



**Dirty
martini**
SPIRITED SOPHISTICATION

Happy Hour

Celebrate the everyday.



Spoilt for choice? Keep an eye out for our Dirty Designers logo, signalling the cocktails which are our bartenders' top recommendations.

**HALF PRICE MARTINIS,
DIRTY DOZEN COCKTAILS
& BOTTLES OF WINE**

**£10 OFF BOTTLES OF PROSECCO
& CHAMPAGNE**

£3.25 ASAHI & CORONA BEER

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.

Dirty Dozen

These are a few of our favourite things...

RASPBERRY & GINGER SMASH £9.95

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

FLEUR - DE - LIS £9.85

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

BACK PORCH ICED TEA £10.75

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

YESTERDAY'S BLUES £10.85

El Gobernador Pisco is stirred with Briottet Crème de Violette, Crème de Menthe, Blue Curacao, Yellow Chartreuse, elderflower cordial and fresh lime juice, topped with Indian Tonic Water

MAYAN LADY £9.90

Plantation 5yr Old Rum is shaken with Briottet Crème de Cacao Blanc, watermelon syrup, Yuzu Sake, fresh watermelon, strawberry sugar and The Bitter Truth Orange Blossom Water

FINE & DANDY £10.85

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

LINGER - ON £10.90

Tanqueray Gin is shaken with chai tea syrup, blueberry conserve, fresh lemon thyme, gomme syrup, pomegranate juice, homemade lemon verbena syrup and fresh lemon juice, topped with ginger ale

LATINA CARAMELLA £9.90

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

ROUNDTREE PUNCH £10.75

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

SWEDIE - PIE £9.90

Ketel One Vodka is shaken with Bold London Spirit, Mandarin Napoleon liqueur, pink grapefruit juice, egg white, blueberry conserve, gomme syrup and nigella seeds

RUM FOREST RUM £10.25

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

BLUEBERRY & BASIL MOJITO £10.85

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, with a Myers's Jamaican Rum float

Classics

Classics. And for good reasons.

▣ OLD FASHIONED £10.25

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

▣ NEGRONI £10.00

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

▣ MAI TAI £9.90

Appleton Estate 12yr Rum and Myers's Jamaican Rum are shaken with Briottet Orange Curaçao, fresh lime juice and orgeat syrup



▣ THE BRAMBLE £9.90

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



▣ CLASSIC DAIQUIRI £9.75

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

▣ LONG ISLAND ICE TEA £10.25

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

▣ VESPER £9.90

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

▣ CAIPIRINHA £9.75

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

▣ CLASSIC MARGARITA £9.75

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

▣ BELLINI - PEACH OR RASPBERRY £9.25

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

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

Distinctively Dirty

Breaking boundaries.

SWEET SORELLA £10.50

Bold London Spirit and Havana 3yr Rum are shaken with a homemade blueberry shrub, hibiscus syrup, egg white, pomegranate juice and pink peppercorns, garnished with rhubarb foam

PINK PROTOCOL £9.85

Ocho Reposado Tequila and Briottet liqueur de Coquelicot de Nemours are shaken with organic agave nectar, fresh lime juice, guava juice, Peychaud's Bitters, fresh dragon fruit and lemon thyme

THE BEE HIVE £9.95

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

THE BUTTERFLY EFFECT £10.00

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

BASIL FAWLTY £9.95

Belvedere Pure Vodka and St. Germain elderflower liqueur are shaken with Briottet liqueur de Basilic, pressed apple juice, fresh lemon juice, egg white, gomme syrup, The Bitter Truth Rose Water, fresh rose petals and fresh basil leaves, topped with soda

THE BANDOCK £10.50

Bacardi 8yr Rum is shaken with Briottet Crème de Banane, Briottet Crème de Cacao, salted caramel syrup, coconut water, egg white, Fee Brothers Whiskey Barrel-Aged Bitters and Fee Brothers Aztec Chocolate Bitters topped with banana chips and chocolate powder

THE BIG CHIVOWSKI £9.75

Chivas Regal 12yr Scotch Whisky, Kahlua coffee liqueur and caramel syrup are shaken and layered with Mozart White liqueur, almond milk, a dash of Fee Brothers Whiskey Barrel-Aged Bitters and crushed butterscotch candy

GARDEN OF EDEN £10.00

Tanqueray Gin, Briottet Crème de Bergamot and Xante pear liqueur are shaken with pressed apple juice, fresh lime juice, gomme syrup, egg white, Angostura Bitters and a pinch of fresh coriander

THE GREEN MONK £10.25

El Gobernador Pisco is shaken with Green Chartreuse, fresh lemon juice, organic agave nectar, almond milk, egg white, fresh mint and green matcha powder

THE DIVA £9.85

Beefeater 24 Gin and Disaronno Amaretto are shaken with fresh lemon juice, pineapple juice, orgeat syrup, Fee Brothers Cherry Bitters, topped with Prosecco and a spray of our 'Diva' perfume

Martinis

It's what we do.

🍸 DIRTY MARTINI £9.50

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?

🍸 KIWI & COCONUT MARTINI £9.50

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

🍸 SOLERNO & DANDELION MARTINI £9.50

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

🍸 BLUEBERRY & JASMINE MARTINI £9.50

Absolut Blue Vodka is shaken with jasmine syrup, cloudy apple juice, fresh lemon juice, egg white, Thai basil, fresh blueberries and Peychaud's Bitters

🍸 SPRING PEACH & HIBISCUS MARTINI £9.50

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

🍸 BLACKBERRY & THAI BASIL £9.50

Beefeater Gin and Briottet Crème de Mure are shaken with acai berry juice, fresh lime juice, gomme syrup, fresh blackberries and Thai basil

🍸 DRAGON FRUIT & POMEGRANATE MARTINI £9.50

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 £9.50

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 £9.50

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

🍸 LYCHEE MARTINI £9.50

Beefeater Gin and Briottet liqueur de Litchi are shaken with lychee juice and a dash of gomme syrup

🍸 MANGO & CHILLI MARTINI £9.50

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 £9.50

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 £9.50

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

🍸 BLOOD ORANGE & VANILLA MARTINI £9.50

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 £9.50

Absolut Blue Vodka, Kahlua coffee liqueur and Butterscotch Schnapps are shaken with espresso

Mocktails

Still spirited. Alcohol-free.

🍹 BLUEBERRY & ROSEMARY SMASH £4.85

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

🍹 LAVENDER & ELDERFLOWER PINK LEMONADE £4.85

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

🍹 ACAI BERRY & POMEGRANATE MOJITO £4.85

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 £4.85

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

🍹 CUCUMBER & DILL CUP £4.85

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

Bottle Service

All the VIP vibes.

HOUSE £125

Absolut Blue Vodka, Beefeater Gin, Havana Especial Rum, Jameson Irish Whiskey, Olmeca Blanco Tequila

PREMIUM £155

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

DELUXE £190

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


£230


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


All our spirit bottles are 70cl

Wine

Beer & Champagne


 WHITE	175ml	250ml	BTL
Ca' di Ponti Catarratto, IGT Terre Siciliane SICILIA, ITALY	5.25	6.75	18.95
Cape Heights Sauvignon Blanc WESTERN CAPE, SOUTH AFRICA	5.50	7.35	21.50
Los Otros Pinot Grigio VALLE CENTRAL, CHILE	6.35	8.35	23.95
Araldica Gavi 'La Luciana' PIEMONTE, ITALY	7.50	9.50	27.95
The Cloud Factory Sauvignon Blanc MARLBOROUGH, NEW ZEALAND	8.25	10.75	31.95

 ROSÉ			
Ancora Rosato, Monferrato Chiacetto PIEMONTE, ITALY	5.95	7.75	22.50
Burlesque White Zinfandel CALIFORNIA, USA	6.50	8.75	24.95

 RED			
Borsao Garnacha CAMPO DE BORJA, SPAIN	5.25	6.75	18.95
Bellefontaine Merlot, Pays d'Oc LANGUEDOC, FRANCE	5.75	7.50	21.95
El Viejo del Valle Pinot Noir, Valle Central MAULE VALLEY, CHILE	6.50	8.65	25.50
Turno de Noche Malbec MENDOZA, ARGENTINA	7.50	9.50	27.95

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

 CHAMPAGNE & SPARKLING	125ml	BTL	Magnum
Aggraziato Prosecco Brut NV	7.00	32.95	
Devaux Grande Reserve NV	9.00	45.00	85.00
Devaux Rosé NV	10.50	55.00	
Perrier Jouet Grand Brut NV	12.00	65.00	
Perrier Jouet Blason Rosé NV		80.00	
Perrier Jouet Belle Epoque		160.00	
Dom Perignon Vintage		180.00	
Louis Roederer Cristal Vintage		250.00	
Armand De Brignac		375.00	
Ace Of Spades Brut Gold			

 BEERS		
Asahi, Corona, Estrella Damm, Peroni	330ml	4.85
Budvar, Aspall Premier Cru Suffolk Cyder Wolf Rock Red IPA	500ml	5.95

Happy Hour on Asahi and Corona only

Small Plates

INSPIRED

Green olives stuffed with red peppers **£4.15 (V)**

Venetian tomato and basil arancini with tomato pesto **£5.75 (V)**

Grilled flatbreads with mint yoghurt, spinach and Italian cheese dips **£4.50 (V)**

Korean vegetable samosas with sesame dipping sauce **£5.95 (V)**

Grilled halloumi, vegetable and pesto kebabs with mint yoghurt **£7.00 (V)**

Crispy vegetable dumplings with sesame dipping sauce **£5.75 (V)**

DISTINCTIVELY DIRTY

Mac and cheese bites with bloody mary ketchup **£5.95**

Fried buttermilk chicken with buffalo hot sauce **£7.50**

Our signature beef and cheese sliders with bloody mary ketchup **£8.85**

Grilled chicken korma skewers in coriander and spices with mint yoghurt **£7.25**

FRIES

Fries with rosemary salt and bloody mary ketchup

Sweet potato fries **£3.85**

Skin on fries **£3.85**

Matchstick fries **£3.85**

Sharing Platters

Serves 2-3 people.

VEGETARIAN **£14.95**

Mac and cheese bites, crispy vegetable dumplings with sesame dipping sauce, grilled halloumi, vegetable and pesto kebabs, Korean vegetable samosas, grilled flatbreads with mint yoghurt, spinach and Italian cheese dips

INSPIRED **£15.95**

Venetian tomato and basil arancini, grilled chicken korma skewers with coriander and spices, crispy vegetable dumplings with sesame dipping sauce, grilled flatbreads with mint yoghurt, spinach and Italian cheese dips

DISTINCTIVELY DIRTY **£15.95**

Our signature beef and cheese sliders, fried buttermilk chicken with buffalo hot sauce, grilled chicken korma skewers with coriander and spices, Korean vegetable samosas, grilled flatbreads with mint yoghurt, spinach and Italian cheese dips

FOR COCKTAIL, FOOD ALLERGY AND INTOLERANCE INFORMATION, PLEASE ASK A MEMBER OF STAFF BEFORE ORDERING



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