



bar&kitchen  
**banyan**

THE SCIENCE OF DRINKING



# FUNKY FRESH

A selection of fruity cocktails

## BLING A LING

£5.75

This electric mix of Russian Standard vodka, peach and almond, is sure to clear any Monday blues! Get your glow sticks at the ready and come and play with our Bling a Ling

## BOOM TING

£5.25

All the flavours of the Caribbean. Pineapple, melon and coconut are topped with Ting grapefruit crush to ensure this is a party sure to explode in your mouth!

## GIN SOAKED BOY

£5.95

This divine drink is the beauty in the beast. Jensen London Dry gin, Grand Marnier and pear are shaken together with passion fruit and citrus fruits. I'm the gin in the gin soaked boy

## COSMOPOLITAN

£5.25

This pink drink originates from the 'party' scene of San Francisco. It was then developed by the leading American bartender, Dale Degroff, and popularised by many frequent appearances on America's leading sitcom 'Sex and the City'. The perfect accessory to any cocktail dress, containing Russian Standard vodka, Cointreau, cranberry and subtle citrus

## TRAILER TRASH

£6.25

An in-house creation inspired by Trailer Happiness in London that combines the flavours of Appleton VX, Wray and Nephew rums, juices and Velvet Falernum to make quite the jovial rum sling with a bit of fiery passion



# MODERN MAKEOVER

A selection of classics that have been given a new lease of life with some fantastic twists

## RASPBERRY COLLINS

£5.50

A true classic that is an evolution of the great drink, the 'Tom Collins'. As the name suggests this drink consists of raspberries, citrus, and then either Bombay Sapphire gin or Russian Standard vodka, the choice is yours!

## PASSION FRUIT CAIPIRINHA

£5.50

The national drink of Brazil finds its way to Banyan, with a little extra passion thrown in by our bartenders. Fresh lime is added to Sagatiba cachaca and balanced with passion fruit to produce a drink made in heaven

## AMARETTO DAISY

£5.25

No cocktail menu would be complete without the addition of this cheeky little party drink! Italian almonds are mixed with fresh citrus and pomegranate to create a drink that's short and sweet

## GOLDEN STORMY

£5.95

We have twisted the classic Dark 'N' Stormy to create this superb drink with Banks VXO rum, lime, topped with fiery D&G Jamaican Ginger Beer

## TOMMY'S MARGARITA

£5.95

Julio Bermejo, one of the most respected Tequileros in the world today created this spin on the classic Margarita at one of the most famous Tequila bars in the world – Tommy's in San Francisco. Jose Cuervo Tradicional tequila is shaken with fresh lime, 100% agave syrup and served on the rocks



# MAGNIFICENT MOJITOS

The Mojito is most definitely the drink of today and its popularity rises by the hour. Some bartenders dread being asked for this drink, however at Banyan we are really proud of our Mojitos and would love you to try one. The Mojitos origins date back to between the great wars. As prohibition swooped over the States there was a mass exodus of fun seekers over to Havana. With them they brought their own drinks and when the bourbon ran out it was substituted with the native spirit rum. Hey presto the Mojito was invented. Bodeguito Del Medio is the bar usually credited with being the first and it was here that Ernest Hemmingway spent many hours drinking Mojitos attempting to seek drunken inspiration

## CLASSIC MOJITO

£5.25

The true original blend. Santa Teresa rum, mint, lime and sugar

## ROYAL RASPBERRY MOJITO

£5.75

Quite the frisky little number. Within this Mojito, Santa Teresa rum is complimented by mint, lime, raspberries, and of course that royal black raspberry liqueur, Chambord

## GINGERBREAD MOJITO

£5.75

A divine variation to the Mojito. The ginger undertones of Bacardi Gold rum are brought to the surface by coupling it with mint, lime and gingerbread syrup

## GINJITO

£5.75

Calling all gin lovers out there! Mixing Bombay Sapphire gin, apple juice, elderflower and mint, Banyan has created a refreshing alternative to it's Cuban counterpart!

## MOJITO ROYALE

£6.50

Our in-house twist on a classic Mojito using a scrumptious blend of Santa Teresa rum with fresh mint, lime and sugar. Topped with a wonderful Italian Prosecco to create this truly royal Mojito



# BUBBLES

Champagne cocktails are truly the drinks to be seen with. Here at Banyan we use the finest Italian Prosecco instead of champagne to give all our bubbles some fizz. Just remember to keep your pinkies out at all times!

## BELLINI

£5.75

We thought it would be right to include this timeless classic. It was originally made by Giuseppe Cipriani in 1934 whilst he worked at the very famous Harry's Bar in Venice. Our recipe sticks close to the original as we add Italian Prosecco, a great sparkling wine to the flavour of white peaches

## PINK 75

£5.95

Our own twist on the classic champagne cocktail 'French 75' which was invented in the 1920s at Harry's Bar again, but this time the one in Paris! The number 75 was a reference to the 75 Field Gun used by the French army during World War I. The drink combines Bombay Sapphire gin, black raspberry liqueur, the flavours of citrus fruits and is topped with our house fizz

## RASPBERRY CAPULET

£5.95

A cocktail full of Brazilian passion! Sagatiba cachaca is seduced into mixing with Chambord Black Raspberry liqueur and raspberries which all burst into life by a fine topping of Italian Prosecco

## STRAWBERRY MONTAGUE

£6.25

It's running away with you..... This is the drink of lovers. Skyy vodka and the succulent flavours of strawberries are romantically snuggled together in this frisky champagne cocktail

## BUBBLY LADY

£6.25

A superb twist on the classic White Lady. This bubbly delight mixes Jensen gin, tropical almond, Blue Curacao and citrus juice rimmed with popping candy. Your taste buds will never be the same



# BANYANS CHOICE

An inspired selection of cocktails created in-house by our very own mixologists

## ANGEL AGAVE

£5.50

A seductively smooth late night offering. The silky characteristics of Jose Cuervo Tradicional tequila are extenuated by maple syrup, vanilla, caramel and chocolate liqueurs. Finished with a floating malteser garnish

## BOURBON & BUTTER

£5.50

This cheeky blend of sweet tasting ingredients was described by the former editor of Class magazine, Paul Wootton, as being the most innovative creation of 2005! For those who love peanut butter this drink is a must! For those who don't, perhaps give this one a miss. Woodford Reserve Kentucky bourbon is shaken with peanut butter, Frangelico hazelnut, caramel and chocolate liqueurs to give you the ultimate in Mmmmmmmmm

## SICILIAN KISS

£6.75

This mix of Mascarpone cheese and Sicilian lemon liqueur blends perfectly with Jensen Old Tom gin. A drink to make any mobster homesick!

## RHUBARB RHUMBULLION

£10.00

This cocktail is half English, half Caribbean. We use the excellent El Dorado 12yr rum from Guyana, and mix it with some lime and sugar. Finally we add the Yorkshire rhubarb jam to create this masterpiece. One sip and you will be fixated for life

## EL FURIOSO

£6.50

This twist on a 1940s classic El Diablo brings together Tapatio Reposado tequila, blackberry liqueur, soft cucumber and finally spiced with ginger beer

