



THE HOCKLEY
ARTS CLUB
EIGHTH EDITION

LONG

ZOMBIE NATION

Rum and tiki flavours take the stage in this devilish twist on a classic Zombie. This sweet yet deceptively boozy delight is so good, it might just wake the dead.

Wray& Nephew, Appleton 8 Year, Old J Tiki Fire, Goslings Black Seal, Orange, Peach, Jabuticaba, Grenadine

12.99



FAYAWAY

A light and refreshing Tequila spritz with berry notes. Easy to drink - easy on the eyes too.

Rooster Rojo Blanco, Chambord, Crème de Mure, Mint, Ginger Beer

12.99



ALL TOMORROW'S PARTIES

A sherry-forward serve with depth and poise. Dark berry flavours are lifted by elderflower, finished with a crisp tonic.

St Germain, Crème de Mure, Sloe Gin, Pedro Ximenez Sherry, Elderflower and Cucumber Tonic

12.49



STRAIGHT UP

FROM HOCKLEY WITH LOVE

A love letter to Gin, sweet yet sharp, this is a cocktail irresistible enough to seduce you into another round.

Tanqueray, Tanqueray Sevilla, Cassis, Violet

12.49



AMATEUR ONOMATOLOGY

Naming things might be an art, but this cocktail is pure science: a rich, intense experience reminiscent of a banoffee pie.

Appleton 8 Year, Buffalo Trace, Licor 43, Angostura Bitters, Banana puree

12.49



O-HANAMI

A Martini twist with notes of chrysanthemum: imagine slow days in Tokyo tea shops, surrounded by blossom trees.

Ciroc, Absolut, White Chrysanthemum, Szechuan Pepper

12.99



BASTILLE BURNING

Our innovative take on the classic Brandy Alexander; a creamy, zesty, complex drink with all the indulgence of your favourite desserts.

Baileys, Martell, Cinnamon, Crème de cacao, Lemon Oleo

12.49



RED FLAGS

Citrus and spice, chocolate and orange. A playful take on classic flavour combinations that comforts and intrigues.

Tanqueray Sevilla, Penja, Pepper, Blood Orange Syrup, Crème de Cacao, Chocolate Bitters

12.49



TONKOTSU RUM

A marriage of Caribbean rum with Asian sesame makes a sharp, minimalist drink Served with a homemade sesame snap.

Spiced Rum, Sesame Oil, Ginger Beer

11.49



THE BITTER END

A post-modern, clean drink inspired by classic American bartending. Herbal notes and sweetness give way to a smooth but bitter end.

Pisco, Cointreau, Campari, Peychaud, Bitters

12.99



IRISH WOLFHOUND

Man's best friend. Warm and sweet but deceptively boozy, it's both nostalgic comfort and grown-up indulgence.

Fat Washed Butter Cognac, Peanut Butter Whiskey, Guinness Bitters, Sweet Vermouth, with Salted Peanut and Marshmallows.

12.99



ON THE ROCKS NIGHTHAWK

A late-night seduction of coffee and Tequila. Smooth, slightly bitter, slightly sweet and tastes like the best Espresso Martini you've never had.

Casamigos Blanco, Kahlua, Frangelico, Triple Sec, Vanilla, Hazelnut

12.99



CITY OF DUBLIN

A whiskey fronted drink with a malty backing from house-made Guinness bitters. Clean, classic mixology. Jameson, Dry and Sweet Vermouth, Yellow Chartreuse, Maraschino Liqueur, Angostura Bitters, Guinness Bitters with a Chocolate Button
12.49



BOLIVAR'S HOUSE BLEND

A strong, spicy ginger note gives over to malted scotch, served with candied ginger. Off-piste, but approachable. Johnnie Walker 12 Year, Chartreuse, Paolo Santo, Ginger with candied Ginger
12.99



Can't find what you're looking for? Just ask your server and we will try to accommodate any off-menu requests.

CLASSICS

ESPRESSO MARTINI

Absolut Vanilia, Kahlua, Sugar, Espresso
12.49

APEROL SPRITZ

Aperol, Prosecco, Soda
12.49

MARGARITA

Rooster Rojo Blanco, Cointreau, Sugar, Lime
12.49

COSMOPOLITAN

Absolut, Absolut Citron, Cointreau, Lime, Cranberry, Sugar, Saline Solution
12.49

MOJITO

Havana Club 3yo, Sugar, Lime, Mint, Soda
12.49

DAIQUIRI

Havana Club 3yo, Sugar, Lime
12.49

MANHATTAN

Buffalo Trace, Sazerac Rye, Dolin Rouge,
Angostura Bitters, Maraschino Cherry
12.49

NEGRONI

Campari, Tanqueray, Dolin Rouge
12.49

PINA COLADA

Captain Morgan White, Malibu, Pineapple, Cream of Coconut, Sugar, Saline Solution
12.49

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accommodate any off-menu requests.

ALCOHOL FREE COCKTAILS

VIOLET BEAUREGARDE

Violet, Vetiver, Citrus, Rhubarb, Soda

6.49

FLAPJACK OLD FASHIONED

Apple, Caramel, Paolo Santo, Flapjack

6.49

APPLE A DAY

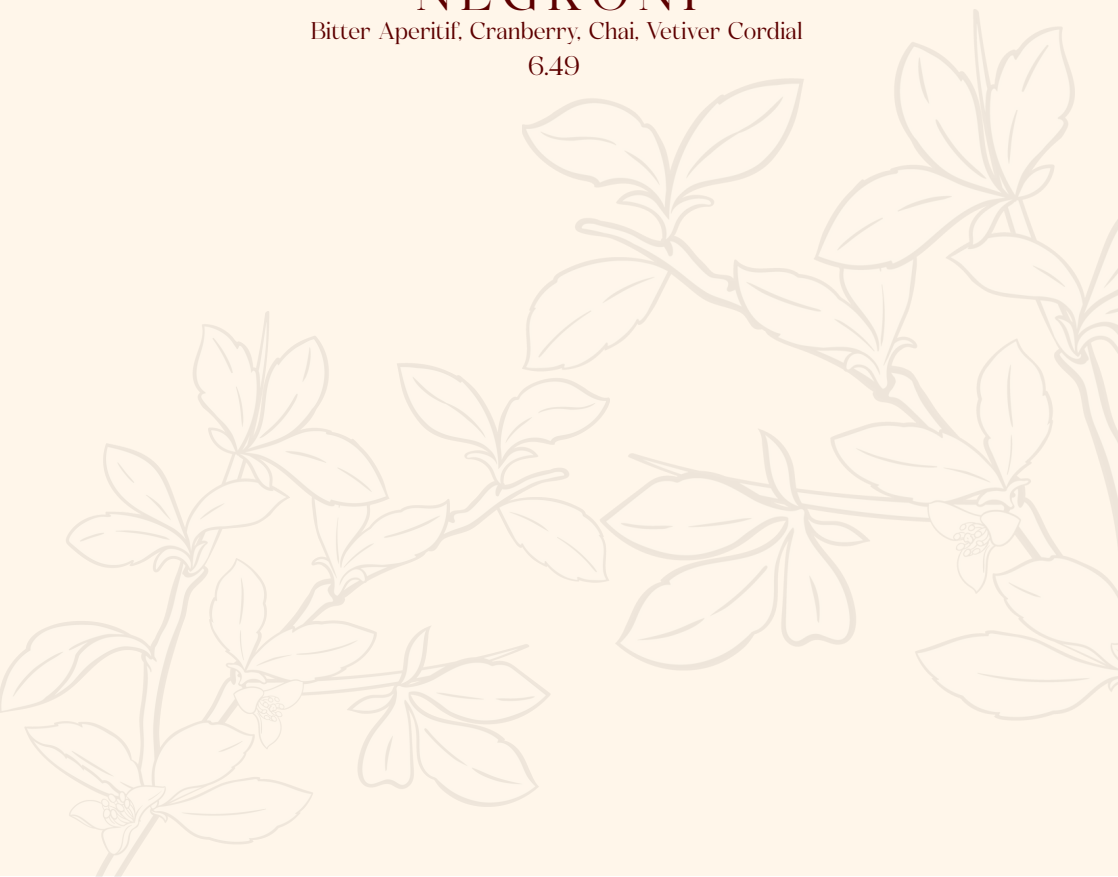
London Dry Gin 0%, Apple, Kiwi, Lime

6.49

“NEGRONI”

Bitter Aperitif, Cranberry, Chai, Vetiver Cordial

6.49



BAR SNACKS

WASABI PEAS

2.99

OLIVES

3.49

POACHED, PICKLED PEAR
& TOMATOES

5.99

HOMEMADE TORTILLA CHIPS

2.99

STUFFED SQUID IN INK

Served with butter and biscuits

9.99

TROUT WITH
MEDITERRANEAN SPICES

Served with butter and biscuits

9.99

MUSSELS IN ESCABECHE

Served with cream cheese and biscuits

9.99

TUNA FILLETS WITH LEMON

Served with butter and biscuits

9.99

WASABI, OLIVES AND
PICKLED PEAR

10.99

CHARCUTERIE

CLASSIC

A selection of charcuterie, including:
Prosciutto, Salami, Chorizo, Brie, Mature Cheddar
Gherkins, Onion Chutney, Grapes, Biscuits.

12.99

VEGETARIAN

Grilled Artichokes, Sundried Tomatoes, Brie, Mature
Cheddar, Olives, Gherkins, Onion Chutney,
Grapes, Biscuits

12.99

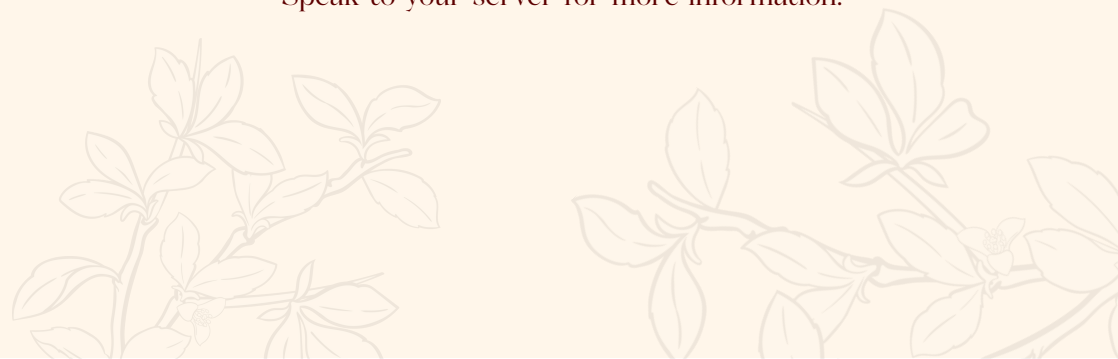
VEGAN

Grilled Artichokes, Sundried Tomatoes, Vegan Greek-
Style Cheese, Vegan Mature Cheese, Gherkins, Onion
Chutney, Grapes, Biscuits.

12.99

BOTTOMLESS BRUNCH

Join us on Saturdays for our bottomless brunch; a
welcome cocktail charcuterie and bottomless wine!
Speak to your server for more information.



WINE

175ml / 250ml / bottle

WHITE

Wicked Lady Pinot Grigio
California
6.49 / 8.49 / 24.99

Amabelli Trebbiano
Italy
6.69 / 9.29 / 26.99

Reign of Terroir Chenin Blanc
South Africa
6.99 / 9.69 / 28.99

Mount Rozier Sauvignon Blanc
South Africa
7.49 / 9.99 / 29.49

Short Mile Bay Chardonnay
Australia
26.99

Yealands Petal and Stem Sauvignon
Blanc
New Zealand
33.99

ROSE

Wicked Lady White Zinfandel
California
6.49 / 8.49 / 24.99

Mount Rozier Rose Grenache
South Africa
6.99 / 9.99 / 29.49

Gerard Bertrand Gris Blanc
France
8.99 / 11.99 / 33.99

RED

Reign of Terroir Shiraz
South Africa
6.49 / 8.49 / 24.99

Tekena Cabernet Sauvignon
Chile
6.99 / 9.69 / 28.99

Alamos Mountain Malbec
Argentina
7.49 / 9.99 / 29.49

Castillo Clavijo Rioja
Spain
7.49 / 9.99 / 29.49

Mount Rozier Merlot
South Africa
7.49 / 9.99 / 29.49

SPARKLING

glass / bottle

Pontebello DOC Extra Dry Prosecco
6.99 / 29.99

Bottega Poeti Spumante Prosecco
32.99

Gerard Bertrand Brut Blanc
45.99

Gerard Bertrand Brut Rose
45.99

Perrier-Jouet Grand Brut Champagne
99.99

DRAUGHT

Asahi 6.49

Mahou 6.49

Peroni 6.99

Meantime Anytime IPA 6.49

Camden Pale Ale 6.49

BOTTLES

BEERS

Peroni 5.99

Pacifico Clara 6.19

Guinness 5.99

Guinness 0% 4.99

Peroni Libera 0% 4.99

CIDER

Kopparberg Strawberry and Lime 6.59

Kopparberg Mixed Fruit 6.59

Kopparberg Mixed Fruit Tropical 6.59

Kopparberg Mixed Fruits Non-Alcoholic 6.59



THE HOCKLEY ARTS CLUB

for all bookings visit our website:
thehockleyartsclub.com