

To step into the sleek, sophisticated world of cocktails is to enter a zone of ageless glamour, where the mind unfrazzles, tensions unravel and the senses soak up a magnitude of sins!

A Cocktail is an alcoholic mixed drink containing two or more ingredients, one of which must be a spirit.

Originally Cocktails were a mixture of spirit, sugar, water, and bitters, the Cocktail world has grown much since this as today a Cocktail usually consists of one or more kinds of spirit and one or more mixers, such as soda or fruit juice.

The art of mixing a great Cocktail relies on much more than simply following a good recipe. Using the right bartending techniques, ingredients and accessories are all essential aspects involved in preparing a great Cocktail.

Here, at the Fitzwilliam Hotel we love our Cocktails. We strive to give the drinker a memorable, gracious and unique drinking experience.

There is a expansive range of Cocktails on our menu with a flamboyant array of unique flavours, vivacious colours, textures and aromas.

With the help and expertise of our skilled bartenders and waiter's we will certainly find the Cocktail for you.

Prepare to dazzle your senses and be entertained by the fine art of Cocktails here at 'The Bar' at the Fitzwilliam Hotel.

SO ENJOY THE BARTENDERS FLAIR AND RAISE THAT COCKTAIL IN THE AIR!



Kalem McLoughlin
Mixologist

CHAMPAGNE COCKTAILS

Absolut Valentia £9.50

Absolut Vanilia, Orange Juice topped up with Sparkling Wine.

Bellini £7.00

Peach puree topped with Sparkling Wine.
Variations available: Blackberry, Raspberry, Strawberry.

Classic Champagne Cocktail £14.50

An Angostura soaked sugar cube, Hennessy Vs Cognac and House Champagne with a Lemon twist.

Elderberry Champagne Cocktail £13.50

Muddled Blackberries, St. Germain Elderflower Liqueur and House Champagne.

French 75 £14.00

Bombay Sapphire Gin, fresh Lemon juice shaken with Gomme syrup and then topped with House Champagne.

Gran Mojito £35.00

Havana Club 15 years old, muddled Lime wedges, fresh Mint leaves & a splash of Gomme syrup topped up with House Champagne.

Kiwi Bellini £8.50

42 Below Vodka Kiwi, fresh Kiwi, Gomme syrup and fresh Lemon juice shaken well before being topped with Sparkling Wine.

MARTINI'S

Banana Daiquiri £7.00

Bacardi Superior Rum, Creme de Banana, shaken with fresh Banana, Lime juice and Gomme syrup.

Black Forest £7.50

Absolut Kurant, Creme de Cacao Brown and Cherry Brandy shaken with Blackberry puree and Gomme syrup topped with a fresh cream float and Chocolate shavings.

Cherry & Hazelnut Daiquiri £8.50

Bacardi Superior Rum, Frangelico, Luxardo Maraschino, shaken with fresh Lime juice and Gomme syrup.

Classic Martini £6.50

Bombay Sapphire Gin or 42 Below Vodka shaken or stirred with Noilly Prat dry vermouth. Variations available: Dirty, Dry, On the Rocks, Straight up or why not give a Gibson a try.

- Daiquiri** £6.50
Bacardi Superior, freshly squeezed Lime Juice with a hint of Gomme syrup. Variations available: Blackberry, Pomegranate, Raspberry, Strawberry served Straight Up or Frozen if requested.
- Downtown Style** £9.50
Sake, 42 Below Vodka & Lychee Liqueur muddled with Kumquats, shaken with Gomme syrup and Grapefruit Juice.
- Expresso Martini** £7.50
Absolut Vanilia, Creme de Cacao Brown shaken with a shot of Espresso and served with a Cinnamon dusting.
- Fitzwilliam Cosmopolitan** £7.00
Absolut Citron, Cointreau, fresh Lime Juice and Pomegranate Juice
- French Martini** £7.50
42 Below Vodka, Chambord and Pineapple Juice.
- Hemingway Daiquiri** £7.50
Bacardi Superior, Luxardo Maraschino shaken well with fresh Lime juice, Grapefruit juice and Gomme syrup served straight up.
- Illusion** £8.00
Midori, Cointreau and 42 Below Vodka shaken hard with Lemon and Pineapple juice served straight up.
- Irish Manhattan** £9.00
Bushmills Malt 10 years old, Noilly Prat Rouge, Angostura Bitters and a drizzle of Luxardo Maraschino stirred to perfection.
- Kiwi Crush** £7.50
42 Below Kiwi, fresh Kiwi, pressed Apple juice and Lemon juice shaken with Orgeat syrup and served straight up.
- Lemon Martini** £7.00
Absolut Citron, Luxardo Limoncello shaken well with fresh Lemon juice and Gomme syrup served straight up.
- Margarita** £8.00
Patron Reposado Tequila, Cointreau shaken with fresh Lemon & Lime Juices and served to your liking. Variations available: Frozen, On the Rocks or Straight up.
- Pear Drop Martini** £7.00
Absolut Pears, St. Germain Elderflower Liqueur shaken hard with fresh Lime juice and Gomme syrup served straight up.

Pina Limonada £8.00

Fresh Ginger and Pineapple muddled with Lemon Juice and Gomme syrup before being shaken with Bacardi Superior Rum and topped with Ginger Beer.

Pineapple, Lychee and Mint Daiquiri £8.00

Fresh Mint, Pineapple and Lychees shaken with Bacardi Superior Rum, Lychee Liqueur along with Pineapple Juice, Fresh Lime and Gomme syrup.

Siberian Express £9.00

Russky Standart Vodka, Toussaint Coffee Liqueur, Disaronno Amaretto and Frangelico shaken together and served with a cream float and a cinnamon dusting.

Sidecar £7.50

Hennessy VS Cognac, Grand Marnier, fresh Lemon Juice and Gomme syrup.

LONG DRINKS**Basil Wallbanger** £8.00

42 Below Vodka, Galliano, fresh Basil leaves and Gomme syrup shaken hard with Orange Juice and strained over ice.

Classic Mojito £7.50

Bacardi 8 years old, freshly squeezed Lime Juice, fresh Mint and a splash of Gomme syrup topped with Soda water served over crushed ice. Variations available: Blackberry, Pomegranate, Raspberry & Strawberry.

Cucumber Collins £7.50

Hendricks Gin, fresh Lime juice topped with Soda water and a Cucumber spear.

Long Island Iced Tea £11.50

42 Below Vodka, Bombay Sapphire Gin, Bacardi Superior, Patron Reposado Tequila and Cointreau mixed with fresh Lemon Juice and Coca Cola.

Mai Tai £11.50

Bacardi Superior, Bacardi 8 years old, Cointreau & Disaronno Amaretto shaken with Pineapple Juice and fresh Lime Juice, dash of Grenadine with a layer of Bacardi Black float.

Passionfruit Cooler £8.50

Passoa, 42 Below Passionfruit shaken with Orange Juice and freshly squeezed Lemon Juice.

Ramos Gin Fizz £8.50

Bombay Sapphire Gin dry shaken hard with fresh Lemon, Lime, Gomme syrup and Egg White before been re-shaken with ice and topped with Soda water.

Sapphire Perfection £7.00

Teichenne Peach Schnapps, Briottet Blue Curacao with a drop of Bombay Sapphire Gin stirred with fresh Lime Juice and topped with Bitter Lemon.

Shanghai Fizz £8.00

Kwai Fee Lychee, Bombay Sapphire Gin shaken with Lemon, Gomme syrup and Pineapple Juice before being topped with Ginger Beer.

Singapore Sling £10.50

Bombay Sapphire Gin, Cointreau, Cherry Brandy and Benedictine shaken with fresh Lime & Pineapple Juice.

Sparkling Shamrock £10.50

Absolut Pear, St. Germain Elderflower and Lime juice topped with Soda Water, served with a Creme de Menthe float, Cucumber and Mint.

SHORT DRINKS**Alexander** £6.50

Briottet Creme de Cacao and fresh cream, dusted with Nutmeg. Variations available: Brandy, Disaronno Amaretto.

Apple & Basil Julep £7.50

Zubrowka Bison Grass Vodka, muddled Apple slices, Lime wedges and fresh Basil leaves with a hint of Gomme syrup served over crushed ice.

Black Blush £7.50

Black Bush Irish Whiskey, Martini Rosso shaken with Angostura bitters and Gomme syrup along with fresh Blackberries and Raspberries before being served over ice.

Bramble £7.50

Plymouth Gin, fresh Lemon Juice and Creme de Mure layered with fresh Blackberries in a crushed ice filled glass.

Caipirinha/Caiprioska £6.50

Sagatiba Pure Cacacha or Finlandia Vodka, fresh Lime and Gomme syrup served over crushed ice and made with a choice of fresh fruit if required. Variations available: Blackberry, Peach, Pomegranate, Raspberry, Strawberry.

Dark and Stormy £7.00

Ginger Beer spiked with Gosling's Black Seal Rum, fresh Lime and Angostura bitters.

Elixir of Love £7.50

Bacardi Superior, Disaronno Amaretto, Briottet Creme de Cacao Brown and fresh cream shaken and strained over crushed ice. Topped with chocolate shavings.

Kiwi Meanie £8.00
42 Below Kiwi, Cointreau & muddled Kiwi and Gomme syrup shaken hard and poured into a low tumbler.

Old Fashioned £9.50
Woodford Reserve, Angostura bitters, Brown Sugar stirred well with a drizzle of Luxardo Maraschino served with an Orange twist and Cherries.

Pina Colada £8.00
Bacardi Superior Rum, Malibu shaken hard with Pineapple juice, Coconut syrup and cream served over ice.

Sazerac £12.00
Hennessy VS Cognac and Woodford Reserve mixed with Angostura and Peychaud's bitters, Gomme syrup served straight up in a Absinthe laced tumbler.

Strawberry Shortcake £9.50
Disaronno Amaretto, Briottet Creme de Cacao White, fresh Strawberries, Strawberry puree blended with Vanilla ice cream and topped off with fresh cream and shortbread biscuit.

The Smash Maker £7.00
Makers Mark, Cointreau muddled with Fresh Mint, Lemon and Gomme syrup before being shaken and served.

Tuaca Crumble £6.00
Tuaca, Apple Juice, fresh Lemon Juice shaken with Gomme syrup and Cinnamon.

BAR TENDERS CHOICE

Fancy something different? Why not try one of our daily specials? Please ask your server for details.

NON ALCOHOLIC COCKTAILS

Berry Fizz £4.50

Fresh Blackberries, Raspberries and Strawberries blended with Gomme syrup and Lemon Juice, strained over ice and topped with Soda water.

Creamy Colada £4.50

Pineapple, Grapefruit, Apple and Lemon Juices blended with Coconut cream and topped with a layer of fresh cream.

Ginger Mojito £4.50

Freshly squeezed Lime Juice, fresh Mint, brown sugar and a splash of Gomme syrup topped with Ginger Beer served over crushed ice.

Tomato & Basil Virgin Mary £4.50

Fresh Basil, Lemon Juice, Worcestershire sauce, black pepper topped with Tomato Juice served with a stick of Celery.

Sunset Cooler £4.50

Cranberry Juice shaken with Orange Juice and freshly squeezed Lemon Juice, topped up with a splash of Ginger Ale.

If you require a cocktail that we do not have listed, please do not hesitate to ask a member of our team and we would be happy to make it for you.