

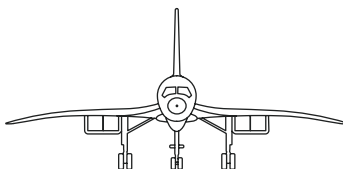
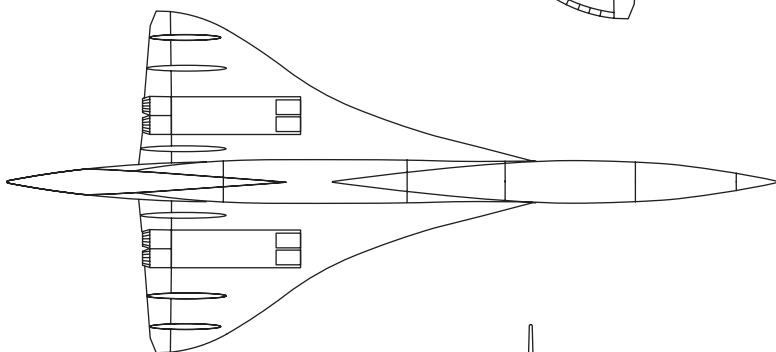
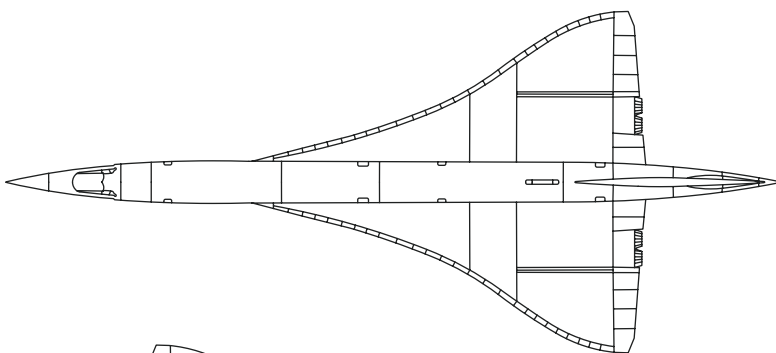
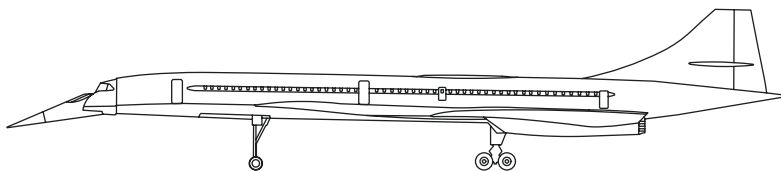
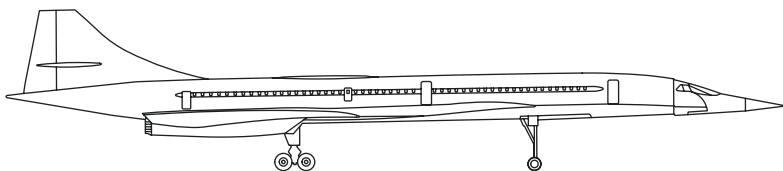


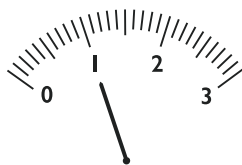
BROOKLANDS

FINE COCKTAIL BAR

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SIGNATURE COCKTAILS





## MACH 1

### FIRST CLASS FIZZ

*A drink that celebrates elegance and heritage with  
an aromatic and sparkling finish*

Marsala, Dry Apricot, Champagne

25

### ROLLS OF LEMON

*A velvety approach on a Whisky Highball inspired  
by the traditional English lemon tart*

Lemon Curd, Liquorice, Fat Washed Scotch,  
Soda Water

25

### TRAFFIC JAM

*A tribute to a simple and comforting treat, bread  
with jam, elegantly reinterpreted in liquid form*

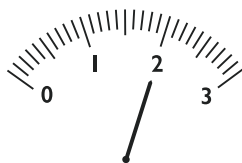
Sourdough Vodka, Blackberries, Lemon, Egg White

25

**Please inform us of any allergies / dietary requirements.**

*Our menu prices include VAT.*

*A discretionary 15% service charge will be added to your bill.*



## MACH II

### SILVER STREAM

*A silky and refined cocktail  
with a tropical personality*

Rum, Pear, Coconut, Honey, Lemon

25

### RUSH

*An elevated take on a richly textured  
Espresso Martini*

Coffee, Vetiver, Peppermint, Vodka

25

### CALABRIA

*Racy and spicy, the Calabria takes the  
classic Margarita to new heights*

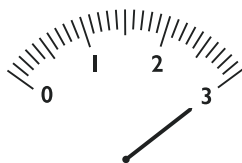
Calabrian Pepper, Cinnamon, Saffron,  
Habanero, Tequila

25

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## MACH III

### APEX

*A Sweet Manhattan style cocktail that combines character and depth*

Cherry, Cognac, Amaro, Rye Whisky

25

### STRATOSPHERE

*A gentle interpretation of a Negroni that contrasts bitterness with playful notes*

Strawberry, Hazelnut, Campari, Vermouth

25

### FINAL LAP

*This Bobby Burns inspired cocktail blends sweetness, herbaceous nuances and aromas of Islay Whisky*

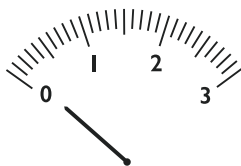
Plum, Dates, Tamarind, Rye and Islay Whisky

25

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## MACH

### CITRONNADE

*Our homemade Lemonade*

Lemon Essential Oil, Lemon Juice  
Soda Water

16

### TRAMONTO

*An alcohol-free take on the classic Tramonto*

Sauvignon Grapes, Lemon,  
Cherry, Aniseed, Soda Water

16

### PAMPLUM

*A refreshing and bitter drink inspired by Italy*

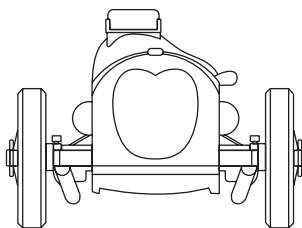
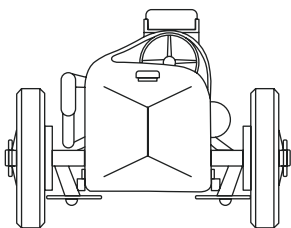
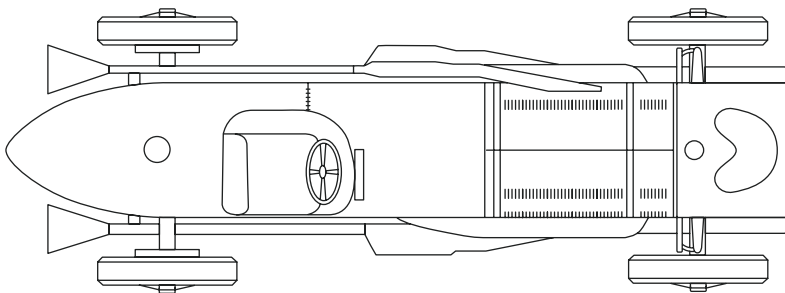
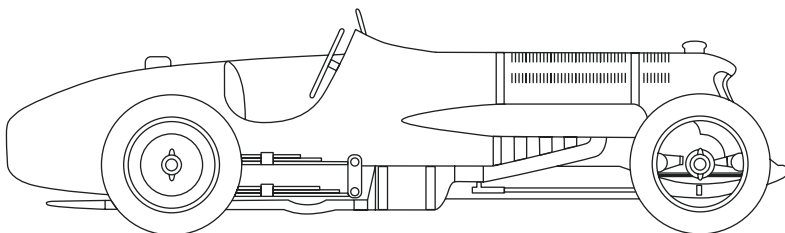
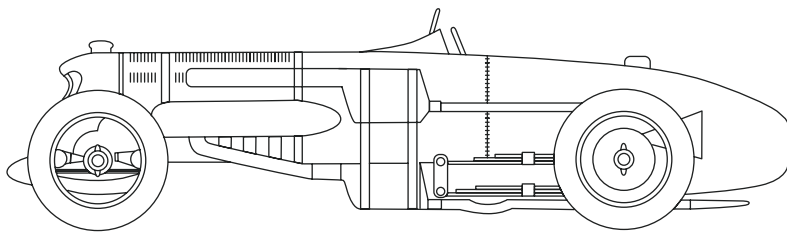
Grapefruit Essential Oil, Grapefruit Juice  
Red SanBitter

16

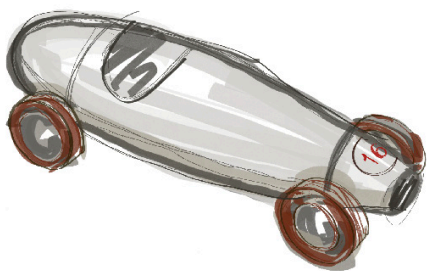
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## THE ASPREY COCKTAIL



*A modern reinterpretation of The Asprey Martini. This cocktail is a celebration of craftsmanship, elegance and timeless style*

Clix Vodka, Raspberry and Blackberry Eau de Vie, Dry Vermouth



## LUXURIOUS COCKTAILS

### GHOST

*Vesper Martini crafted with Buffalo Trace Distillery vodka and our signature house-made gin. Absolute purity*

Mach II Gin, Clix Vodka, Kina L'Aero d'Or

75

### SPECTRE

*A refined version of Old Pal that features vintage notes and flavours that reflect its heritage*

Thomas H. Handy Antique Collection,  
Sweet Vermouth, Campari Cask

100

### PHANTOM

*Tribly's unique twist enhanced by the depth of high-end Cognac, blended with crafted raspberry syrup.*

Lheraud 1975 Petite Champagne Cognac,  
House Vermouth, Triple Sec,  
Raspberry Syrup, Orange Bitter

125



BROOKLANDS

BAR SNACKS

## SAVOURY

<i>Tarama, Cured Egg Yolk</i>	15
<i>Mini Beef Burgers</i>	42
<i>Crispy Squid, Lime, Chilli Salt</i>	19
<i>Red Pepper Hummus and Seasonal Crudites</i>	28
<i>Burrata, Tomato, Basil</i>	19
<i>Oscietra Caviar, Crème Fraiche and Pringles</i>	140

## DESSERTS

<i>Vanilla Cheesecake, Raspberry</i>	14
<i>Dark Chocolate Mousse, Amarena Cherries</i>	14

*A minimum spend of £40 per guest will be applied for indoor seating after 5pm.  
A minimum spend of £50 per guest will be applied for outdoor seating.*

*Our food last order is at 10:30pm daily.  
Drink last order is at 11:30pm from Sunday to Wednesday,*

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## BROOKLANDS

We are delighted to highlight  
our bespoke creations made daily for  
our signature and classic cocktails.

Everything is made in our studio  
with the finest ingredients.

*Calabrian Pepper Olive Oil Tequila \* Cinnamon Tincture \*  
Dry Apricot Water \* Citric Solution \* Clarified Citrus Fruits  
\* Coconut Oil Vodka \* Cold Brew Coffee \* Dry Essence  
\* Lemon Curd Scotch \* Liquorice Syrup \* Ginger Juice \*  
Grapefruit Sherbet \* Grapefruit Tincture \* Grenadine Syrup  
\* Habanero Pepper Tincture \* Lemon Sherbet \* Sourdough  
and Blackcurrant Jam Vodka \* Maldon Salt Solution \* Pear  
Coconut Rum \* Orgeat Syrup \* Hazelnut Yoghurt Calvados  
\* Peppermint Tincture \* Date and Tamarind Rye Whisky \*  
Strawberry Cordial \* Saffron Tincture \* Spearmint Tincture \*  
Vetiver Tincture \**

24.03.2025