



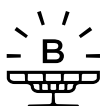
THE STORY OF
BLINKER



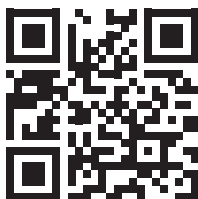
THE INGREDIENTS

OUR NAME COMES FROM A
FORGOTTEN CLASSIC COCKTAIL,
THE BLINKER.

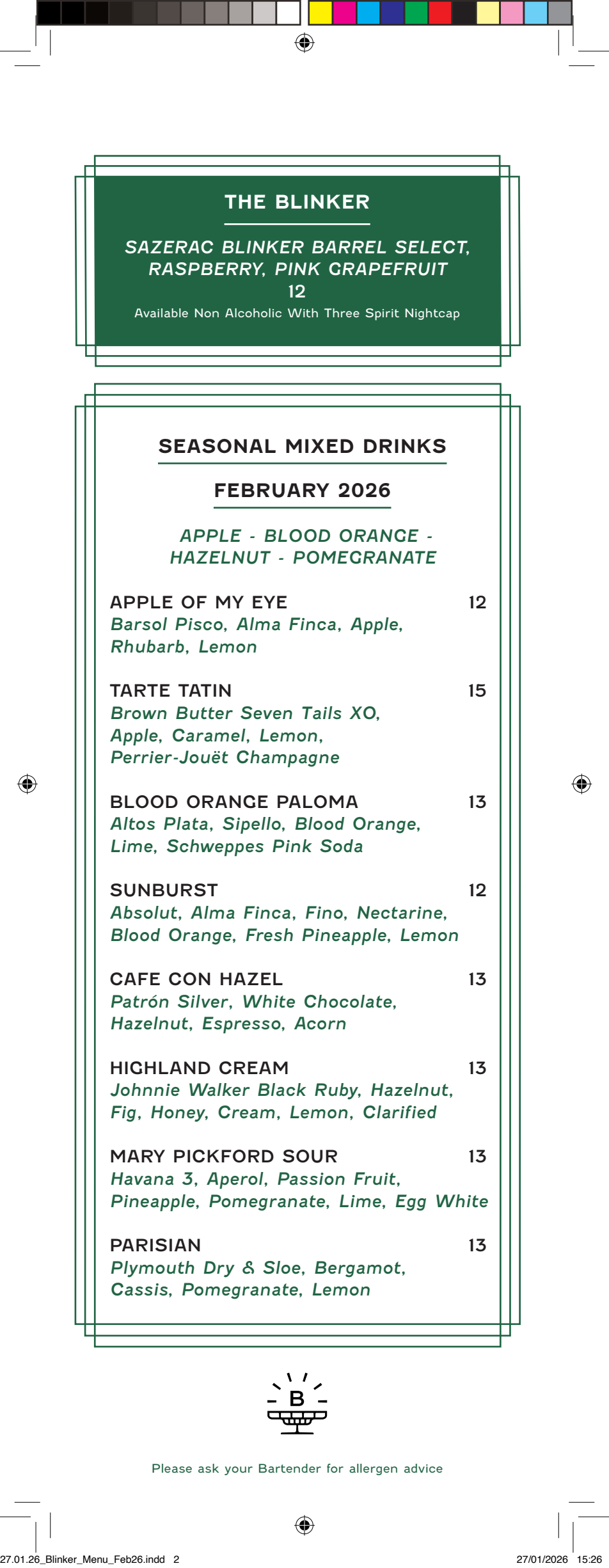
A THREE INGREDIENT COCKTAIL
BLENDING RYE, GRAPEFRUIT AND
RASPBERRY IN PERFECT HARMONY.
THIS HAS INSPIRED OUR SEASONAL
APPROACH TO PERFECT SERVES



THE SERVE



BLINKER



THE BLINKER

SAZERAC BLINKER BARREL SELECT,
RASPBERRY, PINK GRAPEFRUIT
12

Available Non Alcoholic With Three Spirit Nightcap

SEASONAL MIXED DRINKS

FEBRUARY 2026

APPLE - BLOOD ORANGE -
HAZELNUT - POMEGRANATE

- APPLE OF MY EYE

12
- Barsol Pisco, Alma Finca, Apple, Rhubarb, Lemon*
- TARTE TATIN

15
- Brown Butter Seven Tails XO, Apple, Caramel, Lemon, Perrier-Jouët Champagne*
- BLOOD ORANGE PALOMA

13
- Altos Plata, Sipello, Blood Orange, Lime, Schweppes Pink Soda*
- SUNBURST

12
- Absolut, Alma Finca, Fino, Nectarine, Blood Orange, Fresh Pineapple, Lemon*
- CAFE CON HAZEL

13
- Patrón Silver, White Chocolate, Hazelnut, Espresso, Acorn*
- HIGHLAND CREAM

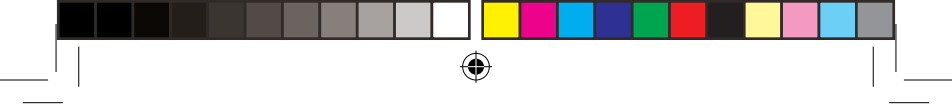
13
- Johnnie Walker Black Ruby, Hazelnut, Fig, Honey, Cream, Lemon, Clarified*
- MARY PICKFORD SOUR

13
- Havana 3, Aperol, Passion Fruit, Pineapple, Pomegranate, Lime, Egg White*
- PARISIAN

13
- Plymouth Dry & Sloe, Bergamot, Cassis, Pomegranate, Lemon*



Please ask your Bartender for allergen advice



THE MARTINI

- HOUSE GIN MARTINI

12

No. 3, Cocchi Blend, Orange Bitters,
Lemon Oils, Olive or Onion
- HOUSE VODKA MARTINI

12

Boatyard, Cocchi Blend, Orange Bitters,
Lemon Oils, Olive or Onion
- CHAMPAGNE MARTINI

12

Grey Goose, Lillet Blanc,
Orange Bitters, Champagne Cordial
- MARTINEZ

12.5

Monkey 47 Gin, Cocchi Torino,
Dry Cherry, Angostura, Orange Oils
- VESPER MARTINI

12.5

Ki No Bi Gin, Absolut Elyx Vodka,
Lillet Blanc, Lemon Oils



THE OLD FASHIONED

- HOUSE OLD FASHIONED

12

Buffalo Trace, Classic Old Fashioned
Reduction, Orange Oils
- PREMIUM OLD FASHIONED

13.5

Eagle Rare 10yo, Classic Old Fashioned
Reduction, Orange Oils
- HOUSE SAZERAC

12

Sazerac Rye, Seven Tails XO, Anise,
Sazerac Reduction, Lemon Oils
- MIDNIGHT OLD FASHIONED

12.5

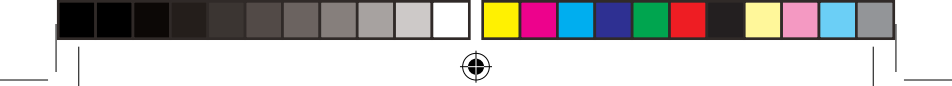
Jameson Black Barrel, Cold Brew &
Banana Old Fashioned Reduction
- TROPICAL OLD FASHIONED

12.5

La Hechicera Rum, Cacao Nib &
Coconut Old Fashioned Reduction



All classic cocktails available on request



WHAT'S ON IN FEBRUARY

PATRÓN MARGARITA MONTH

TEQUILA TEQUILA

MARGARITA DEL MUNDO 13

*Illegal Joven, Balsamic Strawberry,
Beetroot, Agave, Lime, Egg White*

PICANTE DEL SOL 13

*Patrón Silver, Scotch Bonnet, Apricot,
Corn, Carrot, Lime, Sea Salt*

SMALLER SERVES

SMALL COCKTAILS & SWIFT SIPPERS

MINI MARGARITA 5

Patrón Silver, Alma Finca, Agave, Citric

MINI MARTINI 5

*Grey Goose, Cocchi Blend,
Lemon Oils, Olive or Onion*

SNAQUIRI 5

Bacardi Carta Blanca, Citric, Sugar

NON-ALCOHOLIC SERVES

FLORADOR 8

*Three Spirit Livener, Raspberry.
Lime, Schweppes Ginger Ale*

MAPLE HIGHBALL 8

*Three Spirit Nightcap, Almond,
Lime, Maple Soda*

NO-CRONI 9

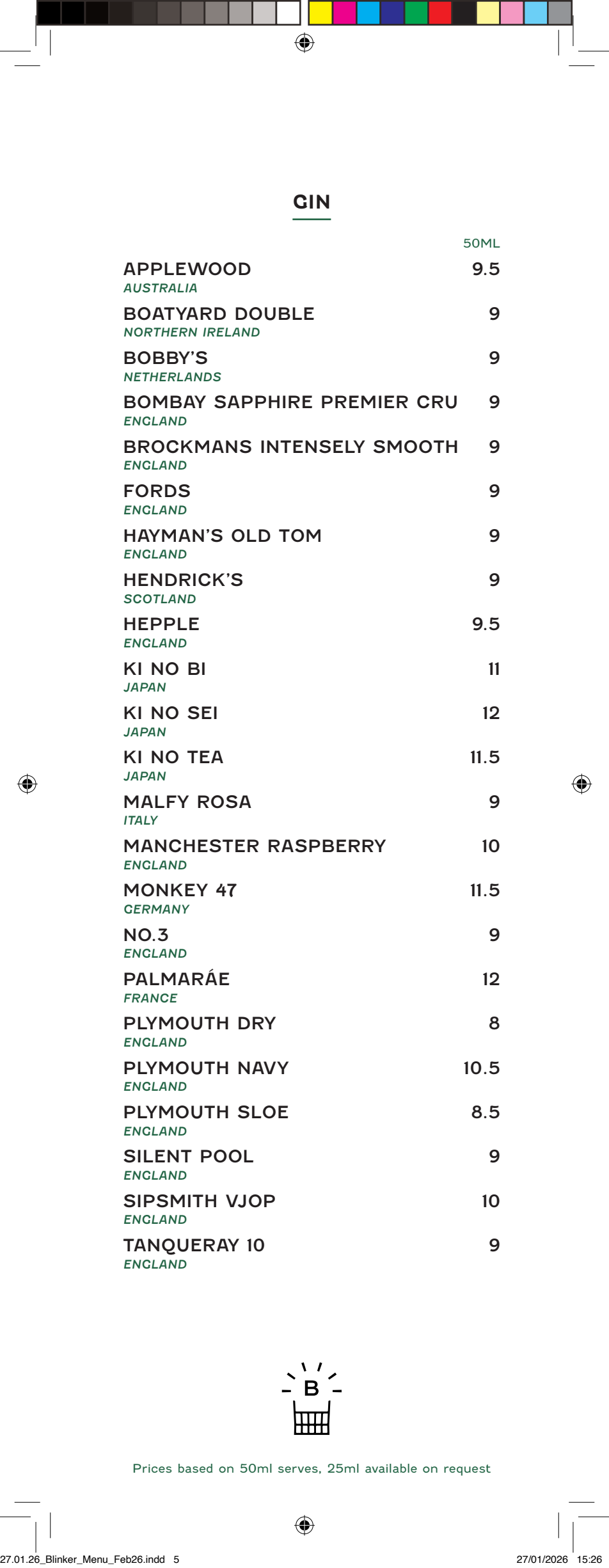
*The Pathfinder, Everleaf Mountain,
Martini Vibrante, Raspberry, Orange Oils*

TROPIC SPRITZ 8

*Amarico Aperitivo, Fresh Pineapple,
Orange, Lemon, Schweppes Pink Soda*



An optional 10% service charge will be applied to the bill



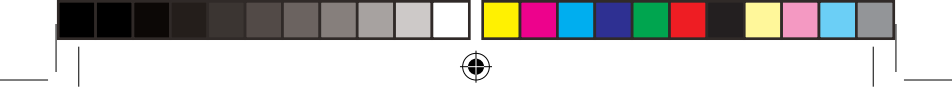
GIN

50ML

APPLEWOOD	9.5
AUSTRALIA	
BOATYARD DOUBLE	9
NORTHERN IRELAND	
BOBBY'S	9
NETHERLANDS	
BOMBAY SAPPHIRE PREMIER CRU	9
ENGLAND	
BROCKMANS INTENSELY SMOOTH	9
ENGLAND	
FORDS	9
ENGLAND	
HAYMAN'S OLD TOM	9
ENGLAND	
HENDRICK'S	9
SCOTLAND	
HEPPLE	9.5
ENGLAND	
KI NO BI	11
JAPAN	
KI NO SEI	12
JAPAN	
KI NO TEA	11.5
JAPAN	
MALFY ROSA	9
ITALY	
MANCHESTER RASPBERRY	10
ENGLAND	
MONKEY 47	11.5
GERMANY	
NO.3	9
ENGLAND	
PALMARÁE	12
FRANCE	
PLYMOUTH DRY	8
ENGLAND	
PLYMOUTH NAVY	10.5
ENGLAND	
PLYMOUTH SLOE	8.5
ENGLAND	
SILENT POOL	9
ENGLAND	
SIPSMITH VJOP	10
ENGLAND	
TANQUERAY 10	9
ENGLAND	



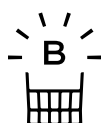
Prices based on 50ml serves, 25ml available on request



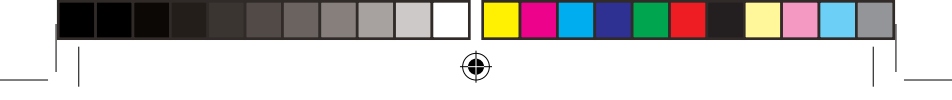
WHISK(E)Y

50ML

ABERFELDY 12YO	9.5
<i>HIGHLAND, SCOTLAND</i>	
AMRUT SINGLE MALT	10
<i>INDIA</i>	
ANGEL'S ENVY	10.5
<i>AMERICA</i>	
ARDBEG WEE BEASTIE 5YO	9
<i>ISLAY, SCOTLAND</i>	
BUFFALO TRACE	8
<i>AMERICA</i>	
COMPASS BOX THE PEAT MONSTER	16
<i>CASK STRENGTH, BLENDED, SCOTLAND</i>	
CLYNELISH 14YO	14
<i>HIGHLAND, SCOTLAND</i>	
DOMAINE DES HAUTES GLACES	12
<i>FRANCE</i>	
EAGLE RARE 10YO	9.5
<i>AMERICA</i>	
FIELDEN RYE	13
<i>ENGLAND</i>	
GLENALLACHIE 18YO	18
<i>SPEYSIDE, SCOTLAND</i>	
GLENDRONACH 15YO	16
<i>HIGHLAND, SCOTLAND</i>	
GREEN SPOT	11.5
<i>IRELAND</i>	
ISLE OF RAASAY SINGLE MALT	14
<i>ISLAND, SCOTLAND</i>	
JAMESON BLACK BARREL	9.5
<i>IRELAND</i>	
JOHNNIE WALKER BLUE LABEL	25
<i>BLENDED, SCOTLAND</i>	
KAVALAN CONCERTMASTER PORT	11.5
<i>TAIWAN</i>	
KI ONE UNICORN	13
<i>KOREA</i>	
KYRÖ MALT OLOROSO	12
<i>FINLAND</i>	
LAGAVULIN 12YO 2024	22
<i>NATURAL CASK STRENGTH, ISLAY, SCOTLAND</i>	
LOCHLEA FALLOW 3RD EDITION	12
<i>LOWLAND, SCOTLAND</i>	
LONGROW RED PINOT NOIR	15
<i>CAMBLETOWN, SCOTLAND</i>	
LOT 40 RYE	8
<i>CANADA</i>	
MAKER'S MARK	9
<i>AMERICA</i>	
METHOD & MADNESS MAPLE CASK	17
<i>IRELAND</i>	



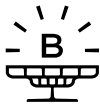
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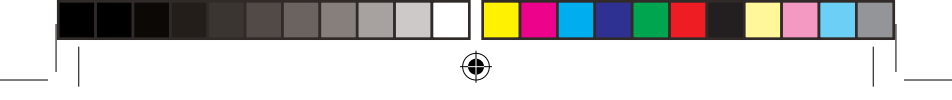
WHISK(E)Y

50ML

METHOD & MADNESS JAPANESE CHESTNUT	16
<i>IRELAND</i>	
MORRIS SINGLE MALT	10.5
<i>AUSTRALIA</i>	
NC'NEAN QUIET REBELS GORDAN	12
<i>HIGHLAND, SCOTLAND</i>	
NIKKA DAYS	9
<i>JAPAN</i>	
OAMARUVIAN CASK STRENGTH	17
<i>NEW ZEALAND</i>	
PAPPY VAN WINKLE'S 23YO	40
<i>AMERICA</i>	
PENDERYN MADEIRA	9
<i>WALES</i>	
RABBIT HOLE BOXERGRAIL RYE	11
<i>AMERICA</i>	
RABBIT HOLE HEIGOLD	11.5
<i>AMERICA</i>	
REDBREAST 12YO	11.5
<i>IRELAND</i>	
SAZERAC BLINKER BARREL SELECT	9.5
<i>AMERICA</i>	
SAZERAC RYE 18YO 2024	22
<i>AMERICA</i>	
SIGNATORY VINTAGE EDITION 2 15YO	12
<i>NORTH BRITISH, LOWLANDS SCOTLAND</i>	
SHENK'S HOMESTEAD 2023	20
<i>MICHTER'S DISTILLERY, AMERICA</i>	
SINGLETON OF GLEN ORD 14YO 2024	20
<i>HIGHLAND, SCOTLAND</i>	
SPRINGBANK 8YO LOCAL BARLEY	16
<i>CAMPBELTOWN, SCOTLAND</i>	
SPRINGBANK 15YO	16
<i>CAMPBELTOWN, SCOTLAND</i>	
THE ENGLISH ORIGINAL	10
<i>ENGLAND</i>	
THE LAKES THE ONE SHERRY	12
<i>ENGLAND</i>	
THE MACALLAN 12YO	18
<i>SPEYSIDE, SCOTLAND</i>	
THOMAS H HANDY 2023	22
<i>AMERICA</i>	
VAN WINKLE SPECIAL RESERVE 12YO	17
<i>AMERICA</i>	
WHISTLEPIG 10YO	12.5
<i>AMERICA</i>	
WL WELLER SPECIAL RESERVE	10
<i>AMERICA</i>	
YAMAZAKI 12YO	22
<i>JAPAN</i>	



Prices based on 50ml serves, 25ml available on request



VODKA

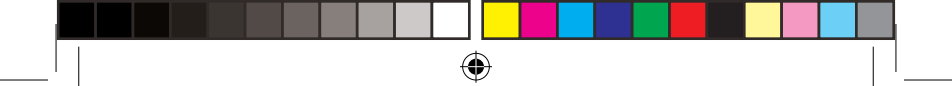
	50ML
ABSOLUT <i>SWEDEN</i>	7
ABSOLUT ELYX <i>SWEDEN</i>	9
ABSOLUT VANILIA <i>SWEDEN</i>	7
BOATYARD <i>NORTHERN IRELAND</i>	9
EIGHT LANDS <i>SCOTLAND</i>	9
GREY GOOSE <i>FRANCE</i>	10
POD <i>ENGLAND</i>	9.5
TITO'S <i>AMERICA</i>	8
WHEATLEY <i>AMERICA</i>	8

AGAVE

	50ML
1800 ANEJO <i>MEXICO</i>	9.5
CÓDIGO BLANCO <i>MEXICO</i>	11
DEL MAGUEY VIDA <i>MEXICO</i>	11
DEL MAGUEY VIDA PUEBLA <i>MEXICO</i>	10
DERRUMBES DURANGO <i>MEXICO</i>	11
DON JULIO 1942 <i>MEXICO</i>	25
OLMECA ALTOS PLATA <i>MEXICO</i>	8
OLMECA ALTOS REPOSADO <i>MEXICO</i>	9
PATRON REPOSADO <i>MEXICO</i>	11.5
PATRON SILVER <i>MEXICO</i>	10.5
PATRON XO <i>MEXICO</i>	10



Please ask your Bartender for allergen advice



RUM

50ML

BACARDI OCHO	8
<i>PUERTO RICO</i>	
BLACK TOT FINEST CARIBBEAN	9
<i>WEST INDIES</i>	
DIPLOMÁTICO MANTUANO	10
<i>VENEZUELA</i>	
FOURSQUARE MYSTIQUE 14YO	17
<i>BARBADOS</i>	
HAMPDEN ESTATE 8YO	12
<i>JAMAICA</i>	
HAVANA CLUB 3YO	7
<i>CUBA</i>	
HAVANA CLUB 7YO	8
<i>CUBA</i>	
JUNG & WULFF	10
<i>GUYANA</i>	
LA HECHICERA SOLERA	10
<i>COLOMBIA</i>	
RHUM CLÉMENT AGRICOLE	10
<i>MARTINIQUE</i>	
RON SANTIAGO DE CUBA 11YO	11
<i>CUBA</i>	
SPIRITED UNION COCONUT	8
<i>BELIZE</i>	
SPIRITED UNION GOOD SPICED	8
<i>TRINIDAD</i>	
VERITAS	9
<i>BARBADOS</i>	

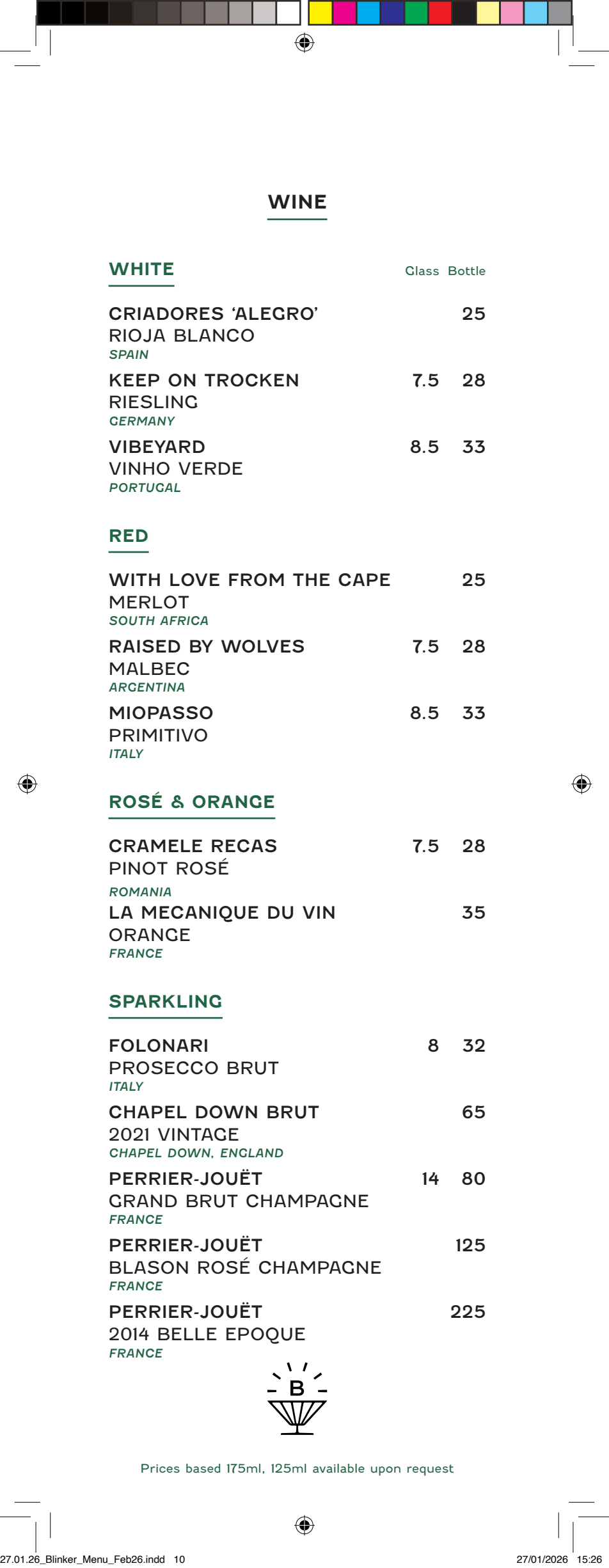
BRANDY

50ML

AVALLEN	8.5
<i>FRANCE</i>	
BARSOL PISCO QUEBRANTA	8.5
<i>PERU</i>	
BOUGOIN COGNAC VSOP	10.5
<i>FRANCE</i>	
FANNY FOUGERAT PETITE CIGUE	11
<i>FRANCE</i>	
H BY HINE	10
<i>FRANCE</i>	
HENNESSY VSOP	10
<i>FRANCE</i>	
HINE ANTIQUE XO	20
<i>FRANCE</i>	
METAXA 7 STARS	8
<i>GREECE</i>	
SEVEN TAILS XO	8.5
<i>FRANCE</i>	



Prices based on 50ml serves, 25ml available on request



WINE

WHITE

Glass Bottle

CRIADORES 'ALEGRO'	25
RIOJA BLANCO	
SPAIN	
KEEP ON TROCKEN	7.5 28
RIESLING	
GERMANY	
VIBEYARD	8.5 33
VINHO VERDE	
PORTUGAL	

RED

WITH LOVE FROM THE CAPE	25
MERLOT	
SOUTH AFRICA	
RAISED BY WOLVES	7.5 28
MALBEC	
ARGENTINA	
MIOPASSO	8.5 33
PRIMITIVO	
ITALY	

ROSÉ & ORANGE

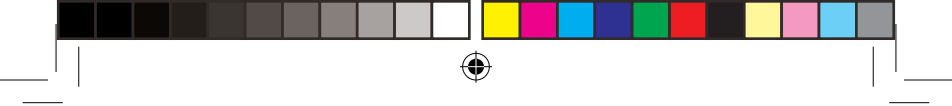
CRAMELE RECAS	7.5 28
PINOT ROSÉ	
ROMANIA	
LA MECANIQUE DU VIN	35
ORANGE	
FRANCE	

SPARKLING

FOLONARI	8 32
PROSECCO BRUT	
ITALY	
CHAPEL DOWN BRUT	65
2021 VINTAGE	
CHAPEL DOWN, ENGLAND	
PERRIER-JOUËT	14 80
GRAND BRUT CHAMPAGNE	
FRANCE	
PERRIER-JOUËT	125
BLASON ROSÉ CHAMPAGNE	
FRANCE	
PERRIER-JOUËT	225
2014 BELLE EPOQUE	
FRANCE	



Prices based 175ml, 125ml available upon request



BEER

DRAUGHT

GOLDINGS LAGER 4.5
MANCHESTER UNION BREWERY, 4.3%

CANS AND BOTTLES

FROM ABOVE PALE ALE (GF) 6.5
TRACK BREWING CO, 440ML, 4.1%

GALIPETTE CIDRE BRUT 5
GALIPETTE, 330ML, 4.5%

PERONI RED LABEL LAGER 5
PERONI, 330ML, 4.7%

SONOMA PALE ALE 6.5
TRACK BREWING CO, 440ML, 3.8%

SMALL BEER SESSION PALE 6
THE ORIGINAL SMALL BEER, 350ML, 2.5%

TOO BUSY LOOKING GOOD 7
SURESHOT, IPA, 440ML 6%

LUCKY SAINT UNFILTERED 5
LUCK SAINT, 330ML 0.5%

SONOMA AF 6
TRACK BREWING CO, 440ML, 0.5%

SOFTS

COCA COLA 2
150ML

DIET COKE OR COKE ZERO 2
150ML

VIMTO 2.5
330ML

SHWEPPE'S GINGER BEER 2.5
200ML

SCHWEPPE'S LEMONADE 2
150ML

SCHWEPPE'S PINK SODA 2.5
200ML

SCHWEPPE'S SODA 2
150ML

SCHWEPPE'S TONIC 2
150ML

FRESH ORANGE OR GRAPEFRUIT 2.5
GLASS

CRANBERRY JUICE 2.5
GLASS



Draught Beer served in 2/3 pint



THE SNACKS

ALMONDS <i>SMOKED</i>	3.5
CORN NUTS <i>ROASTED & SALTED</i>	3
CRISPS <i>TRUFFLE</i>	3
PICKLED EGG <i>SRIRACHA</i>	2.5
OLIVES <i>CORDAL PITTED</i>	3.5

THE TOASTIES

CACIO E PEPE <i>3 CHEESE BLEND, BLACK PEPPER, GRATED CORA LINN</i>	6
NEW YORKER <i>3 CHEESE BLEND, PASTRAMI, SAUERKRAUT, AMERICAN MUSTARD, PICKLES</i>	7
CRAZY PEDROS HAWAIIAN 2.0 <i>3 CHEESE BLEND, MARINARA, PULLED PORK, PINEAPPLE, HAM, JALAPEÑO</i>	8

WHENEVER YOU WANT TO
BE IN GOOD COMPANY,
BLINKER AWAITS.

*LOCALLY SOURCED,
ARTFULLY MIXED,
SERVED WITH CARE.*

BLINKERBAR.CO.UK
@BLINKERBAR



FOOD ALLERGY NOTICE

IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY
REQUIREMENT PLEASE INFORM A MEMBER OF THE
HOSPITALITY TEAM

THANK YOU

BLINKER