

GAUTHIER SOHO

APERITIF & DRINKS LIST

Cocktails (100ml) £12.50

Amaretto Sour

Americano

Bloody Mary

Bellini

Cosmopolitan

Gin Fizz

Gin *or* Vodka Martini

Hunter's Cocktail

Mojito

Manhattan

Negroni

Whisky Sour

French Martini

Old Fashioned

Champagne By The Glass (125ml)

Jean Laurent , Blanc de Noirs, Brut , Celles-sur-Ource £14.00

Olivier Coulon Rosé, Premier Cru, Villedommange £16.75

Sparkling By The Glass (125ml)

2011,Penedès, Reserva Brut Rosé "Passió", Spain £10.00

Aperitifs (50ml)

Martini Extra Dry, Bianco and Rosso £4.00

Noilly Prat £4.00

Dubonnet £4.00

Chambéryzette (Strawberry Vermouth) £5.00

Campari £5.00

Ricard £5.50

Non-alcoholic Drinks

Tonic Water, Slim line Tonic, Soda Water, Ginger Ale	£3.00
Ginger Beer, Bitter Lemon and Lemonade	£3.00
Coke and Diet Coke	£4.00
Freshly squeezed Orange Juice	£5.00
Cranberry Juice	£4.50
Red Tomato Juice	£5.00

Alain Milliat Bottled Juices ... (33cl)

UNLIKE INDUSTRIAL JUICES AND NECTARS THAT TASTE THE SAME EACH YEAR, ALAIN MILLIAT'S PRODUCTS VARY EACH SEASON. THEIR TASTE AND TEXTURE VARY BY YEAR AND THE CLIMATE VARIATIONS THAT OCCUR. WE FEEL THAT THIS UNIQUENESS IS OUR PRODUCTS' SIGNATURE.

Cox's Apple	£8.00
Yellow Tomato	£10.00
Rose Grape	£9.50
White Grape	£9.50

...And Netctar

Apricot	£7.00
Yellow Peach	£9.50
Strawberry	£15.00

Mineral Waters (75cl)

Pure Filtered Water Still and Sparkling (Jug)	free of charge
Acqua Panna , Italy	£4.75
San Pellegrino, Italy	£4.75

Our Beer Selection

Belgium

White Beer

Blanche De Bruxelles, Brasserie Lefebvre, 4,5%, 33cl, £8.00

Blanche De Bruxelles is a traditional farmhouse Witteke beer.

There is a mix of many ingredients including Coriander, Orange Peel, Cloves and Wheat.

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Blond Beer

La Chouffe From Ardenne, Brasserie d'Achouffe, 8%, 33cl, £12.75

La Chouffe is an unfiltered blonde beer, which is re-fermented in the bottle as well as in the keg. It is pleasantly fruity, spiced with coriander and with a light hop taste.

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Kriek

Kriek Boon, Lembecq, 4%, 37.5 cl, £12.50

Lambic -Boon Kriek 2011 is a 100% spontaneously fermented ale that is aged 2 years in oak vats and contain a minimum of 200 grams of real cherries per litre

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Geuze

Boon Oude Geuze Lambic, Lembeek 6.5%, 37.5cl, £13.50

Boon Oude Geuze A L'Ancienne is a 6.5% abv sour ale made by blending lambics from two different years, where the younger lambic provides the sugar, for secondary fermentation in the bottle, and the older one its character.

Our Beer Selection

Trappist

Westmalle Dubbel, Abbey Of Westmalle, 7%, 33cl, £9.50

Westmalle Dubbel is a dark, reddish-brown Trappist beer with a secondary fermentation in the bottle. The flavour is rich and complex, herby and fruity with a dry aftertaste.

Westmalle Triple, Abbey Of Westmalle, 9.5%, 33cl, £12.50

Westmalle Tripel is a clear, golden yellow Trappist beer that undergoes a secondary fermentation in the bottle. Refined and elegant.

Switzerland

1936 Biere

Locher-Appenzell, Lager , 4.7%, 33cl, £5.50

Brewery is set in Switzerland at the foot of the Swiss Alps. Organic hops are produced in harmony with the environment. Barley is grown at high altitude, so they are virtually no pesticides used.

Gin (50ml)

Gordon's	£6.50
Bombay Sapphire	£7.00
Tanqueray	£7.50
Tanqueray No. 10	£8.50
Hendricks	£11.00

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Vodka (50ml)

Absolut	£7.00
Stolichnaya	£7.00
Belvedere	£9.00
Snow Queen	£9.00
Grey Goose	£9.50
Mixers	£1.50

Eaux de Vie (50ml)

Framboise, G. Miclo	£9.00
Poire Williams, G. Miclo	£9.00
Marc de Bourgogne, Julien Guillot	£13.00

Whisky (50ml)

Blend

Famous Grouse	£6.00
Bell's	£6.00

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Single Malt

Glenmorangie 10 yrs	£8.00
Glenkinchie 12 yrs	£8.00
Talisker 10 yrs	£8.00
Caol Ila 12yrs	£10.00
Bowmore 12 yrs	£10.00

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Irish

Jameson	£8.00
Bushmills	£8.00

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American

Jack Daniel	£7.00
Maker's Mark	£7.50
Canadian Club	£8.00

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Japanese

Hibiki 12 Yrs	£13.00
Mixers	£1.50

FORTIFIED

BY THE GLASS (100ml)

SHERRY

Fino del Puerto, Gutierrez Colosia	£9.00
Manznilla-Sanlucar de Barrameda, "I Think", Equipo Navazos (April2012)	£11.50
Montilla-Moriles, Gran Barquero, Pedro Ximenez, Spain	£10.00