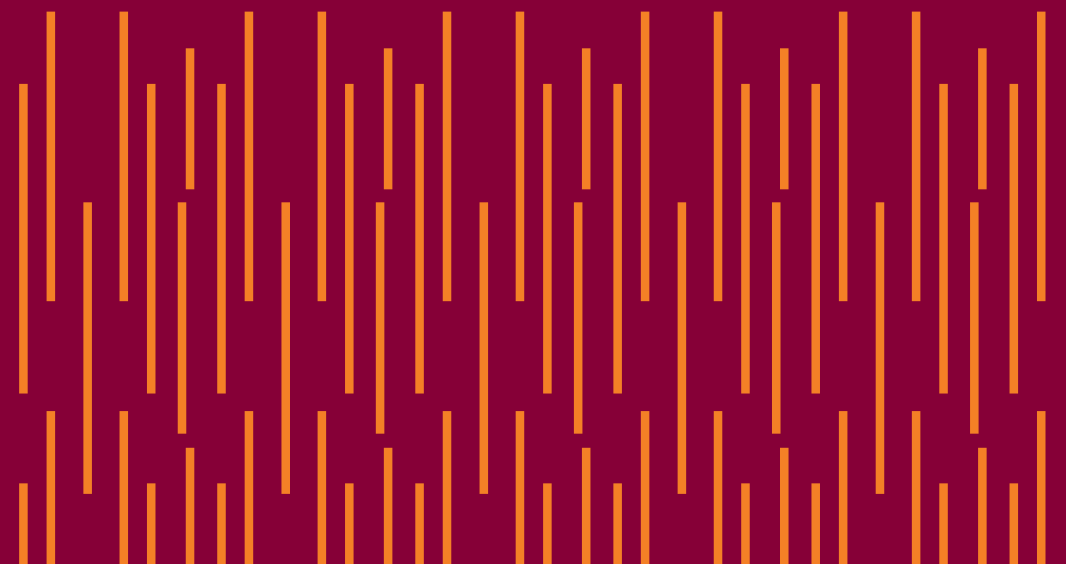


OFF THE WALL

BAR & RESTAURANT



Cocktail selection

Signature Punch Bowls (serves 4) £7.50

"Punch...what is Punch? For us Punch represents many facets. They are drinks enjoyed from coast to coast the world over; they are drinks to be savoured with good friends, good music and good times. They are made with the essence of their origins be it the fruits, spices or spirits. They are classic yet have not lost touch with time. They are yours to enjoy here at Off the Wall".

"Off The Wall" Punch

To many the tradition of punch cocktails started with a drink called the "Ti Punch" which in its most basic form consisted of only four ingredients. Punches were popularised due to their adaptability and the fact that they could be put together on a grand scale, perfect for entertaining.

Appleton Estate VX, Wray & Nephew Overproof, Selected Seasonal Fruits, Pineapple, Orange, Lime, Falernum Gomme.

Fish House Punch

If history is to be believed the first inception of this drink was created in 1732 in Philadelphia at the "State of Schuykill" fishing and social club. Since this time many adaptations of this drink have come to be with many modern twists being lengthened with chilled tea.

Angosturas 1919, Courvoisier V.S. Cognac, Crème de Pêche, English Breakfast Gomme, Lemon Juice, Club Soda.

Planters Punch

Initially the Planters Punch served as a simple way of creating easy to drink, fresh summertime punches, using locally available produce. Nowadays there are so many variations of this classic that we have decided to go back to basics.

Myers Planters Rum, Lime, Falernum Gomme, Club Soda, Angosturas.

Martinis

£7.50

Between The Sheets

Created by Harry MacElhone in the 1930's at Harry's New York bar in Paris, this drink appears to be an adaption of the classic sidecar cocktail, with just a splash of rum added for good measure.

Brugal Anejo Superior, Courvoisier V.S. Cognac, Cointreau, Lemon, Gomme.

Canton

Like many of the classic cocktails this drink gains its quality through simplicity. Delicate modifiers add depth and balance to the finish of the Canton, perfect for pre dinner indulgence.

Flor de Caña Extra Dry, Luxardo Maraschino, Cointreau, Grenadine.

Colonial Martini

A simple play on the classic French Martini, adding tropical coconut notes for an easy drinking, velvet finish.

Koko Kanu, Chambord, Pineapple.

Diabolo Naranja

It would seem part references to the Devil were common among Spanish sailors of yester years. Perhaps this was due to the frightening sea conditions they faced or the hardships they endured. Either way, perhaps they found rum to be one of their only comforts, much like their British counterparts.

Chairmans Reserve, Aperol, Cointreau, Angosturas Orange.

Honeysuckle Daiquiri

Adapted from a cocktail called the "Bees Knees" first seen in a publication called "The Fine Art of Mixing Drinks", this drink is a sure fire winner for those with a penchant for honey.

Appleton Estate Reserve, Orange Blossom Honey, Lemon Juice, Orange Juice.

All spirits and liqueurs are served as 50ml measures.

A full wine list and food menu are available on request.

Prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill.

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Rocks Drinks

£7.50

Amber and Eve

Created by Angus McGregor for the Liquid Wars UK cocktail contest in 2005, this winner uses cooked infusions for a unique base.

Koko Kanu, Cointreau, Lemon, Egg White, Sweet Balsamic Reduction, Tiptree Peach Jam, Ginger.

Papa Doble

One of Ernest Hemingway's favourite, this to many is the original classic Daiquiri first created by American mining engineers Jennings Cox and Pogliuchi, later to be perfected by Constantine Ribalagui at the La Floridita Bar, Havana, Cuba.

El Dorado 3 y.o., Luxardo Maraschino, Pink Grapefruit, Lime, Gomme.

Pineapple & Chilli Mai Tai

Was it Victor "Trader Vic" Bergeron or Don "The Beachcomber" Beach who invented the Mai Tai? Regardless of who it was we have to thank the Tiki inspired era of the 50's for this masterpiece.

Bacardi 8, Cointreau, Pineapple, Lime, Orgeat Syrup, Chilli.

Seasonal Fruit Batida's

Batida's are what we can only best describe as tropical alcoholic milkshakes from the South American Party capital of Brazil. Choose from a variety of fruits to have it crafted to your taste.

Germana 2 y.o. Cachaca, Fruit, Condensed Milk, Syrup, Lemon Zest.

Spiced Strawberry Caipirinha

By far and away the most widely served drink in Brazil, it is very similar in make up to an old Spanish Naval Drink, "The Diablos", written about as far back as the 1600's. At Off the Wall we have decided to add a touch of creativity to the time tested classic.

Germana 2 y.o. Cachaca, Fraise de Bois, Basil, Strawberry, Lime, Demerara, Sweet Balsamic Reduction.

Long Drinks

£7.50

Cubatina

One of the Bloody Mary's many cousins, the Cubatina is served a little sweeter to accentuate the rum notes with an underlay of gentle spices.

English Harbour 5 y.o., Acacia Honey Syrup, Tomato Juice, Coriander, Lemon, Spices.

Jamaican Firefly

On any other day this could simply be mistaken for a Dark'N'Stormy or a Rum Mule without Bitters, but realistically speaking its new name is much prettier. Thankfully names asides, the drink is just as good as it ever was.

Gosling's Black Seal, Ginger Beer, Lime, Ginger Gomme.

Mojito

Made popular by Ernest Hemmingway, the true origins of the Mojito are contested between the likes of the La Bodeguita del Medio, the Havana Club Bar and El Floridita Bar, Cuba. No matter who it was that created this masterpiece, the world owes its thanks. Hemmingway used to remember where he had his by scribing a note stating "My Mojito at the Bodeguita, my Daiquiri at the Floridita".

Havana Club 7, Havana Club 3, Lime, Mint, Sugar, Gomme, Club Soda.

Off The Wall Cocktail

Designed to put the spice back into your life as well as your drink, this is the signature cocktail of "Off the Wall". Warm berry flavours are enhanced with hints of spice and vanilla from the Sailor Jerry to leave a delightfully long and flavoursome finish.

Sailor Jerry, Spiced Berry Cordial, Lime, Raspberry, Orange, Black Pepper, Ginger Beer.

"Painkiller"

Pusser's founder Charles Tobias always gives credit for its creation to Daphne Henderson of the Soggy Dollar Bar found on the island of Jost Van Dyke in the British Virgin Islands. What he does not divulge though is the reason for the name. We can only guess but perhaps these were designed as a morning after drink to nurture and reduce the pain incurred after a long night of partying, Caribbean Style. Why not try out this theory for yourselves?

Pusser's Blue Label, Pineapple, Orange, Coco Lopez, Nutmeg

Fizz

£10.00

Airmail

One of Off the Walls favourites.....need we say more?

10 Cane, Orange Blossom Honey, Lemon Juice, Champagne.

Rum Classique

Off the Wall's take on the classic Champagne cocktail, which was first seen in Jerry Thomas's 1862 book, The Bartenders Guide "How to mix drinks or The Bon-Vivant's Companion".

Pyrat XO, Santa Teresa Rhum Orange, Demerara, Angosturas Orange Bitters, Champagne, Orange Zest.

Special Blends

Lavender Rum Julep

£15.00

Juleps are fantastic classics from the deep south of America, perfect for hot summer days. Off the Wall plays homage to these drinks with our rum based variation served with a twist on tradition.

Santa Teresa 1796, Apricot Brandy, Lime, Mint, Lavender Sugar.

Pear and Saffron Daiquiri

£18.00

Taking a close 2nd in the Class Bartender of the Year finals, 2005 this Daiquiri created by Angus McGregor balances the phenomenal Ron Zacapa 23 year rum with divine Nashi pear and gentle saffron spice notes for a truly exquisite finish.

Ron Zacapa 23 Year, Lime, Syrup, Cinnamon Syrup, Saffron, Nashi Pear.

Smoked Rum Old fashioned

£15.00

Old fashioned cocktails were first said to have been created at the Pendennis Club, Louisville. Our Rum based twist is simple yet outstandingly good especially with the extra kick of Havana Clubs remarkable Barrel Proof.

Havana Club Barrel Proof, Glenfiddich 21 Year, Orange, Demerara, Series D Syrup, Angosturas, Angosturas Orange.

Champagne

	£bottle	150ml £glass
Baron de Marck, J.M. Gobillard NV	45.00	9.00
Taittinger Brut Reserve NV	55.00	
De Nauroy Brut Rosé NV	60.00	10.50
Laurent Perrier NV	65.00	
Henriot Brut Souverain NV	70.00	
Louis Roederer Brut Premier NV	75.00	14.50
Bollinger Special Cuvée NV	80.00	
Rosé Vintage 2004	110.00	
Louis Roederer Brut Vintage 2003	130.00	
Veuve Clicot Ponsardin, Vintage Reserve 2002	135.00	
Louis Roederer Cristal 2002	355.00	

Sparkling Wine

	£bottle	150ml £glass
Argeo Prosecco Brut Ruggeri NV	30.00	7.50
Prosecco Rosé Conti Neri Bis Bis NV	26.00	6.50

Prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill.

Wine

White

	£bottle	150ml £glass
Mullygrubber, Semillion Chardonnay Warburn Estate 2008	19.00	5.00
Pinot Grigio Lamberti 'Santepietre' 2008	24.00	6.00
Skillogalee Riesling 2008	36.00	8.00
Sancerre, La Cote Blanche 2007	42.00	9.00

Rosé

La Lande Cinsault Rosé, Vin de Pays d'Oc 2007	19.00	5.00
Weighbridge Rosé, Peter Lehmann 2008	24.00	6.00

Red

Tempranillo, Campo Nuevo 2008	19.00	5.00
Val Di Vieso Merlot 2008	24.00	6.00
Bouchard-Aine Bourgogne Pinot Noir 2007	32.00	7.50
Chateau Senailhac, Bordeaux Superieur 2004	42.00	9.00

Dessert

	150ml £glass
Graham Beck, Rhona Muscadel 2004	7.00
Muscat de Rivesaltes, Domaine Caze 2006	9.00
Petit Menseng Doux, Cuvée Comte Phillipe, Cabidos 2005	10.00
Coteau du Layon, Beaulieu la Soucherie 2005	12.00

Aperitifs

	£50ml
Martini (Rosso, Bianco, Extra Dry)	4.00
Dubonnet	4.00
Noilly Prat	4.00
Lillet Blanc	4.00
Stone Ginger Wine	4.00
Campari	4.50
Pimm's No 1	4.50
Pernod	5.00
Aperol	5.00
Chartreuse Green	9.00

Gins

	£50ml
Bombay Sapphire	5.00
Tanqueray Export	5.00
Beefeater 24	6.00
Hendricks	6.00
Blackwood Vintage Dry	6.50

Sherries & Ports

	£100ml
Harvey's Bristol Cream	4.50
Tio Pepe Gonzales Byass	4.50
Taylor's LBV Port 2002	5.00
Warre's Otima 10 yo	6.00

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Vodkas

	£50ml
Finlandia	5.00
Absolut Blue	5.00
Zubrowka Bison Grass	5.00
Cariel Vanilla	5.00
Kettle One Citron	6.50
Belvedere	6.50
Grey Goose	7.00
U'luvka	8.00

Whiskies

Single Malt Whisky

	£50ml
Highland Park 12 yo	7.50
Ardberg 10 yo	10.00
Macallan Fine Oak 15 yo	12.00
Glenfiddich 21 yo	20.00

Blended Whisky

	£50ml
Bailie Nichol Jarvie	5.00
Monkey Shoulder	6.00
Johnnie Walker Black Label	6.50
Suntory Hibiki 17 yo	16.00

Irish, American & Canadian

	£50ml
John Jameson	5.00
Canadian Club	5.00
Jack Daniel's Old No.7	5.50
Rittenhouse Strait Rye	5.50
Elijah Craig 12 yo	7.50

Tequilas

	£50ml
Sauza Hacienda Reposado	5.00
Gran Centenario Reposado	7.00
Gran Centenario Anejo	11.00

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Rums

£50ml

Premium Rum

Pyrat XO	10.00
Havana Club Barrel Proof	10.50
Santa Theresa 1796	12.00
Ron Zacapa 23 yo	14.00

Cachaca & Agricole

Germana Cachaca 2 yo	6.50
Clement Cuvee Homere Rhum Agricole	25.00

Light & Overproof Rum

El Dorado 3 yo	5.00
Havana Club Anos 3	5.00
Flor de Cana Extra Dry	5.50
Wray & Nephew Overproof	7.00
10 Cane	7.50

Golden Rum

Appleton Estate VX	5.00
Brugal Anejo Superior	5.00
Chairman's Reserve	5.50
Havana Club Anos 7	5.50
Appleton Estate Reserve 8 yo	6.00
Bacardi 8 yo	6.00
English Harbour 5 yo	6.00
Angostura 1919	7.00
Elements 8 yo Gold	7.50
Mount Gay Extra Old	8.00

Dark & Naval Rum

Gosling Black Seal	5.00
Myers Planters Rum	5.50
Pusser's Blue Label Naval Rum	7.00

Spiced & Flavoured Rum

Koko Kanu	5.00
Sailor Jerry	5.50
Santa Theresa Rum Orange	7.50

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Liqueurs

£50ml

Chambord	4.50
Cherry Marnier	4.50
Disaronno Amaretto	4.50
Frangelico	4.50
Kahlúa	4.75
St Germain Elderflower	4.75
Teichenne Peach Schnapps	4.75
Tia Maria	4.75
Baileys Irish Cream	5.00
Cherry Heering Liqueur	5.00
Cointreau	5.00
Goldschläger	5.00
Sambucca Opal Bianca	5.00
Southern Comfort	5.50
Benedictine D.O.M.	5.50
Drambuie	5.50
Galliano	5.50
Grand Marnier Cordon Rouge	5.50
Mandarine Napoleon	6.00
Sambucca Opal Nera	6.00
Luxardo Marachino	6.50
Krupnik Honey	7.00
Absinthe La Fee Parisiene	9.00

Beers

Bottles

£3.50

Becks
Heineken
Corona
Guinness
Magners
Hoegaarden

Pints

	£Half	£Pint
Pilsner Urquell	2.70	3.90
Peroni	2.90	4.10

Prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill.

Soft drinks

Soda	125ml £bottle	200ml £bottle
Coca Cola		2.25
Diet Coke		2.25
Soda Water		1.50
Ginger Beer		1.50
Lemonade	1.50	
Tonic Water	1.50	
Slim Line Tonic Water	1.50	
Ginger Ale	1.50	
Bitter Lemon	1.50	

Fruit Juices	200ml £glass
Fresh Orange Juice	3.00
Juice - Cranberry, Tomato, Grapefruit, Apple, Pineapple	2.75

Mixed Drinks	200ml £glass
Orange Juice & Lemonade	3.00
Orange Juice & Cranberry Juice	3.00

Water	£
VOSS Still Water 800ml	4.50
VOSS Sparkling Water 800ml	4.50
VOSS Still Water 375ml	2.75
VOSS Sparkling Water 375ml	2.75

Prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill.

Coffees

All coffees are available regular or de-caffeinated	£
Espresso	2.00
Macchiato	2.00
Americano	2.25
Cappuccino	2.75
Latte	2.75
Double Macchiato	2.75
Cafe Mocha	2.75
Hot Chocolate	3.00
Double Espresso	3.00

Liqueur coffees

Served with fresh coffee and a cream float	£50ml
Irish - Jameson's Irish Whiskey	7.50
After Eight – Crème de Menthe	7.50
Calypso – Tia Maria	7.50
French – Cognac	7.50
Italian – Amaretto	7.50
Monk's – Frangelico	7.50

Digestives

	£
Guarda Gran Pisco	6.00
Xante Poire au Cognac	7.00
Courvoisier VS Cognac	8.00
Janneau VSOP Armagnac	9.00
Grappa Moscato	10.00
Calvados Poul Pays D'auge	11.00
Remy Martin VSOP Cognac	12.50

Prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill.

Teas

£2.50

English Breakfast

Full-bodied, strong tea with a sparkling flavour

Earl Grey

Aromatic Darjeeling with refreshing citrus aroma of Bergamot

Nurbong

Darjeeling with a gentle and delicately flowery aroma

Green Dragon

Green tea with a flowery elegance

Jasmine Gold

Green tea with a gentle fragrance of Jasmine

Verbena

Light Lemon hints for that refreshing feeling

Fruity Camomile

Camomile infusion with gentle sweetness of orange peel

Mint & Fresh

Typical mint flavor with the freshness of lemongrass

Equilibrium

This mix of herbs lend you a feeling of well-being

Red Fruit

Fruity tangy red berries and currants

Vanilla Roibosh

Herbal infusion with delicious richness of vanilla

Granny's Garden

Fruity and refreshing infusion with a hint of vanilla

For the benefit of guests, a guideline of the alcoholic strength of all beverages is as follows:

ABV / Alcohol By Volume:

Champagne 11.5% - 12.5%

Red wine 11.5% - 15%

Aperitifs 15% - 40%

Sherry 15% - 17%

Rum 21% - 40%

Port 17.5% - 20%

Cognac, Calvados & Bas-Armagnac 40% - 44%

White wine 11.5% - 15%

Beers 4% - 5.1%

Gin 26% - 48%

Vodka 40% - 42%

Whiskies 40% - 56%

Liqueurs 17% - 40%

Grappa 40%

A full wine and food menus are available on request.

All spirits and liqueurs are served as 50ml measures.

Prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill.

