

# SIGNATURE COCKTAILS

# PRETTY RYE FOR AN ISLAY GUY 14 Woodford Rye, Ardbeg 10 Year, Amontillado, Apple Syrup & Soda. Crisp/Smoky/Moreish MERINGUE TANG\* 11 Absolut Vodka, Luxardo Limoncello, Popcorn Syrup. Tangy/Velvety/Smooth

### THE NED KELLY

13

Four Pillars Bloody Shiraz Gin, Campari, Velvet Falernum.

Bittersweet/Refreshing/Effervescent

# HAITIAN SPLIT

15

13

Cargo Cult Banana Rum, Clairin Communal Rum, Velvet Falernum & Grand Marnier. Funky/Peach/Tiki

# RHUBARB & FLUSTERED

Gin Mare, Homemade Rhubarb Shrub and Liqueur, Sparkling Wine. Tangy/Fuity/Bubbly

# SMOKE IN THE HERB

13

Vida Del Maguey Mezcal, Dolin Dry Vermouth, Montenegro Amaro. Hazy/Chilli/Herbal

# SICILYSPRITZ

11

Luxardo Limoncello, Italicus, Cava. Refreshing/Citrus/Sparkling

# FUJI KUROMATSU 15

Nikka Days Japanese Whisky, Sipello Bittersweet Aperitif, Dry Curaçao, Mt. Fuji Bitters. Pine/Bittersweet/Creamy

# SUNSET BOULEVARDIER\* 14

Campari, Coffee Inf. Woodford Rye, Tosolini Amaro, Popcorn Syrup, Pedro Ximinez Sherry.
Sweet Grape/Spiced Corn/Coffee

# **BURNLEY MINERS CLUB** 13

Benedictine, Eau de Vie Prune, Creme de Cacao and Fig liqueur.

Herbaceous/Forest Fruits/Chocolate

# **VENEZUELA ALEXANDER 14**

Plantain Inf. Diplimatico Reserva, Skinhos Masthia & Kumquat. Served with a shot of Skinhos Masthia. (Cypriot Liqueur).

Sweet and Sour/Arabic Gum/Tiki meets Mediterranean

# HARLEY QUINCE 12

Quince & Lavender Inf. Absolut Vodka, La Yuzu liqueur and Citrus.

Floral/Sour/Fruity

# THE HOUSE MARTINI 14.5

Boatyard Vodka, Lemongrass Inf. Fino Sherry, Cocchi Americano.

Vibrant/Sweet/Rich

# THE FLIGHT OF THE BUFFALO 20

A triptych of Bourbon - Woodford Reserve Rye, Buffalo Trace Brooklyn, Eagle Rare Black Manhattan.

# PICKLE BACK AND A BEER\* 12

Buffalo Trace, Sarah's Homemade Pickle Brine and a Beer.

# LEGACY

Here are some of The Plotting Parlour's signature favourites that have stood the test of time.....

SAGEAGAINSTTHEMACHINE* Buffalo Trace Bourbon, Amaretto, Maraschino. Botanical/Refreshing/Sweet	12
GINGER&CHILLIMARGARITA Tequila, Agave, Chilli Salt. Spicy/Bright/Citrus	12.5
STPIERRE Pear & Cardamom Gin, Yellow Chartreuse, Citrus. Bright/Floral/Sour	12
<b>TUMI*</b> Mezcal, Pisco, Orgeat, Chocolate Ganache. Smokey/Cocoa/Sumptuous	13
PPESPRESSOMARTINI Vodka, Espresso, Salted Caramel. Smooth/Sweet/Sumptuous	12
<b>FEAR&amp;LOATHING*</b> Mezcal, Roasted Pineapple, Guajillo Chilli, Lime. Smokey/Light Spiced/Bitter sweet	13

We also offer a wide catalog of classic cocktails. Please

feel freeto speak with any of our bartenders.

# BEER & CIDER

<b>Birra Moretti</b> Lager - Italy Schooner 4.6%	
Headband Extra Pale Ale - Falmouth, Cornwall 440ml Can 5.5 %	5.5
Saucery Session IPA - Magic Rock Brewery, Yorkshire 330ml Can 3.9%	6.5 6.5
<b>De La Senne</b> Stout - Brussels 330ml Bottle 4.5%	8.5
Rodenbach Grand Cru Sour - Roeselare, Belgium 330ml Bottle 6%	9.5
Halve Maan Brugse Zot Blonde Wheat Beer - Bruges, Belgium 330ml Bottle 6%	8
<b>Thistly Cross</b> Cider - Dunbar, Scotland 500ml Bottle 4.4%	6
Lucky Saint Non-Alcoholic Lager 330ml Bottle 0.0%	5

# WINE

### WHITE

**LIV, Vino Verde** 125ml £7 175ml £8 Bottle £33

SB20, Sauvignon Blanc 125ml £8 175ml £9 Bottle 34

Corper, Chenin Blanc 125ml £9 175ml £12 Bottle £46

Tocco, Pecorino  $125 \text{ml } \$8 \ 175 \text{ml } \$11$  Bottle \$37

# **ROSE**

Quatre Vin, Provence  $125 \text{ml } £7 \quad 175 \text{ml } £9$  Bottle £46

# **ORANGE**

Santa Teresa, Vhino Verde 125ml £8 175ml £9 Bottle £37

### **RED**

Tocco, Montepulciano  $125 \text{ml } £5 \quad 175 \text{ml } £7$  Bottle £30

Maal, Rebelion Malbec 125ml £6 175ml £8 Bottle £32

Xavier, Cotes-du-Rhone  $125 \text{ml } £6 \quad 175 \text{ml } £8$  Bottle £32

Bruno Lafon, Le P'tit Pinot  $125 \text{ml } £6 \quad 175 \text{ml } £8$  Bottle £32

# **SPARKLING**

Bocchoris, Cava Glass £8 Bottle £30

Perrier Jouet Grand Brut Glass £15 Bottle £85

# **PLATES**

# Charcuterie 14

A selection of cured meats & cheese with red onion chutney and crackers\*

# Bar Nibbles 4

Smoked almonds \*

Olives

Honey and pepper mixed peanuts and cashews\*
Rice chilli crackers

# **ALLERGENS**

# \*INDICATES ALLERGENS

Orgeat-Nuts
Amaretto-Nuts
Meringue Tang-Corn
Sunset Boulevadier-Corn
Sage Against The Machine- Almonds
Tumi-Almonds
Chilli Crackers-Gluten
Smoked Almonds-Nuts
Peanut and Cashews-Nut & Peanut
Cornish Blue Cheese-Dairy
Manchego Cheese-Dairy

Please feel free to speak to any member of staff regarding allergens and intolerances.

# **SERVICE - PAYMENT - OTHER - CONTACT**

We operate a table service system, so sit, relax and enjoy the drinks.

Card Payments only. (We do accept Amex)

A discretionary 10% service charge will be added to your bill.

Plotting A Party....

The Plotting Parlour proudly presents its private cocktail bar service for house parties, birthdays, weddings, hen parties and corporate events.

To enquire about your bespoke events or general bookings please email or visit website:

brighton@theplottingparlour.uk www.theplottingparlour.uk

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