

DOVETAIL

THE UNDENIABLES

We don't believe that a cocktail menu should be intimidating or indecipherable, we are not guardians of obscure insights and techniques, we are simply people who make delicious drinks. To that end, we have made a drinks list that we hope is approachable and familiar. You will recognise each drinks name, as we have built the menu around cocktails with a universal and undeniable appeal. However, our drinks are playful re-

imaginings of the great works, rebuilding them into new and exciting concoctions, whilst always respecting what made them beloved. Tradition be damned, first and foremost a tasty drink.



Artwork by @LinesByBeth

THE OLD FASHIONED*

Wild Turkey 101 ~ Monkey Shoulder ~ Talisker 10 – Picon Amer ~ shortbread ~ spiced maple





THE MIMOSA

Sipsmith London Dry Gin ~ Campari ~ blood orange ~ tonic

THE BRAMBLE

Gin ~ Port Wine ~ Sparkling Wine ~ lemon sorbet



^{*} Non-vegan – please ask your server for further details

THE CUBA LIBRE

Cane Rock Spiced Rum ~ Velvet Falernum ~ cherry & vanilla ~ kola nut





THE MOJITO

Plantation 3 Stars ~ spiced lime & mint cordial ~ soda

THE PORNSTAR

Vodka ~ Marlborough Sauvignon Blanc ~ apricot preserve ~ Aspall dry cyder





THE BLOODY MARY

Vodka - Noilly Prat - tomato - harissa - olive brine - worcestershire

THE PIÑA COLADA

Pusser's Navy Rum - Discarded Banana pedro Ximénez - dulce de leche - orange



 $^{^{*}}$ Non-vegan – please ask your server for further details

DOVETAIL DOES IT BETTER

Not everything needs reworking, and some drinks are classics for a reason. Here are a few that we believe we do particularly well.

THE ESPRESSO MARTINI

Caffeinated or Decaffeinated

Eristoff ~ Kahlua ~ salted espresso ~ vanilla & white chocolate





THE HEMINGWAY DAIQURI

Plantation 3 Star ~ maraschino ~ grapefruit

THE DIRTY MARTINI

Botanist Gin ~ Cocchi Americano ~ Manzanilla olive brine

