



Negroni

The Beginning: The story of the Negroni begins at the Caffè Casoni in Florence. There's no documented historical account, but it is believed by cocktailians that Count Camillo Negroni invented the drink when he ordered an Americano made with gin in place of the usual soda water.

CLASSIC NEGRONI

balanced in taste. citrus & herby notes

Nuthatch Distillers Cut Batch 1 - Antica Carpano

Campari - Orange Peel

£10.00

WHITE NEGRONI

heavy citrus on the nose, 'rooty' to taste

Nuthatch Distillers Cut Batch 1 - Lillet Blanc

Suze - Lemon Peel

£11.00

MEZCAL NEGRONI

the famous mezcal smokeyness

Del Maguey Mezcal - Cotratto Rosso Vermouth

Campari - Orange Peel

£11.00

BOULEVARDIER

negroni goodness for a rye lover

Woodford Reserve Rye - Antica Carpano Vermouth

Campari - Orange Peel

£11.00

TROPICAL NEGRONI

tropical flavour from pineapple infused campari

Plymouth Gin - Contratto Rossa Vermouth

House infused pineapple Campari - Orange Peel

£11.00

PINK NEGRONI

citrus heavy balanced with floral notes from Lillet

Malfy Gin Rosa - Lillet Rose - Italicus

Lemon Peel

£12.00

PINEAPPLE MEZCAL NEGRONI

creates a feeling of a mexican bbq

Del Maguey Mezcal - Cotratto Rosso Vermouth

House infused pineapple Campari - Orange Peel

£12.00

KINGSTON

a romantic rum twist on a negroni

La Hechicera Rum - Antica Carpano Vermouth

Campari - Orange Peel

£12.00



FOR FESTIVE NEGRONI'S, AND OLD FASHIONED
DRINKS - SEE THE FRONT PAGES OF OUR MENU
FOR CHRISTMAS COCKTAILS

