

OUR CLASSIC COCKTAILS

Espresso Martini £15.00

The Espresso Martini is the perfect cocktail for coffee lovers! it's not for the faint of heart! With that being said, espresso martinis are also wonderfully smooth, thanks to the addition of Kahlua

Espresso > Vodka> Kahlua

<u>Kir Royal</u> £15.00

If you've ever attended an authentic French luncheon, you know that they always begin with a drink – often an aperitif of Kir, or, if it was a really special occasion, a Kir Royale. Kir is a concoction of white wine and a fruit liqueur called Crème de Cassis. But next time you have something to celebrate, why not add a bit of Crème de Cassis to your champagne?

Champagne > Crème de Casis

<u>Negroni</u> £15.00

Looking for the perfect drink for your aperitivo, what else if is not a Negroni?! Negroni is a bitter cocktail, but the vermouth and orange garnish add enough fruity sweetness to balance it out garnished with orange peel. Close your eyes and imagine to be in an Italian Riviera!

Dry Gin> sweet vermouth> Campari

<u>French 75</u> £15.00

Known as the "the 75", or le Soixante-Quinze if you are in France. The drink was created during the First World War and was dubbed "the 75" because it's so strong it feels like being shot with a French 75mm gun. The cocktail was created in what is probably the most famous cocktail bar in Parisian history, Harry's New York Bar

Champagne > Brooklyn Gin > Lemon juice > Home-made Champagne cordial

Classic Martini £15.00

The martini is a cocktail made with gin and vermouth, and garnished with an olive or a lemon twist. The beauty of a martini, much like a woman, is in the eye, and a martini is great because there are so many personal ways to enjoy one

Dry Gin> Dry Vermouth> dash of orange bitter

Old fashioned £15.00

The old fashioned is a cocktail made by muddling sugar with bitters and water, adding whiskey and garnishing with an orange slice. Dark and boozy, a little sweet and a little bitter—is there another whiskey drink more satisfying than the Old Fashioned?

Whiskey> Angostura bitters> Brown Sugar

Passion Fruits Martini

£15.00

The passion fruits martini is a passion-fruit-flavoured cocktail made with vodka, Passoã and lime juice. It is traditionally accompanied by a chilled shot glass of prosecco

Vodka> Passoa> Vanilla Syrup> Passion Fruits Puree

Margarita or Spicy Margarita

£15.00

Tequila and Cointreau combine in this fabulous short cocktail mixed with lime juice. Liqueur and lime juice give it a citrus flavour and balance the sour and sweet part of the cocktail

Silver Tequila> Cointreau> Lime juice

Spirits

Gin 50ml / £ 11.00

Bombay Sapphire Hendrick's Gin Mare Vodka 50ml/£11.00 Absolut Lime Ciroc Pineapple Ciroc Mango Ciroc Red Berry Boe Azzurra "Watermelon, kiwi, cucumber & mint" Grey Goose "La Poire" Chase "Rhubarb" Whisky 50ml / £11.00 Jameson Irish whiskey Lot 40 Canadian rye Amber Glen Blended Scotch whisky Bushmills Irish whiskey Bulleit 95 Rye whiskey The Chita Japanese whisky Togouchi Japanese whisky Woodford whiskey

Rum 50ml / £ 11.00

The Duppy Share

Spytail ginger rum

Kingston 62

Koko Kanu coconut rum

Plantation Pineapple

Aperitif 50ml / £ 11.00

Pommeu de Normandie pacory

Pernod pastis

Ricard pastis

Suze

Dubonnet

Genepi

Lillet (blanc, rose, rouge)

Giffard 1885

Campari

DIGESTIF 50ml / £11.00

Hennessy cognac

Baron de Sigognac Armagnac

Janneau VSOP Grand Armagnac

Pere Magloire calvados

Boulard calvados

Green Chartreuse

Yellow Chartreuse

Grande Absente 69

La Fee absinthe

Grand Marnier

Chambord

D.O.M. Benedictine

Kahlua coffee liqueur

D.P.Anderson aquavit

Lesgrevil Framboise Eau-de-vie

G.Miclo Eau-de-vie







Soft drinks

Evian (still water)	£5.00
San Pellegrino (sparkling water)	£5.00
Coke/ Diet coke	£4.50

Lemonade	£4.50
Ginger Ale	£4.50
Tonic water (regular, light, elderflower)	£4.50
Beer	
Leffe Blonde, 330ml	£7.00
Stella Artois Belgium	£6.50
Cigars	

Romeo No2

15% discretionary service charge will be added to your bill.

£35.00

All the spirits are 50ml serves, however we will be happy to serve 25ml upon request

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SEASONAL COCKTAILS

Ginger Lemon Spritz £15.00

Add a spritz of flavour to your celebration with the Lemon & Ginger Spritz, enjoy a delicious balance of fresh lemon juice and crisp ginger ale

Lemon Juice > Vodka> Ginger Ale

Raspberry Mojito £15.00

After a long day, there's nothing better than sitting back and relaxing with a raspberry mojito, a refreshing drink that combines sweet raspberries, rum, and mint

Fresh Raspberry > White Rum> Limes > Mint

Strawberry Daiquiri £15.00

The Strawberry Daiquiri is a summertime favourite that evokes sunny days and poolside vacations. At its best, the drink is a refreshing, delicious concoction that highlights good rum, sweet strawberries and fresh lime juice

Fresh Strawberries > white Rum > Lime juice

Dark'n Stormy £15.00

A dark 'n' stormy is a highball cocktail made with dark rum and ginger beer served over ice and garnished with a slice of lime

Fresh Lime Juice> Dark Rum> Ginger Beer> Dash of Angostura

<u>Cucumber Collins</u> £15.00

And now you're probably wondering "what the heck is a cucumber collins?" Well, first you need to know what a tom collins is! A tom collins is a classic cocktail that consists of gin, lemon juice, sugar, and carbonated water. Some people even call it a "gin and sparkling lemonade," which sounds just delicious, right? All of those ingredients can be found in this cucumber cocktail recipe, plus one... Cucumber!

Cucumber Strips> Gin> Fresh Lime squeezed