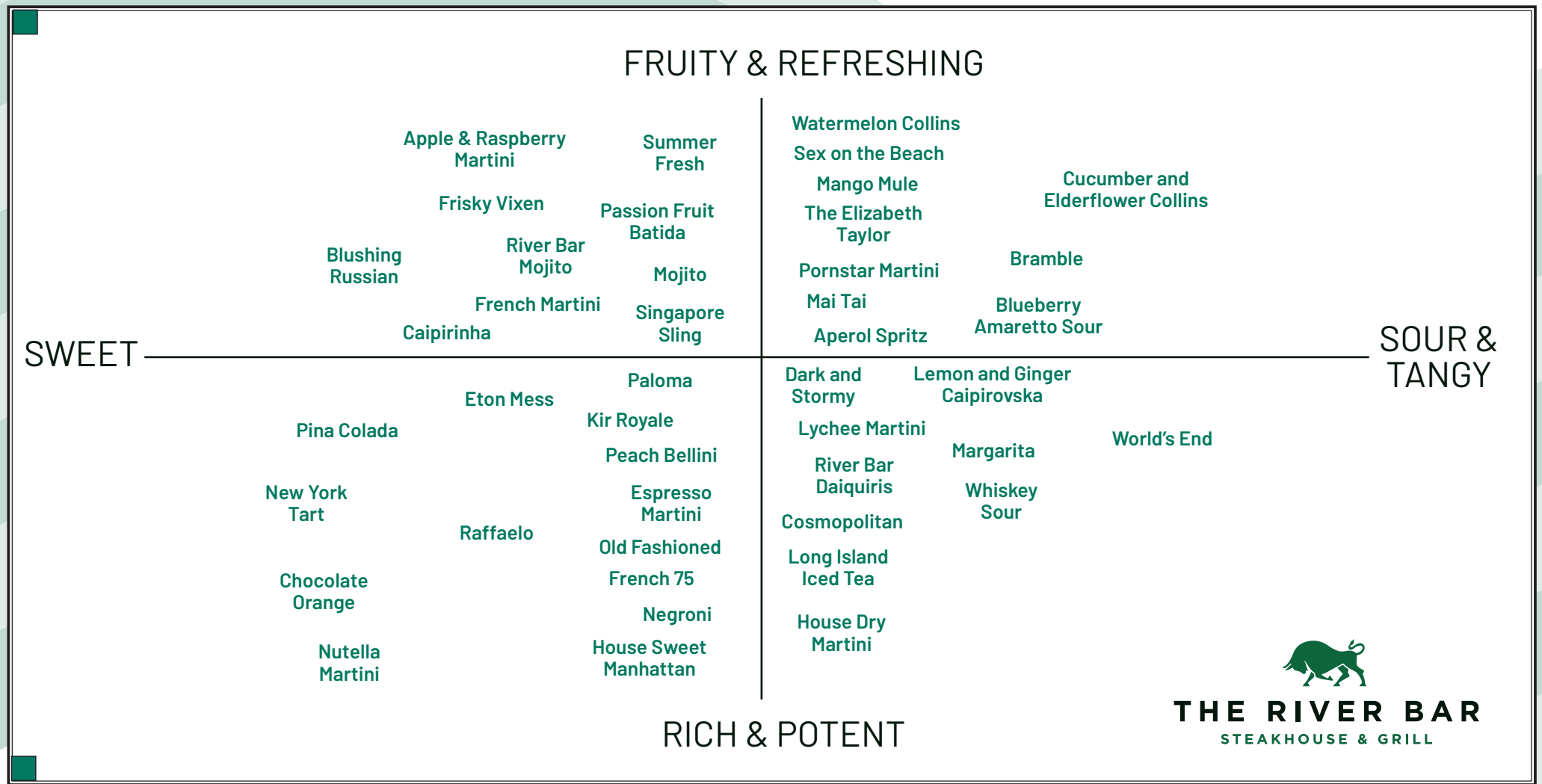


COCKTAIL FLAVOUR MAP

Should you prefer to choose a sophisticated beverage efficiently,
matching your taste exactly, for the benefit of our guests
we are delighted to provide a cocktail flavour map



The horizontal axis indicates which cocktails are sweet and which are sour and tangy.

On the vertical axis cocktails are plotted as how fruity and refreshing or rich and potent they are.

THE CLASSIC COCKTAILS

HOUSE SWEET MANHATTAN	11.5
direct from the manhattan club, this strong drink stirs together canadian club, sweet vermouth, angostura bitters and our maraschino cherry marinade.	
COSMOPOLITAN	12.5
this well-known drink may be pink, but it still has quite a bite to it! citron vodka is shaken with cointreau, lime and cranberry juices, then finished with orange zest.	
FRENCH MARTINI	13.5
a classic soft neo-martini: vodka, chambord, fresh raspberries and pineapple juice shaken hard and served straight up with a healthy froth.	
HOUSE MARTINI - VODKA OR GIN (DRY/TWIST/DIRTY)	12.5
one of the most enduring and iconic cocktails of the 20th century. a generous double measure of tanqueray gin, stirred and chilled to perfection and softened with a dash of noilly prat vermouth and olives. or try our house vodka martini of stolichnaya and a twist of lemon.	
OLD FASHIONED	13.5
a true "cocktail" in the "old fashioned" meaning of the word, designed to soften the alcoholic bite while bringing the best out of a quality bourbon: woodford reserve bourbon is slowly stirred with sugar, angostura bitters, orange zest and ice.	
PORNSTAR MARTINI	13.5
a delicious modern classic and hugely popular cocktail of passion fruit, vanilla vodka, vanilla syrup, passoa liqueur, orange juice, topped with sparkling brut	
NEGRONI	13.5
this bitter drink is the ultimate italian aperitif: gin, sweet vermouth and campari stirred over ice. simple yet tough to beat.	
DARK AND STORMY	11.5
close your eyes and this tall and refreshing mix of gosling's dark rum, lime juice, angostura bitters and ginger beer takes you back to the caribbean.	
RIVER BAR DAIQUIRIS	12.5
we offer a range of these short, sweet cuban concoctions of white rum, lime juice, and sugar to cover all tastes: keep it simple with our natural, strawberry or raspberry daiquiri, or try our more exciting spiced pear and honey daiquiri.	
PIÑA COLADA	12.5
crushed ice churned with coconut milk and golden rum mixed with pineapple juice, sugar syrup, fresh lime, fresh pineapple and maraschino cherry to finish	
CAIPIRINHA	11.5
the national cocktail of brazil, this is a simple yet stunning classic. lime, sugar and caçapaça, the brazilian spirit distilled straight from fresh sugar cane juice, churned over crushed ice.	
ESPRESSO MARTINI	13.5
make a drink to wake me up', said one of barman dick bradshaw's customers in the 1980s. vodka, coffee liqueur and an espresso shot, shaken hard for a foamy finish, wakes you up in the most indulgent way possible!	
MARGARITA	12.5
the best way to enjoy tequila, the classic margarita is shaken with cointreau and lime juice, served straight up with a salt rim. or try our chilli and honey margarita for something a little different.	
BRAMBLE	11.5
about as quintessential an english cocktail as you can get, created in the mid-1980s in london. like most classic cocktails its greatness lies in its simplicity. beefeater london dry gin, lemon juice, sugar syrup and crème de mure combined to create a smooth, yet complex drink.	
WHISKEY SOUR	12.5
it's tough to beat the original sour: bourbon, lemon juice , sugar, bitters, and egg white shaken hard and served frothing on the rocks.	
APEROL SPRITZ	12.5
aperol and prosecco topped with soda and an orange slice slightly sweet, herbal and refreshing.	
LONG ISLAND ICED TEA	12.5
originating in prohibition-era speakeasies, this cocktail was an attempt to disguise the alcohol present: "i'm only drinking iced tea!" now made with the 5 white spirits, sugar, lemon juice and coca cola, it is a classic of quality and pedigree.	
MAI TAI	11.5
a tangy and refreshing classic of golden rum, grand marnier, apricot liqueur, almond syrup, fresh lime and pineapple juice shaken hard.	
SINGAPORE SLING	12.5
straight from the long bar of raffles hotel, singapore, this tall, fruity yet mysterious mix of gin, cherry brandy, cointreau, benedictine, grenadine, angostura bitters, fresh lime and pineapple juices transports you to the tropics with a single sip.	
PALOMA	11.5
a light, crisp, and highly refreshing mexican cocktail made with tequila and grapefruit. it's celebrated for its balanced flavor profile that hits all the major taste groups: sweet, sour, a little bitter, and often salty, all enhanced by a fizzy finish.	
SEX ON THE BEACH	11.5
vodka, peach schnapps and cranberry juice combined to create a classic, refreshing, and fruity cocktail known for its vibrant, layered appearance and tropical taste. garnished with an orange slice.	
MOJITO AND TWIST	
MOJITO	13.5
the mojito is quite likely the most popular cocktail of modern times: a tall, refreshing cuban signature cocktail of rum, lime juice, sugar and mint churned over crushed ice and topped with soda.	
RIVER BAR MOJITO	13.5
our take on the classic with the addition of a dash of chambord black raspberry liqueur, vanilla and a mixture of fresh berries with a sprinkling of cinnamon.	
FRESH FRUIT MOJITO	12.5
choose from strawberry, raspberry, mandarin or apple for a perfectly refreshing, long sweet sip and a fresh fruity alternative.	

HOUSE COCKTAILS

BLUEBERRY AMARETTO SOUR	12.5
the river bar's take on the classic, shaking lemon juice, sugar and egg white with our blueberry infused amaretto for a frothy treat.	
CUCUMBER AND ELDERFLOWER COLLINS	12.5
a long standing river bar favourite, this is a summery and very english drink closely related to the gin and tonic; hendricks cucumber gin, elderflower cordial, lemon juice and sugar, topped with soda water.	
FRISKY VIXEN	11.5
a sweet, fruity and tropical blend of rum with pineapple juice, lychee and passion fruit, softened with a dash of lime.	
SUMMER FRESH	11.5
an authentic hungarian recipe, this fruity subtle mix of vodka, strawberry, passion fruit and apple makes you feel like summer all year round.	
BLUSHING RUSSIAN	11.5
a mixture of vodka and lemon juice with vanilla and raspberry flavours, topped with cranberry and lemonade results in this tall, sweet yet complex and delicious drink.	
LEMON AND GINGER CAIPIROVSKA	11.5
a river bar variant on the caipirinha, this sees the addition of limoncello and the replacement of cachaça with ginger infused citron vodka, for a potent yet delicate ginger bite.	
APPLE AND RASPBERRY MARTINI	11.5
this soft, fruity neo-martini blends absolut raspberry, fresh raspberries and framboise with lemon and apple juice for a light drink you can enjoy all night long.	
PASSION FRUIT BATIDA	11.5
a tropical and elegant river bar variant on the classic batida, this drink churns cachaça, brazil's favourite spirit, with sugar, lime juice and fresh passion fruit with crushed ice, then tops it off with a drizzle of passoa passion fruit liqueur.	
MANGO MULE	11.5
by using mango vodka ,we give the simple moscow mule of vodka, lime juice, bitters and ginger beer added depth of flavour without detracting from the original.	
LYCHEE MARTINI	12.5
absolut vodka, vermouht and lychee liqueur shaken over iceto create a light, sweet, refreshing cocktail.	

DESSERT COCKTAILS

NUTELLA MARTINI	13.5
tastes like a chocolate milkshake with a hint of hazelnut - but its alcoholic! absolut vanilla vodka, chocolate liqueur and cream, shaken with a generous spoonful of nutella	
NEW YORK TART	12.5
if you love cheesecake, you will love this alcoholic version. absolut vanilla vodka, limoncello and frangelico hazelnut liqueur, shaken with lemon juice and mascarpone cheese	
CHOCOLATE ORANGE	11.5
it's not terry's, it's ours! havana club rum and cherry brandy shaken with chocolate, cream and freshly squeezed orange juice results in a luxurious, velvety treat.	
ETON MESS	12.5
this riverbar creation uses amaretto, cherry and white chocolate liqueurs, pineapple, coconut, cream and fresh fruits to emulate the flavour of the classic english dessert, while omitting the meringue.	
RAFFAELLO	11.5
baileys, frangelico coconut and double cream. a smooth velvety cocktail.	

SPARKLING COCKTAILS

THE ELIZABETH TAYLOR	12.5
crème de violet, lemon juice and sparkling brut.	
FRENCH 75	12.5
from harry's new york bar in paris, created in 1915, this is a well balanced and highly refreshing drink, with a bit of a kick (it was named after a french 75 artillery piece) gin, lemon juice and sugar, shaken and then topped with prosecco.	
KIR ROYALE	12.5
the french classic of creme de cassis liqueur topped with prosecco.	
HARRY'S PEACH BELLINI	12.5
originating in harry's bar in venice, locally grown, seasonal white peaches were pulped, squeezed and topped with prosecco. to produce this fruity treat. at the river bar we use a fresh peach puree, available all year round. also try our strawberry or raspberry bellinis.	

NON ALCOHOLIC COCKTAILS

VIRGIN APPLE MOJITO	9.5
classic mojito recipe with apple juice instead of rum.	
RASPBERRY HIGH	10.5
fresh raspberries, sipsmith non-alcoholic gin, lemon, sugar, cranberry juice topped with tonic water.	
CARIBBEAN CRUSH	9
lychee, pineapple and passion fruit flavours combine for a full, refreshing drink.	
ITALIAN SPRITZ	11.5
non-alcoholic lyres italian aperitivo topped with non-alcoholic prosecco and soda.	
AMALFI MAGIC (0.5% ABV)	11.5
non-alcoholic lyres italian orange, rhubarb bitters, strawberry syrup and lemon juice. topped with soda.	
PEAR PASSION	9
a refreshing blend of apple and pear, mixed with the exotic flavours of passion fruit and a touch of fresh lime.	