



RESTAURANT • BAR • LOUNGE



NEO FAVOURITES

Exploring our most popular cocktails through the years

14



PASSION FRUIT MARTINI

Stoli Vanilla Vodka / Passoã / Fresh Passionfruit

Passionfruit Syrup / Fresh Lemon Juice

Sidecar of Prosecco

Tropical, Refreshing & Tart



MAI TAI MY WAY

Mount Gay Rum

Cointreau / Orgeat Syrup / Fresh Lime Juice

Pineapple Juice / Angostura Bitters

Smoked with Hickory Woodchips

Tropical, Smoky & Nutty



HAVANA CRUSH

Havana Club 3 Yrs Old Rum / Crème De Pêche

Raspberry Syrup / Pineapple Juice

Fresh Lemon & Lime Juice

Tropical, Fruity & Refreshing



GOLDEN SPICED MARGARITA

Cazcabel Blanco Tequila / Grand Marnier

Fresh Lime Juice / Star Anise & Clove / Agave Syrup

Fresh Orange Peel / Cinnamon Sugar Rim

Vibrantly Warm, Spiced & Citrusy



BUTTERFLY MOJITO

Havana Club 3 Yrs Old Rum

Crème De Violette Liqueur / Fresh Mint

Pink Peppercorn Tincture

Homemade Butterfly Pea Matcha Syrup

Fresh Lime Juice / Fever-Tree Soda

Floral, Refreshing & Complex



CLASSICS

Classic cocktails from around the world,
crafted NEO style

13



AMARETTO SOUR

Disaronno / Fresh Lemon & Lime Juice
Almond Syrup / Egg White / Angostura Bitters

Nutty, Rich & Velvety



BARREL AGED MONTENEGRONI

Tanqueray Gin / Campari / Amaro Montenegro
Aged in our Oak Barrel

Botanical, Bittersweet & Smooth



ESPRESSO MARTINI

Finlandia Vodka / Kahlúa
Freshly Brewed Espresso / Sugar Syrup

Coffee, Rich & Velvety



BRAMBLE

Warner's Raspberry Gin
Fresh Raspberries & Blackberries
Fresh Lemon Juice / Grenadine / Raspberry Syrup

Fruity, Jammy & Refreshing



KIR ROYALE

Crème de Cassis / Gruet Champagne

Balanced, Sweet & Sparkly



SIGNATURES

Masterpieces of modern mixology by NEO

14



PISCO PEAR PUNCH

Pisco / Xanté Pear & Brandy / Bénédictine

Sugar Syrup / Citric Blend

Crafted Using a 'Milk Wash' Technique

Elegant, Complex & Incredibly Smooth



MODERN GIN MARTINI

Tanqueray Gin / Lillet Blanc / Italicus Bergamot

Amaro Montenegro Mist / Basil Oil

Harmonious, Citrusy, Floral & Herbal



BANANA CACAO MEZCALITO

Mezcal & Fresh Banana Blend / Drambuie

Crème De Cacao Blanc / Fresh Lime

Earthy, Tropical & Slightly Smokey



SMOKY OLD FASHIONED

Grand Marnier Washed Glass

Bulleit Bourbon / Maple Syrup

Fresh Orange Peel / House Bitters

Smoked with Cherry & Oak Woodchips

Boozy, Smoky & Perfection



LYCHEE BLOOM

Tanqueray Gin / Kwai Feh Lychee Liqueur

Homemade Grapefruit & Rosemary Cordial

Fresh Lemon Juice / Fever-Tree Elderflower Tonic

Sweet, Refreshing & Floral



VIRGINS

9.50



MAI TAI

Pineapple Juice / Almond Syrup / Fresh Lime Juice
Fresh Orange Peel



CLOVER CLUB

London Light Non-Alcoholic Gin
Homemade Raspberry Syrup / Fresh Raspberries
Egg White / Cranberry Juice



MOJITO

Fresh Mint / Fresh Lime Juice / Sugar Syrup
Apple Juice / Fever-Tree Soda



VIRGIN MARY

Tomato Juice / Worcestershire Sauce / Tabasco
Celery Salt and Pepper / Fresh Lemon Juice
Fresh Chilli



BRAMBLE

London Light Non-Alcoholic Gin / Grenadine
Fresh Raspberries & Blackberries
Fresh Lemon Juice / Cranberry Juice



STRAWBERRY BLOSSOM

Fresh Strawberries / Rose Syrup / Grenadine
Fresh Lemon Juice / Cranberry Juice / Soda



PASSIONFRUIT MARTINI

Orange Juice / Pineapple Juice
Vanilla & Passionfruit Syrup / Fresh Passionfruit
Fresh Lemon Juice



GIN LOUNGE

14.00

*Our special selection of award winning top shelf
double measure 50ml gins.*

*All served over ice with your favourite fever tree tonic,
fresh citrus peels & botanicals, the perfect G&Ts.*



SILENT POOL - 43%

Luxury English gin handcrafted with 24 botanicals in the Surrey Hills. Full-bodied and fresh with clarity and depth of flavour. A rich, juniper-driven spirit with floral layers of lavender and chamomile. Recommended with Fever-Tree Mediterranean Tonic, Fresh Orange Peel & Juniper.



POTHECARY - 44.8%

A delightful Dorset gin which is floral-accented with a tang of citrus, fresh mulberry and spicy juniper. Dry and savoury on the palate, this is a must try. Recommended with Light Fever-Tree Indian Tonic, Fresh Grapefruit & Lemon Peel.



MONKEY 47 - 47%

From the Black Forest in Germany, Monkey 47 Gin gets its name from the 47 botanicals that go into this unique dry gin, some of which includes mint, elderberry, allspice, cloves and cranberry. Recommended with Fever-Tree Indian Tonic, Fresh Grapefruit Peel.



THE BOTANIST- 46%

This wonderful Scottish Islay gin is unique and was created in the Bruichladdich Distillery with 22 Foraged Island Botanicals such as, apple mint, chamomile, elderflower and lemon balm. Recommended with Fever-Tree Indian Tonic, Fresh Rosemary & Grapefruit.



SALCOMBE 'START POINT' - 44%

This award winning London-Dry gin is inspired by the trading routes of the famous Salcombe Fruit Schooners, and showcases the exquisite citrus fruits and spices they once carried back to England's ports. With notes of citrus, red grapefruit and earthy pine. Recommended with Fever-Tree Indian Tonic, Fresh Red Grapefruit & Juniper.



WARNER'S RASPBERRY - 40%

A favourite of ours from Northamptonshire, England. This gin is jammy with notes of fresh raspberry and blackberry juice, juniper, coriander seed and hand-picked elderflower. Recommended with Fever-Tree Mediterranean Tonic, Fresh Mint & Raspberries.



MERMAID PINK - 38%

An award winning Isle of Wight pink gin. Aromatic and refreshing, with fresh island strawberries, a blend of lemon zest, grains of paradise and fragrant rock samphire. Perfectly balanced, subtle yet vibrant. Recommended with Fever-Tree Elderflower Tonic, Fresh Strawberries & Fresh Lime.



AFTER DINNER



COCKTAILS

14



BAKEWELL MARTINI

Disaronno / Vodka / Cherry & Orgeat Syrup
Cranberry Juice / Fresh Lime Juice / Egg White

Sweet, Nutty, Cherry



CHOCOLATE RUM OLD FASHIONED

Rumbullion / Goslings Dark Rum / Crème de Cacao Blanc
Aztec Chocolate Bitters / Angostura Bitters

Bold, Flavourful & Deeply Satisfying



LIQUEUR COFFEES

9.50



IRISH COFFEE

Jameson's or Bushmill's



BAILEY'S COFFEE

Bailey's



CALYPSO COFFEE

Tia Maria & Dark Rum



PARISIAN COFFEE


Hennessy V.S.



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