

— *Little* —

SUSSEX

SNACKS & LIBATIONS

COCKTAILS

— *Shaken* —

MIDNIGHT ON CLARENCE

Vodka, Pisco, Aperol, apple brandy,
raspberry + cardamom cordial,
red lemongrass tincture

SANGRE DE LA TIERRA

Tequila, Mezcal, sumac-infused
sherry, sour cherry + beet syrup, lime

THE ALCHEMIST'S GARDEN

Olive oil-washed gin blend (Lind & Lime +
Hendricks), cucumber, basil, lime, ginger syrup,
Absinthe Spritz, ghost pepper tincture

BITTERS & FOG

Montenegro, peated scotch, lemon,
3 x bitters blend, twist

HAVANA AFTER DARK

Rum blend (Appleton 8 yr, El Dorado 12 yr,
Wray & Nephew + charred pineapple infusion),
Hennessy VSOP, Strega, honey + tonka syrup,
bergamot bitters, lime juice

— *Stirred* —

MOON OVER KYOTO

Gin, sage-infused vermouth, Sake,
elderflower, orange and jasmine blossom
water, charred sage

TOKYO DUSK

Japanese Whiskey, Cocchi Rosa,
vermouth blend, cynar, bitters

TOASTED & TONIC (Highball)

Toasted coconut-infused vermouth,
coffee-infused Campari, mole bitters,
tonic, soda, mint

GOLDEN HOUR (Champagne Cocktail)

Champagne, touch of syrup, bitters

THE SUSSEX PUNCH (serves 4–6)

Dry curacao, pandan-infused overproof rum,
Jamaican rum, Planter's rum, Demerara rum,
orgeat, lime, mint, bitters