

HENRI

RESTAURANT

EVENT DRINKS MENU 2025



COCKTAILS

APEROL SPRITZ £12

Aperol, Prosecco, Soda

ESPRESSO MARTINI £13

Vodka, Coffee Liqueur and Espresso Coffee

ADELIN £14

Coconut infused Sapling Vodka,
Gabriel Boudier Fig Liqueur, Verjus,
pineapple juice & Lemonade

MARGARITA £13

Tapatio Blanco Tequila, Cointreau, Lime

NEGRONI £13

Broker's Gin, Campari,
Antica Formula Sweet Vermouth

OLD FASHIONED £13

Buffalo Trace Bourbon, Demerara, Bitters

GASTON £13.50

Planteray Dark Rum, Planteray White Rum,
Amaretto Adriatico, Apple, Nectarine,
Lime, Angostura

FRENCH 75 £13

Gin, Champagne, Lemon juice, and sugar

MOCKTAILS

LENÔTRE £11

Everleaf Forest, Orgeat, Apple,
Nectarine, Lime

PIC £11

Everleaf Mountain, Grenadine,
Pineapple Juice, Lurisia Lemonade

ANY SPIRIT + MIXER COMBINATION £12

HOUSE SPIRITS

VODKA - Sapling
GIN - Broker's
TEQUILA - Tapatio Blanco
BOURBON - Buffalo Trace
SCOTCH - The Lakes One Blend
RYE - Sazerac Rye
LIGHT RUM - Planteray 3y
DARK RUM - Planteray 5y

MIXERS

Double Dutch Soda Water
Double Dutch Tonic Water
Double Dutch Slimline Tonic
Double Dutch Ginger Ale
Lurisia Lemonade
Coca-Cola
Diet Coke
Luscombe Ginger Beer

JUICES

Pineapple, Apple,
Cranberry, Grapefruit £4

BEER BY THE BOTTLE

Braybrooke Helles Lager £7
Partizan Pale Ale £7
Nirvana Alcohol-free Lager £6
Wignac Cider £7

