
BUCKET LIST

Cocktail Menu

THE
ZETTER

Clerkenwell

“Live life with no excuses, travel
with no regret.”

OSCAR WILDE

ROME



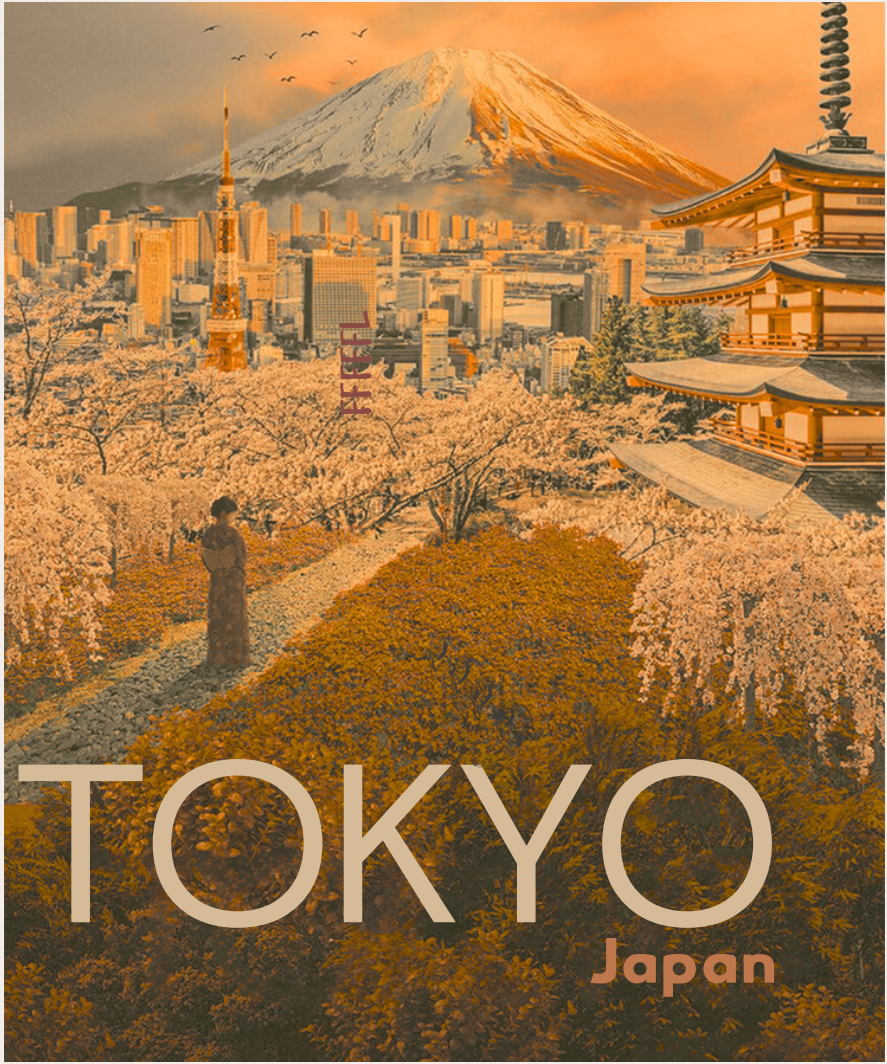
TARTUFO

14

White truffle oil, Washed Stauning whisky, Porcino mushroom, Toasted rice syrup.



Savoury, short, luxurious.



TOKYO

Japan

FOR GOODNESS SAKE

13.5

Sweet potato, Coconut yogurt rum, Sochu, Sake, Ube gomme, Miso cream.



Creamy, playful.



TWINKLE

14

East London vodka, Elderflower cordial, Champagne.



Light, floral, bubbly.

MEXICO CITY



CORN ON THE COB

13

Los Arcos tequila, Red pepper cordial, Ayuuk, Nixta corn, Pineapple, Blue corn cream, Fig leaf gomme.



Creamy, tropical.



PINA COLADA ROYALE

14

Pineapple infused rum, Coconut oil, Champagne.



Clear, fruity, effervescent.

TAJ MAHAL

India



CURRY LEAF SOUR

12.5

Curry leaf gin, Apricot, Vetiver, Garam masala gomme.



Sour, aromatic.



KING KONG

13

Peanut butter infused Monkey Shoulder, Frangelico, Oat milk, Discarded banana rum, Milk, Oolong tea.



Nutty, rich.



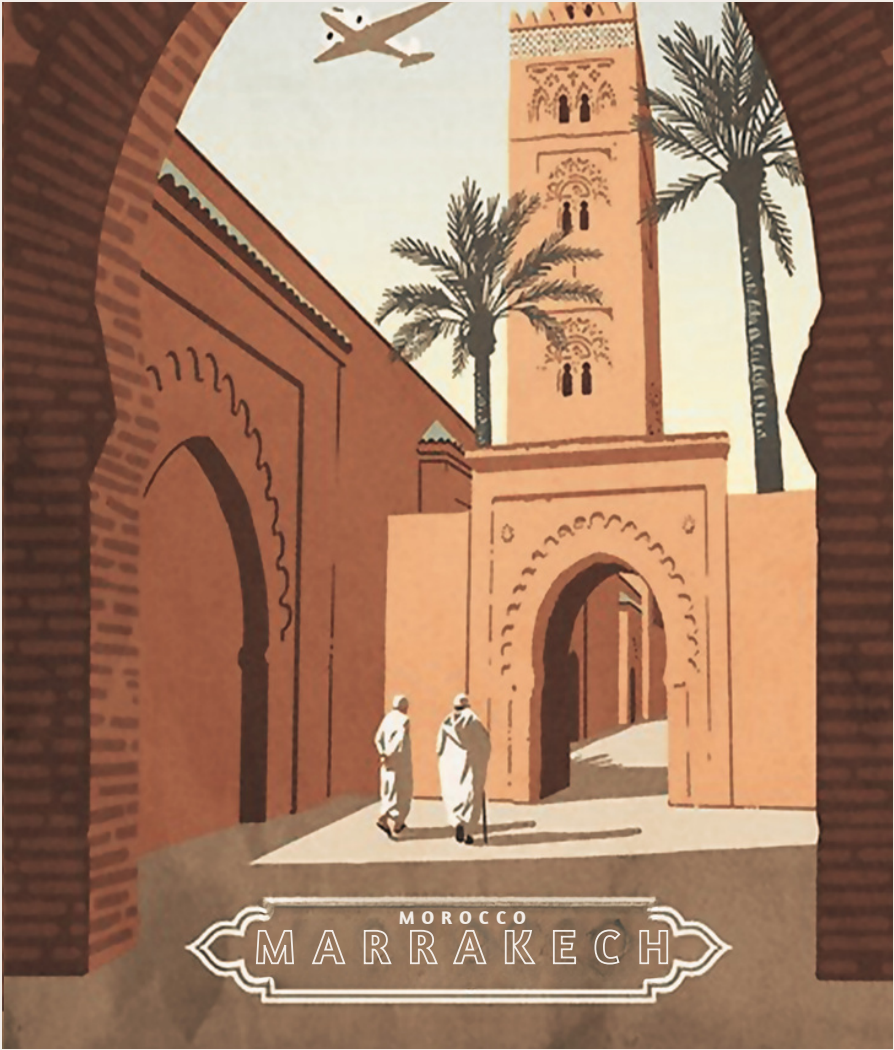
COPACABANA

13

Velho Barreiro Cachaca, Acai distillate, Neroli distillate, Lime, Fair kumquat, Brazilian nut orgeat.



Fruity, exotic.



MOROCCO
MARRAKECH

THROUGH THE BAZAAR

12

Avallen Calvados, Muyu jasmine, Yuzu, Moroccan mint, Cardamom, Rose water, Ras el hanout.



Warm, indulgent, aromatic. Hot serve.

SANTORINI

Greece



TZATZIKI

12.5

Greek yogurt, East London vodka, Cucumber cordial, Mint mead.



Green, long, thirst-quenching.

BANGKOK

Thailand



MANGO STICKY RICE

13.5

Toasted coconut vodka, Verjus, Mango wine, Genmaicha syrup.



Fruity, fizzy, long.

STONEHENGE



GIMLET FLIGHTS

22

Eton Mess, Banoffee, Apple Pie.



Playful, refreshing. To share between two.

MACHU PICCHU

PERU-



PACHAMAMA

13

Aba pisco, Yerba mate, Fair passion fruit, Falernum, Clement rhum, Lime, Chicha morada float.



Crisp, exotic, fruity.

BUDAPEST

HUNGARY



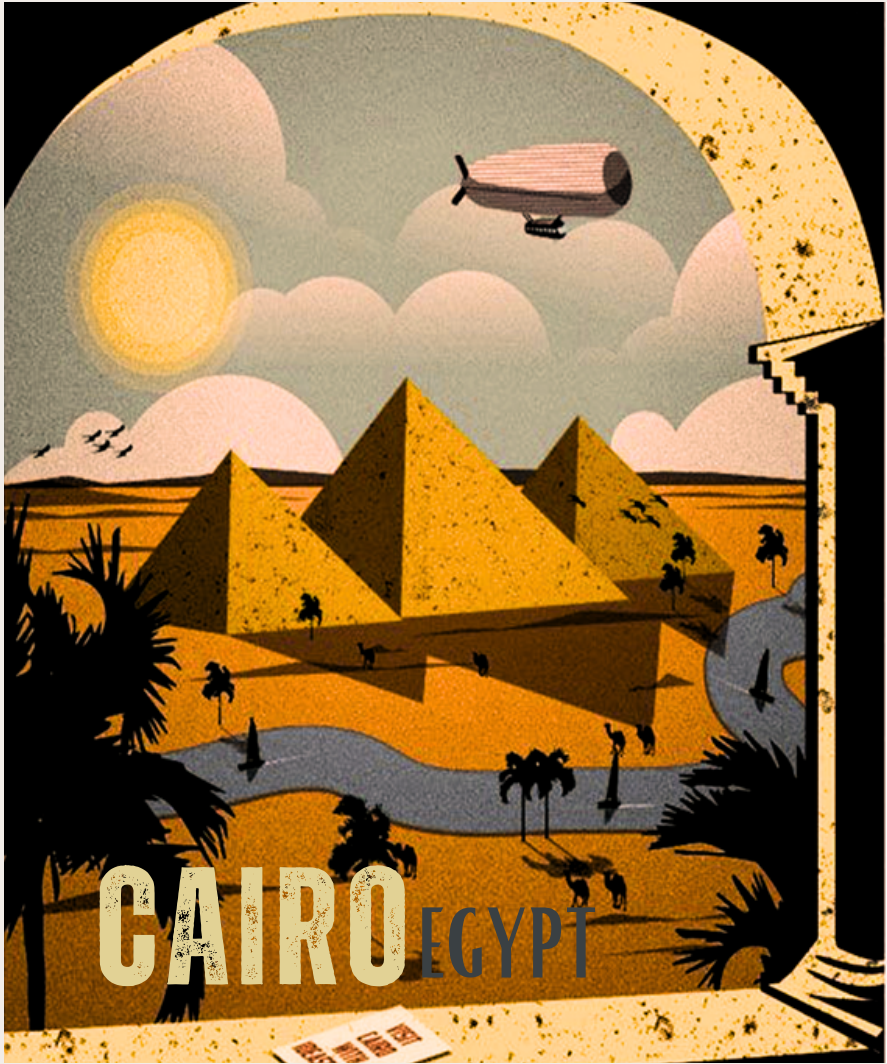
AVANT GARDEN

12.5

Aperol, Beetroot distillate, Martini rubino, Orange blossom, Sonic water.



Long, fizzy, bitter sweet.



LIMA

12.5

Lime flower, Los Arcos tequila, Ojo De Tigre mezcal & Muyu vetiver.



Floral, sour, aromatic.

C A P P A D O C I A

TURKEY



T A B A N C A

13

Amchoor infused ceylon arrak, Black lime Hendricks gin, Sandalwood, Sumac, Gunpowder.



Vibrant, citrusy.

More

COCKTAIL OF THE WEEK

Ask your server to find out this weeks cocktail. 13

ALCOHOL FREE COCKTAILS

Army & Navy 10

Pistacho Orgeat, Lemon, Amaretti

Fig Leaf Fizz 10

Fif Leaf, Lemon, Soda Water

A Rose by Another Name 10

Grapefruit Sherbet, Lyre's Orange, Tonic Water

BEER & CIDER

Crate Cider 5.5

Crate Lager 6

Crate Session IPA 6.5

Spirits

GIN

Sacred London Dry (40%)	12
Sipsmith London Dry (43%)	12
East London Gin (40%)	12
Jaisalmer Gold (43%)	13
Hendricks (41%)	14
Tanqueray 10 (47%)	14

VODKA

Absolute Elyx (40%)	12
Haku (40%)	12
East London Vodka (40%)	12
Black Cow (40%)	13
Sacred London Vodka (40%)	13
FAIR Quinoa (40%)	14

RUM

Discarded Banana (37.5%)	12
Myres (40%)	12
El Dorado 5 (40%)	13
El Dorado 12 (40%)	15
Santa Teresa 1796 (40%)	15
Zacapa Solera 23 (40%)	18

TEQUILA & MEZCAL

Ocho Blanco (40%)	12
Patron Silver (40%)	13
Del Maguey (47.5%)	14
Illegal (49%)	14
Fortaleza (46%)	15

BRANDY

Courvoisier V.S.O.P (40%)	12
El Gobernador (40%)	12
Lepanto Brandy de	18
Jerez (36%)	
Martell XO (40%)	25

AMARO

Fernet Branca (39%)	8
Monte Negro (23%)	8
Averna (29%)	8
Cynar (16%)	8

Whisky

RYE

James Pepper 1776 (50%)	12
Mitchers (42%)	14
Rittenhouse (50%)	14
Stauning (48%)	15

INDIA

Rampur Double Cask (45%)	14
Rampur Asava (45%)	14

SPEYSIDE

Benromach 10yr (43%)	14
Glenfiddich 21yr (40%)	24

HIGHLANDS

Highland Park 12 (40%)	12
Macallan 12 (40%)	15

JAPANESE

Toki (43%)	12
Hakushu (43%)	16
Hibiki (43%)	18

BOURBON

Makers Mark 46 (47%)	14
Rowan's Creek (50%)	15

PEATED

Sacred English Peated (48%)	14
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IRISH

Redbreast 12yr (40%)	12
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ISLAY

Laphroaig (46%)	12
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Wine

WHITE

*125ml 500ml Bottle
Glass Carafe*

Adega de Monção, Vinho Verde Escolha, Portugal,	9	32	46
Zin Fiano, IGT, Produttori Di Manduria, Italy,	9	36	52
Touraine Sauvignon Blanc, Domaine de Pierre, France,	10	40	57
Montsable, Chardonnay, IGP Haute Vallee de L'Aude, France,	11	42	69

RED

*125ml 500ml Bottle
Glass Carafe*

Jarrarte Tinto, Abel Mendonza, DOCa Rioja, Spain,	7	28	40
Pinot Noir, Solevan Reserve, Cramele Recas,	10	40	57
Gradual Quinta de Costa do Pinhao, Portugal,	12	48	69
Cotes du Rhone, Chateau La Borie, France,	12	48	71

ROSE

*125ml 500ml Bottle
Glass Carafe*

Clavellina Rosado, Bodegas Contreras Ruiz, Condado de Huelva DO, Spain,	7	28	42
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BUBBLES

*125ml Bottle
Glass*

Hundred Hills, Preamble No.2,	13	72
Jacques Picard Brut Reserve NV,	13.5	80
Jacques Picard Blanc De Blanc NV,		120
Billecart rose 2009,		220

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements, please ask your waiter.

“It is good to have an end to
journey toward; but it is the journey
that matters, in the end.”

ERNEST HEMINGWAY

THE
ZETTER

Clerkenwell



Tag us on instagram @thezetterhotels

49-50 ST JOHN'S SQUARE,
LONDON
EC1V 4JJ