

*Mint leaf*

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ALL MEASURES ARE 50ML

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## BAR FOOD

<b>PATTI SAMOSA (V)</b> Served with Mint Sauce.	<b>£8.00</b>
<b>KURKURE ASPARAGUS (V)</b> Tempura Asparagus with crushed spice and chilli garlic sauce.	<b>£9.00</b>
<b>PANEER TIKKA (V)</b> Paneer spiced with carom and chilli served with mint sauce.	<b>£9.00</b>
<b>CHICKEN TIKKA ROLL</b> Spiced chicken rolled in filo pastry with chilli sauce.	<b>£10.00</b>
<b>KALONJI JHEENGA</b> Tiger prawn spiked with onion seed and spiced yoghurt.	<b>£11.00</b>
<b>TANDOORI LAMB CHOP</b> Infused with black cardamom and smoked paprika.	<b>£13.00</b>
<b>MURGH TIKKA</b> Chilli, lemon and fenugreek flavoured chicken tikka.	<b>£9.50</b>
<b>SEEKH KEBAB</b> Minced lamb kebab with mint sauce.	<b>£9.50</b>
<b>SELECTION OF NAAN</b> Choice of Minced lamb or spiced potato with cucumber raita.	<b>£6.50</b>
<b>MINT LEAF TASTING PLATTER FOR TWO</b> Chef's selection of grilled kebabs.	<b>£26.00</b>

\*(V) – Denotes vegetarian dishes

\*Before you order your Food and Drink, please inform a member of staff if you have a food allergy or intolerance.

\*Some dishes may contain traces of nuts and dairy – please ask your server

\*Our Chicken and Lamb is Halal

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## CLASSICS

<b>SINGAPORE SLING</b> Created at Raffles Hotel at the turn of the century by Mr Ngiam Tong Boon. Originally meant as a woman's drink, hence the attractive pink colour. Today this wonderful gin based cocktail mixed with cherry brandy, pineapple juice and Cointreau is definitely a drink enjoyed by all.	<b>£9.75</b>
<b>ESPRESSO MARTINI</b> Created by Cocktail Guru, Dick Bradsel in 1984. According to the London bartender, a famous model came into Fred's Bar and crassly asked him to make her a drink that would "wake me up, and then f**k me up" and Dick's subsequent creation was the first Espresso Martini made with Vodka, Kahlua and Fresh coffee.	<b>£9.75</b>
<b>COSMOPOLITAN</b> a.k.a "Cosmo" is a Vodka based cocktail that has become very popular with women, especially since its appearance in the popular TV show "Sex & the City". The Cosmo is a sweet tart combination of citrus and cranberry flavours that conveniently is an attractive pink colour when mixed and served properly.	<b>£9.75</b>
<b>MAI TAI</b> Translates from the Tahitian to mean "Out of this world" and it is a fitting description for this fun cocktail. The Mai Tai came to light in 1944 in Oakland's Trader Vic's. There, Victor Bergeron, one of the founders of the Tiki scene, put together this great drink that deserves to feature the best rums you can get your hands on.	<b>£9.75</b>

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## CLASSICS

### SIDECAR

£9.75

The French like to take the credit, believing that the drink was made in Harry's New York Bar.

The Story is that an American Army Captain would often travel to the bar in the sidecar of his friend's motorbike. He wanted a drink to warm him up before dinner and cognac was the immediate suggestion. However, it wasn't seen as an appropriate drink so early in the evening and so the bartender mixed some Cointreau and lemon juice with it. So the Sidecar was born.

### WHISKEY SOUR

£9.75

Let's be honest, there are a few things that most of us love more than a good drink. For many the Whiskey Sour is just that. This refreshing cocktail is simultaneously both sweet and sour and it is sure to make you a Bourbon lover if you are not already.

### MARTINEZ

£9.75

One of the predecessors to the Martini. This cocktail adds sweetness to the gin-vermouth combination with the use of sweet vermouth and a small amount of Cointreau resulting in a smooth and uplifting drink that is perfect at any time of the day.

### DARK AND STORMY

£9.75

The National drink of Bermuda, it's essentially just dark rum and ginger on ice. If it isn't Gosling's, it isn't a Dark and Stormy.

## RED WINE AND ROSÉ BY THE GLASS

### RED

2011	Cannonau di Sardegna, Picco Del Sole - Italy	£5.75
2011	Cabernet Sauvignon, Estampa Estate - Chile	£6.75
2010	Merlot, Groote Post - South Africa	£7.00
2012	Malbec, Humberto Canale - Argentina	£7.50
2011	Shiraz, The Stump Jump – Australia	£7.75
2012	Pinotage, Eikendale Vineyards – South Africa	£7.95
2012	Edgebaston, Pepper Pot – South Africa	£8.00

### ROSÉ

2012	Comte de Provence Rosé, La Vidaubanaise - France	£6.75
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## CHAMPAGNE AND WHITE WINE BY THE GLASS

### CHAMPAGNE

NV	Jacquart, Brut Mosaïque	£11.50
NV	Jacquart, Rose Mosaïque	£13.50

### WHITE

2013	Pinot Grigio Garganega, Via Nova - Italy	£5.75
2012	Chenin Blanc, Groote Post - South Africa	£6.75
2011	Viognier Estampa Estate - Chile	£7.50
2012	Pic Poule de Pinet, Roquemoliere - France	£7.50
2013	Sauvignon Blanc, Yealands Estate – New Zealand	£7.75
2013	Gruner Veltliner, Hopley - Austria	£8.00

## TWISTED CLASSIC

### MINT LEAF BLOODY MARY £11.00

As the legend goes: If you chant "Bloody Mary" three times in a mirror she will appear. We cannot guarantee that will happen but with our seductive secret recipe, we can guarantee that instead of chanting in a mirror, you will ask for three more.

### MINT LEAF JULEP £11.50

Greek mythology tells of two weary travellers who couldn't find help or hospitality on the road. Finally an old couple took them in, scoured a modest dining board with mint to refresh it, and prepared a meal for their guests. The travellers turned out to be disguised gods, who rewarded the old folks by transforming their little hut into a glorious temple. Since then, mint has been considered a symbol of hospitality. Our version of the famous tiple isn't made by gods but will surely make you feel like one.

### TOMMY LEAF £11.00

In folk culture, Kaffir lime is believed to avert evil spirits and refresh individual's mental outlook. By combining this ingredient with the famous Margarita, invented by Margarita Sames during a party at her hacendia in Acapulco, we cannot promise you that your party will last for two weeks as hers did, but it will surely keep that "evil" hangover away, or not.

### SAZERAC £11.00

A simple cocktail with a deep history, the Sazerac may not be the first American Cocktail, but it is one of the most distinctive – a recipe so flawless it has gone virtually unchanged for almost 150 years. The story of the Sazerac starts in New Orleans sometimes in the 1830's when a pharmacist named Peychaud began mixing his proprietary blend of aromatic bitters with brandy. By 1870, the phylloxera epidemic had decimated France's grape crops. With cognac in short supply, the famous Thomas Handy substituted rye, beginning a long American tradition of people solving problems with Whisky.

## TWISTED CLASSIC

### OLD FASHIONED

£11.50

As you might expect, we are often asked what our favourite cocktail is. This is a fairly difficult question to answer for us, and often it will depend on which drink we are currently messing around with. A drink that always deserves a spot high on our list is the Old Fashioned. It is the perfect drink to order if you want to test a bartender, so please, test us...

### CAIPISUTRA

£11.50

Our ultimate twist on the famous Brazilian cocktail "Caiprinha". It took us a while and lots of effort, but after going through a few good books and a lot of tastings.

### BOULEVARDIER

£11.50

Less typical is that the Boulevardier, like its more famous cousin, the Negroni, is an equal parts drink. These are eye-catching as a class, some of them even delicious if made properly, but with their arbitrary and unwavering proportions they fight an uphill battle for credibility as anything more than parlor tricks. Negroni has succeeded; others (including Boulevardier), not so much, this is why we have decided to take on this challenge of bringing back this typical cocktail of the Prohibition-era to life with our twist on it as always.

### NEW ETONIAN

£10.00

Inspired by the Old Etonian which enjoyed a great popularity in London in the 20's, this cocktail takes its name from Eton College and from the college's alumni who are often referred to as 'Old Etonians'. But as we are in 2015, we thought it was about time to give it a twist (old tom style gin, lillet blanc, Cointreau, amaretto and black walnut bitters).

## HOUSE SPIRITS

All Measures are 50ML

### FINLANDIA VODKA

### BOMBAY SAPPHIRE GIN

### RON BACARDI SUPERIOR

### CHAIRMAN'S RESERVE RUM

### BUFFALO TRACE BOURBON

### MARTELL VS COGNAC

### SAUZA HORNITOS TEQUILA

All £7.50

## BEERS

### COBRA 5.0% ABV

£4.50

### NEGRA MODELO 5.4% ABV

£4.75

### CUSQUENA 5.0% ABV

£4.75

### LONDON PRIDE 4.7% ABV

£5.25

## SOFTS

### JUICES AND SOFTS

£3.95

Orange, cranberry, pineapple, apple, tomato, coke, diet coke, lemonade, soda.

### MINERAL WATER

£4.25

Belu still or sparkling 75cl.

## TASTING BOARD (20ML MEASURES)

### JOHNNIE WALKER

£16.00

**Black:** Hints of smooth creamy toffee linger on the tip of your tongue.

A sophisticated, smoky finish - the signature of all Johnnie Walker blends.

**Double Black:** Adds to the normal Black Label profile by including more Islay whisky and casks that have been heavily charred, giving a more intense flavour with a greater emphasis on smoke while keeping true to the sophisticated Johnnie Walker style.

**Platinum:** Juicy, a little waxy and a tiny bit of spice. This is a superb whisky. The sign of a great blend is that it is the sum of all its parts. You don't taste any individual whisky, more like a fantastic recipe.

### DALMORE

£18.00

**12 Years:** Aged for the first nine years in American white oak ex-bourbon casks, before half is transferred to ex-oloroso sherry casks for the final three years. The result is a whisky with a combination of sweetness and rich, sherried flavours.

**15 Years:** Matured in matusalem, apostoles and amoroso sherry casks, it proffers all those winter spice, orange zest and chocolate notes characteristic of Dalmore.

**Cigar Malt:** Round and sweet. Good balance with the nose. A precise oak frame ties up the rich aromatic profile. Liquorice and raisins as well. A complex whisky, which needs time and attention to release its richness.

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## OUR SIGNATURES

### WISE OLD SAGE

£11.50

This exciting concoction uses white Caribbean rum, creole schrub, grapefruit juice, orange bitters, simple syrup and some fresh sage to spice it up for you.

### PINKY

£11.50

Do not be fooled by its striking pink colour, this drink isn't only a woman's drink as some would call it. An interesting blend of London dry gin, fresh passion fruit, elderflower cordial, egg white, lemon juice and peychauds bitters. It just happened to be pink.

### TIKKY TAKKA

£11.50

Served in our wonderful tikky mug, it would take an entire page to describe what this drink is about, cut long story short, if you are not allergic to anything and trust our bar team, go for it. (Spiced rum, Frangelico, banana liqueur, lime juice, chilli syrup and pineapple juice).

### PORNSTAR

£11.50

We still haven't figure out what make this drink so popular. Is it the vanilla infused vodka shaken with Passoa and fresh passion fruit puree? Is it the shot of bubbles served on the side? Is it the fresh passion fruit topped with our homemade vanilla sugar or is it just the name, difficult one.

### LA PINELA

£11.00

We can assure you that ordering this drink will change your view on one of the most feared spirits "Tequila". A large measure of this "hangover in a bottle" mixed with liquor 43, pineapple juice and cinnamon syrup, will turn into a very smooth and enjoyable drink.

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## OUR SIGNATURES

### FASHION FROM PARIS

£12.00

We bring you to the "capital de la mode" with this elegant absinthe based drink. One word to describe it, classy.

### DEADLY BERRY

£11.50

Would it make you feel better if we told you that while you are enjoying this lovely vodka based drink shaken with melon liqueur and crème de mure, you are also consuming at least four of your five a day with our selection of fresh berries and passion fruit.

### CUBAN SPIRIT

£10.50

A drink that will take you away from our beautiful but not so sunny London. Perfectly balanced Cuban Rum based drink with passion fruit, Cointreau and grenadine. We do not take the blame if some random salsa moves start to appear.

### DEEP THINKER

£10.00

One of Mint Leaf all-time favourite. This unusual mix between Sailor Jerry, coriander, fresh lime and brown sugar is simply a perfect match with our cuisine style.

### IN LOVE WITH THE COCO

£11.50

This smooth clean sour will have you ready for a long night out. Ciroc coconut vodka with fresh lemon juice is shaken with liquor 43, peychauds bitters and fresh pineapple juice.

### MEAN THYME

£11.00

It doesn't matter what time it is because this fantastic herbal drink is simply timeless. The combination between dry thyme, vanilla, gin and a touch of agave syrup will leave you wanting another one before finishing your first.



## TASTING BOARD (20ML MEASURES)

### GLENFIDDICH

£15.00

- 12 Years:** A single malt Scotch whisky with distinctive fresh pear, creamy with subtle oak flavours and a long smooth and mellow finish.
- 15 Years:** Silky smooth, revealing layers of sherry oak, marzipan, cinnamon and ginger. Full-bodied and bursting with flavour.
- 21 Years:** Experience an intense and vanilla sweet aroma, floral with hints of banana, followed by a soft, lively taste with lime, ginger and spice and a complex and exceptionally long ending.

### BALVENIE

£16.50

- 12 Years:** The palate is smooth, rich and mellow, with a nutty sweetness and hints of spices along with the sherry notes with a long and warming finish
- 14 Years:** A 14-year-old limited-edition Balvenie which finished its maturation in casks which had previously held Caribbean rum. Expect vanilla and toffee notes as the rum contributes extra sweetness to the flavours.
- 17 Years:** A 17-year-old version of the best-selling DoubleWood. Still initially matured in 'whisky oak' casks before being switched to sherry wood to finish, the extra years give it extra depth without being overpowering.

### LAPHROAIG

£15.00

- 10 Years:** A full-bodied, smoky gem, with a residual sweetness and a hint of salt amid the seaweedy, peaty characters before a long warming finish. A classic dram.
- Select:** Laphroaig Select is aged in a combination of Oloroso sherry butts, American white oak, hogsheads seasoned with Pedro Ximenez, quarter casks and first fill bourbon casks. This results in a restrained and toned down version of this Islay classic.
- Triple Wood:** Starts off maturing in regular bourbon casks, before being moved to Laphroaig's bespoke quarter casks for a time. The whisky is then finished in Oloroso sherry casks to gently sand off any remaining sharp edges.



## NON ALCOHOLIC COCKTAILS

- FRUIT CUP** **£7.50**  
Fresh berries muddled with cranberry juice, lime juice and simple syrup served over crushed ice.
- LASSI** **£7.50**  
Classic Indian yoghurt drink, blended with ice  
Choice of mango, sweet or salt.
- APPLE MOJITO** **£7.50**  
Apple juice muddled with fresh lime, simple syrup, and mint topped with ginger beer.
- MINT LEAF LEMONADE** **£7.50**  
Fresh ginger shaken with passion fruit, lemon juice and sugar with a dash of lemonade.
- PEACH PASSION** **£7.50**  
Peach and passion fruit puree, fresh lemon juice shaken with apple and pineapple juice.
- ILLUSION** **£7.50**  
Fresh raspberry, apple juice, lychee puree and fresh lemon juice shaken and served over ice.

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## OUR SIGNATURES

- DEATH IN THE AFTERNOON** **£12.00**  
The name says it all. Only rule is, make sure you like Absinthe and Champagne. The rest won't be an issue. Also consists of Chambord and vodka.
- MINT LEAF ROYALE** **£12.50**  
The illustrious Mint Leaf Royale stands tall and elegant.  
Champagne layered on top of Zubrowka vodka and elderflower top with Chambord black raspberry liqueur.
- MINT LEAF GARDEN** **£11.50**  
As story goes it is believed that the Bar Manager grows his own mint especially for this drink, some says it is on the roof top of our restaurant building!! A blend of apple juice, fresh cucumber and mint shaken with London Dry Gin and our homemade lemongrass and ginger reduction.
- DESSERT OR DRINK?!** **£13.00**  
It's been tough to decide whether this creation will go on the drink list or the dessert menu, but the bar team was adamant that it should be on the cocktail list as it was designed by them. A wonderful blend of Glenfiddich 12, Benedictine, mandarin napoleon served in apple wood smoked glass and the dessert part is a surprise.
- WOODY HALEINE** **£14.50**  
More than just a delicious drink. The Woody Haleine is one of our creations that we are the most proud of. An interesting rum cask finished Balvenie 14 served on a dipping dog with homemade oakwood syrup and psychaud bitters.

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## GIN AND TONIC LIST

**MONKEY 47** £12.00  
**Served with Plums**  
A good third of the ingredients for this special gin come from the Black Forest and are definitely not what you would call typical gin flavourings! In total, 47 handpicked ingredients are prepared in extremely soft spring water from our own Black Forest source.

**GIN MARE** £11.00  
**Served with Rosemary, Olives and Thyme**  
Gin Mare has long been the reference point for a gin that's pushed the boundary of what a gin could taste like – with rosemary, thyme, olive, and basil included in the botanical line up – It's unusual, savoury but balanced.

**MARTIN MILLER'S** £10.50  
**Served with Strawberries and Black Pepper**  
If distillation is both a science and an art of extracting flavours, then the team at Martin Miller's are truly the Da Vinci's of the gin world. The gin, both when it was in its early stages of development and now in its production, embodies an obsession for the very best. It's made at Langley's Distillery in the Black Country using traditional methods and the aid of a beautiful pot still affectionately named 'Angela'.

**VII HILLS GIN** £11.00  
**Served with Fennel Seeds and Celery**  
VII Hills is the first Italian style London gin to hit the city, started by three young bartenders with a passion for cocktails and spirits. Its name is naturally inspired by the city of Rome and the hill it was founded upon. The gin consists of a melange of Italian-sourced ingredients including celery, artichoke hearts and fennel.

**BATHTUB** £11.00  
**Served with Cloves and Cardamon**  
Made in incredibly small quantities – between 30 and 60 bottles at a time – Master of Malt's Bathtub Gin is made using a technique called cold compounding.



## GIN AND TONIC LIST

**HENDRICKS** £11.00  
**Served with Cucumber and Dried Rose**  
Hendrick's Gin's beginnings have multiple stories, from the distillery Malt Master finding inspiration in the garden to an American agency claiming to have created it all. The truth is, as always, somewhere in-between.

**JUNIPERO** £12.00  
**Served with Chilli and Coriander**  
Junípero Gin is a smooth, clean and dry gin with an assertive juniper flavour and a spicy finish. Made by Anchor Distilling in Potrero Hill in San Francisco, California.

**TANQUERAY 10** £11.00  
**Served with Grapefruit and Mint**  
Launched in 2000, Tanqueray No. TEN is an exceptionally smooth and fresh tasting gin. Named after the number of the still (No. 10) in which it is made, the superior taste is the result of its ingredients. These include whole fruit botanicals such as fresh white grapefruits from Florida, whole limes from Mexico along with juniper, coriander and a chamomile (there are also other botanicals).

**OXLEY** £11.00  
**Served with Ginger and Lime**  
Oxley Gin is a product that merged both scientists and distillers alike in order to create their unique distillation method. It hasn't been an easy journey and it took some time – eight years of experimentation.

**D1** £11.00  
**Served with Thyme and Coriander seed**  
D1 London Gin encapsulates quintessential British flavours and aromas, with orange and fruit tea expressions around a confidently balanced juniper backbone.

