

COCKTAIL MENU

HEAD OF BAR & MIXOLOGY: CAMERON MARTIN

2 FOR £20

SUNDAY-FRIDAY 4-6PM

T&Cs apply

NEO FAVOURITES

*Our most popular cocktails
through the years*

14

PASSION FRUIT MARTINI 🍸

Eristoff Vodka / Passoã

Fresh Passionfruit / Vanilla & Passionfruit Syrup
Fresh Lemon Juice / Sidecar of Prosecco

Tropical, Refreshing & Tart

MAI TAI MY WAY 🍹

Mount Gay & Goslings 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*

13.5

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 🍸

Eristoff Vodka / Kahlúa
Freshly Brewed Espresso / Sugar Syrup

Coffee, Rich & Velvety

BRAMBLE 🍹

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

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

Elegant, Complex & Incredibly Smooth

BUTTERSCOTCH BUZZ 🍷

Mount Gay Rum / Butterscotch Liqueur
Mozart White Chocolate Liqueur / Fresh
Lime Juice / Sugar Syrup / Electric Bitters

Rich, Creamy & Citrusy

BANANA MEZCALITO 🍹

Mezcal / Banana Liqueur
Crème De Cacao Blanc / Fresh Lime Juice

Earthy, Tropical & Slightly Smokey

SMOKY OLD FASHIONED 🍹

Grand Marnier Mist
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

CHAMPAGNE & WINES BY THE GLASS

CHAMPAGNE & SPARKLING

(125ml / 750ml)

Veuve Clicquot Yellow Label Brut - France
18.5 / 109

Prosecco Spumante Doc Brut - Italy
7.95 / 34.95

WHITE

(175ml / 250ml / 750ml)

Villa Rosa Sauvignon Blanc - Chile
7.5 / 9.5 / 25.5

Mr Goose Pinot Grigio - Australia
7.7 / 9.9 / 26.75

Vida Loca Vinho Branco - Portugal
6.25 / 8.25 / 22.95

L'Artisan Chardonnay - France
9.95 / 12.95 / 35.95

Allan Scott Sauvignon Blanc - New Zealand
11.95 / 14.95 / 41.95

ROSÉ

(175ml / 250ml / 750ml)

Cote Mas, Rosé - France
7.75 / 9.95 / 27.50

Buffalo Ridge Zinfandel Rosé - USA
7.60 / 9.80 / 26.50

Pinot Grigio Blush - Italy
7.60 / 9.80 / 26.50

RED

(175ml / 250ml / 750ml)

Vistamar Merlot - Chile
7.8 / 9.9 / 26.5

Zapa Malbec - Argentina
9.95 / 11.75 / 29.95

Vondeling Shiraz - South Africa
9.6 / 11.8 / 31.5

Vida Loca Vinho Tinto - Portugal
5.95 / 7.95 / 21.95

Bodegas Ugalde Rioja Crianza - Spain
11.75 / 14.6 / 39.95

Holmes Point Pinot Noir - New Zealand
10.95 / 12.95 / 34.95