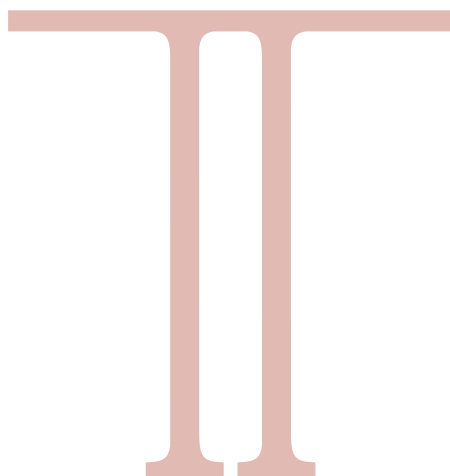




WELCOME TO FLORATTICA

A journey through the evolution of the cocktail,
told in six drinks.

From the apothecary shelves where spirits and
botanicals were once prescribed as remedies,
through the Golden Age of classic cocktails, the
secrecy of Prohibition, the escapism of Tiki, the
creative revival of the 1980s, and into modern
mixology.



Each era is brought to life by a different narrator and
reinterpreted through the Florattica lens, combining
historical inspiration, homemade ingredients and
contemporary technique.

Six eras. Six voices. Six cocktails.

One story, poured through time.



ERAS

APOTHECARY

House-made White Vermouth, Elderflower-Infused Belvedere, Liquorice Liqueur, Three Cents Tonic Water

£18

Before cocktails became a pleasure, many of their ingredients began as remedies. Our house white vermouth meets elderflower and liquorice, botanicals once found on the Apothecary's shelf.



PROHIBITION

Basil-Infused Seatrus Gin, Ancho Reyes, Honey, Citrus, Cream Cheese Sour Foam

£18

During Prohibition, gin became the spirit of the underground, often crudely made and softened with honey and citrus. The Bee's Knees was born from this era. Our twist brings basil, gentle chile warmth and a cream cheese sour foam.



GOLDEN AGE

Wild Turkey Bourbon, House-made Strawberry Sweet Vermouth, Bitters

£18

As cocktails entered their Golden Age, the Manhattan emerged as one of the era's defining classics. Early recipes balanced whiskey and vermouth in equal measure. We honour that 1:1 tradition with bourbon and our house strawberry sweet vermouth.





ESCAPISM

Banana-Infused Appleton Estate 8yo, Apricot Liqueur, House-made Orgeat, Citrus

£18

As Tiki culture ushered in an era of tropical escapism, the Mai Tai became one of its defining creations. Inspired by Trader Vic's 1944 original, our version pairs banana-infused Jamaican rum with apricot and house-made orgeat.

RENAISSANCE

Belvedere Redistilled With Coffee, Cocoa and Vanilla, Kami Shochu, Crème de Cacao

£18

As cocktail culture entered a new creative era, the Espresso Martini emerged from 1980s London. Our interpretation redistils vodka with coffee, cocoa and vanilla, while barley shochu brings a subtle toasted depth.



MODERN

Espolòn Tequila, Aperol, House-made Spiced Quince Liqueur, Citric Blend

£18 (£13 alcohol-free)

As a new generation of modern classics emerged, the Naked and Famous captured the spirit of contemporary mixology: bold flavours, precise balance and simplicity. Our interpretation brings together tequila, Aperol and house spiced quince, stirred rather than shaken.



FLORATTICA UNFORGETTABLE

AVALON

Number 3 Gin, Violette Liqueur,
Lemon & Apple Sherbet, Moët & Chandon Brut

£18

A fun mix of crisp apple and tangy lemon, transformed into a fizzy sherbet explosion that's refreshing, delightfully sweet, and perfectly tart.



SMOKY VALLEY

Montelobos, Espolòn, Fermented Pear, Citric Blend

£18 (£13 alcohol-free)

A smoky blend of Montelobos Mezcal and Espolòn Tequila, enhanced by the tangy sweetness of fermented pear. Served over a large rock of ice to highlight its vibrant, earthy complexity.



TEMPERANCE

Seatrus Gin, Lavender and Coconut Milk, Blueberry Cordial

£18 (£13 alcohol-free)

Temperance is the art of finding the right balance. Lavender, long associated with cleansing and restoration, reflects a sense of purification. The drink is clarified to remove excess, leaving a clean, precise structure, a reflection of balance, control, and intention.



CRYSTAL PASSION

Sagatiba Cachaça, Acidified Passion Fruit,
Cacao Blanc Liqueur

£18

This drink celebrates the soul of Brazil with tropical fruits, sugarcane and the vibrant spirit of cachaça.



WISDOM

The Dalmore 12, Jameson Irish Whiskey Infused with
Toasted Walnuts, Nocino Liqueur, Homemade Orange
Bitters, Sage and Walnuts Tuile

£18

Wisdom is built over time, through experience and
patience. The walnut symbolises this journey, while
nocino and whiskey reflect the value of time,
developing depth and complexity with age.

JULEP HARMONY

Wild Turkey Rye, Pedro Ximénez, Apple Tangerine
Riesling, Mint Harmony Cordial

£18

A vibrant twist on the Mint Julep, blending crisp apple Riesling
with zesty orange peel and a cool citrus-mint cordial. Bright,
refreshing, and boldly aromatic.



BLISS

Hennessy V.S.O.P, Orange Liqueur, Orange Sherbet, Moët & Chandon Brut Impérial

£18

Inspired by the classic Sidecar, this cocktail of orange sherbet, cognac, and champagne balances bright citrus zest with effervescent sparkle and the rich warmth of fine brandy.



COURAGE

Hennessy V.S Washed with Black Truffle, Bols Genever, Cocchi Dopo Teatro Vermouth Amaro, Campari

£18

Jenever reflects the idea of 'Dutch courage', once used by soldiers to steady themselves before battle. Its journey into British culture dates back to William of Orange, while a touch of black truffle adds depth and earthiness.



AMBITION

Appleton Estate 8yo, Kingston 62 Infused with Mint and Lemongrass, Mint Harmony Cordial, Chardonnay

£18

Ambition is the drive to challenge expectations and create something new. Inspired by Audrey Saunders, one of the most influential women in modern bartending, this cocktail reflects the determination to reinterpret a classic and leave a lasting mark.

