



LET YOUR SPIRIT COME ALIVE

Summon up the party spirit of Mexico at our Día de los Muertos celebrations this autumn.

We've partnered with our good friends at Cointreau to create a host of tantalising cocktails for you to enjoy as you raise a glass to the near, dear and departed in style.

What's more, we've adorned our entrance with a stunning marigold and calavera inspired installation, welcoming all souls to embrace the bold bursts of colour and intricate ornaments celebrated in the heart of Mexico's most renowned festival.

A discretionary optional service charge of 12.5% will be added to your bill.

EL DIABLO

A devilish blend of Olmeca Altos Tequila, Cointreau, Mezcal Verde, lime, pineapple & our green juice mix of apple, avocado, parsley & mint

£10.75

ABEJA SOUR

A vibrant homage to the honeybee with Cazcabel Honey Tequila, Cointreau, orange juice, lemon juice & egg white

£10.25

CAFÉ NARANJA

A very "Día de los Muertos" twist on an Espresso Martini. Cazcabel Coffee Tequila, Cointreau, Crème de Cacao & cream

£9.75

PUMP-KING

Spicy and regal with Cut Spiced Rum, Ancho Reyes Chile Liqueur, Cointreau, pineapple juice, lime juice, pumpkin spice syrup & grenadine

£10.25

THE PINK DEVIL

A unique blend of Cointreau, Campari, Olmeca Altos Plata Tequila, lime juice & cherry syrup

£9.25