

OLD THORNS SIGNATURE COCKTAILS

ALL SIGNATURE COCKTAILS 14.00

VELVET MARTINI

A twist on the classic Espresso Martini, this drink uses creamy Disaronno Velvet, sweet Vanilla Vodka and coffee flavoured Tia Maria to create a deliciously sumptuous cocktail.

DISARONNO VELVET, VANILLA VODKA, TIA MARIA

THE LAST TEE

A whisky based drink enhanced with the delightful fruit flavours of orange, pineapple and lime.

BOURBON, GRAND MARNIER, PINEAPPLE JUICE, LIME JUICE, SUGAR, ORANGE BITTERS

LADY GREY

Gin is infused with the unique flavour of Earl Grey tea and combined with a bergamot liqueur and dry vermouth, to create a sophisticated twist on a classic Martini.

EARL GREY INFUSED GIN, ITALICUS LIQUEUR, DRY VERMOUTH, DANDELION & BURDOCK BITTERS

CAFÉ CANELA

A rich, indulgent sipping cocktail, perfect to warm you up on a cold winter night. The blend of sweet and spice with luxuriant double cream is certainly one to try!

TEQUILA, TIA MARIA, COINTREAU, CINNAMON SYRUP, DOUBLE CREAM

HENDRICK'S WARMER

Enjoy the delicious zesty citrus and juniper taste of Hendrick's gin, combined with unique spices alongside a refreshing and warming tingle of ginger ale.

HENDRICK'S, LEMON JUICE, ANGOSTURA BITTERS, GINGER ALE

RASPBERRY HAZE

A delicate balance of sweet raspberry and tart lemon, finished with a layer of raspberry liqueur at the base of the glass.

RASPBERRY VODKA, LEMON JUICE, SUGAR SYRUP, RASPBERRY LIQUEUR

ATRIUM COCKTAIL BAR

CLASSIC COCKTAILS

ALL CLASSIC COCKTAILS 12.00

PORNSTAR MARTINI

A modern classic and fan favourite in the UK, the sweetness of vanilla vodka and pineapple is balanced by the tartness of passion fruit and lemon. Served with a shot of Prosecco as a palate cleanser.

VANILLA VODKA, PASSOÃ LIQUEUR, PINEAPPLE JUICE, PASSION FRUIT PURÉE, LEMON JUICE, PROSECCO

NEGRONI

A short and tasty drink, often considered to be an apéritif served over rocks, traditionally stirred, not shaken.

GIN, CAMPARI, SWEET VERMOUTH

OLD FASHIONED

Developed in the later part of the 19th century, this simple bourbon-based cocktail comes alive with the addition of sugar and aromatic angostura bitters.

BOURBON, SUGAR, ANGOSTURA, ORANGE BITTERS

MOJITO

Originating from Cuba this light and refreshing drink is a simple but effective mix of rum, lime, mint and sugar, topped off with soda and served on the rocks.

WHITE RUM, LIME JUICE, SUGAR, MINT, SODA

WHISKY SOUR

A favourite among whisky drinkers, the addition of lemon and lime juice balanced by a barspoon of brown sugar creates a perfect sipping cocktail.

GLENFIDDICH 12YR, LEMON JUICE, SOUR MIX SYRUP, BROWN SUGAR

Please ask a member of staff about allergens or vegan and vegetarian options.

ATRIUM COCKTAIL BAR

CLASSIC COCKTAILS

ALL CLASSIC COCKTAILS 12.00

MANHATTAN

A cocktail made famous in the prohibition era this popular drink includes a twist of Irish whisky instead of bourbon and is complemented by Vermouth and Angostura Bitters.

IRISH WHISKY, SWEET VERMOUTH, DRY VERMOUTH, ANGOSTURA BITTERS

SIDECAR

First made at the Ritz Hotel in Paris, this cocktail has a brandy base, perfectly balanced with the sweetness of Cointreau and contrasting sour lemon juice.

BRANDY, COINTREAU, LEMON JUICE, SUGAR

SINGAPORE SLING

Originating from the Raffles Hotel in Singapore, this complex but balanced gin drink has become famous across the globe for its use of multiple liqueurs and fruit juices.

GIN, COINTREAU, GRENADINE, BENEDICTINE, CHERRY HEERING LIQUEUR, PINEAPPLE JUICE, LIME JUICE, ANGOSTURA BITTERS, SODA

LONG ISLAND ICED TEA

Despite its name, this cocktail has little to do with traditional tea. Rather than having tea as an ingredient, it's named for having the same amber hue as iced tea. It also packs much more of a punch than an earl grey or breakfast tea!

VODKA, WHITE RUM, GIN, TEQUILA, COINTREAU, SUGAR, COLA

MAI TAI

A rum cocktail with a distinct almond flavour created at Trader Vic's, California in 1944. The name comes from the Tahitian maita'i, roughly translated as 'out of this world'.

DARK RUM, SPICED RUM, COINTREAU, ORGEAT SYRUP, LIME JUICE

Please ask a member of staff about allergens or vegan and vegetarian options.

CLASSIC COCKTAILS

ALL CLASSIC COCKTAILS 12.00

MARGARITA

The most famous tequila drink in the world and one of the most popular, the simplicity and elegance of this cocktail has made it a staple of bars worldwide.

TEQUILA, COINTREAU, LIME JUICE, SUGAR

DAIQUIRI

Originating around the time of the Spanish-American war, this drink became more popular in the 1940s. The drink is dry, drinks smoothly and doesn't let any of the elements overpower the other.

WHITE RUM, LIME JUICE, SUGAR

MARTINI

Possibly the most classic cocktail in the world. Choose from a vodka or gin base and enjoy the addition of dry vermouth to slightly sweeten the drink. Shaken or stirred? You choose!

GIN OR VODKA, DRY VERMOUTH, ADD OLIVE BRINE FOR A DIRTY MARTINI

FRENCH MARTINI

Similar to a Pornstar Martini but with the added layer of raspberry liqueur, this delicious cocktail creates a slightly more complex taste. Served straight up.

VANILLA VODKA, CHAMBORD LIQUEUR, PINEAPPLE JUICE, LEMON JUICE, SUGAR

BLOODY MARY

Known as the perfect 'hair of the dog' cocktail, the vodka base blends perfectly with the spice of Tabasco and the health kick of tomato juice.

VODKA, TOMATO JUICE, LEMON JUICE, TABASCO, WORCESTERSHIRE SAUCE, PINCH OF SALT

PERFECT SIPPERS

ALL PERFECT SIPPERS 12.00

MINT JULEP

A minty Old Fashioned! Earliest mentions of this 'smash' go back as far as 1770 and whilst not the most obvious flavour pairing, this drink has earned its place among classics for good reason.

BOURBON, SUGAR, MINT, ANGOSTURA BITTERS

VIEUX CARRÉ

The older brother of a Sazerac, the split base of brandy and bourbon along with sweet vermouth and herbal Benedictine creates a distinct flavour profile that makes this drink worth every sip!

BOURBON, BRANDY, SWEET VERMOUTH, BENEDICTINE LIQUEUR, ANGOSTURA BITTERS, PEYCHAUD'S BITTERS

BOULEVARDIER

Similar to a Negroni this straight up cocktail utilises bourbon instead of gin and leads to a slightly sweeter flavour profile, balancing the bitter Campari and Vermouth perfectly.

BOURBON, CAMPARI, SWEET VERMOUTH

BRAMBLE

A gin based, fruity cocktail that encapsulates British autumn with a tart blackberry flavour.

GIN, CRÈME DE MURE, LEMON JUICE, SUGAR

LAST WORD

The herbal notes of Green Chartreuse complement the bittersweet cherry flavours in this classic gin cocktail. Served straight up.

GIN, GREEN CHARTREUSE, MARASCHINO LIQUEUR, LIME JUICE

JUNGLE BIRD

A tiki classic, the bittersweet and fruity flavours of Campari and pineapple juice are enhanced by the dark rum at the heart of this drink.

DARK RUM, CAMPARI, PINEAPPLE JUICE, LIME JUICE, SUGAR

ATRIUM COCKTAIL BAR

LUXURIOUS MOCKTAILS

ALL MOCKTAILS 8.00

MOJITO

Just as tasty as the original, this is a refreshing, cooling drink with the mint and lime flavour – without the alcohol.

APPLE JUICE, LIME JUICE, MINT, SUGAR, SODA

COS-NO-POLITAN

A perfect balance of sweet and sour with cranberry juice at the forefront.

0% ABV SPIRIT, CRANBERRY JUICE, LIME JUICE, SUGAR

MOVIESTAR MARTINI

Perfect if you have a sweet tooth - deliciously fruity and enjoyable. The shot of Prosecco from a Pornstar Martini is replaced with lemonade.

PINEAPPLE JUICE, LEMON JUICE, PASSION FRUIT PURÉE, VANILLA SYRUP, LEMONADE

ELDERFLOWER ICED TEA

A classic iced tea blended with elderflower cordial, lemon juice and sugar syrup.

COLD BREWED TEA, ELDERFLOWER CORDIAL, LEMON JUICE, SUGAR

MAI-TINY

A mix of apple, pineapple and lime juice with almond flavoured syrup to finish.

APPLE JUICE, PINEAPPLE JUICE, LIME JUICE, ORGEAT SYRUP

TROPICAL SUNRISE

A fruity offering with added sweetness of grenadine.

ORANGE JUICE, PINEAPPLE, GRENADINE

Please ask a member of staff about allergens or vegan and vegetarian options.

ATRIUM COCKTAIL BAR

SPRITZ COCKTAILS

ALL SPRITZ COCKTAILS 12.00

LOVE BIRD SPRITZ

This delicious cocktail has floral and fruity notes, all brought together by perfectly chilled Prosecco bubbles.

HENDRICK'S FLORA ADORA, CAMPARI, PINEAPPLE JUICE, LIME JUICE, SUGAR, PROSECCO

CHANDON GARDEN SPRITZ

Garden Spritz is the blend of an exceptional sparkling wine and a unique bitters recipe crafted with locally sourced fresh oranges macerated with dry orange peels, herbs and spices.

SPARKLING WINE, ORANGE BITTERS

APEROL SPRITZ

Already the most famous spritz in the world, this simple mix of bitter Aperol apéritif, Prosecco and soda leads to an unbelievable taste.

APEROL, SODA, PROSECCO

COCKTAIL MINIS

ALL COCKTAIL MINIS 4.00

BABY GUINNESS

Kahlua (or Tia Maria) and Baileys.

JAMMY DODGER

Chambord Liqueur and Baileys.

B52

Kahlua (or Tia Maria), Baileys, Grand Marnier.

KAMIKAZ

Vodka, Cointreau and lime juice

IRISH FLAG

Midori, Baileys, Grand Marnier.

JÄGERBOMB

Jägermeister and Red Bull

Please ask a member of staff about allergens or vegan and vegetarian options.

WHITE WINES

PARINI PINOT GRIGIO DELLE VENEZIE

Distinctive nose of wild flowers, with touches of honey and banana. Dry, but not excessively so. Soft, fresh and lively with notes of ripe pear.

5.95 // 7.65 // 10.95 // 29.50

REIGN OF TERROIR CHENIN BLANC, SWARTLAND

An aromatic wine with good acidity and elegance surrounding the Chenin's summer fruit salad base. Fresh and flavourful.

5.95 // 7.65 // 10.95 // 29.50

PETAL & STEM SAUVIGNON BLANC, MARLBOROUGH

The wine expresses pure fruit flavours of guava and passion fruit that dance out of the glass with underlying notes of grapefruit and blackcurrant leaf. These combine to create a wine that is refreshingly zesty and nicely balanced on the finish.

6.25 // 8.55 // 12.25 // 36.50

BARNABÉ OAK AGED CHARDONNAY, VIN DE FRANCE

100% Chardonnay from the south of France with some oak aging. This is a golden coloured wine with fresh citrus, green apple and vanilla on the nose. Juicy and well balanced on the palate with buttery and creamy notes on the long finish.

31.50

PICPOUL DE PINET, RÉSERVE MIROU

Surprisingly bright and fresh for a wine produced in such a warm climate, it's rather like a fuller bodied Muscadet with plenty of citrusy fruit.

34.50

WHITE WINES

DON JACOBO RIOJA TEMPRANILLO BLANCO

Lemon yellow with medium intensity, the nose hints of banana, lychee, peach and tropical fruit. Medium acidity balances citrus flavours and an impression of white flowers.

35.50

PACO & LOLA ALBARIÑO RÍAS BAIXAS

Expressive nose of green apples, pear and lemons, with hints of herbs and flower blossom. The palate is clean and textured with notes of pineapple and mango intermingled with refreshing citrus flavours amplified by minerality.

44.50

GAVI DI GAVI, ENRICO SERAFINO

Unoaked, the wine spends a little time on its lees to develop a richer mouth feel. Showing floral and citrus aromas, with a minerally, dry palate.

44.50

CHABLIS GLOIRE DE CHABLIS, J. MOREAU ET FILS

A bone-dry, white Burgundy from Chablis' most famous house. Classic Chablis flintiness with no oak ageing.

50.00

RED WINES

MONTEPULCIANO D'ABRUZZO, PARINI

Ruby-red, the nose shows plum and cherry with notes of violet. Dry, soft but well-structured with a pleasant long-lasting finish of dried fruits and toasted hazelnut.

5.95 // 7.65 // 10.95 // 29.50

REIGN OF TERROIR SHIRAZ, SWARTLAND

Lots of spicy notes, including hints of nutmeg coming predominantly from the Grenache, with bright red cherry and plum fruit from the Mourvedre. The rich fullness and lengthy complexity from the Shiraz ensure an excellent finish that makes this a delicious wine!

6.95 // 8.65 // 11.65 // 29.50

TERRAZAS SELECTION MALBEC, UCO VALLEY, MENDOZA

Distinct toast and spice notes with hints of black pepper and chocolate. Juicy on the palate with delicate tannins and medium body.

6.95 // 9.75 // 13.95 // 38.50

GRANFORT CABERNET SAUVIGNON

On the nose, this exemplary Cabernet Sauvignon displays notes of blackcurrant, ripe plum and green bell-pepper discreet hints. Smooth and fruity on the palate, with velvety tannins and a juicy finish.

5.95 // 7.65 // 10.65 // 29.50

HERDADE DO ESPORÃO MONTE VELHO TINTO, ALENTEJO

Hand picked and aged for at least three months in stainless steel to marry together the different grapes, black fruit and wild berries. Nicely enveloped in subtle notes of fresh spices. Intense and rich finish.

33.50

RED WINES

JOSEPH MELLOTT DESTINÉA PINOT NOIR, VAL DE LOIRE

Ruby-red in colour, with aromas of red berries on the nose, it has a refreshingly light and soft palate with fresh, red fruit on the finish.

37.50

FEUDI SALENTINI 125 PRIMITIVO DEL SALENTO

It has an elegant and intense aroma, with notes of ripe plum, cherry jam, tobacco leaf and cocoa, followed by notes of white pepper spice.

37.50

BEAUJOLAIS-VILLAGES, MOMETESSIN LES GRANDES MISES

A refined, very elegant, powerful wine where the terroir is fully revealing. With a fine ruby-red colour with flavours of small berries, well-rounded, soft tannins and good length.

44.50

VIÑA POMAL CENTENARIO RIOJA RESERVA, BODEGAS BILBAÍNAS

The nose shows intense red fruit with ageing notes of truffle and vanilla.

54.50

AMARONE DELLA VALPOLICELLA, ANTICA VILLA DELLE ROSE

Jam, raisin and violet notes on the nose with hints of spice, balsam and echoes of forest floor. The palate is rich, warm and vigorous with a distinct and persistent finish of dried fruit and toasted almond.

60.00

ROSÉ WINES

PARINI PINOT GRIGIO ROSATO DELLE VENEZIE

Soft, coppery-pink colour with a delicate and fruity bouquet. Soft and fresh on the palate.

5.95 // 7.65 // 10.95 / 29.50

VENDANGE ZINFANDEL ROSÉ, CALIFORNIA

A medium-sweet rosé made using Zinfandel grapes from the North Central Valley. Allowed only a short maceration on the skins to impart the beautiful salmon-pink colour and then cool-fermented to retain freshness and acidity.

5.95 // 7.65 // 10.95 // 29.50

CHATEAU D'ESCLANS THE PALE ROSÉ, PROVENCE

It's deliciously dry and refreshing with bright red fruit flavours and a clean, crisp finish.

6.25 // 8.55 // 12.25 // 36.50

CHATEAU D'ESCLANS WHISPERING ANGEL ROSÉ 2021

Flavours of redcurrant, dried flowers and spices on the nose, with a subtle herbal quality. Dry, with bitter red fruit flavours, it has a firm finish with lingering herbal notes.

50.00

ATRIUM COCKTAIL BAR

CHAMPAGNE & SPARKLE

MOËT & CHANDON BRUT IMPÉRIAL

A sparkling bouquet of vibrant apple and citrus fruit, mineral nuances, white flowers, brioche and nuts.

14.50 // 80.00 // MAGNUM 155.00

MOËT & CHANDON BRUT IMPÉRIAL ROSÉ

This rosé Champagne has lively, intense aromas of red fruits such as wild strawberry and raspberry with hints of rose and peach.

90.00

VEUVE CLICQUOT YELLOW LABEL BRUT

Well known for both its full-bodied and consistent style, with aromas and flavours of baked apple, biscuit and brioche.

90.00

LAURENT-PERRIER CUVÉE ROSÉS

Rich, elegant and complex, with fresh citrus and red berry character and soft creamy texture.

145.00

ROSE DE RUINART BRUT NV

The palate is rich and creamy with a touch of butterscotch, brioche, white fleshed pear and aromas of white flowers.

110.00

DOM PÉRIGNON BRUT

A complex and elegant Champagne, with candied peel, nectarine and toasted brioche with fine and delicate bubbles.

295.00

DA LUCA PROSECCO

Pear and peach fruit on a lively, yet soft and generous palate.

8.00 // 35.00

DA LUCA ROSE PROSECCO

A good balance between the natural acidity and sugars in the Glera and Pinot Noir grapes makes this sparkling wine both delicate in colour and intense in flavour.

8.50 // 38.50

Please ask a member of staff about allergens or vegan and vegetarian options.



This menu is subject to change, depending on availability.
CORRECT DECEMBER 2023