

❖ Cocktails

❖ Long £7.00

Kimono

Shochu, the Japanese equivalent to vodka, combines well with exotic flavours of lychee, peach and guava, a smooth texture

Tokyo Mule

Fresh ginger combined with Stolichnaya vodka and fresh lime gives a strong dry bite, evened out with delicious pineapple juice in this oriental twist to a classic

Manatsu

Delicate flavours combine to make a summery mule mix with Stolichnaya vodka, refreshing lemon sake, pineapple and the interesting tang of fresh coriander leaves

Love Is Sweet

Almost like drinking liquid candy, with the rose petal vodka, lychee, Limoncello and elderflower flavours making this a sweet tooth's dream

Lucky Destiny (your way)

Mojito style masterpiece - choose Stolichnaya vodka or Gin muddled with cucumber, kiwi, pressed apple juice and smashed mint

Soho Love

Get tropical with coconut rum and mango juice, get fluffy with strawberry liquor, pink cranberry and guava juice get nostalgic with the unforgettable Love Heart garnish

Black Cherry

Truly unique mix, with vanilla sweetness of the dark rum fully revealed by the chestnut liqueur, using smooth apple juice and sweet vermouth for a sweet but edgy finish

J-Pop

Rose petal and lemon vodka combine with jasmine and apple flavours to create a sweet dessert of a drink, all topped off with giant Parma Violets

Pod 99

Stolichnaya vodka, ginger ale, guava, banana and strawberry liqueurs all with a popping candy encrusted strawberry

❖ Short £7.00

First Snow

By combining Aperol (slightly sweeter than Campari) and grapefruit, we create an invigorating sour mix that will enliven even the most resilient taste buds

Cheeky Cachaca

The sweeter side of Cachaca (Brazilian sugar cane rum) is beautifully extracted using fresh passion fruit and maraschino cherry (similar to marzipan). This is a more-ish short mix

Last Rose

The punchy taste of gin is tamed with an aromatic mix of shaken lavender pods, fragrant rose petal vodka and pomegranate juice

Soho Speakeasy

Jim Beam Black bourbon mixed with honey, cinnamon syrup and Drambuie served in a sugar coated martini glass

❖ Shots £4.50

Sour Cola

Disco favourite the Woo Woo in a shot glass using Archers, lemon vodka and cranberry juice stirred with sour fizzy cola bottles

Jelly Tot

A unique, strong mix of Courvoisier cognac, lychee and apple schnapps complimented by Chinese grape jellies

Sherbet Kiss

Using Stolichnaya Raspberry, Cointreau and cranberry, we serve up a mini 'cosmo' with a melt-in-the-mouth flying sherbet saucer

Pop Rocks

Fruity mix of cherry brandy, Amaretto and fresh lime mixed with Space Dust popping candy

Lemon Pop

A twist on the classic 'Kamikaze' without the sting, we combine a refreshing mix of Limoncello, lemon sake and Stolichnaya vodka and shake over ice

❖ Classics £7.00

Manhattan

Jim Beam Bourbon stirred with vermouth and biters, simple and elegant

Martini

Please tell our bartenders how you like it – the choice is yours !

Caipirinha

Fresh lime muddled with sugar and topped with Cachaca rum and crushed ice

Mojito

Brugal Anejo rum, fresh lime and smashed mint muddled with sugar and mixed with crushed ice

Cosmopolitan

This timeless recipe includes lemon vodka, Cointreau and cranberry juice shaken with ice

Something soft £4.00.....

Virgin Mojito

Fresh lime and smashed mint muddled with sugar and mixed with crushed ice and topped with soda

Tokyo Virgin

Fresh ginger combined with fresh lime gives a strong dry bite, evened out with delicious pineapple juice in this non alcohol oriental version to a classic

All spirits are served in multiples of 25ml. A discretionary service charge of 12.5% will be added to your bill. 17.5% VAT is included in all prices.

Please note Lucky Voice distributes 100% of service charge received to its staff

❖ White Wine	250ml	Bottle	❖ Champagne & Sparkling	125 ml	Bottle
El Muro Blanco (Spain) <i>'Light and fresh'</i>	£5.50	£15.95	Prosecco Jeio Bisol		£28.00
San Rafael Sauvignon (Chile) <i>'Crisp and grassy with citrus notes'</i>	£5.80	£16.95	Laurent-Perrier NV	£9.50	£55.00
Piropo Pinot Blanc (Argentina) <i>'Soft ripe pear'</i>	£6.10	£17.95	Laurent-Perrier Rosé NV		£80.00
Operetto Pinot Grigio (Italy) <i>'Nutty apple on the finish'</i>		£18.95	Bollinger Grande Année		£99.00
Saam Chenin Blanc (South Africa) <i>'Breezy tropical zing'</i>		£20.95	Dom Pérignon		£145.00
Vivanco Rioja Blanca (Spain) <i>'Creamy green apple'</i>		£21.95	Krug Grande Cuvee NV		£215.00
Casa de la Ermita Viognier (Spain) <i>'Blushing nectarine and apricot notes'</i>		£22.95	Ace of Spades (Armand de Brignac)		£330.00
Alamos Torrontes (Argentina) <i>'Perfumed rose and peach'</i>		£23.95	❖ Sake		
Spy Valley Sauvignon Blanc (NZ) <i>'Aromatic green gooseberry'</i>		£24.95	Samurai dry fresh sake		£25.00
❖ Red Wine			Hanufugestu Ginjo sake		£29.00
El Muro Rosso (Spain) <i>'Juicy and fruity'</i>	£5.50	£15.95	❖ Bottles		
Libertad Shiraz Malbec (Argentina) <i>'Smooth violet and blackberry'</i>	£5.80	£16.95	Lucky		£3.90
Poeta Merlot del Venezie (Italy) <i>'Gentle plum and cassis'</i>	£6.10	£17.95	Kirin Ichiban		£3.90
Cotes du Rhone Louis Bernard (France) <i>'Bright wine with bramble berries'</i>		£20.95	Tiger		£3.90
Alamos Malbec (Argentina) <i>'Deep damson spice'</i>		£22.95	Asahi		£3.70
Madfish Pinot Noir <i>'Sensual raspberry truffle'</i>		£25.95	Vedett		£3.80
❖ Rosé			Corona		£3.70
San Rafael (Chile) <i>'Crisp fruit redcurrant'</i>	£6.10	£17.95	Heineken		£3.90
Lamberti Pinot Grigio Blush (Italy) <i>'Luscious thirst quenching strawberries'</i>		£22.95	Savanna Cider		£3.90
			Peroni		£3.60
			❖ Spirits		
			House spirits (we pour Stolichnaya, Brugal Anejo, Famous Grouse, Jim Beam Bourbon, Sauza Honitos, Courvoisier and Makers Mark)		£2.90
			Premium spirits		from £3.10
			Mixers		£1.50
			Red Bull		£2.50
			Red Bull + house spirit		£4.50
			❖ Spirits by the bottle		
			42 Below		£125.00
			Belvedere		£135.00
			Stolichnaya Elit		£145.00
			Brugal Anejo Rum		£95.00
			Sauza Hornitos Tequila		£95.00
			Jim Beam Black		£110.00
			Beefeater 24		£140.00

Mixers included - all spirits available by the bottle, please ask staff for details

❖ Stone Baked Pizzas

Mediterranean Chargrilled Vegetables £6

Rich tomato and garlic base, topped with chargrilled vegetables including aubergine courgettes, spinach and peppers finished with mozzarella cheese and topped with wild rocket leaf (v)

Salami and Pepperoni £6

Spiced tomato sauce, topped with salami, pepperoni and cherry tomatoes, finished with mozzarella and oregano

Wasabi Margherita £6

Tomato sauce infused with wasabi, and topped with a cocktail of shredded and pearl mozzarella served with rocket and oregano

All pizzas served with garlic aioli and sweet chilli dipping sauces

❖ Fancy a nibble? £2.50

Casino Mix - Wasabi peanuts, cashews and smoked almonds

Bar Mix - spicy nuts and rice crackers

Salted cashews

Handcooked vegetable crisps – Bloody Mary