



DRINKS MENU



BOUNTY - £8.50

COCO & KANU. JAMAICA.

GOLD FASHIONED - £9.00

BANKS 5 YEAR, ORANGE, CITRUS.
SERIOUS AND CLEAR. GOLD

EASTER ISLAND - £9.50

APPLETON SIGNATURE, TIKI PEACH FOAM, CITRUS.
SIDESHOW BOB.

VOLCANO - £9.00

CAMPARI VOLCANO, TANQUERAY,
BELSAZAR WHITE.

PEACHES & BAE DAIQUIRI - £9.50

BAY LEAF KETEL ONE, PEACHES, VANILLA,
CITRUS. CREAMY PEACH.

ESSENCE OF EARTH - £4.50

SEEDLIP, CITRUS, TONIC, FOLIAGE. SOFT DRINK.

Earth



AVIATION - £9.75

AVIATION GIN, LANIQUE ROSE, BRIOTTET
VIOLETTE. VIOLET AIR.

TORNADO - £10.00

WRAY & NEPHEW, TING, LYCHEE,
CITRUS. FIERCE DEVASTATION.

JUNGLEBIRD - £9.50

APPLETON SIGNATURE, CAMPARI, LIME, IPA
REDUCTION, PINEAPPLE, TIKI AS.

AMERICAN YELLOWBIRD - £11.00

BANANA BOURBON, IPA REDUCTION, CAMPARI,
BRIOTTET BANANA. BANANABREAD.

FLYING SCOTSMAN - £9.50

MACALLAN GOLD, BACARDI ORO, LIME JUICE,
MARASCHINO. SMOKE & FIRE.

ESSENCE OF AIR - £4.50

ELDERFLOWER, WHOLE EGG, CITRUS & SUGAR.
FLUFFY & LIGHT. MOCKTAIL

Air



FIRESIDE FLIP - £9.75

WHOLE EGG, CREAM, APPLETON SIGNATURE,
CINNAMON. FIREPLACE.

SMOULDERING SOUR - £9.50

SAILOR JERRY RUM, LIME, SUGAR, SPICE.
JALAPENO & SALSA.

SMOKED RUM OLD FASHIONED - £11.50

SANTA TERESA 1796, SANTA TERESA ORANGE,
DILUTION, SUGAR. SERIOUS SMOKEY & BOOZY.

FLAMES - £8.75

GRAND MARNIER, LIME, PASSIONFRUIT,
LYCHEE. JAMAICAN FIRE AIR.

SMOKED RUM BERRY SOUR - £10.50

APPLETON SIGNATURE, BRIOTTET MURE, LIME
JUICE, PROTEIN BITTERS. BLACKBERRY SMOKE.

ESSENCE OF FIRE - £4.50

SOBER VIRGIN MARY, SRIRACHA, HORSERADISH,
SPICE & CHILI.

Fire



BOTANY BAY - £9.50

CHAPELDOWN GIN, BRIOTTET APRICOT,
CITRUS, TONIC. THE SEA.

COLA SOUR - £9.50

SANTA TERESA CLARO, CITRUS, LIME.
COLA CAVIAR & PEBBLES.

CLEAR CHAMPAGNE COLADA - £9.50

COCONUT OIL BACARDI, PINEAPPLE, CITRUS,
FIZZ. CREAMY & COCONUT.

ICE CREAM FIZZ - £11.50

TANQUERAY, MOET & CHANDON BRUT, VANILLA,
CITRUS. LEMON GELATO. HOLIDAYS.

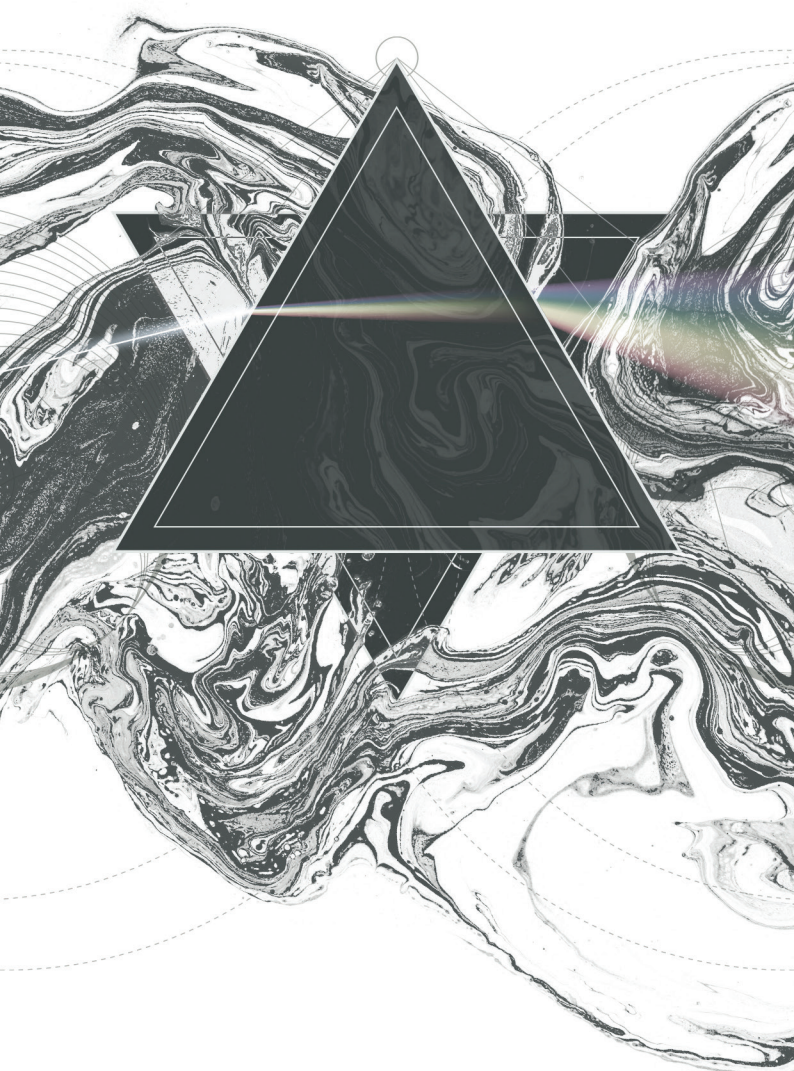
HOT GROG - £10.00

UNION 55 RUM. MAPLE, CITRUS, AMARO,
GINGER. THE NAVY.

ESSENCE OF WATER - £4.50

APPLE, LIME, ELDERFLOWER, MIRACULOUS PROTEIN
BITTERS. NO ALCOHOL. DON'T DRINK THE SHOT.

Water



THE 5TH ELEMENT - £20.00

SANTA TERESA 1796, CAMPARI, RASPBERRY, FIZZ.
TIKI PEACH FOAM & CARBON DIOXIDE FOR 2.

Aether



MOJITO £8.50

DAIQUIRI £9.25

LONG ISLAND £8.50

PORNSTAR MARTINI £11.00

ESPRESSO MARTINI £9.25

NEGRONI £9.50

PINA COLADA £9.00

BLOODY MARY £8.50

OLD FASHIONED £10.25

At Aether, we free pour all cocktails in accordance with the Weights & Measures Act 1985. All drinks with 3 or more liquids are cocktails. This includes when we serve vodka, whiskey, gin and rum with two other liquids (such as a vodka, lime and soda.) When we serve these spirits straight or just with a single mixer, they are served in 25ml or multiples thereof. Not all ingredients are listed as alchemy is complex. Our drinks may contain nuts or nut traces. We use raw whole egg in some cocktails. Please request to see our allergen file.

Classics

(e)- EARTH

Wines from the 'Old World'. These are top, legendary, classic styles from regions within Europe.

(a)- AIR

Outstanding wines that come from high altitude vineyards or cool climate regions from around the world.

(f)- FIRE

Think warm climate. These wines come from hot regions from all over. Expect rich, full bodied and fruit driven styles.

(w)- WATER

Whether its rivers, lakes or oceans, all of these wines come from some of the best vineyards that can be found in close proximity to bodies of water.

Champagne & Sparkling

	<u>125ml</u>	<u>Bottle</u>
NV - Sacchetto, Vini, Prosecco Brut, Veneto, Italy	7.50	31
NV - Moet & Chandon Brut, Champagne, France	11	58
NV - Veuve Clicquot Yellow Label, Champagne, France		71
NV - Charles Hiedsieck, Rosé, Champagne, France	15	85
2009 - Dom Perignon, Champagne, France		175

White

	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
2017 - White Blend, Broken Shackle, South Eastern Australia (f)	5.75	7.75	23
2017 - Sauvignon Blanc/Malvasia, 'Il Pumo', San Marzano, Salento, Italy (f)			25.5
2016/17 - Sauvignon Blanc, Secret Coast, Marlborough, New Zealand (a)	7	9	27.5
2017 - Muscadet, Chateau du Coing de St. Fiacre, Loire, France (w)	8	11	29.5
2017 - Picpoul de Pinet, Domaine La Croix Gratiot, Languedoc, France (e)			31
2017 - Vermentino, 'Ala Bianca', Parpinello, Sardinia, Italy (w)			33.5
2015/16 - Chardonnay, Ernst Gouws & Co, Western Cape, South Africa (f)	9	13	35
2016 - Verdicchio, Lugana, 'Ella', Ancilla Lugana, Italy (w)			37
2015 - Chablis, Domaine Brigette Cerveau, Burgundy, France (e)			41

Rosé

2017 - Pinot Grigio Blush, Sacchetto Vini, Veneto, Italy (a)	6.25	8.5	25
2017 - Cotes de Provence, Coeur du Roet, Chateau du Roet, France (w)	8.5	11.5	31

Wines are available in 125ml measures,
please ask your server for more information

Wine

Red

	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
2017 - Monastrell, Molino Loco, Murcia, Spain (e)	6	8	23.25
2017 - Negroamaro, 'Il Pumo', San Marzano, Salento, Italy (f)			25
2017 - Montepulciano d'Abruzzo, 'Fantini', Farnese, Abruzzo, Italy (e)	7.5	9.5	27
2016 - Merlot Blend, Chateau Fayau Rouge, Bordeaux, France (e)			30
2016 - Red Blend, 'Trinca Bolotas', Herdade do Peso, Alentejo, Portugal (f)			32
2016 - Malbec, Amalaya, Salta, Argentina (a)	9	12	35
2015 - Syrah, Swartland Winery, Swartland, South Africa (a)			37
2016 - Pinot Noir, 'Rua', Akarua, Central Otago, New Zealand (w)			41

Wines are available in 125ml measures,
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Snacks

CHILLI CRACKERS £1.50

KALAMATA OLIVES £2.00

NORIMAKI £1.50

POPCORN £1.00

Wine & Snacks