

HOT DRINKS

Coffee: 4.50
Americano
Espresso

Shaken Iced Coffee* 4.50

*Syrups available:
Creme Brûlée, Tiramisu,
Vanilla, Hazelnut, White
Chocolate, Salted Caramel

Tea: 4.50

English Breakfast
Earl Grey
Peppermint
Fresh Mint

Hot Chocolate 4.50

APHRODITE'S
— BAR —



BAR LIST

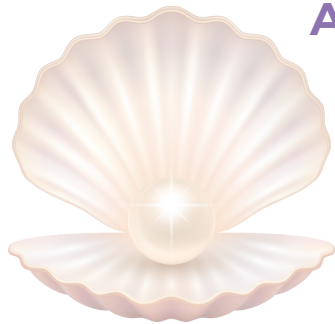


@aphroditesbar

@the_oysterclub

— The —
OYSTER CLUB

PREMIUM COCKTAILS



Amalfi-tini 14

Ketel One Vodka,
Limoncello,
Green Apple,
Elderflower

Aphrodite's Elixir 16

Cristobal Gran Anejo
Rum, Orange
Elixir, PX, Bitters



Smoked Maple Old Fashioned 16

Bourbon, Maple Syrup,
Black Walnut Bitters,
infused with smoke

Guava-licious 14

Panchos Datos Tequila,
Guava, Watermelon,
Lime, Cointreau



BEER

Estrella Damm - Barcelona	5.50
Estrella Galicia 0% - Barcelona	5.50
Vedett Pilsner - Belgium	6
Vedett IPA - Belgium	6
Aspall Cider	6

SOFTS

Coca Cola Zero	2.50
Diet Coca Cola	2.50
Bottle Green - Crisp Apple	4.25
Ginger Beer, Fever Tree	4
Ginger Ale, Fever Tree	4
Indian Tonic, Fever Tree	4
Light Tonic, Fever Tree	4
Mediterranean Tonic, Fever Tree	4
Soda, Schweppes	4
Lemonade, Schweppes	4
Ting Grapefruit Soda	4

Fresh Juices : 4
Orange, Apple, Cranberry,
Pineapple

Still / Sparkling Water:	
Kingsdown 330ml	2.75
750ml	4

HOUSE COCKTAILS

available 2-for-1

Wednesday to Friday 12pm - 6pm

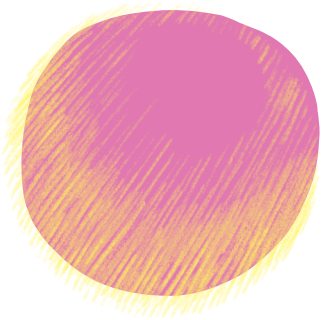
The Oyster Club Martini **14**

Silent Pool Gin, Noilly Prat
Vermouth;
*the ultimate martini to
accompany any oyster*



Islander 12

Rum, Grenadine,
Lime Juice,
Pineapple Juice



Green Apple & Ginger Mojito 12

White Rum,
Green Apple, Ginger
Concentrate, Lime, Mint,
Ginger Ale



Coconut & Pineapple Daiquiri 12

Koko Kanu Rum ,
Pineapple, Lime
Juice, Sugar



GIN

Cotswold Gin -Warwickshire	5.25
Malfy Rosa Pink Grapefruit - Italy	5.50
Hendricks Gin - Girvan	5.75
Silent Pool Gin - Surrey	6
Tanqueray No. 10 - Edinburgh	6.50

VODKA

Ketel One - Netherlands	4.75
Ketel One Citroen - Netherlands	5
Belvedere - Poland	6

RUM

Koko Kanu Coconut - Jamaica	5
Kraken Black Cherry - Trinidad	5
Cristobal Blanco - DR	5
Kraken Spiced - Trinidad	5
Angustora Dark Rum	6
Cristobal Gran Anejo(4-6yrs) - DR	7.50
BarSol Pisco- Peru	5.25
Sagatiba Cachaca - Brazil	6

MEZCAL / TEQUILA

Panchos Datos Plata, Tequila	5.75
Panchos Datos Reposado, Tequila	7
Ramstein Reposado, Tequila	8
QuiQuiRiQui Espadin, Mezcal	5.75

All prices are 25ml measures

VERMOUTH / APERITIF

Noilly Prat	5
Campari	5.50
Aperol	6
Sarti	6

LIQUEUERS

Cointreau	4
Limoncello	5
Frangelico	5
Grand Marnier	5
Fair, Elderflower Liqueur	5
Fair, Acai Liqueur	5
Cointreau	5
Licor 43	5.50
Heerings, Cherry Liqueur	5.50
Lazzaroni, Amaretto	6
Cotswold Cream Liqueur	6.50

WHISKEY / BOURBON

Woodford Reserve - Kentucky	5.50
Woodford Rye - Kentucky	6.50

WHISKEY / SINGLE MALTS

Balvenie 12yp - Speyside	6.50
Glengoyne 12yo - Highland	7
Nikka From The Barrel - Japan	7
Coachbuilt - Blended Scotch	7.50
Bladnoch Alinta - Lowland Peat	10

DIGESTIFS

Calvados	5
Nonino, Grappa Trazizione	5
Hennessy VS, Cognac	6
Baron De Sigognac 10yo	6
Hine Rare VSOP, Cognac	9
Hennessy XO, Cognac	25

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6pm

Sarti Spritz 12

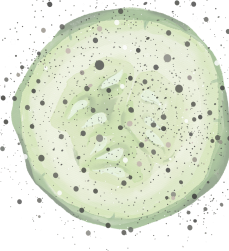
Sarti, Biscardo
Prosecco, Soda



Cucumber Club 12

House Vodka/Gin,
Muddled Cucumber,
Elderflower Liqueur, Egg
White/Vegan Bitters,
Cracked Black Pepper

Pairs well with both Gin and Vodka.



SHOTS

7 each or 17.50 for 3

Mini Beer

Licor 43, Cotswold Cream



Lemon Drop

House Vodka, Lemon
Juice, Sugar



Baby Guinness

Cotswold Cream & Kahlua



All prices are 25ml measures

DESSERT COCKTAILS

Both made with Cristobal Oro Rum

Black Forest Martini

14

Dark Rum, Chambord, Morello Cherry, Agave, Kahlua, Double Cream



Tiramisu Martini

14

Dark Rum, Licor 43, Double Cream, Coffee, Kahlua, Amaretto, Chocolate Bitters

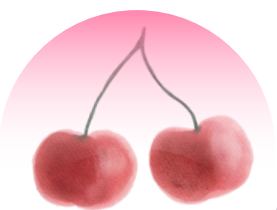


DESSERT MOCKTAIL

Bakewell Martini 9

Black Cherry, Cranberry Juice, Almond, Double Cream, Shortbread Rim

+£5 to add vodka shot



APHRODITE'S
BAR

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NON - ALCOHOLIC COCKTAILS

Berries and Cherries

7

Blueberries, Morello Cherry, Almond, Lemon Juice, Lemonade



Virgin Mary 7

Big Tom Tomato Juice, Dijon Mustard, Black Pepper, Worcestershire Sauce, Celery Bitters, Tabasco Sauce



Virgin Mojito 7

Fresh Mint, Apple Juice, Sugar, Soda



Upgrade your mojito flavour by speaking to your server or bartender

White Chocolate Horchata 7

Oat Milk, Vanilla, Cinnamon, White Chocolate



The
OYSTER CLUB

SPARKLING 125ml

Biscardo, Millesimato
Prosecco, Vento, Italy 10.50

Grand Reserve, 1er Cru, Pierre
Mignon, Champagne, France 15.50

2016 Blanc de Blancs,
Nyetimber, Sussex, England 16.50

WHITE 175ml

Pinot Gris, Villa Wolf, Pfalz,
Germany 8.50

Picpoul de Pinet, Levre
Piquante, France 9.75

Rioja Blanco, Muga, Rioja, Spain 12

Chablis Fournillion, Burgundy,
France 13

Sauvignon Blanc, Mohua,
Marlborough, New Zealand 13.50

ROSE

Petit Rose, By Ken Forrester,
South Africa 9

Chateau L'escarelle, Vin De
Provence, France 12

RED

Delas Freres, Syrah, France 9

Pinot Noir, Alta Pavina Castilla y
Leon, Spain 10

Signature Malbec, Susana
Balbo, Mendoza, Argentina 12

CHAMPAGNE

COCKTAILS

available 2-for-1

Wednesday to Friday 12pm - 6pm



Lychee 75 15

Silent Pool Gin,
Lemon Juice,
Lychee, House
Champagne

Old Cuban 15

Dark rum, Fresh Mint,
Sugar, Angostura
Bitters, House
Champagne



Champagne Cosmo 15

Ketel One Citroen Vodka,
Cranberry Juice, Cointreau,
Lemon Juice, House
Champagne



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