

## WICK FAVOURITES

Famous drinks from *The Wick chronicles*.

### SEVEN HILLS

Sweet strawberry & tangy green apple liqueurs, fresh fruit juices with a good measure of Russian Standard vodka.

### RHUBARB & CUSTARD

Vodka, rhubarb and apple shaken with creamy custard & a splash of strawberry. Sprinkled with popping candy.

### FLAMING LILY

Crisp apple liqueur paired with fresh cranberry & pineapple then shaken with Beefeater gin. Garnished with a flaming pineapple.

### PAPA DON'T PEACH

Spiced whisky liqueur coupled with cherry, peach & apple. Served with fluffy candyfloss.

### ROXY

Russian Standard vodka shaken with raspberry liqueur, Frangelico & raspberry jam. Finished with a splash of fresh cranberry.

### SOUTH PACIFIC

Russian Standard vodka & Licor 43 combined with vanilla & passionfruit, lengthened with fresh pineapple & apple juice.

All 5.90

## AFTER WORK

DRINKS

MONDAY – FRIDAY 4 – 9pm

SUNDAY 10pm – 2am

### OFFERS

Large glass of wine for the price of a small

£2.60 selected ales

Doubles for the price of singles on house spirits

£2 off on all cocktails

## WICK RECOMMENDS



We recommend you give these ago. Some of our favourite creations, all made with care and attention using our finest top shelf spirits.

### THE HANCOCK

In true Prohibition style, Buffalo Trace bourbon & Maraschino liqueur shaken with Lillet Rouge, orange marmalade & fresh lemon.

6.90

### HANDSOME BOY MODELLING SCHOOL

El Dorado 12 year old rum delicately stirred down with Mozart dark chocolate liqueur, Cointreau, honey & spice. A perfect chocolate orange creation.

7.50

### FAT FREDDIE'S FLIP

El Dorado 3 year white rum shaken with Franziskaner wheat beer, banana puree, caramel & a whole egg.

6.50

### MONTEGO BAY

Myers dark rum harmonized with Mozart chocolate liqueur, Almond & fresh grapefruit. Finished with a kick of absinthe.

7.50

### EL TIGRE

Tapatio tequila blended with fresh watermelon, shaken with basil & almond.

7.00

### BOOZE & THE BEES

Woodford Reserve bourbon blended with Drambuie, lemon & honey.

7.50

### EARL OF YORKSHIRE

Beefeater 24 gin joined with bergamot liqueur, Robin Hood pale ale & apricot conserve. Delicately sweet & silky.

7.00

### SAINT VINCENT

El Jimador tequila mixed with cherry & orange liqueur, shaken with passionfruit and pineapple. Tangy & tropical.

6.90

### BLACK FOREST

Brockmans gin stirred down with cherry & chocolate liqueur. Topped with Tawny port and a frozen stemmed cherry. Dark deep & indulgent.

8.00

## WICK TWISTED CLASSICS

Our own twist on some of our favourite classics.

### TEQUILA COLADA

A twist on a Piña Colada. Made with 1800 coconut tequila, El Dorado 3 year old white rum & pineapple juice.

6.90

### PRICKLY PEAR SIDE CAR

Our spin on the classic Side Car. Cognac shaken with prickly pear liqueur, lemon & apple.

6.00

### GRANDILLA

A take on the refreshing Caipirinha. Abelha Organic cachaça fused with chilli, lemon, honey & fresh passionfruit.

7.00

### DANDELION & BURDOCK OLD FASHIONED

A daring twist on a well-known classic, Herradura tequila stirred down with dandelion & burdock bitters, fresh grapefruit & Chai syrup.

8.00

### NEGRONI ROSE

A Negroni with a difference. Combining Portobello Road gin, Saint Germain elderflower liqueur, Lillet Blanc & Campari. Bitter sweet.

7.00

### GIN MOJITO

Not only a reworking of the mojito but of the favourite G&T. Hendrick's gin muddled with floral hibiscus syrup, fresh lime, mint & cucumber. Topped with tonic.

7.00

## ABSINTHE COCKTAILS

Guaranteed to bring the best out of absinthe.

### ABSINTHE MINDED

An Absinthe sours like no other. This libation combines NV Absinthe with Cherry Heering, Cherry syrup, lemon & sugar. Created by Steph.

6.90

### TRANSCENDENT

La Fee Absinthe shaken with Beefeater gin, lychee juice, lemon & sage for a softer floral flavour. A favourite during 'The Green Hour' Created by Bethany.

7.50

### PURPLE HAZE

El Jimador tequila, NV Absinthe & mint muddled with Vimto & lemon. Created by Steph.

7.00

### A TOAST TO...

A beautifully balanced, silky smooth addition. Haymans Old Tom gin shaken with green Chartreuse, chestnut liqueur & NV Absinthe. Finished with a toasted foam top.

8.00

## ABSINTHE

### GRANDE ABSENTE, 68%

One of the oldest traditional absinthe recipes from the south of France. Only the highest quality spirits are used alongside carefully selected botanicals from the region to create this absinthe.

### TERMINUS OXYGÉNÉE ABSINTHE SUPÉRIEURE, 68%

Set apart from its peers, this absinthe is highly publicised for its hot oxygenation process. Jade Terminus Oxygénée Absinthe Supérieure is artisanally distilled from the same botanicals as the original acclaimed oxygenated absinthe.

### PROFESSOR CORNELIUS AMPLEFORTH'S COLD-DISTILLED ABSINTHE, 91.5%

The strongest absinthe we currently stock, Professor Cornelius Ampleforth's Cold-distilled Absinthe is light & fresh. The taste is long and lingering giving each botanical a chance to appear in their own right.

### LA FÉE ABSINTHE BOHEMIAN, 70%

Unlike other absinthes La Fée Absinthe Bohemian has distinctly less anise. Instead there are much more subtle herbal undertones of mint & fennel. This refined taste is a bartender's dream.

### LA FÉE ABSINTHE PARISIENNE, 68%

La Fée Parisienne has been being distilled in France since 1915 and is served at full traditional strength. The anise has been slightly softened giving way for other botanicals to emerge such as fennel, coriander & hyssop.

### ADNAM'S ABSINTHE ROUGE, 66%

Created using an old French recipe, this absinthe uses hibiscus flowers which gives it its distinct colour & adds to its fruity flavour.

### HAPSBURG RED ABSINTHE, 69%

This bright red absinthe is incredibly smooth & palatable but with a slight bitterness.

### HAPSBURG ABSINTHE BLACK AMERE, 79%

An incredibly popular black absinthe that can be drunk either mixed or in the traditional way. It has a strong taste of anise but still remains very smooth. It's clear from the colour alone that this is an absinthe not to be messed with!

### PERNOD ABSINTHE, 68%

A Wick favourite, Pernod Absinthe was created in the very first Absinthe distillery. It is made with a great variety of plants, including the famous wormwood & was a source of inspiration for many artistic individuals during the 19th century.

25ml  
5.00

9.00

15.00

6.50

4.50

5.00

6.50

6.50

6.50

## WHITE

175ml 250ml Bottle

### SERENO PINOT GRIGIO / Italy, 11.5%

Great value Pinot Grigio, light, easy drinking & very popular.

4.30 6.10 18.00

### MONTEREY BAY CHARDONNAY / USA, 13%

A fabulous balance of refreshing citrus & tropical fruit.

3.90 5.50 16.00

### FAMILIA RIVERO ULECIA MACABEO / Spain, 12%

Light, easy drinking wine with aromas of pineapple, banana & wild flowers.

3.70 5.25 15.00

### VIA ALTA SAUVIGNON BLANC / Chile, 13%

A fresh, zesty, Sauvignon Blanc, packed full of fruit.

4.70 6.70 20.00

## ROSE

175ml 250ml Bottle

### PINOT GRIGIO ROSE SERENO / Italy, 11.5%

Really great Rose, not too sweet, easy drinking & a pleasant delicate taste.

3.80 5.40 15.00

## RED

175ml 250ml Bottle

### FAMILIA RIVERO ULECIA TEMPRANILLO / Spain, 12.5%

Light & easy drinking with a fruity bouquet, followed by a fine, elegant palate.

3.70 5.25 15.00

### CHAMELEON CREEK PINOTAGE / South Africa, 13.5%

Smooth, ripe, sweet fruit followed by soft rounded tannins giving good length on finish.

4.25 6.00 18.00

### JARRAH WOOD SHIRAZ CABERNET SAUVIGNON / Australia, 13%

Easy drinking wine full of plum fruit flavours & with a hint of spice.

4.20 5.90 17.00

### MONTEREY BAY MERLOT / USA, 13%

Great, accessible wine with well-balanced plum & cherry flavours.

3.90 5.50 16.00

125ml measures are available upon request

## PROSECCO

125ml Bottle

### FANTINEL PROSECCO / Italy, 11.5%

Dry & delicate Prosecco from Northern Italy.

5.95 25.00

