

## VODKA

### KAVKA VODKA

*'Vodka how it used to taste'*

Shot £4.00, Carafes: 10cl - £14.00, 25cl - £35.00, 50cl - £69.00

Martini - £13.50

### Flavours -

Shot £3.75, Carafes 10cl - £14.50, 25cl - £35.00, 50cl - £68.00

#### Ognisko home-made Flavours

*Made with Fresh fruit and Spices*

Pomaranca & Imbir - Orange & Ginger

Chrzan - Horseradish

Cytrynowka - Lemon

Rabarbarówka - Rhubarb & Strawberry

Malina - Raspberry

Wisniówka - Cherry

Żurawina - Cranberry

Gruszka - Pear

Szarlotka - Apple & Cinnamon

Chilli - Chilli

#### Traditional Flavours

##### Baczewski:

Piolunowka - Wormwood

Jeżyna - Blackberry

Zoladkowa - Herb, Honey & Spices

Zoladkowa Fig - Herb, Spices & FIG

Roza - Lanique - Rose Petal

Zubrowka - Bison Grass

Krupnik - Honey (hot/frozen)

Soplica: Orzech (hazelnut or walnut)

Pigwa (quince), Sliwka (plum)

#### Super Premium

Shot £4.75, Carafes: 10cl - £17.00,

25cl - £44.00, 50cl - £84.00

Konik's Tail - Polish Spelt

Belvedere - Polish - Rye

Reyka - Icelandic - Wheat

Beluga - Russian - Barley

Chopin - Polish - Potato, Rye or Wheat

#### Plain Premium

Shot £3.75, Carafes: 10cl - £13.50, 25cl - £32.00, 50cl - £65.00

Wyborowa - Polish - Rye

Siwucha - Polish - Grain

Zytia - Polish - Rye

Luksusowa - Polish - Potato

Debowa - Polish - infused with Oak

Ketel One - Dutch - Wheat

Baczewski - Polish - Potato

## CLASSIC MARTINIS

Our Martinis are made with 100ml of the best Vodkas & Gins straight from the deep freeze with a Twist, Olive or Dirty. Let us know how dry you would like yours

#### -Premium Vodka -

£12.00

Zytia - Polish - Rye

Reyka - Icelandic - Wheat

Luksusowa - Polish - Potato

Baczewski - Polish - Potato

Wyborowa - Polish Rye

Debowa - Polish - Oak

Siwucha - Polish - Grain

#### - Super Premium Vodka -

£15.00

Belvedere - Polish - Wheat

Konik's Tail - Polish - Spelt

Beluga - Russian - Malt Spirit

Chopin - Polish - Potato,

Rye or Wheat

#### - Gin -

- Premium - £12

Beefeater

Dictador Aged Gin

Bombay Sapphire

Haymans London Dry Gin

- Super Premium - £15

Botanist 22

Sipsmith,

Tanqueray Ten

Hendrick's

Gin Mare

## COCKTAIL LIST

### SUMMER 2021

#### SPARKLING WINE

Prosecco di Valdobbiadene, Vettori - 43.00

Cremant d'Alsace, Domaine Remy Gressler - Gl. 10.00 - Bot. 50.00

Cremant Rosé 2016 Antech Emotion, Limoux - Gl. 10.00 - Bot. 48.00

#### CHAMPAGNE

Marie Demets Brut Non Vintage - Gl. 13.00 Bot. 66.00

Ruinart Blanc de Blanc NV - 105.00

Krug Grand Cuvee 166eme Edition - 229.00

#### TAITTINGER

Brut Réserve NV Gl: 15.00 Bot: 78.00

Brut Prestige Rosé NV GL:16.00 Bot 82.50

Prélude Grands Crus NV GL:17.00 Bot: 85.00

Comtes de Champagne Blanc de Blancs Brut 2006 GL: 29.00 Bot: 155.00

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

#### BEER

Tyskie - 5.2%	33cl	4.75	APA - 5.2%	50cl	6.25
Pale Lager			Slightly bitter with Citrus Notes		
Perla Export - 5,6%	50cl	5.75	Koźlak - 6,6%	50cl	6.25
Premium Lager			A very Good Ruby Bock beer		
Johannes - 6.50%	50cl	6.25	Pszencznik - 5,25%	50cl	6.25
Strong Lager			A classic cloudy Wheat Beer		
Perla Miodowa - 6%	50cl	6.25			
Honey Lager					

#### CIDER

Wignac - light traditional Cider with touch of french apples - 33cl - 4.5% - 6.90

Sassy - Normandy - refreshing Pear - 33cl - 2,5% - 5.90

Cidre Breton - partially filtered, made with fully ripened Apples - 33cl - 5% - 5.90

#### NON ALCOHOLIC DRINKS

##### Flavoured Fresh Lemonade

Lime and Lemongrass	4.90
Strawberry and Lime	4.90
Ginger	4.90
Elderflower	4.90
Raspberry and Lemon	4.90
Blueberry & Blackcurrant	4.90

##### Non Alcoholic Cocktails

Cranberry Cooler	5.90
Grenadine & Raspberry	5.90
Carrot & Orange	5.90
Rose & Elderflower	5.90
Virgin Beetroot/Raspberry Shrub	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

## SUMMER COCKTAILS - £9.50

### Watermelon Vodka Negroni

Watermelon infused Campari, Kavka Vodka, Antica Vermouth

### Rhubarb & Strawberry Bellini

Homemade Rhubarb & Strawberry Syrup mixed with Prosecco

### PEARfection

Lillet Vermouth, Elderflower St. Germain, Sassy Pear Cider, Lemon Juice

### Rose & Fig Spritz

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

### Popcorn Martini

Kavka Vodka shaken with Coffee, Popcorn Syrup and Chocolate Liqueur

## COCKTAIL JUGS - £35

### PEARfection

Lillet Vermouth, Elderflower St. Germain, Sassy Pear Cider, Lemon Juice

### Paloma

Tequila Silver mixed with fresh Grapefruit Juice, Lemon Juice and Agave Syrup. Served with pinch of salt

### Tatanka

Zubrowka Vodka (Bison Grass) mixed with Cinnamon Syrup & pressed Apple Juice

### Polish Pimms

Zoladkowa Herb vodka served with Lemon Juice, Cucumber, Mint Leaves & fruit  
topped up with Ginger Ale

## OGNISKO COCKTAILS £9.50

### LONG

#### 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

#### Beetroot and Raspberry Shrub

Kavka Vodka mixed with home-made Beetroot  
& Raspberry drinking Vinegar

#### Strawberrita

Tequila silver blended with frozen Strawberries, Orange  
Liqueur and Lime Juice

#### Polish Pimms

Zoladkowa herb vodka served with Lime Juice, Cucumber,  
Mint Leaves & Fruit.  
Topped up with Ginger Ale

#### Verdant

Hendrick's Gin with Calvados, Ginger, Elderflower  
and Lemon Juice. Topped up with Soda  
and a spray of Absinthe

### SHORT

#### Cucumber Martini

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

#### Kukulka

Kavka Vodka shaken with Martell Cognac,  
Mozart Dark Chocolate Liqueur, Advocat  
and Cream

#### Grapefruit & Chilli Sour

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

#### Beetroot Martini

Kavka and Chilli Vodka shaken with Beetroot,  
Lime, Soy and cloudy Apple Juice

#### Ognisko Gimlet £12

Kavka Vodka shaken with Elderflower Cordial

#### Old Cuban

Dark Rum shaken with Mint Leaves,  
Lime Juice, Sugar Syrup and Angostura Bitters

#### Polish Martini

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

## CLASSIC & VINTAGE COCKTAILS £9.50

#### Naked & Famous £10.50

Mezcal shaken with Aperol, Lime Juice  
and Yellow Chartreuse

#### Whisky Sour

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

#### Classic Daiquiri

White Rum shaken with fresh Lime and Sugar Syrup

#### Side Car

Martell Cognac shaken  
with Cointreau & Lemon Juice

#### Tommy's Margarita

Don Julio Tequila shaken  
with Agave Nectar & fresh Lime Juice

#### Aviation

Botanist Gin stirred 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

#### Hi Ladies!

Kavka Vodka shaken with Lime Juice, Sugar and Mint

#### Manhattan £10.50

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

#### Negroni

Beefeater Gin with Campari and Antica Vermouth  
(Negroni Sbagliato – change Gin for Prosecco)

#### Champagne Cocktail £15

Champagne with Remy Martin Cognac,  
Angostura Bitters & Brown Sugar

#### Vesper £15

Gin, Kavka Vodka and Lillet Blanc gently stirred

#### Gibson (Gin/Vodka) £15

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

#### Sazerac

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