIT	IF
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

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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

Warm mini pitta	5.25
Early harvest olive oil & smoked salt (ve)	
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 & oyster mushrooms, pickled onions,	
guacamole & pineapple (ve)	
Albondigas	14.00
beef & pork meat balls, tomato sauce, toasted fennel & Parmesan	
Vegetable gyoza	9.00
nahm jim dipping sauce (ve)	
Sky Garden slider hot dogs	15.00
three Coney Island chilli dog slider, crispy onions & cheese	
Chicken satay	16.00
peanut dipping sauce	

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12.50

Arancini

wild mushroom, aioli & Parmesan

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

