

The International

BAR, LOUNGE & RESTAURANT

Bottled beers & Cider

Tiger	£3.50
Sol	£3.50
Peroni	£3.50
Grolsch	£3.50
Fullers London Pride	£3.80
Magners Irish Cider (568ml)	£4.25

Draught beer

	Half pint	pint
Grolsch	£1.90	£3.80

Soft Drinks

Coca Cola	£2.00	
Diet Coke	£2.00	
Schweppes Lemonade	£2.00	
Orange juice	£2.50	
Cranberry juice	£2.50	
Pineapple juice	£2.50	
Grapefruit juice	£2.50	
Apple juice	£2.50	
Passion fruit juice	£2.50	
Tomato juice	£2.50	
Red Bull energy drink	£2.50	
	small	large
	330ml	750ml
English still or sparkling spring water	£2.00	£3.50

Spirits

House spirits (50ml with mixer) £6.00

Finlandia Vodka /Bombay Sapphire Gin /Bacardi White Rum /
Jim Beam Bourbon /Grants Whisky /Sauza Blanca Tequila

Premium spirits (50ml with mixer) £7.00

Absolut Vodka /Plymouth Gin /Chivas Regal /
Ocho Blanco Tequila /Bacardi Oro Rum /Jack Daniels

Deluxe spirits (50ml with mixer) £8.00

Grey Goose Vodka /Belvedere Vodka /Tanqueray 10 Gin /
Ocho Reposado Tequila /El Dorado Rum /Buffalo Trace Bourbon

Spirits by the bottle

Belvedere Vodka £80 .00 | Makers Mark Bourbon £80 .00 | Bombay Sapphire Gin £90 .00

Bacardi 8Yr Old Rum £90 .00 | Grey Goose Vodka £100 .00 | Sauza Hacienda Tequila £100 .00

Jack Daniels Single Barrel Whisky £110 .00

Other spirits are available by the bottle please ask at the bar for more details

White Wine

	175ml glass	250ml glass	750ml bottle
Fuzion, Chenin Blanc-Torrontes, Argentina, 2008 Aromas of lime and jasmine with a zesty floral palate.	£3.95	£5.50	£13.95
Araldica, Cortese, Italy, 2008 Fresh ripe fruit scents with citrus notes.	£4.25	£5.95	£15.50
Alianza, Sauvignon Blanc, Chile, 2008 Ripe aromas of tropical fruit with intense citrus and gooseberry flavours.	£4.50	£6.35	£16.95
Garganega, Pinot Grigio Del Veneto, Italy, 2008 A spicy wine rich with nutty apricot flavours, fresh and crisp.	£4.75	£6.50	£18.00
Alianza, Chardonnay, Chile, 2008 Hints of roasted vanilla with a rich fruit palate and elegant creamy finish.	£5.00	£6.95	£19.00
Altas Cumbres, Viognier, Argentina, 2008 Aromas of peach, apricot and wild flowers with a balanced and vibrant freshness.			£21.50
Caliterra, Chardonnay, Chile, 2007 Pineapple, papaya and citrus with a defined floral note and balanced acidity.			£22.50
Bricco de Guazzi, Gavi di Gavi, Italy, 2007 Fresh honeysuckle, apple and cedar with a youthful and vibrant sherbet finish.			£26.50
Louis Latour, Pouilly Vinzelles "En Paradis", France, 2006 Elegant notes of honey, stone fruits and acacia flower with a fine long finish.			£28.95
La Val "Orballo", Albarino, Spain, 2008 Fragrant herbs and baked apple notes. Weighty palate of ripe fruit and balanced acidity.			£29.95
Fairfields, Sauvignon Blanc, Marlborough, New Zealand, 2008 Gooseberries, lime & hints of red currants with a well balanced finish.			£29.95

Should the listed vintage be unavailable an alternative will be offered where appropriate.

Red Wine

Fuzion, Tempranillo Malbec, Argentina, 2008 Red fruit and cassis aromas. Fine ripe tannic berry fruit with a soft velvety palate.	£3.95	£5.50	£13.95
Ca di Ponti, Nero d'Avola, Italy, 2008 Fresh and juicy ripe black cherry and plum fruit with a hint of spice and smokiness.	£4.25	£5.95	£15.50
Emiliana Vineyards, Merlot, Chile, 2008 Packed with blackberry and plummy fruit with a hint of chocolate and roasted coffee.	£4.50	£6.00	£15.95
Broken Rock, Shiraz, South Africa, 2007 Intense black cherry fruit and spice, full bodied round tannins and a long finish.	£4.75	£6.75	£19.50
Alianza, Cabernet Sauvignon, Chile, 2008 Deep violet scented aromas with silky chocolate, cassis and vanilla fruit flavours.	£5.50	£7.25	£22.00
Montepulciano d'Abruzzo, Italy, 2008 Generous aromas of plums and herbs, medium bodied palate with a mellow finish.			£22.50

Artesa Estate, Rioja Crianza, Spain, 2005 £23.00
Soft ripe plummy fruit complimented by vanilla and spicy oak.

Vidal-Fleury, Côtes du Ventoux, Rhone, France, 2006 £24.00
Smoky flavours with a nice touch of vanilla.

Franc Beausejour, Bordeaux, France, 2006 £25.00
Displaying forward fruit with a concentrated soft finish and great claret character.

Fairfields, Pinot Noir, New Zealand, 2006 £35.00
Intense spicy earthy characteristics, a good balance of fruit and restrained smoky oak.

Rosé

Sutter Home, White Zinfandel, Rose, USA, 2007 £4.75 £6.50 £18.00
Fine notes of fresh summer fruit with a crisp finish of strawberries and ripe melon.

Pinot Grigio Romato, Italy 2008 £5.25 £7.25 £21.95
Pale pink rose with fine acidity and crisp fresh fruit on the palate.

Prosecco & Champagne

Sachetto Prosecco Brut, NV, Italy 125ml glass £6.50 750ml bottle £29.00
Delicious apple and wild flowers on the nose with a clean distinctive finish.

Devaux Grande Reserve NV £8.00 £39.00
Delicate and floral, with hints of quince and stone fruits displaying a very fine and persistent mousse.

Moët & Chandon Brut Imperial NV £55.00
Creamy light biscuity aroma and excellent fruit.

Devaux Cuvee "D" £65.00
Brings a complex array of aromas including preserves, honey and chocolate to a rich and yet very elegant finish.

Veuve Clicquot Ponsardin Yellow Label Brut £70.00
Elegant, dry, with delicious citrus fruit and creamy vanilla flavours. Superbly balanced fine mousse with great length.

Laurent Perrier Cuvee Rose Brut £90.00
Luscious bramble fruit aromas, dry with refreshing acidity and excellent weight of ripe mashed juicy strawberries.

Dom Perignon Vintage £180.00
Intense delicate flavours of buttery apples and citrus fruits. Very clean and crisp with a classy palate weight. A champagne of outstanding finesse.

Cocktails

Straight up £7.50

Cosmopolitan

The contemporary classic pink cocktail. Absolut Citron, Cointreau, lime juice, cranberry juice & a dash of homemade orange bitters

French Martini

A relative new comer to classic lists. Finlandia vodka, Chambord black raspberry liqueur & pressed pineapple juice shaken to a foamy head

Manhattan

The 1870s New York classic served with Sazerac Rye whiskey, Italian vermouth & Angostura bitters

Classic Martini

Mencken called it “The only American invention as perfect as a sonnet”, and no one knows that as much as a martini drinker. Wet or Dry? Olives or a twist? Have a favourite brand? We prefer Tanqueray 10 gin or Grey Goose vodka, but we’ll leave it up to you

Katana

A staple at the International for a few years now. Muddled cucumber & mint shaken with Bombay Sapphire gin, pressed apple juice, fresh lime & a dash of sugar syrup

Espresso Martini

If only Starbucks could do these! Finlandia Vodka, Tia Maria & Teichenne butterscotch schnapps shaken vigorously with fresh Illy espresso

Berry Cosmo

A sweet berry twist on the ol’ favourite. Absolut Kurrant & Absolut Raspberry vodkas shaken with Chambord black raspberry liqueur, fresh lime juice & a dash of sugar syrup

Cubanesque

A refreshing summer breeze in a glass! Havana 7yr rum, apricot brandy & vanilla liqueur, shaken with fresh lime and passion fruit juice.

Cocktails

Short £7.50

Mai Tai

The drinks that defined the tiki movement, we’ve recreated Trader Vic’s classic from the ‘40s with Bacardi 8 & Myers rums, freshly squeezed lime juice, Orange Curacao & a dash of orgeat syrup

Caipirinha

The national drink of Brazil comprising Sagatiba cachaca with muddled lime wedges and Demerara sugar

Old Fashioned

The first published definition of the Cocktail appeared in 1806 as “...a stimulating liquor, composed of spirits of any kind, sugar, water and bitters”. Usually made with Woodford Reserve Bourbon, but equally as good with rum, tequila or even genever!

Tommy's Margarita

First found in Tommy's Mexican restaurant in San Francisco, this is fast becoming one of the most popular margarita variations. Cazadores reposado tequila with lime juice and agave syrup. Served straight up with salt if you prefer!

Perfect Passion Punch

42 Below passion fruit vodka & Cointreau shaken with fresh passion fruit, passion fruit juice, fresh lime, & a dash of sugar syrup. Did we mention Passion fruit?

Shanghai Sour

The sweetness of fresh mandarin combines perfectly here with Absolut mandarin vodka & Mandarine Napoleon shaken with pressed lemon juice and a dash of sugar syrup

Mango & Passion Fruit Daiquiri

Yes, we know, a blended daiquiri! Bacardi Oro rum, mango, lime juice, a dash of sugar syrup & passion fruit juice

Strawberry & Balsamic Caipirinha

Another long-standing favourite of The International menu. Sagatiba cachaca & pureed strawberries shaken with lime juice, sugar syrup & a dash of balsamic vinegar

Cocktails

Tall £7.50

Dark & Stormy

The national drink of Bermuda – Containing Goslings Black Seal rum, ginger beer, Angostura bitters & a splash of fresh lime juice

Singapore Sling

Created around 1915 at the Raffles Hotel. Bombay Sapphire gin, Cointreau, Cherry Heering, Benedictine, lime juice, grenadine & a dash of Angostura bitters, shaken with pineapple juice to a foamy head

Mojito

Made famous (or is it infamous?) in Cuba during prohibition, this classic combines fresh mint, lime & Demerara sugar with Bacardi Superior rum

Bloody Mary

Everyone has their own ideas on what makes the perfect Bloody Mary, and stories of its invention are as varied as the ingredients added to the classic mix of vodka, lemon and tomato juice, Tabasco and Worcestershire sauce. We like the story from Harry's New York Bar, Paris in 1920. And we like to add a dash of red wine. Just to keep things interesting.

Kentucky Peach Julep

Woodford reserve bourbon and peach puree, lemon juice & a dash of sugar syrup churned through a frosty little julep tin full of crushed ice and mint. More refreshing than a mojito you say?

Caipirovska 42

Regulars at The International have enjoyed this beauty year after year. Fresh lime & demerara sugar muddled with fresh passion fruit then churned with 42 Below passion fruit vodka

Gin Gin Sling

The first gin is for Plymouth gin. The second gin is for ginger beer. They're mixed with lime juice, lemon juice and lime cordial and topped off with an aged bitters float

Spicy Bison

Zubrowka bison grass vodka asked us to invent them a new cocktail. We delivered by combining Chambord black raspberry liqueur, apple and lemon juice with raspberry puree and a dash of our homemade chilli & lemon syrup

Cocktails

Sparkling £7.50

Classic Champagne Cocktail

A favourite from Jerry Thomas' 1862 'The Bon Vivant's Companion'. Courvoisier VS cognac & a bitters-soaked sugar cubed charged with Devaux Grande Reserve champagne

Bellini

From Harry's bar, Venice circa 1934. A perfect marriage of white peach and Prosecco, with a dash of Techienne Peach

Pear and Rosemary Bellini

Pear combines wonderfully with the freshness of the rosemary in this tweaked version of the peachy classic. Pear liqueur, pear puree & a dash of homemade rosemary syrup, charged with Prosecco (Strawberry & raspberry bellini's are also available upon request)

Vanilla Cherry Royale

Cherry Heering and vanilla liqueur balance elegantly in this little gem, topped off with Prosecco

Low Alcohol £5.00

No-Gin Slings

What do you call a Gin Gin Slings with no gin? How about a No-gin Slings? The addition of bitters make this ever-so-slightly alcoholic. If you don't want even a tiny little bit, just ask, we'll leave it out!

Virgin Mary

A Bloody Mary without vodka. Obviously.

Summer-Fruit Smoothie

Raspberry, peach and strawberry blended with ice, passion fruit and cranberry juice with a little bit of sugar.