



# R E C A L L I N G

CERTAIN GENTLEMEN OF OTHER DAYS.

WHO MADE OF DRINKING  
ONE OF THE PLEASURES OF LIFE —  
NOT ONE OF ITS EVILS;

WHO, WHATEVER THEY DRANK,  
PROVED ABLE TO CARRY IT,  
KEEP THEIR HEADS,  
AND REMAIN GENTLEMEN.

THE OLD WALDORF ASTORIA BAR BOOK, 1935

NIGHTJAR OPERATES ON TABLE SERVICE  
PLEASE SEEK THE ATTENTION OF A WAITER OR WAITRESS RATHER THAN  
GOING TO THE BAR TO ORDER

## COCKTAILS

The following pages list our wide range of rare, revived and original cocktails.

The list is divided into four sections spanning the glorious history of the cocktail: Pre-Prohibition, Prohibition, Post-War and Nightjar Signatures.

In addition, our bar staff will happily make any classic cocktail or mix a drink to your own specifications.

We also offer a wide range of your favourite spirits, straight up, on the rocks or with premium mixers from fever tree. 50ml measures from £7.

For larger groups, the sharing drinks section offers a selection of fun with delicious punches and concoctions that serve up to eight people.

For lovers of wine and beer, lists can be found towards the end of the menu.

A selection of delicious tapas and bar snacks is listed on our separate bar food menu.

### PRE-PROHIBITION: 1600-1918

Ancient recipes as well as early classics from the likes of iconic bartenders Jerry Thomas and Harry Johnson. Expect an eclectic mix of fruity flavours, creamy textures and some stronger, drier drinks.

### PROHIBITION: 1918 - 1932

Serious cocktails from a desperate time. Mostly short, strong and aromatic. Not for the faint hearted.

### POST-WAR: 1940 - 2000

Encompassing our twists on some latter-day classics from the Tiki age of the 30s and 40s up to the cocktail renaissance of the new Millennium. We are confident that our versions will surprise you.

### NIGHTJAR SIGNATURES

All are original creations from the Nightjar team, containing infusions, liqueurs or bitters created in-house.

A DISCRETIONARY 12.5% SERVICE CHARGE IS ADDED TO ALL BILLS.

A SMALL PER-HEAD COVER CHARGE ALSO APPLIES FOR LIVE MUSIC.

PLEASE ASK YOUR SERVER FOR MORE INFORMATION.



# PRE-PROHIBITION 1600 - 1918

-  **HONEYMOON** **14**  
**CLEAN / BALANCED / ROB ROY STYLE**  
GLENFIDDICH 12 YO WHISKY, GERANIUM LEAF,  
NIGHTJAR FORBIDDEN FRUIT LIQUEUR,  
ARTICHOKE HONEY WINE, FRESH SQUEEZED LEMON
-  **HUACATAY** **12**  
**REFRESHING / ZESTY / HERBS & SPICE**  
HERRADURA REPOSADO TEQUILA, ANCHO VERDE LIQUEUR,  
VERMOUTH DEL PROFESSORE, PERUVIAN MARIGOLD LEAF,  
FRESH SQUEEZED LIME, GRAVIOLA SODA
-  **SARATOGA** **14**  
**STRONG / COMPLEX / MANHATTAN STYLE**  
WOODFORD RYE WHISKEY, HENNESSY VS COGNAC,  
MACCHIA VERMOUTH, FLOC DE GASCOGNE,  
LOWLANDER AMERICAN IPA, STRAWBERRY SEED INFUSION
-  **TORONTO** **14**  
**RICH / SMOKY NOTES / OLD FASHIONED STYLE**  
WOODFORD RESERVE BOURBON, ORANGE BLOSSOM SMOKE,  
COFFEE & ROASTED PECAN MAPLE SYRUP, GAGLIARDO FERNET,  
CANDYFLOSS



## **POET'S DREAM** **14**

**HERBAL / INTENSE / ANISEED NOTES**  
TARQUIN'S GIN, CALMING HEMP LEAF VERMOUTH,  
YARROW & GRAIN OF SELIM, KALAMANSI & PASTIS SORBET



## **SOUL KISS** **14**

**SMOKY / RICH / SWEET**  
BULLEIT BOURBON, DIPLOMATICO MANTUANO RUM,  
ELEMENTS OF ISLAY PEAT WHISKY, MANCINO CHINATO,  
HARVEY'S PEDRO XIMENEZ SHERRY, FRESH SQUEEZED LEMON



## **FILIPINO** **12**

**TROPICAL / LIGHTLY SMOKY / SMOOTH**  
ABLEFORTH'S BATHTUB GIN, FRESH SNAKE FRUIT,  
NIGHTJAR KALAMANSI LIQUEUR, FRESH SQUEEZED LIME,  
SAMBONG & LAGUNDI HERBS, COCONUT SMOKE



## **WARD 8** **12**

**RICH / TANGY / SAVOURY NOTES**  
BULLEIT RYE, PICKLING SPICES, BLOOD ORANGE MARMALADE,  
CORNICHON JUICE, GRENADINE, FRESH SQUEEZED LEMON



## **BUFFALO FIZZ** **14**

**REFRESHING / SILKY / ZESTY LEMON NOTES**  
VKA TUSCANIC VODKA, NIGHTJAR ZARA LIMONCELLO,  
BUFFALO MOZZARELLA, GRILLED MANGO BUTTER,  
BUCKWHEAT HONEY, YKA LEAVES, LEMON TONIC



# PROHIBITION 1918 - 1932



## IMPERIAL FIZZ

12

**LIGHT / BITTERSWEET / EFFERVESCENT**

VII HILLS GIN, POTHECARY SICILIAN BLEND GIN, DE BORGEN GENEVER, HYSSOP DRY VERMOUTH, THUJA LEAF CORDIAL, ROMAN POSCA, VEUVE CLICQUOT BRUT CHAMPAGNE



## ELIXIR

12

**COMPLEX / BALANCED / CLEAN**

BANK'S RUM 5YO, MARCANEGRA MEZCAL ESPADIN, CLARIFIED ROOT MILK (TURMERIC, ZEDOARY, ASTRAGALUS & BURDOCK), ATSINA CRESS, FRESH SQUEEZED GRAPEFRUIT & LIME



## FANDANGO

12

**RICH / WOODY NOTES / DIGESTIF**

YSABEL REGINA BRANDY, AVUA AMBURANA CACHACA, AMONTILLADO SHERRY, MADEIRA WINE, AMARGUINHA, BACALHAU CRISP



## CORPSE REVIVER N°1

14

**CLEAN / FULL BODIED / MUSKY**

REMY MARTIN VSOP COGNAC, CALVADOS BERNEROY VS, PINEAU DE CHARENTE, LIQUEUR DE COUSCOUILLE, ARONIA TINCTURE, SASSY CIDER, DRAGON'S BLOOD RESIN



## OLIVETTE

12

**EFFERVESCENT / FRESH / SAVOURY NOTES**

KETEL ONE VODKA, RINOMATO APERITIVO BIANCO, BUCHU LEAF LIQUEUR, PROSECCO SANTA ELENI DOC, KALAMATA OLIVE, COOKED TOMATO GNOCOCO



## AMPICILLIN

14

**EARTHY / BALANCED / WHISKY SOUR STYLE**

JOHNNIE WALKER GOLD LABEL WHISKY, CELERIAC INFUSION, LAPHROAIG 10 YEAR OLD WHISKY, YUZU & WASABI BRINE, GINGER & LOVAGE ALE SYRUP, SAVOURY SAND



## LITTLE DEVIL

12

**BITTERSWEET / TANGY / COMPLEX**

EL DORADO 12 YEAR OLD RUM, DISPENSE BRITISH AMARO, ITALICUS BERGAMOT ROSOLIO, SCHISANDRA SHRUB, BLOOD IRON DROPS, DEVIL'S CLAW ROOT



## CHARLIE CHAPLIN

12

**RICH / TART / BERRY NOTES**

TANQUERAY TEN GIN, BAELE FRUIT INFUSION, AKASHI TAI UMESHU, MADEIRA WINE, NIGHTJAR GRENADINE, FRESH SQUEEZED LIME, ARONIA BERRIES, PEACH BARK



## HANGMAN'S BLOOD

12

**RICH / TART / FRUITY**

APPLETON ESTATE RUM, WOODFORD RESERVE BOURBON, HENNESSY VS COGNAC, FOUR PILLARS BLOODY SHIRAZ GIN, PINEAPPLE, GUAVA, SOURSOUP & LULO JUICE, BOROJOA SUPERFRUIT



ROCKS



LONG



CHAMPAGNE



STRAIGHT UP



# POST-WAR 1940 - 2000



## **LONDON MULE** 12

**FRUITY / REFRESHING / GINGER NOTES**

TANQUERAY GIN, KAMM & SONS GINSENG SPIRIT,  
FRESH SQUEEZED LIME, APPLE & RHUBARB,  
NIGHTJAR GALANGAL BEER, BEE POLLEN SYRUP, NIGHTJAR BITTERS



## **PALMA ROSA FIZZ** 12

**REFRESHING / COMPLEX / AROMATIC**

OLMECA ALTOS BLANCO TEQUILA, ONTARIO VINE LEAF TEA,  
OSMANTHUS FLOWER CORDIAL, FRESH SQUEEZED LEMON,  
PASSIONBERRY, GOSNELL'S HOPPED MEAD, PALMA ROSA ESSENCE



## **DAISY NECTAR** 14

**BALANCED / PERUMED / TANGY**

ABSOLUT ELYX VODKA, FRESH POMELO JUICE, COUMARIN AROMA,  
ARRACK FOUGERE CORDIAL, BALSAMIC GRENADINE



## **ANTESALA DEL INFERNO** 14

**COMPLEX / TANGY / MEDITERRANEAN NOTES**

NORDÉS GIN, NORDESIA TINTO VERMOUTH, COCCHI AMERICANO,  
BARREL AGED SLOE & MULBERRY GIN, LIQUORE DELLE SIRENE,  
HIERBAS DE LAS DUNAS, FLAMED MALAGA ICE CREAM



ROCKS



LONG



CHAMPAGNE



STRAIGHT UP



## **BLACK AND TARTAN** 14

**COMPLEX / RICH / TOASTED NOTES**

RED BREAST 12 YEAR OLD IRISH WHISKY, FOX GRAPE,  
SMOKED SPELT MALT INFUSION, EINSTOCK TOASTED PORTER,  
JAGERMEISTER MANIFEST, MUGWORT HERB SODA



## **BARREL-AGED ZOMBIE** 15

**BOOZY / TROPICAL / REFRESHING**

BACARDI 8 YEAR RUM, SANTA TERESA CLARO RUM, ABSINTHE,  
WRAY & NEPHEW OVERPROOF RUM, KRAKEN DARK RUM,  
MERLET APRICOT BRANDY, MARASCHINO, MAMAJUANA CORDIAL,  
FRESH PINEAPPLE JUICE, GINGER BEER



## **R KANE COLLINS** 14

**FRESH / EXOTIC / COCONUT NOTES**

MOUNT GAY BLACK BARREL RUM, PLANTATION PINEAPPLE RUM,  
BURNING BARN SMOKED RUM, PAPAYA INFUSION COCONUT &  
JASMINE KOMBUCHA, CREAMY PERSICHETTO, CHINOTTO QUAGLIA,  
FRESH LIME



## **LEI LANI VOLCANO** 14

**TEXTURED / RICH / TROPICAL NOTES**

HAVANA CLUB 7 YEAR RUM, GOLDEN FALERNUM, FRESH PINEAPPLE  
COCONUT BLOSSOM NECTAR, , ROASTED FEIJOA FRUIT,  
FRESH SQUEEZED LIME, BANANA BREAD BEER, GRILLED RICE  
POWDER, PEANUT BUTTER ICE



## **FLYING GRASSHOPPER** 12

**CREAMY / RICH / SWEET**

LA CARAVEDA PISCO, FOUNTAINE CHOCOLATE HERBAL LIQUEUR,  
TAHINI & CAROB WINE, NARDINI ACQUA DI CEDRO, PISTACHIO  
PASTE, IRANIAN DATE MILK, CHAPULINES CRISP

# NIGHTJAR SIGNATURE



## **LAVERSTOKE JULEP** 14

**REFRESHING / FLORAL / NUTTY NOTES**

STAR OF BOMBAY, NIGHTJAR OOLONG KOMBUCHA, ABU LEMON GERANIUM ROSE SYRUP, PINE MUSCAT WINE, VEUVE CLIQUOT BRUT CHAMPAGNE



## **NAME OF THE SAMURAI** 14

**SMOKY / SOUR / UMAMI NOTES**

NIKKA WHISKY FROM THE BARREL, POPCORN TEA INFUSION, FRESH SQUEEZED LIME, AKASHI TAI SAKE, UME PLUM & GALANGAL LIQUEUR, MIRIN & RICE SYRUP, BURNT BAMBOO SHOOTS



## **KYRO COCKTAIL** 14

**REFRESHING / TEXTURED / NOTES OF PINE**

NAPUE GIN, PINE SAP INFUSION, BERTO SWEET VERMOUTH, AQUAVIT, CLOUDBERRY JAM, FRESH SQUEEZED GRAPEFRUIT, CIDER SYRUP, BLACKCURRANT & STRAWBERRY LEAVES



## **ICELANDIC MARY** 14

**SAVOURY / RICH / SPICY**

REYKA VODKA, AROMATIC VEGETABLE BOUILLON, FLOKI ICELANDIC SINGLE MALT, LAVA BREAD CRISP, SEA TRUFFLE



## **BANOFFEESCOTCH** 14

**CREAMY / RICH / SWEET**

BRUICHLADDICH WHISKY, HAZELNUT GRANOLA MILK, BANOFFEE CURD, WAFFLE, CHOCOLATE



## **ALCHEMIST MONK** 12

**MARTINI STYLE / HERBAL / CHOCOLATE NOTES**

COPPERHEAD PICKLE GIN, CHOCOLATE NO CHOCOLATE LIQUEUR, TRAPPIST VERMOUTH, CUBERDON SHRUB, ELECTRIC BITTERS



## **FLEMISH NEGRONI** 14

**BITTER / COMPLEX / MALTY NOTES**

COPPERHEAD GIN, POPPED KAMUT GRAIN INFUSION, METEORO MEZCAL, RINOMATO BITTER APERITIVO, TRAPPISTE VERMOUTH, GUARANA BITTERS



## **JEWEL OF THE SOUTH** 12

**SUMMERY / AROMATIC / ZINGY**

BELVEDERE VODKA, ROASTED GOLDEN SULTANA, NIGHJAR SMOKY CHERRY LIQUEUR, ZARA LIMONCELLO, NIGHJAR GRENADINE, FRESH SQUEEZED LIME, SANSHO & KAFFIR LIME CRUSTA, ELECTRIC BITTERS



## **BEYOND THE SEA** 12

**BRIGHT / TANGY / DRY SHERRY NOTES**

GIN MARE, OYSTER LEAF INFUSION, FINO SHERRY, FRESH SQUEEZED GRAPEFRUIT, POMELO & YUZU BITTERS, SEAWEED AIR



## **FORAGER'S SHRUB** 14

**AROMATIC / TART / FLORAL NOTES**

THE BOTANIST ISLAY DRY GIN, LONGAN & JUJUBE VINEGARS, FORAGER'S CORDIAL, (PINK NETTLE FLOWER, OAK MOSS, MEADOWSWEET, PINE BLOSSOM, ALEXANDER PEPPER), FRESH SQUEEZED LEMON



Rocks



LONG



CHAMPAGNE



STRAIGHT UP



# NIGHTJAR SHARING COCKTAILS

## **HUG A WILDCAT** SERVES 2-3 **40**

TANGY / COMPLEX / TROPICAL NOTES

SERVED IN A PERUVIAN PUZZLE JUG

CAPUCANA CACHACA, EL JIMADOR BLANCO TEQUILA, MONTELOBOS MEZCAL, KUMQUAT & GRAPEFRUIT JUICES, FRESH SQUEEZED LIME, AGAVE SYRUP, MUSCAT WINE

## **ENGLISH ROYAL PUNCH** SERVES 4-6 **60**

REFRESHING / TART / SUMMER BERRY NOTES

SERVED IN A METAL POLO HELMET

HENDRICK'S GIN, HENNESSY VS COGNAC, PUSSEY'S GUNPOWDER RUM, KOREKIMA SPICE INFUSION, APPLE & RHUBARB JUICE, CREAM EARL GREY TEA, HEDGEROW & PORT JELLY, SOAVE WHITE WINE, THE HIVER HONEY IPA, TONIC WATER

## **ALCHEMIST'S BREW** SERVES 2-3 / 5-6 **30 / 60**

REFRESHING / MALTY / TROPICAL

SERVED IN A COPPER POT STILL

MONKEY SHOULDER SCOTCH WHISKY, THE KRAKEN DARK RUM, CEYLON ARRACK, FRESH PINEAPPLE JUICE, FRESH SQUEEZED LEMON, CORIANDER SEEDS, MILK OOLONG & SENCHA TEAS, CINNAMON & CLOVES, TWO GRAIN BARLEY WATER

## **GARDEN OF EDEN** SERVES 2-3 **14**

TROPICAL / AROMATIC / ZINGY

PER HEAD

SERVED IN A GLASS TERRARIUM

DON JULIO TEQUILA, STRAWBERRY WINE, BUDDAH'S HAND CITRUS LIQUEUR, FIG LEAF CORDIAL, GUAVA JAM, FRESH SQUEEZED GRAPEFRUIT & LIME, TONIC WATER

## **PICARDY PUNCH** MIN SERVES 4 **12**

TART / ZINGY / BERRIES

PER HEAD

SERVED IN A BRASS GOOSE

GREY GOOSE VODKA, GIFFARD BERRY LIQUEUR, ST GERMAIN ELDERFLOWER LIQUEUR, GRAND MARNIER, ARONIA BERRY JUICE, FRESH SQUEEZED LIME, VEUVE CLIQUOT ROSE CHAMPAGNE, EUCALYPTUS LEAVES & SICHUAN PEPPER

## **YORKSHIRE PUNCH** MIN SERVES 2 **12**

FLORAL / ZESTY / BLACK TEA NOTES

PER HEAD

SERVED IN AN OWL PITCHER

BEEFEATER 24 GIN, SLINGSBY RHUBARB GIN, ST GERMAIN ELDERFLOWER LIQUEUR, GIFFARD SEASONAL BERRY LIQUEUR, APPLE & RHUBARB JUICE, FRESH SQUEEZED LEMON, YORKSHIRE TEA, BEE POLLEN SYRUP, GINGER BEER



## LOW ALCOHOL ALTERNATIVES

### **DA VINCI'S CUP** 8

PETER IN FLORENCE GIN, NUNQUAM HERBARUM,  
BUCHU LEAF LIQUEUR, FRESH MANDARIN & LIME

### **TEA TREE NEGRONI** 10

PEKOE JASMINE GREEN TEA LIQUEUR, CAMPARI,  
FEIJOA SKIN SAUVIGNON, SACRED AMBER VERMOUTH

### **CALABRIAN COOLER** 8

CEDRO LIQUEUR, FRESH SQUEEZED LEMON, LEMON VERBENA,  
BEE POLLEN, BITTER LEMON

### **TARQUIN'S CORNISH PASTIS** 5

SERVED WITH WATER AND ICE

### **APEROL SPRITZ** 7

APEROL, PROSECCO, SODA

## NON-ALCOHOLIC SUGGESTIONS

### **WOLVERINE** 10

SEEDLIP SPICE 94, APPLE & RHUBARB JUICE, PASSIONBERRY,  
PENNYROYAL SYRUP, BITTER LEMON

### **PURA SANGRE** 10

SEELIP GARDEN 108, ARONIA BERRY JUICE, FRESH SQUEEZED  
GRAPEFRUIT, BEE POLLEN, MEDITERRANEAN TONIC,  
GRILLED STARFRUIT

### **HOMEMADE GALANGAL BEER** 4

### **HOMEMADE TAMARIND SODA** 4

### **HOMEMADE YUZU SODA** 6

### **BARTENDER'S CHOICE** 6

YOUR CHOICE OF FLAVOURS MIXED INTO A VIRGIN  
COCKTAIL BY OUR BARTENDERS





## WINE

### CHAMPAGNE

<i>VEUVE CLICQUOT BRUT</i>	<i>BTL 70 GLS 12</i>
<i>VEUVE CLICQUOT ROSÉ</i>	<i>BTL 70 GLS 14</i>
<i>VEUVE CLICQUOT RICH</i>	<i>70</i>
<i>RUINART ROSÉ</i>	<i>95</i>
<i>RUINART BLANC DE BLANCS</i>	<i>100</i>
<i>DOM PERIGNON</i>	<i>250</i>

### RED WINE

<i>GORILLA PRIMITIVO</i>	<i>BTL 22 GLS 6</i>
<i>BRISA CABERNET SAUVIGNON</i>	<i>BTL 28 GLS 8</i>
<i>TERRAZAS MALBEC</i>	<i>BTL 45 GLS 12</i>

### WHITE WINE

<i>BOLLA SOAVE CLASSICO</i>	<i>BTL 22 GLS 6</i>
<i>YALUMBA ORGANIC VIOGNIER</i>	<i>BTL 28 GLS 8</i>
<i>CLOUDY BAY SAUVIGNON BLANC</i>	<i>BTL 46 GLS 12</i>

## BEERS AND SOFTS

### BEER & CIDER

<i>PILSNER URQUELL</i>	<i>4.5</i>
<i>BBN SEASONAL HOP PALE ALE</i>	<i>6</i>
<i>EINSTOK ICELANDIC TOASTED PORTER</i>	<i>7</i>
<i>APRICOT BEER</i>	<i>8</i>
<i>SASSY CIDER</i>	<i>6</i>

### SOFTS

<i>FRESH FRUIT JUICES</i>	<i>4</i>
<i>HOMEMADE LEMONADE</i>	<i>3</i>
<i>GINGER BEER</i>	<i>3</i>
<i>BITTER LEMON</i>	<i>3</i>
<i>SODA WATER</i>	<i>3</i>



# UNIQUE TO NIGHTJAR

## **VINTAGE SPIRITS**

**30-60**

LIQUID TIME CAPSULES, DATING FROM THE 1860s TO THE 1950s.  
ASK YOUR SERVER FOR THE VINTAGE MENU

## **VINTAGE COCKTAILS**

**FROM 95**

CREATE A PRE-PROHIBITION COCKTAIL IN CONSULTATION  
WITH ONE OF OUR BARTENDERS USING A FULL MEASURE (50ML).  
ASK YOUR SERVER FOR THE VINTAGE MENU

## **ABSINTHE COLLECTION**

**9-14**

OUR ABSINTHE CABINET HOLDS ONE OF THE UK'S  
LARGEST COLLECTIONS OF FRENCH, SWISS, AND OTHER ABSINTHES.  
ASK YOUR SERVER FOR THE ABSINTHE MENU

## **NIGHTJAR BAR TOOLS**

**FROM 18**

FOR PROFESSIONAL BARTENDERS AND ENTHUSIASTIC  
AMATEURS TO IMPRESS AND DELIGHT WITH STYLE.  
ASK YOUR SERVER TO SEE OUR SELECTION

## **NIGHTJAR PLAYING CARDS**

**6**

THE ENTIRE NIGHTJAR MENU WITH RECIPES  
PICTURED IN A DECK OF PLAYING CARDS

## **NIGHTJAR METAL STRAWS**

**1.5 SET OF 5 44**

## **INCA COCKTAIL SKULL MUG**

**15**

3D DAY OF THE DEAD SKULL MUG USED  
FOR OUR FAMOUS INCA COCKTAIL

## **BAMBOO TIKI MUG**

**15**

BAMBOO TIKKI MUG DESIGNED ESPECIALLY FOR NIGHTJAR  
USED FOR OUR BARREL AGED ZOMBIE

## **CERAMIC HIP FLASK**

**20**

BEAUTIFUL HAND MADE AND PAINTED CERAMIC HIP FLASKS.  
MADE IN ITALY EXCLUSIVELY FOR NIGHTJAR

## **ASTRO AKU AKU BIRD**

**25**

ONE-OF-A-KIND DRINKS RECEPTACLE  
CAN ALSO BE USED AS A WATERING CAN

## **YORKSHIRE PUNCH BOWL**

**45**

ONE-OF-A-KIND DRINKS RECEPTACLE  
CAN ALSO BE USED AS A WATERING CAN

## **BREAKFAST OF CHAMPIONS EGG HOLDER**

**25**

CERAMIC BIRD DOME AND EGG CUP HOLDER



# COCKTAIL INGREDIENT GLOSSARY

**BUCHU LEAF** MILDLY BITTER MEDICINAL HERB IN THE CAPE REGION OF SOUTH AFRICA WITH STRONG BLACKCURRANT NOTES. IT IS USUALLY TAKEN AS A TEA.

**DEVIL'S CLAW ROOT** A PLANT NATIVE TO DESERTS OF SOUTH & SOUTH EAST AFRICA. EXTRACTS FROM THE ROOT ARE USED MEDICINALLY.

**FELJOA** SWEET AROMATIC FRUIT NATIVE TO NEW ZEALAND & AUSTRALIA

**HYSSOP** A BRIGHTLY COLOURED SHRUB WITH REMEDIAL QUALITIES

**LIQUID IRON DROPS** ORGANIC LIQUID IRON SUPPLEMENT

**PASSION BERRY** NATIVE TO AUSTRALIA, AMAZINGLY SWEET & AROMATIC

**PENNYROYAL** HERBAL TEA WITH STRONG FRAGRANCE SIMILAR TO SPEARMINT

**SCHISANDRA** WHOSE FRUIT IS CALLED FIVE FLAVOUR BERRY, IS A DECIDUOUS WOODY VINE NATIVE TO THE FORESTS OF NORTHERN CHINA.

**SNAKE FRUIT** NATIVE TO INDONESIA. SCALY SKIN WITH SWEET FLESH

**THUJA** LEAVES FROM AN EVERGREEN TREE, DRIED AND USED IN TINCTURES & TEAS

**FORBIDDEN FRUIT LIQUEUR** OUR VERSION OF AN EXTINCT LIQUEUR FROM THE 1920S BASED ON FRESH POMELO PEELS, SHERRY AND A COMPLEX BLEND OF SPICES

**PERUVIAN MARIGOLD** AMAZONIAN MARIGOLD LEAVES COMMONLY USED IN INDIGENOUS CUISINE DUE TO THEIR STRONG HERBAL FLAVOUR

**FLOC DE GASCOGNE** SWEET WINE FROM THE GASCOGNE AREA FORTIFIED WITH ARMAGNAC

**CALMING HEMP LEAF VERMOUTH** VERMOUTH HOMEMADE WITH A BLEND OF CALMING HERBS

**SAMBONG & LAGUNDI** MEDICINAL HERBS FROM THE PHILIPPINES

**YKA LEAVES** OXALIS PURPLE SORREL LEAVES GROWN IN HOLLAND

**ATSINA CRESS** FRESH ANISEED SPROUTS GROWN IN HOLLAND

**LIQUEUR DE COUSCOUILLE** LIQUEUR BASED ON A MUSKY VARIETY OF ARTEMISIA FOUND ONLY IN THE PYRENEES

**BOROJOA** HIGHLY NUTRITIOUS BRAZILIAN SUPERFRUIT

**LULO** ANDEAN SUPERFRUIT; FLESHY, ACIDIC WITH SLIGHT SAVOURY NOTES.

**LIQUORE DELLE SIRENE** BITTERSWEET ITALIAN LIQUEUR FROM LAKE GARDA

**HIERBAS DE LAS DUNAS** DUTCH LIQUEUR BASED ON SEA HERBS GROWN ON NORTH SEA DUNES

**CREAMY PERISCHETTO** CREAMY LIQUEUR BASED ON PEACH LEAVES WITH ALMOND NOTES

**ARRACK FOUGERE CORDIAL** ARRACK-BASED CORDIAL OF OAK MOSS, LAVENDER AND COUMARIN

**LAVA BREAD** CRISPY, CHEESY SNACK FROM ICELAND

**NUNQUAM HERBARUM** ITALIAN HERB EXTRACT WITH STRONG NOTES OF CALAMUS AND MUSK

