

VODKA

KAVKA VODKA - 'Vodka how it used to taste'

<p>Kavka Tokaji Cask Aged 45.5 % - Shot £6.50 Rye & Wheat (90%) blended with Potstill fruit spirits (10%) - Plum and Apple. Aged in a sweet Tokaji cask for 18 Months.</p>	<p>Kavka Estate Vodka 40% -Shot £4.00 Produced from rye and wheat spirits with small quantities of Potstill fruit spirits added - Plum and Apple. A classic vodka from a different age.</p>	<p>Kavka Orchard Vodka 38% - Shot £4.50 A naturally sweet and delicate blend of Plum, Apple and fine Grain spirits. Perfect as a refreshing long drink with tonic or soda.</p>
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PLAIN & FLAVOURS -

Shot £4.50, Carafes 10cl - £16.00, 25cl - £39.00, 50cl - £74.00

<p>Plain Premium Shot £4.00, Carafes: 10cl - £15.00, 25cl - £37.50, 50cl - £72.00 Wyborowa – Polish – Rye Zytnia – Polish – Rye Luksusowa – Polish – Potato/Rye Debowa – Polish – infused with Oak Ketel One – Dutch – Wheat Baczewski – Polish – Potato</p>

<p>Super Premium Shot £4.75, Carafes: 10cl - £18.00, 25cl - £44.00, 50cl - £84.00 Kavka – Polish – Rye, Wheat, Plum, Apple Konik's Tail – Polish Spelt Dima's – Ukrainian – Grain Belvedere – Polish – Rye Chopin – Polish – Potato, Rye or Wheat Potocki – Polish – Rye</p>

<p>Ognisko home-made Flavours Made with Fresh fruit and Spices Chrzan – Horseradish Cytrynówka – Lemon Malina – Raspberry Wisniówka – Cherry Kminek & Koperek – Caraway & Dill Gruszka – Pear Chilli – Chilli</p>

<p>Traditional Flavours Zoladkowa – Herb, Honey & Spices Zoladkowa Fig – Herb, Spices & Fig Roza – Lanique – Rose Petal Zubrowka – Bison Grass Krupnik – Honey (hot/frozen) Orzech – Hazelnut Pigwa – Quince Sliwka – Plum Miodula – Aged Honey £5.50</p>

COCKTAIL LIST

SPRING 2024

SPARKLING WINE

Prosecco di Valdobbiadene, Vettori - Bot. 48.00
Cremant Rosé, Antech Emotion, Limoux - Gl. 11.00 - Bot. 53.00
Cremant d'Alsace, Domaine Remy Gressler - Gl. 12.50 - Bot. 61.00

CHAMPAGNE

Marie Demets NV - GL. 15.50 Bot. 76.50
Taittinger Brut Réserve NV - GL: 17.00 Bot: 91.00
Taittinger Brut Prestige Rosé NV - 98.00
Ruinart Blanc de Blanc - 136.00
Krug Grand Cuvee 167eme Edition - 265.00

Please ask for our full list for wines by the glass and carafe

BEER

Łomża - 6% 33cl 4.90 Lager, malted Barley	Johannes 6.50% 50cl 6.90 Amber Lager, malted Barley
Perla 5.6% 50cl 6.50 Premium Lager	Koźlak 6,6% 50cl 6.90 Ruby Malt, caramel – hoppy flavour
Perla Miodowa 6% 50cl 6.90 Honey Lager	Pszenicznik 5,25% 50cl 6.90 A classic cloudy Wheat Beer

CIDER

Breton – Apple Cider – 33cl – 5.5% – 5.90
Sassy – Normandy – Pear – 33cl – 2,5% – 6.20
Sxollie – South Africa – Golden Delicious – 50cl – 4.5% – 7.90

NON ALCOHOLIC DRINKS

Flavoured Lemonade	Non Alcoholic Cocktails 7.90
Lime 5.90	Beetroot Negroni – Beetroot Shrub mixed
Ginger 5.90	with Vermouth and Gin 0%
Elderflower 5.90	Forrest Spritz – Everleaf Vermouth, Gin 0%, Tonic
Raspberry and Lemon 5.90	NoPaloma – Grapefruit, Lime, Agave
Blueberry & Blackcurrant 5.90	
Rose & Elderflower 5.90	

Some of our drinks may contain Allergens.
If you have any allergies or Health Concerns Please notify a member of staff before ordering

WINTER COCKTAILS – £12.50

ORCHARD SOUR

Kavka Orchard, home-made Syrup (Plum, baked Apple, Cinnamon, Orange) Egg White

NUT CRACKER

Kavka Tokaji Vodka stirred with Soplca Hazelnut, Honey Vodka and Orange Bitters

PRUNE DAIQUIRI

Prune infused dark Rum with Passion Fruit Syrup and Lime Juice

LAMPONI

House infused Raspberry Vodka stirred with Antica Vermouth and Campari

OGNISKO COCKTAILS £12.50

LONG

HERB & PEAR

*Becherovka Herb Liqueur mixed with Pear Vodka,
Lime Juice and Ginger Ale*

ROSE & FIG SPRITZ

*Lanique Rose Vodka mixed with Fig Vodka
and Lemon Juice, topped up with Prosecco*

LADIES ON FIRE

*Kavka Vodka shaken with Passion Fruit Syrup,
Almond Syrup, Lemon Juice and Angostura Bitters*

SPICED PEAR MOJITO

*House infused Pear Vodka mixed with fresh Lime,
Mint, Cinnamon Syrup and Angostura bitters,
topped up with pressed Apple Juice*

VERDANT

*Kavka Vodka with Calvados, Ginger, Elderflower
and Lemon Juice. Topped up with Soda
and a spray of Absinthe*

PEARfection

*St Germain Elderflower Liqueur mixed with Lemon Juice
and topped up with Sassy Pear Cider*

SHORT

CUCUMBER MARTINI

*Kavka Vodka, Lillet Vermouth,
Green Chartreuse, fresh Mint and Cucumber*

GRAPEFRUIT & CHILLI SOUR

*House infused Grapefruit & Chilli Vodka shaken
with Lemon Juice & Agave Nectar*

BEETROOT MARTINI

*Kavka and Horseradish Vodka shaken with
Beetroot Juice, Lime and cloudy Apple Juice*

TOKAJI MANHATTAN £14

*Kavka Tokaji cask aged, Cocchi Americano,
Tokaji 5 Puttonyos, Orange bitters*

FIG OLD FASHIONED

*Maker's Mark Bourbon stirred
with Fig Vodka and Angostura Bitters*

POLISH MARTINI

*Kavka Vodka, Krupnik Polish honey liqueur,
Zubrowka Vodka stirred with clear Apple Juice*

MARTINIS

*KAVKA – Fine Rye & Wheat blended with Plum & Apple Pot-still spirits. Makes a perfect
Martini with a changing flavour profile. Vodka how it should taste - £15.00*

PREMIUM VODKA £15

Baczewski – Polish – Potato

Zytnia – Polish – Rye

Luksusowa – Polish Potato

Wyborowa – Polish Rye

Debowa – Polish – Oak

SUPER PREMIUM VODKA - £17

Belvedere – Polish - Wheat

Konik's Tail – Polish - Spelt

Chopin – Polish - Potato/Rye

Potocki – Polish – Rye

Dima's – Ukraine – Rye

GIN PREMIUM - £15

Beefeater

Sipsmith

Bombay Sapphire

- SUPER PREMIUM - £17

Botanist, Tanqueray Ten,

Hendrick's, Gin Mare

Silent Pool,

Monkey 47 – £19

CLASSIC & VINTAGE COCKTAILS £12.50

NAKED & FAMOUS £15

*Mezcal shaken with Aperol, Lime Juice
and Yellow Chartreuse*

WHISKEY SOUR

*Maker's Mark Bourbon with Sugar Syrup,
Egg White and Lemon Juice*

DAIQUIRI

White Rum shaken with fresh Lime and Sugar.

SIDE CAR £14

Martell Cognac shaken with Cointreau & Lemon

TOMMY'S MARGARITA

*Tequila shaken with Agave Nectar
& fresh Lime Juice, served on the Rocks*

AVIATION

*Gin shaken with Marasca Maraschino,
Lemon Juice and a dash of Violette Liqueur*

ESPRESSO MARTINI

*Kavka Vodka shaken with Mr. Black Coffee
Liqueur and freshly brewed Espresso*

VESPER - £16

Gin, Kavka Vodka and Lillet Blanc, gently stirred

SAZERAC - £15

*Rye Whiskey stirred with Peychaud's Bitters,
Absinthe and Orange Zest*

MANHATTAN

*Rittenhouse Rye Whiskey stirred with Antica Vermouth,
Noilly Prat and Angostura Bitters*

CLASSIC NEGRONI

*Gin mixed with Campari and Antica Vermouth
or Vodka or Kavka Tokaji Cask aged
Negroni Sbagliato – change Gin for Prosecco*

CHAMPAGNE COCKTAIL £18

*Champagne with Martell Cognac,
Angostura Bitters & Brown Sugar*

OLD CUBAN - £16

*Gosling Dark Rum shaken with Mint Leaves,
Lime Juice, Sugar Syrup and Angostura Bitters,
Topped up with Champagne*

GIBSON (Gin/Vodka) - £16

*Kavka Vodka OR Botanist Gin stirred with
Dry Vermouth, served with pickled Onions*

OLD FASHIONED

*Maker's Mark stirred with brown Sugar,
Orange Zest and Angostura Bitters*

COSMOPOLITAN

*Kavka Vodka shaken with Cointreau,
Cranberry Juice and fresh Lime*

MARTINEZ

*Bols Genever Gin stirred with dry Vermouth,
Antica Formula and Luxardo Maraschino*