

Cocktails All 12

To begin...

White Negroni. Gin, Noilly prat, Suze

(£1 from every White Negroni sold will go to the Tabletalk foundation)

Consommé. Tequila, Tomato, Chipotle

d I I s k. Gin or Vodka, Madame Jennifer vermouth, d I I s k seasoning

Rhubarb. Vodka, White tea, elderflower vinegar

Pineapple. Tidal rum, Fermented pineapple, Pleasant land distillery amaretto

Paloma. Grapefruit, Jalapeño, Mezcal

Lemon. Vodka, Preserved lemon, Limoncello,

To finish...

The clown. Bourbon, Doppelganger, Dubonnet

New Yorker. Rye, Maraschino, Dark chocolate bitters, Maldon

Marmalade. Madame Jennifer triple orange gin, Toasted brioche, Marmalade

Malt. Vodka, Madame Jennifer coffee, Malt foam

Rum raisin. Tidal rum, Ximenes, Prune, Bitters

Smoke. Peat Whiskey, Kings ginger, Stem ginger

Softs, non and low alcohol.

Still/Sparkling water 3

Sipsup raspberry lemonade 4

Coke/Diet Coke 3

Fevertree tonic/Elderflower tonic 3

Jukes 1, 6, 8 cordials

choose to mix with either still, sparkling or tonic water 12

Beers and ciders.

Silly Moo cider 5.5

Brighton Bier pilsner 5.5

Big Drop lager 0.5% 5.5

Digestifs Served as 50ml

Kinahan's Irish Whiskey 9

Johnnie Walker Double Black 11

Balvenie 12YO Doublewood 13

Rittenhouse Rye 12.5

Bulleit Bourbon 9

Baron de Sigognac 10YO Armagnac 12

Gonzalez Byass Nectar Pedro Ximenez 5.5

A bit about our suppliers...

Madame Jenifer distillery is a small production company based in Hove. The owner Ian makes, bottles, labels and stores all his spirits on site. We love all their products and proudly use them in many of our cocktails. If you are ever in Poets corner, give them a shout and go and have a look and the smallest commercial distillery I have ever seen.

We love Tidal rum, they are a great little company making a rich, slightly saline rum, which is great for our cocktails. They use Dilsk in the infusion so we had to use it as much as we could! Here's what they have to say. "Tidal rum is a golden aged rum blend, born in the Caribbean, slowly aged in oak casks and infused with rare marine botanicals gathered on Jersey's full mood tides."

Silly Moo cider is produced at Trenchmore farm (which is where our beef comes from) and uses apples from its own orchards and surrounding gardens of Sussex. It is made once a year in the autumn so changes every year and is a real reflection of the farms terroir. Farmer Rachel hand delivers the cider at the same time she delivers the beef, keeping that carbon footprint down.

Jukes Cordialities were created by wine writer Mathew Jukes and provide a great alternative to wine as they are organic apple cider based with all natural ingredients, so enhance your dining experience the same way wine does. They work well with still, sparkling or tonic water, and come in 3 flavours. Jukes 1, which is packed with citrus and herbal notes, Jukes 6, which is fruity, spicy and deep and Jukes 8, which is aromatic and refreshing.

Artelium vineyard is relatively new in the Sussex wine scene, but they are definitely taking it by storm. They are producing some great still and sparkling wines and we have always loved working with them. Especially as they are only a stones throw away.