NO.

15

BATH

Cocktails

The making of cocktails is a showcase for our bar team's artistry. They take the best of British alcoholic and soft drinks and add ingredients they've made themselves, be they syrups, cordials, infusions, blends or purées.

The result is cult classics and creative concoctions beautifully served and loved by those who appreciate the hands-down deliciousness of a great cocktail.

No.15's Own

Ain't Scared of the Dark

Laphroig 10-Year-Old Whisky, Pedro Ximinez Sherry and Angostura Bitters, served with an orange twist **14**

Final Chapter

Remy Martin 1738 Cognac, chamomile syrup, lemon juice, egg white and Angostura Bitters, served with chamomile flowers **14**

English Rose

Beefeater Gin, lemon juice, house made rose syrup, Bolney Rosé Bubbly and Spring Bitters **16**

Eye of the Storm

Gosling's Bermuda Rum, Fernet Branca, London Essence Ginger Beer, lime and Angostura Bitters, served with dehydrated lime **14**

King's Royal License

Remy Martin 1738 Cognac, Maraschino Liqueur, King's Ginger Liqueur, Bolney Bubbly and Bristol Syrup sugar syrup, served with dehydrated apple **16**

Sparrow's Punch

Abelha Cachaça, El Dorado 8-Year-Old Rum, Crème de Mûre, pink grapefruit juice, lime juice and sugar syrup, served with dehydrated lime and grapefruit **14**

A discretionary 10% service charge will be added to your bill.

(GF) Gluten Free (PB) Plant Based (V) Vegetarian

Food prepared in our kitchen may contain the following ingredients: milk, eggs, wheat, peanuts,and tree nuts.

If you have a food allergy, please let a member of the team know. Thank you.

NO.

15

BATH

Cocktails

When you come to see us in the No.15 Bar, we'll be able to fix you almost any drink you fancy. Here's a taster of some of our listed cocktails to get you in the mood.

GuestHouse Classic Cocktails

British spirits, liqueurs and garnishes from our favourite local producers bringing flavours that roll with the seasons. That's the basis of a GuestHouse classic cocktail.

Seasonal Bellini

Prosecco blended with our bar team's local and seasonal fruit blend **12**

Dorset Pick Me Up (Espresso Martini)

Black Cow Vodka, Conker Spirit Cold Brew Liqueur and fresh espresso **14**

Sussex Cuvée Cocktail

Cider Brandy, Bitter Union Aromatic Bitters, sugar and Bolney Estate Classic Cuvée **16**

Capital Negroni

Beefeater Gin, Sacred Amber Vermouth and Rosehip Cup, served with a slice of orange **14**

Somerset Old Fashioned

Somerset 10-Year-Old Cider Brandy, bourbon, Bristol Syrup Company demerara sugar and house bitters blend, served with an orange twist and dehydrated apple **15**

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GuestHouse Classic Cocktails

While away your evenings at the No. 15 Bar, we can make you almost anything on request but here are some of our cocktails.

Suffolk Clover Club

Fischer's Gin, Antica Formula Vermouth,
raspberry syrup, lime and egg white,
served with a pinch of powdered raspberry **14**

Gracie Margarita

VIVIR Blanco Tequila, Solerno Blood
Orange Liqueur, rosemary syrup and lime,
with a Scottish berry smoked salt rim **15**

Caledonian Martinis

A choice of:

Botanist Gin or Arbikie Vodka

Schofield's Dry Vermouth served with a lemon
twist or olives infused with Islay botanicals **14**

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Lo & No Cocktails

When something good-and-strong isn't on the cards, we believe the drink of choice should be something better-than-good.

Shaquiri

Fino Sherry, Peychaud's Bitters, sugar syrup and lime, served with a lime crisp **11**

B&T

Belsazar Rosé Vermouth and London Essence Tonic, served with an orange crisp **10**

Old Bath Cobbler

(Non Alc. option)

Manzanilla Sherry, raspberry syrup, lemon, orange wedge and topped with soda, served with an orange crisp

8.5 (without sherry) | **11** (with sherry)

Garibaldi

(Non Alc. option)

Campari or Anon Bitter and orange juice, served with an orange crisp

8.5 (Anon Bitter) | **11** (Campari)

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Lo & No Cocktails

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Mock Tai

(Non Alc.)

Anon Spiced Rum, almond syrup, pineapple juice, pink grapefruit juice and lime, served with a lime crisp **8.5**

Palo No.15

(Non Alc.)

Pink grapefruit juice, lime, agave syrup and Ting soda, served with a grapefruit crisp **8.5**

Designated Driver

(Non Alc.)

Apple juice, chamomile syrup, egg white, lemon and bitters, served with chamomile flowers **8.5**

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