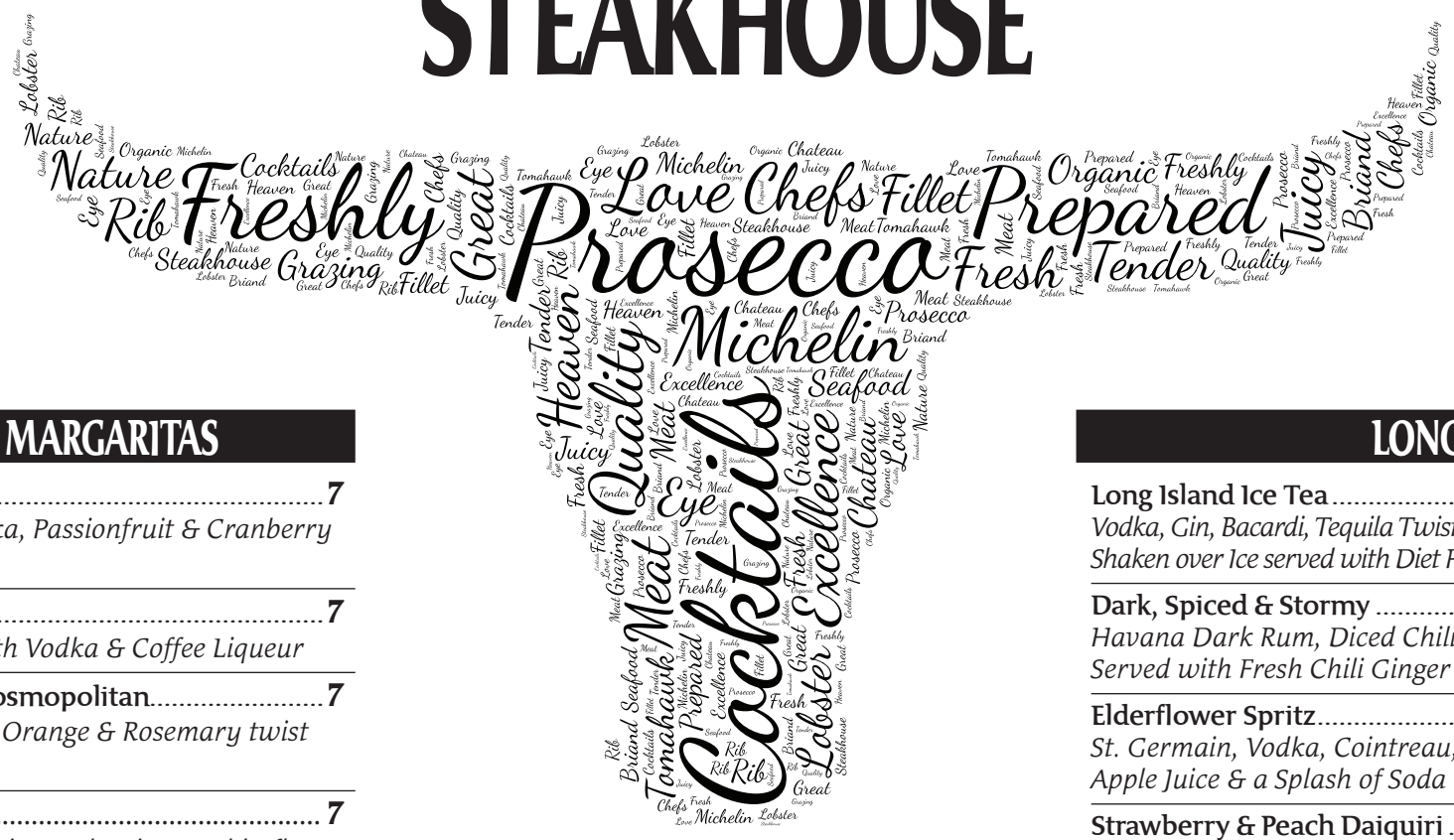
The STEAKHOUSE



MARTINI & MARGARITAS

Luxury Pornstar Martini **7**
Sweet combination of Vodka, Passionfruit & Cranberry layered with Prosecco

Espresso Martini **7**
Espresso Coffee infused with Vodka & Coffee Liqueur

Rosemary & Raspberry Cosmopolitan **7**
Classic Cosmopolitan with Orange & Rosemary twist garnish

Floral French Martini **7**
Raspberry Liquor, Vodka, Pineapple, Lime & Elderflower

Bolivian Frozen Margarita **8**
Bolivian Coca Leaf Spirit, Tequila, Citrus Zest & Gomme

Under Your Spell **8**
Midori, Vodka, Cointreau, Strawberries, Gomme, Sour Mix and Cranberry Juice, Layered

FIZZ

Prosecco Royal **7.5**
Chambord & Prosecco with Frozen Berry Garnish.

Peach Bellini **8**
Prosecco with Peach Molecular Balls

Strawberry Bellini **7**
Prosecco with Strawberry Molecular Balls

Passion Fruit Bellini **7**
Prosecco with Passionfruit Molecular Balls

Parma Violet Spritz **8**
Prosecco, Parma Violet Liquer, St. Germain

FLIGHT OF ALE

Lancaster Blonde, Laughing Gravy, Flying Elephants.... 3.9

LONGS

Long Island Ice Tea **8**
Vodka, Gin, Bacardi, Tequila Twist of Lemon & Gum Shaken over Ice served with Diet Pepsi & Fresh Lemon Garnish

Dark, Spiced & Stormy **7.5**
Havana Dark Rum, Diced Chili , Fresh Lime & Ginger. Served with Fresh Chili Ginger & Lime Garnish

Elderflower Spritz **8**
St. Germain, Vodka, Cointreau, Sour Mix, Apple Juice & a Splash of Soda

Strawberry & Peach Daiquiri **7**
Bacardi, Peach Schnapps, Sour Mix, Gomme & Strawberries

HARD LIQUOR

New & Fashionable **7**
Modern twisted classic consisting of Bourbon, fresh Orange Zest, Gran Marnier, Bitters & Cherry. Served smoked over Cherry Oak Wood Shavings.

Mojito De Cuba **7**
Cuban Havana recipe using Ice as a Mixer consisting of Havana Rum, Fresh Lime, Mint & Cane Sugar Syrup.

Bramble Jamble **7**
Gin, Fresh Lemon & Sugar shaken over Ice and served with Dark Fruit Liquor & Lemon Zest.

The Godfather **7**
Jack Daniels, Disaronno & Pepsi

Purple Haze **8**
Parma Violet Liquer, Cointreau, Gin, Sour Mix, Gomme, Blue Bols and a Splash of Soda

Zombie **8**
Havana Rum, Pineapple Juice, Apricot Brandy

THE STEAKHOUSE GIN CLUB – 18 OF THE BEST PARTNERED WITH THE BEST BOTANICALS

1. **Opihr** – *Lime Chili & Fevertree Gingerbeer* **6**
2. **Boodles Mulberry** – *Summer Berries, Lime & Lemonade* **6**
3. **EG Rhubarb Gin** – *Fresh Apple, Cloudy Apple Juice* **6**
4. **Daffy's** – *Lime, Mint & Fevertree Light Tonic* **6**
5. **Gin Mare** – *Olives, Rosemary & Mediterranean Tonic* **6**
6. **Hendricks Gin** – *Cucumber Ribbon, Cracked Pepper & Fevertree Tonic* **6**
7. **Portobello Road** – *Lemon , Juniper Berries & Elderflower Tonic* **6**
8. **Raspberry EG** – *Sparkling Prosecco & Summer Berries* **6**
9. **Bathtub Gin** – *Orange Segment, Saffron & Cardamom Seeds ,Fevertree Tonic* **6**
10. **JJ Whitley Violet** – *Cucumber Ribbon, Juniper & Elderflower Fevertree* **6**
11. **Bloom Gin** – *Strawberries, Lime & Mediterranean Tonic.* **6**
12. **Pink 47 Gin** – *Passionfruit & Fevertree Bitters Tonic* **6**
13. **Brockmans** – *Dark Forrest Fruit, Mint & Fevertree Tonic* **6**
14. **Peurto De Indias Strawberry Gin** – *Lemon, Strawberries & Lemon Fevertree Tonic* **6**
15. **Caorunn Gin** – *Lemon & Fevertree Cola* **6**
16. **Bulldog Gin** – *Grapefruit , Sea Salt & Fevertree Tonic* **6**
17. **Whitley Neill African Root Gin** – *Flamed Orange, Fevertree Light Tonic* **6**
18. **Whitley Quince Gin** – *Pear, Ginger Syrup & Fevertree Tonic* **6**

DRAUGHT BEERS & CIDERS

Peroni	4.9
Hop House 13 By Guinness	4.9
Coors Light	3.8
Carling	3.8
Magners Cider	3.8
Locally Sourced Ales	3.8

BOTTLED BEERS

Becks	3.6
Budweiser	3.6
Corona	3.6
Desperados	3.6
Brewdog Elvis Juice IPA	3.8
Meantime London IPA	3.8

BOTTLED CIDERS

Rekorderlig Strawberry & Lime	4.5
Rekorderlig Wild Berries	4.5
Rekorderlig Passionfruit	4.5
Rekorderlig Apple	4.5
Rekorderlig Pear	4.5
Rekorderlig Mango & Raspberry	4.5
Jack Daniels Cider	4.5

ALCOPOPS

Hooch Lemon	4.5
Blue WKD	3.6
Original WKD	3.6
Passionfruit WKD	3.6

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