

TIMELESS CLASSICS

Some drinks never go out of style, no matter what you do to them. We believe that if it's done simply and brilliantly, then these cocktails are near impossible to beat.

NEGRONI

£9

Campari, Vermouth, Plymouth Gin, Orange Peel

When Count Camillo Negroni asked for gin instead of soda in his Americano a new drink was born. Ask anyone who drinks this and they will tell you how they fell in love after their first.

MANHATTAN

£12.5

Rittenhouse 100, Angostura bitters, Antica Formula, Maraschino Cherry

The origin of this drink, like so many, has been lost in time, but many stories abound, including one attributing it to Winston Churchill's mother inventing it at a party in NYC.

OLD FASHIONED

£11

Jim Beam Double Oak Bourbon, Angostura Bitters, Sugar, Water

Originally when an Old Fashioned was made it contained any spirit, with the added elements of sugar, bitters and water. The recipe for the Old Fashioned as we know it today originated in 1881.

AVIATION

£9.5

Hayman's Gin, Crème de Violette, Maraschino Liqueur, Lemon Juice

Invented by Hugo Ennsin, head bartender of the Wallick hotel in NYC.

Originally created using creme de violet, this ingredient was omitted due to its rarity at the time.

MOSCOW MULE

£9.75

Soda Water, Stolichnaya Vodka, Ginger Beer, Lime

"The vodka drink with a kick" which traditionally served in a copper mug. The Moscow Mule was created in 1941-1946 (the date and place of creation are disputed).

DAIQUIRI

£9.5

El Dorado 3 Years Old, Sugar, Lime

The drink was invented by an American mining engineer, named Jennings Cox, who was in Cuba at the time of the Spanish-American War.



MARTINIS

Back in the early 20th Century the simple marriage between vermouth and either gin or vodka became so popular, it was unquestionable that the rise of the Martini had begun. Depending on the balance of the vermouth, we begin to build a unique cocktail; Less vermouth results in what is known as a 'dry' martini, and more in what is known as a 'wet' martini. The next step is where it gets interesting.

'WITH A TWIST'

£10.75

Either Tanqueray 10 Gin or Konik's Tail Vodka works well with lemon twists, however if you fancy something a bit different, why not try Plymouth gin with a grapefruit twist?

One of the most common garnishes to a martini, it is used to introduce citrus oils to a cocktail. Depending on the style of the gin or vodka chosen, traditionally either lemon or lime peel can be used, however orange and grapefruit twists are also a great alternative!

'DIRTY'

£13

Due to its smooth flavour, we use Belvedere Vodka, although of course gin works well also, you decide!

This refers to the act of adding olive brine to the mix. It adds another dimension to the martini, giving it a 'savoury' element. Traditionally a 'dirty' martini would be garnished with an olive.

'WITH AN OLIVE'

£13

We recommend either Stolichnaya Elit Vodka or No. 209 Gin, although we favour Vodka when it comes to olives!

For those who don't wish to add olive brine to their martini, but still like the savoury olive garnish.

'GIBSON MARTINI'

£9.75

As this cocktail calls for a gin without too many floral notes, we recommend Cremorne 1859 Gin.

A beautiful pre-prohibition cocktail traditionally made with gin, this martini is garnished with a pickled onion. The oldest published recipe for this drink dates back to 1908, so this cocktail is a long surviving favourite.

Our House Martini is based on Stolichnaya Vodka or Hayman's Gin at £9.50

We prefer our martini's stirred, however if you want yours shaken, just say.

BUBBLES

You don't need a special occasion to enjoy a champagne cocktail, because every now and then you want to drink on the fancier side of life, and we don't blame you! In fact, we want to join you! Some of this cocktail have a little twist by Cerise Bar Team.

BELLINI

£8.75

Raspberry or Peach, Prosecco

Creator Giuseppe Cipriano came up with this drink in Harry's Bar, Venice. It was named after a 15th century artist (Giovanni Bellini) because of the drink's pink hue and the painter's penchant for using rich pinks on his canvases.

BITTERCUP

£11

Campari, Grapefruit, Cranberry, Fernet-Branca, Sugar, Laurent-Perrier Brut

Invented in 1860 by Gaspere Campari, Campari is a bitter obtained from the infusion of herbs and fruit in alcohol and water. It is its bitter quality that lends itself to the name of this cocktail.

PERFECT GLIMPSE

£11

Stolichnaya Vodka, Licor 43, Prosecco, Grapes, Pinot Noir Syrup

This drink is the perfect example of a cocktail where all the ingredients work together in perfect harmony. Fresh white grapes bring a subtle sweetness, while pinot noir syrup provides an earthy balance.

HERNÁN CORTÉS SPIRTZ

£13

Diplomatico, Aperol, Grapefruit, Vanilla, Peppercorn, Prosecco

The perfect drink to showcase our homemade vanilla and peppercorn syrup! Named after the Conquistador who first introduced both vanilla and chocolate to Europe in the 1520's, this drink incorporates his findings with a spirit he no doubt drank on the open seas; rum.

ALFONSO

£16

Dubbonet Rouge, Lemon, Ferrari Maximum Brut

This classic cocktail was created in Paris in 1931 especially for the deposed Spanish King Alfonso XIII who was exiled in France. Quite literally a drink fit for a king.

FRENCH 75

£9.75

Hayman's Gin, Ferrari Maximum Brut, Lemon, Sugar

The drink was created in 1915 at the New York Bar in Paris—later Harry's New York Bar—by barman Harry MacElhone. The combination was said to have such a kick that it felt like being shelled with the powerful French 75mm field gun, also called a "75 Cocktail", or "Soixante Quinze" in French.

BARTENDER'S CHOICE

With these cocktails you can delve into the minds of our bartenders. These are the individual signature cocktails of each of our bartenders. We are not quite sure what it says about them, apart from they are very complex and well put together....I guess we already knew that.

CERISE IMPERIAL

£12

Stolichnaya Raspberry Vodka, Cherry, Cranberry, Strawberry, Ferrari Brut

An extremely popular beverage and one of the first creations at the Forbury since open, serving Stolichnaya raspberry vodka, cherry liqueur and cranberry juice long with plenty of ice all topped with sparkling wine.

CERISE MARTINI

£9.75

Davna Cherry Vodka, Cherry, Cranberry, Lemon, Maraschino Luxardo

Named for the venue, this drink combines every cherry-flavoured item we have in the bar; the resulting flavour is predictably intense cherry drink.

THE FORBURY

£8.75

Apricot, Disaronno Amaretto, Lemon, Apple

Short, sweet and incredibly popular. Disaronno liqueur, apricot liqueur and apple juice all shaken with some lemon juice for balance. Top classic at the Forbury.



SOURS

There are few drinks more delicious or satisfying than a classic Whiskey Sour. It has the perfect balance of sweet and tart with enough alcohol to make it enjoyable. So to help get you started, we pulled together five different variations on the Sour that show you just how versatile the formula is. We guarantee you won't be disappointed!

ANGEL'S DRAFT

£12.5

Atlantico Rum, Yellow Chartreuse, Lime, Mint, Agave, Egg White

Adapted from the Bacardi legacy UK winning drink of 2010, Mathew Dakers created this drink at the Hoxton Pony, London. A refreshing, minty, light cocktail with herbal complexity, served straight up.

WHISKY SOUR

£10.5

Evan Williams Bourbon, Lemon, Sugar, Angostura, Egg White

The Whiskey Sour was invented in the late 1800's but has experienced a powerful resurgence in modern times. Some believe that 'sours' as a category are essentially a scaled down version of the basic punch as they share the same punch rule of "one sour, two sweet, three strong, four weak", but in an individual serving size.

PINK LADY

£11.5

Marylebone Gin, Grenadine, Raspberries, Lemon, Sugar, Egg White

During the prohibition era (1920-1933) the Pink Lady was widely known although it's exact origin story is not known definitively. The name of the cocktail itself is often said to be taken from the 1911 Broadway musical of the same name.

PISCO SOUR

£9.75

Capel Pisco, Lemon, Sugar, Egg White, Angostura

The Pisco Sour originates in Lima, Peru and was invented by an American bartender in the early 1920s. The cocktail underwent several changes until a Peruvian bartender created the modern recipe of the cocktail in the latter part of the 1920s by adding Angostura bitters and egg whites to the mix.

AMARETTO SOURS

£10.75

Tosolini Amaretto, Lemon, Sugar, Egg White, Angostura

The history behind the Amaretto Sour is lost to the ages. Like many sweeter cocktails, this one often gets a bad rap, but fear not.



REMARKABLY SOPHISTICATED

In theory, you want to be the cool girl who likes dry martinis and dark craft beers. But in practice, you kinda always want to order something pink and fruity and covered in cocktail umbrellas...you know, girly drinks. (The flirtinis at cousin Tiffany's bachelorette party? Delicious!

Here, four secretly girly drink orders that'll make you look remarkably sophisticated--no silly umbrellas in sight.

PINK CHIHUAHUA

£12.5

Tequila Ocho, Lime, Lemon, Pomegranate, Egg White

Created in 2010 by Dick Bradsell at El Camion, London. This fluffy little pink drink is named Chihuahua after the smallest breed of dog and also the state of Mexico. At El Camion, the front door is painted with an artist's impression of a Pink Chihuahua.

PORN STAR MARTINI

£12.5

Homemade Vanilla Vodka, Passoa, Passion Fruit Vanilla, Lime, Ferrari Brut

The ultimate modern classic, the Porn Star Martini only came to life in 2002 and is now famous around the world. The name by which we know it today is apparently down to the usage of passionfruit in the cocktail, which you are meant to eat first, before drinking the Champagne and lastly enjoying the fruity martini.

CHOCOLATE MARTINI

£9

Stolichnaya Vodka, Crème De Cacao, Frangelico, Cherry

While filming *Giant* in Marfa, Texas, Rock and Elizabeth Taylor lived in rented houses across the street from one another. They became close friends and often spent time together in the evenings. One evening in 1955 they invented the chocolate martini.

ESPRESSO MARTINI

£9

Stolichnaya Vodka, Tosolini Coffee Liqueur, Sugar, Coffee

The story goes that Bradsell created the drink—originally called The Vodka Espresso then the Pharmaceutical Stimulant—at Fred's Club in the late 1980s, when a young model, who Bradsell claims is now world famous, sidled up to the bar and asked for something to “wake me up and f**k me up”. His solution was a combination of vodka, fresh espresso, coffee liqueur and sugar, shaken into a frothy mix of bittersweet addiction.

INNOCENCE

We all need to reclaim our innocence sometimes. Full of flavour and character, these delightful cocktails are free from alcohol.

BLOODY SHAME

£9.25

Tomato Juice, Homemade Bloody Mary Spice Mix, Celery, Lemon

A traditional drink that everyone likes to put their mark on. With this recipe, we wanted to give back some nobility to this original classic. We macerate cucumber, celery, green olives, cherry tomatoes, rosemary, garlic, black pepper and sea salt in Worcestershire sauce for a few weeks to develop incredibly rich complex flavours. The only thing left for us to do is gently stir with 100% pure organic tomato juice.

PASSION BERRY

£7.75

Passion Fruit, Raspberry, Orange, Cranberry

Tangy and sherbet; passionfruit and raspberries all churned with orange and cranberry juice.

SEEDLIP'S GARDEN SOUR

£9.5

Seedlip Garden, Egg, Rosemary, Thyme, Lemon, Apple, Sugar, Vinegar

If you don't drink, or are the designated driver for the night, you don't have to be saddled with shloer or some form of Elderflower presse. Seedlip is a non-alcoholic spirit from the U.K. that is all about creating a cocktail-like drinking experience for the non-drinker.

CARIBBEAN STYLE LEMONADE

£4.75

Lime, Sugar, Vanilla, Angostura, H2O

Lime water, swank and wash are all names used to describe Caribbean style Jamaican lemonade. Caribbean "lemonade" is actually made with limes which are much more prevalent in the region. Apart from the freshly squeezed juice of limes and water, this refreshing drink is sweetened with demerara sugar.

