



**Dirty
martini**
SPIRITED SOPHISTICATION

WELCOME TO

Dirty Martini



TAKE a look

at our menu to discover our extensive martini and cocktail collection, all combining interesting flavours, shaken with our signature twist. X



Spoilt for CHOICE?



Keep an eye out for the cocktail shaker icon, signalling all our top recommendations.

Happy HOUR

HALF PRICE MARTINIS

£20 BOTTLES OF PROSECCO

£12.50 BOTTLES OF WINE*

£3.50 BOTTLED BEER AND CIDER**

*Excluding The Cloud Factory
**Corona, Staropramen & Aspoll

Happy Hour is not available on major event days. Check our website for more details.

Happy Hour times are subject to change on bank holidays and during December. Check our website for Happy Hour times.

Our standard spirits measure is 50ml, 25ml measures are available on request.

For cocktail, food allergy and intolerance information, please ask a member of staff before ordering.

See the full range
RWIN17



Dirty Dozen

These are a few of our favourite things...

🍹 BACK PORCH ICED TEA 9.8

Ketel One Vodka is shaken with blood orange syrup, black tea cold press, fresh lemon juice, white peach purée, gomme syrup, Fee Brothers Peach Bitters and Dr Adam Elmegirab's Teapot Bitters, topped with Prosecco

🍹 FLEUR - DE - LIS 8.0

Zubrowka Bison Grass Vodka is shaken with Briottet liqueur de Rhubarb, jasmine syrup, fresh lemon juice, Fee Brothers Peach Bitters, fresh strawberries, cucumber and dried lavender, topped with Prosecco

🍹 RASPBERRY & GINGER SMASH 9.0

Tanqueray Gin and Bold London Spirit are blended with cranberry juice, fresh lemon juice, gomme syrup, fresh ginger and raspberries

🍹 FINE & DANDY 8.8

Absolut Blue Vodka and Velvet Falernum are shaken with fresh lime juice, cranberry juice, grenadine syrup and Orange Bitters

● ROUNDTREE PUNCH 9.8

Havana Especial Rum is shaken with chai tea syrup, pomegranate molasses and demerara syrup, Yuzu Sake, pineapple juice and Fee Brothers Black Walnut Bitters

🍹 LATINA CAMELLA 8.8

Absolut Vanilla Vodka and Jack Daniel's Honey Whiskey liqueur are shaken with pressed apple juice, caramel syrup, egg white, gomme syrup and a dash of Angostura Bitters, topped with Peroni Nastro Azzurro and served with a sesame snap

🍹 THE BUTTERFLY EFFECT 9.2

Hendrick's Gin is shaken with fresh raspberries, rose syrup, soursop juice, Sichuan pepper, fresh lime juice, gomme syrup and Dr Adam Elmegirab's Teapot Bitters with a Silent Pool kaffir lime mist

🍹 RUM FOREST RUM 9.0

Ciroc Pineapple Vodka and Captain Morgan Spiced Rum are shaken with Bold London Spirit, Briottet Crème de Banane, fresh lime juice, gomme syrup, coconut water and Orange Bitters

🍹 SWEDIE - PIE 8.5

Ketel One Vodka is shaken with Bold London Spirit, Mandarin Napoleon liqueur, pink grapefruit juice, egg white, gomme syrup and blackcurrant compote

🍹 BLUEBERRY & BASIL MOJITO 9.0

Havana Especial Rum and Briottet liqueur de Basilic are mixed together with a homemade blueberry shrub, fresh blueberries, fresh basil leaves, fresh lime juice, blueberry juice and demerara gomme syrup

■ THE BEE HIVE 9.2

Patrón XO Café Tequila and QuiQuiRiQui Mezcal are shaken with honey and bee pollen syrup, fresh espresso, almond milk, Fee Brothers Aztec Chocolate Bitters and honeycomb

🍹 LINGER - ON 9.2

Tanqueray Gin is shaken with chai tea syrup, blackcurrant compote, pomegranate juice, homemade lemon verbena and bee pollen syrup and fresh lemon juice, topped with ginger ale

Classics

Classics. And for good reasons.

▣ OLD FASHIONED 9.8

Woodford Reserve Bourbon stirred over ice with a touch of demerara sugar and Angostura Bitters.

Upgrade to Bulleit Bourbon*

▣ NEGRONI 8.2

Sipsmith Gin, Punt E Mes Vermouth and Campari stirred over ice

▣ MAI TAI 9.0

Havana Especial Rum and Myers's Jamaican Rum are shaken with Briottet Orange Curaçao, fresh lime juice and orgeat syrup

🍹 ▣ THE BRAMBLE 9.0

Tanqueray Gin is shaken with fresh lemon juice and gomme syrup, served with a generous drizzle of Briottet Crème de Mure and fresh blackberries.

Upgrade to Silent Pool Gin*

🍹 ▣ CLASSIC DAIQUIRI 7.5

Havana 3yr Rum is shaken with fresh lime juice and caster sugar, served straight up with a half sugar rim.

Upgrade to Plantation 3 Star White Rum*

▣ LONG ISLAND ICED TEA 8.6

A blend of Absolut Blue Vodka, Beefeater Gin, Olmeca Blanco Tequila, Cointreau, Bacardi Carta Blanca Rum and fresh lemon juice are shaken and layered over Coca Cola, served long and refreshing

🍹 VESPER 8.8

Grey Goose Vodka and Sipsmith Gin are shaken with a splash of Lillet Blanc and served straight up with a zest of lemon

▣ CAIPIRINHA 7.8

Cachaça Velho Barreiro is blended with wedges of fresh lime and demerara sugar, served over crushed ice

🍹 CLASSIC MARGARITA 8.6

Ocho Blanco Tequila is shaken with Cointreau and fresh lime juice, served straight up with a half salt rim

🍹 BELLINI - PEACH OR RASPBERRY 7.8

White Peach or Raspberry purée mixed with Teichenne Peach Schnapps and topped with Prosecco

▣ WHISKY SOUR 8.8

Chivas Regal 12yr Scotch Whisky is shaken with fresh lemon juice, egg white, gomme syrup and Angostura Bitters.

Upgrade to Copper Dog Whisky*

▣ DARK & STORMY 8.5

Gosling's Black Seal Rum is layered over Jamaican fiery ginger beer, fresh lime juice, gomme syrup and Angostura Bitters

🍹 PISCO SOUR 8.8

El Gobernador Pisco is shaken with egg white, fresh lime juice and gomme syrup with a dash of Angostura Bitters

🍹 COSMOPOLITAN 8.5

Ketel One Citroen Vodka and Cointreau are shaken with cranberry juice and fresh lime juice, served with a flamed orange zest

▣ MOJITO 8.0

Havana Especial Rum is blended together with fresh mint leaves, fresh lime, demerara sugar and a dash of soda water

If your favourite isn't listed above, please ask your bartender.

*Upgrade to premium spirit listed for £1

Martinis

It's what we do.

Divine & Dirty

🍸 DIRTY MARTINI 9.0

Ketel One Vodka or Tanqueray Gin stirred with Kalamata olives, fresh thyme and a hint of Martini Extra Dry Vermouth

Also available as a classic martini, garnished with a lemon zest or green olives – wet or dry? Upgrade to Tanqueray No. Ten Gin with a twist of pink grapefruit*

🍸 RONIN 10.0

Plymouth Sloe Gin stirred down over ice with a homemade blueberry shrub, black pepper infused Absolut Lime Vodka, Belsazar Red Vermouth and a dash of orange blossom water

🍸 ORANJE SHERBET 10.0

Ketel One Oranje stirred down over ice with a homemade lemon verbena syrup, Belsazar Dry Vermouth and a dash of BTW Tonic Syrup

🍸 THE ZEITGEIST 10.0

Beefeater 24 Gin is shaken with Briottet Crème de Rhubarb, fresh lemon juice, gomme syrup, Monin chai tea syrup and blackcurrant compote, served with a dash of Fever Tree Aromatic Tonic

🍸 CITRON & DANDELION MARTINI 9.0

Absolut Blue Vodka is shaken with Briottet Crème de Bergamot, Solerno blood orange liqueur, homemade lemon verbena and bee pollen syrup, fresh lemon juice, coconut water and egg white with Dandelion, Burdock and Orange Bitters

🍸 KIWI & COCONUT MARTINI 9.0

Beefeater Gin and Kalani coconut liqueur are shaken with Midori melon liqueur, guanabana juice, fresh kiwi, fresh lemon juice and gomme syrup

🍸 SPRING PEACH & HIBISCUS MARTINI 9.0

Absolut Blue Vodka is shaken with Teichenne Peach Schnapps, Briottet liqueur de Thé Vert Hibiscus, coconut water, gomme syrup, fresh lemon juice, Fee Brothers Grapefruit and Peach Bitters, garnished with an edible hibiscus flower

🍸 DRAGON FRUIT & POMEGRANATE MARTINI 9.0

Beefeater Gin, Aperol and Briottet liqueur de Cactus Piment Figue de Barbarie are shaken with pomegranate juice and molasses, egg white, demerara gomme syrup and fresh dragon fruit

🍸🍷 WHITE GRAPE & ROSE MARTINI 9.0

Beefeater Gin and rose syrup are shaken with coconut water, fresh lime juice, gomme syrup, egg white, fresh white grapes, cucumber, dill and a dash of The Bitter Truth Rose Water

🍸 CHOCOLATE MARTINI 9.0

Absolut Vanilla Vodka, Frangelico hazelnut liqueur and Briottet Crème de Cacao are shaken with double cream and chocolate powder

🍸 MANGO & CHILLI MARTINI 9.0

Absolut Mango Vodka is shaken with Briottet liqueur de Mangue, fresh lemon and mango juices, gomme syrup and a hint of chilli

🍸🍷 STRAWBERRY & PINK PEPPERCORN MARTINI 9.0

Absolut Blue Vodka and Lillet Blanc are shaken with Briottet Crème de Fraise de Bois, gomme syrup, fresh lime juice, egg white, fresh strawberries and pink peppercorns

🍸 PASSION FRUIT MARTINI 9.0

Beefeater Gin shaken with Passoa passion fruit liqueur, gomme syrup, fresh passion fruit and passion fruit juice

🍸 BLOOD ORANGE & VANILLA MARTINI 9.0

Absolut Vanilla Vodka, Briottet Crème de Cassis and Briottet Crème de Violette are shaken with fresh orange juice and lemon juice, with a splash of blood orange syrup

🍸 ESPRESSO MARTINI 9.0

Absolut Blue Vodka, Kahlua coffee liqueur and Teichenne Butterscotch Schnapps are shaken with espresso
Upgrade to Ketel One Vodka*

If your favourite isn't listed above, please ask your bartender.

*Upgrade to premium spirit listed for £1

Mocktails

Still spirited. Alcohol-free.

🍹 BLUEBERRY & ROSEMARY SMASH 4.0

Fresh blueberries, honey and fresh rosemary are shaken with cloudy apple juice and fresh lemon juice, topped with lemonade

🍹 LAVENDER & ELDERFLOWER PINK LEMONADE 4.0

Elderflower cordial and dried lavender, are blended with fresh lemon juice and a dash of grenadine, topped with lemonade

🍹 ACAI BERRY & POMEGRANATE MOJITO 4.0

Acai berry juice, fresh mint and blueberries blended with fresh lime juice and gomme syrup, topped with soda and fresh pomegranate seeds

🍹 RASPBERRY & CHAMOMILE COOLER 4.0

Chamomile cold brew and elderflower cordial are shaken with fresh lemon juice, fresh ginger, fresh raspberries, gomme syrup and fresh mint

🍹 CUCUMBER & DILL CUP 4.0

Coconut water and cloudy apple juice are blended with organic agave nectar, fresh dill, fresh lemon juice and fresh cucumber

Bottle Service

All the VIP vibes.

DELUXE 140

Grey Goose Vodka, Ciroc Vodka, No3 London Dry Gin, El Dorado 15yr Rum, Jack Daniel's Single Barrel Whiskey

150

Tanqueray No. Ten Gin (1 Litre), Ron Zacapa 23yr Rum

PREMIUM 120

Ketel One Vodka, Tanqueray Gin, Plantation 5yr Rum, Woodford Reserve Bourbon, Johnnie Walker Black Label Whisky, Copper Dog Whisky

HOUSE 110

Absolut Blue Vodka, Beefeater Gin, Havana Especial Rum, Captain Morgan Spiced Gold Rum, Jameson Irish Whiskey, Olmeca Blanco Tequila

All our spirit bottles are 70cl

Wine

Beer & Champagne

🍷 WHITE

	175ml	250ml	BTL
Ca' di Ponti Catarratto, IGT Terre Siciliane SICILIA, ITALY	4.3	6.0	17.5
Cape Heights Sauvignon Blanc WESTERN CAPE, SOUTH AFRICA	4.8	6.7	20.0
Los Otros Pinot Grigio VALLE CENTRAL, CHILE	5.3	7.5	22.0
Araldica Gavi 'La Luciana' PIEMONTE, ITALY	6.4	8.8	26.0
The Cloud Factory Sauvignon Blanc MARLBOROUGH, NEW ZEALAND	6.8	9.5	28.0

🍷 ROSÉ

Ancora Rosato, Monferrato Chiaretto PIEMONTE, ITALY	5.3	7.5	21.0
Burlesque White Zinfandel CALIFORNIA, USA	5.9	8.1	24.0

🍷 RED

Borsao Garnacha CAMPO DE BORJA, SPAIN	4.3	6.0	17.5
Bellefontaine Merlot, Pays d'Oc LANGUEDOC, FRANCE	5.1	7.2	21.0
El Viejo del Valle Pinot Noir, Valle Central MAULE VALLEY, CHILE	6.0	8.3	24.5
Turno de Noche Malbec ARGENTINA	6.5	9.1	27.0

All wines by the glass are also available in 125ml measures

🍷 CHAMPAGNE & SPARKLING

	125ml	BTL	Magnum
Aggraziato Prosecco Brut NV	6.0	29.5	
Devaux Grande Reserve NV	8.0	40.0	85.0
Devaux Rosé NV	9.5	50.0	
Perrier Jouet Grand Brut NV	10.0	60.0	
Perrier Jouet Blason Rosé NV		75.0	
Perrier Jouet Belle Epoque		140.0	
Dom Perignon Vintage		175.0	
Louis Roederer Cristal Vintage		220.0	
Armand De Brignac		350.0	
Ace Of Spades Brut Gold			

🍷 BEERS

Corona, Staropramen, Estrella Damm, Peroni, Hop House 13	330ml	4.7
Aspall Suffolk Draught Cyder	330ml	4.7
Wolf Rock Red IPA	500ml	5.2
Draught - Peroni	Pint	5.2

Happy Hour on Corona, Staropramen & Aspall

Small Plates

Sharing Platters

Serves 2 people.

INSPIRED

Green olives 3.0 (V)

Venetian mozzarella & bacon arancini 6.0

Korean vegetable samosas with sesame dipping sauce 5.0 (V)

Grilled flatbreads with mint yoghurt and hummus 4.0 (V)

Crispy vegetable dumplings with sesame dipping sauce 5.0 (V)

Grilled halloumi, vegetable and pesto kebabs with mint yoghurt 6.0 (V)

DISTINCTIVELY DIRTY

Mac and cheese bites with Bloody Mary ketchup 6.0

Fried buttermilk chicken with buffalo hot sauce 7.0

Our signature beef and cheese sliders with Bloody Mary ketchup 7.0

FRIES

Fries with rosemary salt and Bloody Mary ketchup

Sweet potato fries 4.0

Skin on fries 3.0

Matchstick fries 3.0

VEGETARIAN 13.5

Mac and cheese bites

Crispy vegetable dumplings with sesame dipping sauce

Korean vegetable samosas

Grilled halloumi, vegetable and pesto kebabs

Grilled flatbreads with mint yoghurt and hummus

DISTINCTIVELY DIRTY 14.5

Our signature beef and cheese sliders

Fried buttermilk chicken with buffalo hot sauce

Venetian mozzarella & bacon arancini

Korean vegetable samosas

Grilled flatbreads with mint yoghurt and hummus

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