

THE WESTROOM

BAR MUNCH

BEER

COCKTAILS

BY THE BOTTLE

CHAMPAGNE & SPARKLING WINE

WHITE WINE

ROSÉ WINE

RED WINE

LIFESTYLE

(N) CONTAINS TRACES OF NUTS

(E) CONTAINS PASTEURISED EGG-WHITE

BAR MUNCH

SELECTION OF NUTS (WASABI PEAS, SALT & PEPPER
CASHEWS, HOT CHILLI CASHEWS OR PISTACHIOS) £2

KETTLE CHIPS (LIGHTLY SALTED, SALT & BALSAMIC
VINEGAR, SALT & PEPPER, CHEDDAR & ONION, CHILLI
& SOUR CREAM) £1

MIXED OLIVES £3

BEER

DRAUGHT BEER & CIDER ABV

TENNENTS (SCOTLAND) 4.3%

STELLA ARTOIS 4 (BELGIUM) 4.0%

RED STRIPE (JAMAICA) 4.7%

GUINNESS (IRELAND) 4.3%

CALEDONIAN 80/- (SCOTLAND) 4.1%

BOTTLED BEER & CIDER

CORONA (MEXICO) 4.6%

PERONI NASTRO AZZURRO (ITALY) 5.1%

GROLSCH (HOLLAND) 5.0%

HEINEKEN (HOLLAND) 5.0%

LEFFE BLONDE (BELGIUM) 6.6%

MAGNERS CIDER (IRELAND) 4.5%

MAGNERS PEAR (IRELAND) 4.5%

OLD SPECKLED HEN (ENGLAND) 5.2%

COCKTAILS

CLASSIC

BELLINI £6

A LUXURY REVISION OF THE WELL KNOWN REFRESHER CREATED BY GIUSEPPE CIPRIANI IN HARRY'S BAR, VENICE CIRCA 1945.

CRÈME DE PÊCHE, BLOOD PEACH PUREE, LEMON JUICE, SUGAR SYRUP, FEE BROTHERS PEACH BITTERS & ROCCO EXTRA DRY PROSECCO.

GREY GOOSE LE FIZZ £6.5

A SOOTHING, SIMPLE LIBATION CREATED BY BARTENDER JOE MCCANTA FOR GREY GOOSE IN 2010.

GREY GOOSE VODKA, BOTTLE GREEN ELDERFLOWER CORDIAL, LIME JUICE & SODA WATER.

FRENCH 750 £6.5

COGNAC & POMEGRANATE PROVIDE THE BASE FOR THIS LUXURIOUS FRENCH 75 UPGRADE.

MARTELL VSOP COGNAC, LEMON JUICE, HOUSE POMEGRANATE SYRUP, ANGOSTURA BITTERS & ROCCO EXTRA DRY PROSECCO.

REPOSADO BOBBY £8

TEQUILA & DOM BENEDICTINE LIQUEUR ARE PAIRED EFFORTLESSLY IN THIS ENCHANTING TWIST ON THE CLASSIC BOBBY BURNS COCKTAIL.

TAPATIO REPOSADO TEQUILA, CARPANO ANTICA FORMULA VERMOUTH, DOM BENEDICTINE LIQUEUR, ANGOSTURA BITTERS & FEE BROTHERS GRAPEFRUIT BITTERS.

AVIATION (E) £7.5

A DELIGHTFUL YET FORMIDABLE APERITIF; OUR RECIPE HAS BEEN ADAPTED FROM THE DEFINITIVE FORMULA FOUND IN HUGO ENSSLIN'S 1916 GUIDE 'RECIPES FOR MIXED DRINKS.'

MARTIN MILLERS GIN, LUXARDO MARASCHINO LIQUEUR, CRÈME DE VIOLETTE, LEMON JUICE & SUGAR SYRUP.

NACIONAL DAIQUIRI £7.5

NAMED AFTER THE FAMOUS HOTEL NACIONAL IN HAVANA, WHERE IT WAS CREATED, THIS FRUITY DAIQUIRI IS ENHANCED WITH AN INJECTION OF APRICOT BRANDY.

BACARDI B RUM, BITTER TRUTH APRICOT BRANDY, PINEAPPLE JUICE, LIME JUICE & DEMERARA SYRUP.

APPLEJACK SAZERAC £8

A SUBTLE TWIST ON THE CLASSIC SAZERAC COCKTAIL ORIGINATING FROM NEW ORLEANS CIRCA 1850.

LAIRD'S BONDED APPLE BRANDY, WOODFORD RESERVE BOURBON, LA FEE PARISIENNE ABSINTHE, DEMERARA SYRUP, PEYCHAUD'S BITTERS & FEE BROTHERS WHISKY BARREL BITTERS.

SOUTHSIDE £6

AN EXTREMELY FRESH, AROMATIC APERITIF SAID TO HAVE ORIGINATED FROM THE 21 CLUB, NEW YORK DURING PROHIBITION.

BEEFEATER GIN, LIME JUICE, SUGAR SYRUP, FRESH MINT LEAVES & BITTER TRUTH CELERY BITTERS.

CHARLIE CHAPLIN (E) £7.5

A BALANCED, FRUITY COCKTAIL FIRST CREATED IN THE WALDORF ASTORIA BAR, NEW YORK CIRCA 1915.

PLYMOUTH SLOE GIN, BITTER TRUTH APRICOT BRANDY, LEMON JUICE, DEMERARA SYRUP, FEE BROTHERS WHISKY BARREL BITTERS & PASTEURISED EGG-WHITE.

BRANDY ALEXANDER £7.5

VELVETY & SOOTHING WITH A HINT OF SPICE; THE PERFECT AFTER-DINNER DRINK.

MARTELL VSOP COGNAC, DARK & WHITE CRÈME DE CACAO, DOUBLE CREAM & NUTMEG.

ON THE ROCKS

BRAMBLE £7

THE QUINTESSENTIAL MODERN CLASSIC FIRST COMPOSED BY DICK BRADSELL IN THE MID 1980S AT FRED'S CLUB, SOHO, LONDON.

TANQUERAY GIN, CRÈME DE MURE, LEMON JUICE & SUGAR SYRUP.

COCONUT CAIPIRINHA £6.5

THE UBIQUITOUS NATIONAL COCKTAIL OF BRAZIL ENERGISED WITH COCONUT RUM.

LEBLON CACHAÇA, KOKO KANU RUM, LIME WEDGES & HOUSE POMEGRANATE SYRUP.

SLOE CINNAMON SOUR (E) £7.5

SLOE BERRIES, CINNAMON & PEAT COMBINED EFFORTLESSLY IN THIS FLUFFY REFRESHER.

JOHNNY WALKER BLACK LABEL WHISKY, PLYMOUTH SLOE GIN, LEMON JUICE, CINNAMON SYRUP & ANGOSTURA BITTERS.

MINT JULEP £7.5

THE FAMOUS BOURBON BASED CLASSIC FROM KENTUCKY SERVED ICE COLD IN A FROSTED JULEP CUP.

WOODFORD RESERVE BOURBON, CRÈME DE PÊCHE, FRESH MINT, DEMERARA SYRUP & FEE BROTHERS WHISKY BARREL BITTERS.

SPICE TAI £7

A DELECTABLE MAI TAI TWIST INVOLVING SPICED RUM AND FRENCH HERBAL LIQUEUR.

BACARDI OAKHEART SPICED RUM, YELLOW CHARTREUSE LIQUEUR, PINEAPPLE JUICE, LIME JUICE & ORGEAT SYRUP.

CONTEMPORARY

BREAKFAST MARTINI **£7**

A BRACING TIPPLE CREATED IN THE LATE 1990s BY SALVATORE CALABRESE AT THE LIBRARY BAR, LONDON.
TANQUERAY GIN, COINTREAU, LEMON JUICE, ORANGE MARMALADE & SUGAR SYRUP.

RHUBARB METROPOLITAN **£6**

A RHUBARB RENDITION OF THE LIBATION DESIGNED IN 1993 BY CHUCK COGGINS AT MARION'S CONTINENTAL RESTAURANT & LOUNGE, NEW YORK CITY.
ABSOLUT KURANT VODKA, RHUBARB LIQUEUR, CRANBERRY JUICE, LIME JUICE & FEE BROTHERS RHUBARB BITTERS.

ESPRESSO MARTINI **£6**

OUR VERSION OF THE CONTEMPORARY CLASSIC CREATED BY MIXOLOGY MAESTRO DICK BRADSELL AT THE PHARMACY, LONDON IN THE MID 1990s.
FINLANDIA VODKA, ILLYQUOURE COFFEE LIQUEUR, LICOR 43 VANILLA LIQUEUR, FRESH ESPRESSO & DEMERARA SYRUP.

JUMPING JACK BLUSH (E) **£7.5**

A TENNESSEE TWIST ON THE BOURBON BLUSH COCKTAIL CREATED IN 2003 BY SIMON KING AT MJU, MILLENNIUM HOTEL, LONDON.
GENTLEMAN JACK TENNESSEE WHISKY, CHAMBORD LIQUEUR, STRAWBERRY PUREE & MAPLE SYRUP.

TOMMY'S MARGARITA **£8**

THIS AGAVE DOMINATED COCKTAIL WAS CONCEIVED BY JULIO BERMEJO AT TOMMY'S MEXICAN RESTAURANT, SAN FRANCISCO.
TAPATIO BLANCO TEQUILA, LIME JUICE, AGAVE SYRUP & FEE BROTHERS ORANGE BITTERS.

TALLER DRINKS

PASSIONFRUIT MULE **£7.5**

THE VODKA-BASED COOLER, FIRST CREATED IN NEW YORK CITY 1941, IS GALVANISED WITH RIPE, TANGY PASSIONFRUIT.
SMIRNOFF BLACK VODKA, FRESH PASSIONFRUIT, LIME JUICE, SUGAR SYRUP, FEE BROTHERS OLD FASHIONED BITTERS & SCHWEPES GINGER BEER.

JAMAICAN BRUNCH PUNCH **£8**

AN INVIGORATING RUM PUNCH FULL OF CITRUS & SPICE WHICH CAN BE ENJOYED ANY TIME OF THE DAY.
APPLETON ESTATE RESERVE 8 RUM, WRAY & NEPHEW OVERPROOF RUM, PINK GRAPEFRUIT JUICE, LIME JUICE, HOUSE POMEGRANATE SYRUP, CRÈME DE MURE & ANGOSTURA BITTERS.

MOJITO **£6.5**

THE CUBAN COOLER; PURE, REFRESHING AND SIMPLE.
BACARDI SUPERIOR RUM, FRESH MINT, LIME JUICE, CASTER SUGAR & SODA WATER.

BLOODY MARY **£7**

A CONSIDERED TAKE ON THE WELL KNOWN CLASSIC CREATED BY FERNAND PETIOT AT HARRY'S NEW YORK BAR, PARIS CIRCA 1920.
SMIRNOFF BLACK VODKA, SANDEMAN PORT, TOMATO JUICE, LEMON JUICE, LEA & PERRINS WORCESTERSHIRE SAUCE, TABASCO, HORSE RADISH SAUCE, SALT & PEPPER.

PEAR & RASPBERRY MOJITO **£7.5**

A SPICED, FRUITY RENDITION FOR THE WORLD FAMOUS RUM BASED REFRESHER.
KRAKEN SPICED RUM, XANTÉ PEAR LIQUEUR, FRESH RASPBERRIES, AROMATIC MINT, LIME JUICE, DEMERARA SYRUP & SODA WATER.

RUSSIAN SPRING PUNCH **£7.5**

RASPBERRIES & BLACKCURRANTS TOPPED WITH PROSECCO; ANOTHER MODERN CLASSIC FROM MIXOLOGIST DICK BRADSELL.
BELVEDERE BLACK RASPBERRY VODKA, CRÈME DE CASSIS, LEMON JUICE, SUGAR SYRUP & ROCCO EXTRA DRY PROSECCO.

JALISCO DAISY **£7**

AN ENERGIZING COCKTAIL WITH HINTS OF CHERRY, POMEGRANATE & SHERBET.
JOSE CUERVO TRADICIONAL TEQUILA, CHERRY MARNIER LIQUEUR, LEMON JUICE, HOUSE POMEGRANATE SYRUP, PEYCHAUD'S BITTERS & SODA WATER.

BY THE BOTTLE

	ABV	PRICE
FINLANDIA VODKA	40.0%	£50
BOMBAY DRY GIN	40.0%	£50
BACARDI ORO	40.0%	£50
JACK DANIELS	40.0%	£50
TRADICIONAL TEQUILA	40.0%	£55
JOHNNIE WALKER BLACK	40.0%	£60

CHAMPAGNE & SPARKLING WINE

ROCCO PROSECCO FRIZZANTE £4.5/£21

WITH ITS MORE GENTLE FIZZ - PERHAPS BEST DESCRIBED AS SEMI-SPARKLING - FRIZZANTE SHOWS TYPICAL FLORAL AND PEAR NOTES ON THE SOFT FINISH.

ROCCO PROSECCO DOC EXTRA DRY, NV, ITALY £27.5

REMARKABLY FINE AND INTENSE SPARKLER WITH AN ELEGANT, CREAMY FIZZ AND A DRY FINISH.

ROCCO VENEZIA BRUT ROSÉ, NV, ITALY £27.5

FOREST FRUITS FIZZ ON THE TONGUE WITH A MEDIUM-DRY FINISH.

MOËT & CHANDON BRUT IMPERIAL NV, £8.5/£55

SUBTLE, DRIER-STYLED CHAMPAGNE, PALE YELLOW IN COLOUR WITH SHADES OF GREEN. VERY AMPLE ON THE PALATE WITH A DISCREET FINISH.

MOËT & CHANDON ROSE, £12.5/£75

WITH PINK COPPER HUES AND A LIVELY EXPRESSIVE AROMA THIS IS AN ELEGANT ZESTY WINE WITH NOTES OF WILD STRAWBERRY.

VEUVE CLICQUOT YELLOW LABEL BRUT NV, £60

IT IS A GOLDEN YELLOW WITH A FOAMING NECKLACE OF TINY BUBBLES. PLEASING TO THE NOSE, INITIALLY REMINISCENT OF WHITE FRUITS, THEN OF VANILLA, AND LATER OF BRIOCHE.

VEUVE CLICQUOT BRUT ROSE NV, £80

LUMINOUS, RADIANT ROSE CHAMPAGNE WITH STRAWBERRY, CHERRY AND BLACKBERRY FLAVOURS GIVING A FRUITY HARMONIOUS SENSATION

MOËT & CHANDON GRAND VINTAGE BRUT, £80

THIS GENEROUS GRAND VIN COMBINES DEPTH AND BRILLIANCE, OPULENCE AND PERSISTENCE EXPRESSING NOTES OF MANGO, WOODEN SPICES AND PEPPERMINT.

RUINART BLANC DE BLANCS BRUT NV, £80

VERY SUPPLE, ROUND AND HARMONIOUS PALATE. GOOD VIOSITY. NOTES OF NECTARINE, APRICOT AND CHERRY-PLUM. GOOD INTENSITY.

DOM PERIGNON VINTAGE BRUT, £175

ONE OF THE MOST WELL-KNOWN BRANDS AND HAS A REPUTATION THAT CAN ONLY BE EQUALLED BUT NOT BETTERED.

DOM PERIGNON VINTAGE ROSE 1998, £375

A COMPLEX RICHNESS OF AROMAS AND RADIATING WARMTH THAT CREATES A VIBRANT FINISH UNDERLINED WITH THE MEREST HINT OF ASTRINGENCY.

WHITE WINE

THE GOURMET SAUVIGNON BLANC, SOUTH AUSTRALIA 175ML £4 250ML £5.5 500ML £11 BTL £16.5

LEAN, GRASSY AND ZIPPY, AS BEFITS THE 'GOES WITH FOOD' BRIEF; DELICIOUSLY FRESH GREEN PEPPER AND HERB FINISH.

FLAGSTONE NOON GUN CHENIN BLANC-SAUVIGNON BLANC-UIOGNIER, WESTERN CAPE, S. AFRICA 175ML £4.5 250ML £6 500ML £12 BTL £18

A BLEND THAT DELIVERS INTENSE, AROMATIC TROPICAL FRUIT FLAVOURS AND A SPRINKLING OF BAKING SPICE.

OBEN GROVE RIESLING-GEWÜRZTRAMINER, RHEIN VINTAGE 2010/11 175ML £4.5 250ML £6 500ML £12 BTL £18

LIME AND APPLE CHARACTER SOFTENED BY THE AROMATIC FLORAL NOTES OF THE GEWÜRZTRAMINER GRAPE. LIGHT OFF-DRY AND REFRESHING WINE.

PINOT GRIGIO DELLE VENEZIA, SAN FLORIANO, ITALY 175ML £4.8 250ML £6.5 500ML £13 BTL £19.5

DELICATE FLAVOURS OF APPLE AND PEAR ON A REFRESHINGLY DRY PALATE.

ARMIDALE ESTATE HILL GROVE UNOAKED CHARDONNAY, SE AUSTRALIA 175ML £4.8 250ML £6.5 500ML £13 BTL £19.5

AN UNOAKED TROPICAL FRUIT FLAVOURED WINE WITH NOTES OF SPRING BLOSSOM AND HONEY.

PINOT NOIR 'WHITE' OLTREPÒ PAVESE TERRE D'ALTENI, LA VERSA, ITALY 175ML £5 250ML £7 500ML £14 BTL £21

THINK OUT OF THE BOX WITH THIS WHITE PINOT - APRICOTS, FRESH FLOWERS A TOUCH OF WHITE PEPPER.

ANALIVIA VERDEJO PAGOS DEL REY, RUEDA VINTAGE 2009/10, SPAIN £23

AROMAS OF PEACH AND PEAR FRUIT, LEMON AND FLORAL HINTS, SHOWING A RESEMBLANCE TO SAUVIGNON BLANC.

ERRAZURIZ SAUVIGNON BLANC, CASABLANCA VALLEY, CHILE £24

GRASSY-GOOSEBERRY AND RIPE, TROPICAL-FRUIT. GREAT DEPTH OF FLAVOUR AND SUPERB AROMAS.

**MÂCON-VILLAGES BEAUVERNON THORIN, BURGUNDY
£24**

PURE, GREEN AND SQUEAKY CLEAN, A CLASSIC UNOAKED CHARDONNAY.

ERRÁZURIZ CHARDONNAY WILD FERMENT, CASABLANCA VALLEY, CHILE £32

NATURAL YEASTS FOLLOWED BY 9 MONTHS 'SUR LIE' RESULT IN A FANTASTICALLY RICH, BUTTERY AND COMPLEX WINE.

ROSÉ WINE

ARIUM TEMPRANILLO-GARNACHA ROSADO ALBALI, VALDEPEÑAS, SPAIN 175ML £4 250ML £5.5 500ML £11 BTL £16.5

SALMON-PINK WITH RED HIGHLIGHTS, A SOFT AND FRUITY ROSÉ WITH NOTES OF STRAWBERRY JAM AND CITRUS.

PINOT GRIGIO ROSATO DEL VENETO, COLLEZIONE MARCHESINI, ITALY

175ML £4.5 250ML £6 500ML £12 BTL £18

A PALE PINK PINOT, DRIER THAN NEW WORLD ALTERNATIVES.

ROSE D'ANJOU, J TOURVILLE VINTAGE, LOIRE VALLEY FRANCE

175ML £4.8 250ML £6.5 500ML £13 BTL £19.5

A GOOD EXAMPLE OF THIS WELL-KNOWN MEDIUM-DRY ROSÉ FROM THE CENTRAL LOIRE MADE FROM THE GROLLEAU GRAPE. BOTTLED IN THE TRADITIONAL FLUTE BOTTLE.

RED WINE

D'VINE CABERNET SAUVIGNON DELLE VENEZIA, ITALY

175ML £4 250ML £5.5 500ML £11 BTL £16.5

SHOWS HINTS OF LIQUORICE AMONGST THE EXTENSIVE DARK BERRY FRUIT, VANILLA AND SPICE FLAVOURS.

ALEXIS LICHINE GRENACHE-MERLOT, PAYS D'OC NV, FRANCE 175ML £4.5 250ML £6 500ML £12 BTL £18

LIGHT-BODIED RED WINE WITH A JUICY FRUIT-LED CHARACTER.

LUIS FELIPE EDWARDS LOT 2 MALBEC, RAPEL VALLEY VINTAGE 2009/10, CHILE

175ML £4.8 250ML £6.5 500ML £13 BTL £19.5

VERY FRAGRANT PLUM, PLUM BLOSSOM, DARK CHOCOLATE, BRAMBLE, MULBERRY AND SPICE.

MERLOT DEL LAZIO TOGALE, FONTANA CANDIDA VINTAGE 2009/10, ITALY

175ML £4.8 250ML £6.5 500ML £13 BTL £19.5

A DEEP, RUBY RED WITH A CHERRY AND PLUM CHARACTER. A GOOD ALL-ROUNDER THAT WILL PARTNER MANY DISHES.

FLAGSTONE LONGITUDE CABERNET-SHIRAZ-MALBEC, WESTERN CAPE, SOUTH AFRICA

175ML £5 250ML £7 500ML £14 BTL £21

PLENTY OF DARK-BERRY FRUITS ON THE JUICY PALATE WHICH FINISHES SOFT AND LINGERING.

PORTILLO PINOT NOIR, VALLE DE UCO, MENDOZA, ARGENTINA, 2009/10

175ML £5 250ML £7 500ML £14 BTL £21

FRUIT-FORWARD AROMAS OF FRESH, RIPE BERRIES ON A WELL-BALANCED YOUTHFUL PALATE WITH SOFT TANNINS.

FINCA FLICHMAN RESERVA SHIRAZ OAK-AGED, MENDOZA, ARGENTINA 2007/8 £24

A SUPERB WINE WITH LOVELY, RICH, SMOKY-TARRY FLAVOURS.

DON JACOBO RIOJA CRIANZA TINTO, SPAIN 2006/07 £25

A TRADITIONAL RED RIOJA MATURED FOR A MINIMUM OF 12 MONTHS IN OAK. BEAUTIFUL COLOUR, DELICATE AND VELVETY FLAVOUR.

KLEINE ZALZE VINEYARD SELECTION CABERNET SAUVIGNON, STELLENBOSCH, SOUTH AFRICA £26

BLACKCURRANT, CASSIS AND CEDAR WOOD NOTES FROM THESE 30 YEAR OLD VINES ON THE ORIGINAL KLEINE ZALZE ESTATE.

CHÂTEAU DE CAMARSAC, BORDEAUX VINTAGE 2007/08 £27

ARCHETYPAL CLARET IN A STYLE LONG BELOVED BY THE BRITISH CONSUMER, RICH, SMOOTH AND FRUITY WINE WHICH CAN BE APPRECIATED FROM AN EARLY AGE.

LIFESTYLE

SPECIALITY TEA

BAG £2.1

SCOTTISH BREAKFAST, EARL GREY, GREEN TEA, PEPPERMINT, SPICED CAMOMILE & APPLE, RASPBERRY & ECHINACEA

LEAF £2.4

(SCOTTISH BREAKFAST, EARL GREY, BLACK CHERRY, PEPPERMINT, CAMOMILE, YERBA MATÉ, CHINA WHITE, GUNPOWDER)

COFFEE

ESPRESSO	£1.85
DOUBLE ESPRESSO	£2.15
MACCHIATO	£2.15
AMERICANO	£2.20
FLAT WHITE	£2.25
CAPPUCCINO	£2.25
LATTE	£2.45
HOT CHOCOLATE & MARSHMALLOWS	£2.85
CHAI LATTE	£2.45

FIREFLY £3

FIREFLY IS A RANGE OF HERBAL FRUIT DRINKS THAT CONTAIN NO CHEMICALS, ADDITIVES OR PRESERVATIVES.

PEACH & GREEN TEA

GRAPEFRUIT & PASSIONFRUIT

LEMON, LIME & GINGER

POMEGRANATE & ELDERFLOWER

BRAMLEY APPLE & GINGER

JAMES WHITE ORGANIC JUICES £3

PEAR, RASPBERRY & PEAR, CARROT & APPLE, APPLE & GINGER

COCKTAIL MASTER CLASSES

£20

WESTROOM MASTER CLASS SESSIONS PROVIDE THE OPPORTUNITY TO HAVE A GO AT MAKING SOME OF YOUR FAVOURITE COCKTAILS AND POSSIBLY INVENT AND NAME YOUR VERY OWN BOOZY LIBATION!

MASTER CLASSES ARE COMPRISED OF 2 HOUR SESSIONS IN WHICH THERE WILL BE THE CHANCE TO LEARN THE BASICS OF MAKING COCKTAILS. ALL CLASSES ARE DELIVERED IN A RELAXED ENVIRONMENT WITH EXCLUSIVE TUITION FROM ONE OF OUR EXPERIENCED BARTENDERS. THE SESSIONS CAN BE EASILY TAILORED TO SUIT INDIVIDUAL NEEDS, FROM FUN NIGHTS OUT WITH THE GIRLS TO MORE SERIOUS MIXOLOGY GUIDANCE.

TO MAXIMISE ENJOYMENT ACTIVE PARTICIPATION FROM THE GROUP IS ESSENTIAL, AFTER ALL THE BEST WAY TO LEARN IS TO GET UP AND GET INVOLVED IN THE ACTION, SO BE PREPARED TO PUT YOUR SHAKE TO THE TEST. IF YOU WANT TO BE INSPIRED WITH A GENUINELY ENJOYABLE, INFORMATIVE AND PRACTICAL DEMONSTRATION THEN THIS IS NOT TO BE MISSED. BOOK NOW AND READY YOURSELF FOR THE WESTROOM COCKTAIL EXPERIENCE.