

NUTMEG COCKTAILS

CLASSIC DRINKS

WITH A TWIST INSPIRED BY THE CUISINE OF INDIA'S 29 STATES



ALLEGRINI

East London Liquor Company Batch No.2 Gin, Mozart dry chocolate vodka, homemade fennel syrup and orange bitters, stirred down with ice and served straight up - 8.95

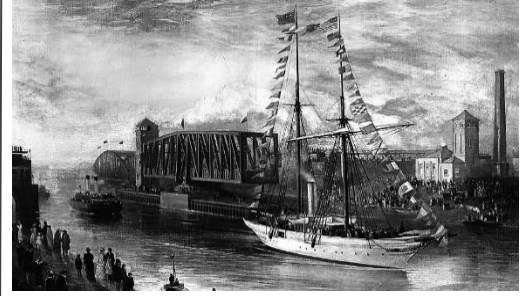


ROSE CHAMPAGNE

East London Liquor Company Vodka, lemon juice and homemade pomegranate syrup topped with Gobillard Grande Reserve Premier Cru and finished at the table with rose water - 9.50

SHIP SHAPE AND OLD FASHIONED

Based on the original "Old fashioned" recipe first published in 1863. Thomas Dakin small batch gin, creole bitters and sugar syrup stirred down with ice and served on the rocks - 8.95



SAFFRON GIN AND TONIC

Gabriel Boudier Saffron Gin, homemade orange syrup and lime juice served with lots of ice and topped with Fever Tree® tonic water 8.95



MANGO AND GINGER MARTINI

Gabriel Boudier Saffron Gin, dry vermouth, mango pulp and homemade ginger syrup - 8.95

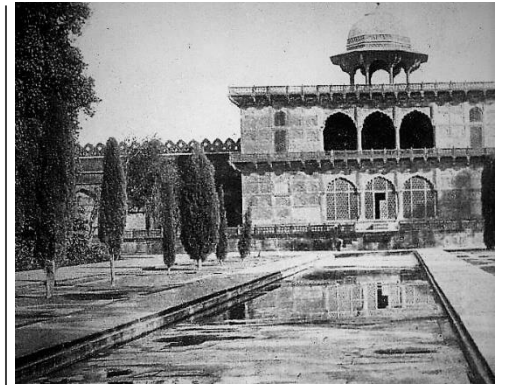


ROSEMARY AND MAPLE WHISKY SOUR

Woodford Reserve Bourbon, lemon juice, homemade rosemary and maple syrup, Jerry Thomas Old Decanter bitters and apricot jam - 8.95

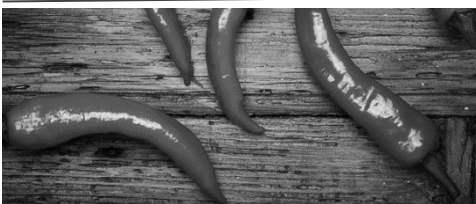
ESPRESSO CARDAMOMO

East London Liquor Company Demerara Rum, Borghetti Coffee Liquore, fresh espresso and homemade cardamom and brown sugar syrup, garnished with fresh orange and cardamom - 8.95



SACRED GARDEN

A Godly measure of Sacred Coriander Gin, lime juice, jasmine tea, basil syrup and Fever Tree® Mediterranean tonic water - 8.95



SPICY PINEAPPLE MARGARITA

Espolon Tequila Reposado, triple sec, lime and pineapple juice with homemade chilli syrup, shaken and served with a Himalayan salt rim - 8.95



RHUBARB AND CUSTARD

Edingburg Gin rhubarb and ginger, East London Liquor Company London dry gin and dry vermouth stirred with ice and served with a vanilla sugar rim - 8.95

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