# The Litton

Welcome to The Litton, please make your server aware of any allergies

D - Contains DAIRY N - Contains NUTS E - Contains EGG

### Cocktail Menu

12-9 Monday to Thursday 12-10 Friday to Saturday

#### Cocktails

Liv clo the Elc a s	idori Dream ing up to its name, this cocktail is dream-esque with its oudy green hue and silky-smooth foam, not to mention a dreamy, delicious taste. Made with Melon Liqueur, derflower Liqueur, Gin, Fresh Lemon Juice, Egg White and plash of Local Honey Syrup, served in a coupe glass with ime wheel garnish.	10.50
Thi all Lin tex	ome-Thyme Whiskey Sour is one will have you wanting to be sat next to the fire, cosy and comfy. Made with Bourbon Whiskey, Fresh ne Juice, Thyme-Infused Syrup and an Egg White for trure. Served in a tumbler glass and garnished with a hydrated orange.	12.00
Fre Trij	emon Drop Martini eshly squeezed Lemon Juice with a London Dry Gin, ple Sec Orange Liqueur and Sugar Syrup to provide lance. Served straight up in a martini glass.	9.50
Re Jui sw	<b>Dney-Bee Mine</b> posado Tequila, Cointreau Orange Liqueur, Fresh Lime ice and Honey Syrup. We dare you to find a tastier, eeter margarita. Served over rocks with a lime wheel rnish and a half-sugar rim.	11.50
A s flav Ma of	ummer Storm summer storm is on the way! A complex mix of yours coming together to create something beautiful. ade with Dark Rum, Pineapple Juice, Ginger Beer, a drizzle Rhubarb Syrup, and Fresh Lime Juice, served in a highball ass over ice, with a mint sprig and a lime wedge to garnish.	12.00
A g tas Fre col	nubarb Roundhouse gorgeous cocktail with an equally stunning and sweet te. Made with Chase Rhubarb Vodka, Rhubarb Syrup, esh Lemon Juice, and Egg White for texture, served in a upe glass and garnished with Peychaud's hearts d rose petals.	12.00
At so Elc	Jgo The Litton, we like to serve our Hugo with some bite, we add gin to the mix. London Dry Gin, Prosecco, lerflower Cordial, Fresh Lime Juice, Cucumber and a lash of soda.	12.00
Alt the Co Mil a p	ña Colada hough not technically a Piña Colada, this drink has all e delicious flavours and appearance of one. Made with oconut Rum, Spiced Rum, Pineapple Juice, Coconut lk, a drizzle of Sugar Syrup and the secret ingredient for perfect Piña Colada: a pinch of salt. Served in a gin glass er ice with a lime wedge and a mint sprig to garnish.	12.50

### Spritz'

Aperol Spritz Elderflower Spritz Midori Spritz	10.00 10.00 10.00
Sours	
E Ameretto Sour	11.50
E Whisky Sour	11.50
E Pisco Sour	11.50

#### Mojitos

Classic Mojitos	11.50
Raspberry Mojito	12.00
Strawberry Mojito	12.00
Passionfruit Mojito	12.00

#### Classics

	Passionfruit Martini	12.00
	Espresso Martini	11.00
	Cosmopolitan	11.00
	French 75	9.50
	Margarita	11.00
D	Black / White Russian	9.50
	Moscow Mule	12.00
	Manhattan	11.00
	Martini	9.50
	Old Fashioned	11.50
	Strawberry Daiquiri	10.50
	Tom Collins	10.50

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#### Palate cleansers

<b>Negroni</b> The dry Italian classic. London Dry Gin, Campari & Vermouth with an Orange twist.		9.50
Limoncello	Single	3.00
Served as a shot or over ice.	Double	3.00

#### After dinner cocktails

chocolate powder.

	<b>Chocolate Orange Espresso Martini</b> What could be better than an Espresso Martinithis, this is better. Made with Vanilla Vodka, Espresso, a drizzle of Orange Liqueur, Coffee Liqueur, Chocolate Liqueur and a splash of Chocolate Syrup. Served in a coupe glass and garnished with coffee beans, chocolate powder and a dehydrated orange slice.	10.50
N	Brandy Alexander No room for dessert? No problem. Courvoisier Brandy, Crème de Cacao and cream. Shaken and served in a coupe glass with nutmeg shavings to garnish.	12.00
D	Black Forest Jus A perfect adaptation of the Famous Black Forest gâteau into Cocktail Form or 'Jus'. Made with Vanilla Vodka, Disaronno, Black Raspberry Liqueur, Chocolate Syrup, a splash of Raspberry Syrup and a cream float on top. Served in a tumbler glass and garnished with a raspberry skewer and	9.50