

Fifty Five

BAR

Cocktails

CLASSY

Chelsea Rose

A sidecar by any other name from the time of the Great Gatsby -
Bombay Sapphire gin, Cointreau, lemon juice and rose syrup with juniper & apricot bitters.
£8.50

Auld Alliance

In a modern take on the classic Blood n' Sand cocktail - Chivas Regal 12yo scotch, Herring cherry liqueur, homemade spiced Morello vermouth, dry vermouth and dash of freshly squeezed orange juice served with a spray of atomized Peat Monster **
£8.50

Tuscan Passion

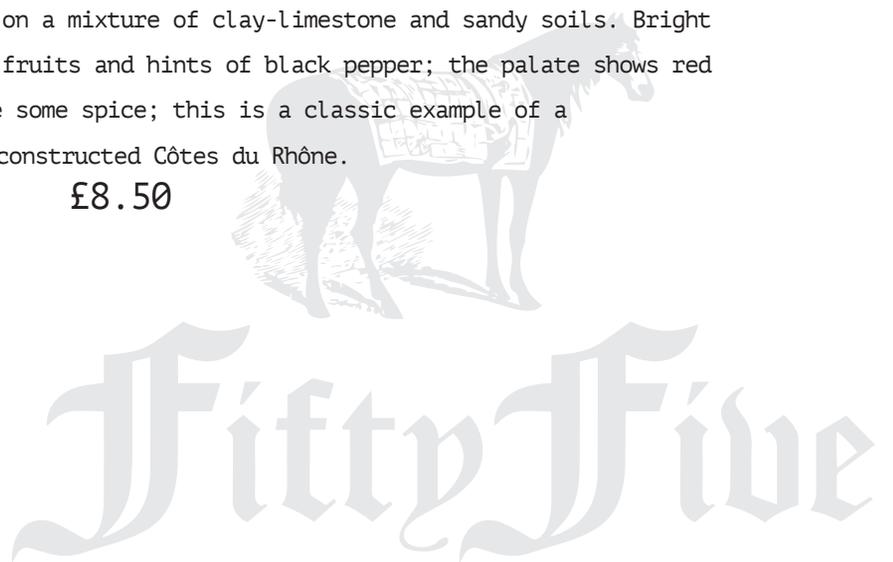
An exceptional blend of Tuaca Tuscan spiced Liqueur. Fresh passion fruit, fresh lime, Liqueur Strega and finished with cranberry juice. Enlivened with orange bitters.
£8.50

Sangre De la Vida

What do you want from Malbec? Yes that's right - ripe plums and damsons and lots of them bursting with succulent fruit and that's what you get here - and just so drinkable and loveable.
£8.50

Pinkish Lady

A blend of Grenache and Syrah grown on a mixture of clay-limestone and sandy soils. Bright garnet-red, the nose leads with red fruits and hints of black pepper; the palate shows red and black fruit alongside some spice; this is a classic example of a solidly constructed Côtes du Rhône.
£8.50



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[* Contains Eggs / **Contains Nuts / ***Contains Celery / #Contains Fish]

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CLASSY

Howard Hughes

A twist on the classic Aviation cocktail, Hayman's Old Tom gin, maraschino liqueur, Mandarin Napoleon liqueur, lemon juice and rhubarb bitters

£8.50

Brew Fiftyfive

Here it is our twist on the classic Espresso martini. A Blend of Angostura 1919 rum, with our personal blend fresh espresso, Toussant Coffee liqueur, given a richness using Byrrh Grand Quinquina and Liqueur Strega and a hint of cinnamon. Served up with an almond biscotti**

£8.50

Highway 61

Add a little sparkle to your palette with this light blend of Black cow Vodka, Lillet Blanc, Manuka Honey, homemade prosecco syrup finished with some prosecco sparkle and a hint of peach.

£9.00

Cazaubon Champagne

Fifty-five's flavorful take on the classic champagne cocktail combining VSOP Armagnac, fresh lemon juice, Byrrh Grand Quinquina, sugar cube and warming walnut bitters, finished off with some bubbles.

£8.50

Ginny Hendricks

A good pun to go with a good punch of Hendricks gin, rhubarb bitters, lemon juice, elderflower liqueur fresh apple, served over crushed ice finished with a hint of Elderberry port.

£9.00



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LONG

Knob Cobbler

Refreshing spring sherry cobbler comprising of Knob Creek bourbon, dry sherry, PX sweet sherry, maraschino liqueur and cinnamon syrup, lengthened with pineapple juice and served over crushed ice with peach bitters**

£9.00

Devonshire Shrub

Sipsmith damson vodka, ginger liqueur and blackberries churned with fresh mint, soda and rich balsamic vinegar of Modena

£8.50

Red Snapper

Ultimate Bloody Mary - Blackdown Sussex gin, tawny port, horseradish sauce, Tabasco, Worcestershire sauce, celery salt, cracked pepper, lemon juice and tomato juice with a cracked pepper & celery foam ***

£9.00

Clemantina Basilito

An zesty, twist on a classic Mojito made using fresh lime clementine, ginger extract, white rum and Mandarin Napoleon, finished with a dash of regency bitters.

£8.00

BAR

Unable to find your, Tipple of Choice? Please ask at the bar, for your classic or contemporary, cocktail of choice, we are able to all your guilty pleasures such as frozen daiquiri's, Mojito's, Porn-star martini's, Old fashioned to name a few...

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SHORT

Wild Side

Classic whiskey sour with Wild Turkey 101 bourbon, Herring cherry liqueur, plum infused absinthe, lemon juice and cinnamon syrup with silky egg white*

£8.50

Cherry Smashed Sours

Disaronno with a hint of Bourbon, muddled over spiced cherries, shaken with fresh lemon juice and maple syrup with silky egg white. Topped off with a house made cherry herring foam.

£8.50

Antico Negroni

31 day oak aged mixture of Beefeater 24 gin, Campari, sweet Pedro Ximenez sherry and a touch of Fernet Branca, served over an ice ball with an orange snap

£9.50

[Buy a whole bottle of oak aged Antico Negroni for only - £35.00]

Dry Chocolate orange spiced Negroni

Here we have thrown out the rule book and created a rich twist on a classic using Mozart Dry Chocolate Spirit, Aperol and Campari bitters balanced with a sweetness of Tin-cup whiskey, a hint of ginger and notes of Benedictine to delight your taste buds.

£9.50

Rusty Mac

Combining two Scottish classics, Chivas Regal 18yo scotch enriched with a touch of Drambuie and Kings Ginger liqueur. Served over an ice ball with homemade ginger & coffee bitters and a dash of peated single malt

£8.50

Heisenberg

Tin Cup Colorado whiskey, stem ginger syrup and homemade coffee & ginger bitters made the 'old fashioned' way and served over an ice ball with a smoky single malt rinse

£9.00

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FIFTYFIVE RECOMMENDS

Flip-Hopp

An amazing twist on a classic flip using Angostura 1919 Rum, homemade spiced vermouth, all-spice dram homemade, Bristol milk stout, shaken with a whole egg, finished with coffee and ginger bitters and served with candied ginger and orange.**,*

£9.00

Regency Julep

An English twist on the American classic made with, Hendricks gin, fresh cucumber, mint, Sussex elderberry port, Muscovado sugar, cider brandy and hint of bitters.

£8.50

Scuttle Buck

Havana 7 year old rum, muddled with fresh lime and ginger, a hint of homemade ginger plant, a hit of ginger beer, brighton beer and finished with a dash of sesame oil, and a bitter sweet aromatic spiced foam.

£8.50

Regency Ginger Cup

Winter Pimms cocktail..? Here we have your answer, pimms no.1 muddled with fresh blackberry, ginger, then shaken over mint with cherry vodka, homemade spiced vermouth, apple, lime and a hint of Pastis finished with Pimento bitters.

£8.50

The Zombie...

A hard hitting, show-stopping combination of 4 rums, dry curacao, homemade Falernum.. grapefruit juice, passion fruit cinnamon and a hint of absinthe born in fire... try me if you dare!!

£9.50

Twisted Lemon Martini

A firm favorite courtesy of our friends over at "The Twisted Lemon" a cheeky little number made with Vanilla Vodka, Licor 43, fresh lemon juice and a hint of orange bitters, served with a lemon curd garnished glass.

£8.50

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- BOTTLED BEER & CIDER –

Schiehallion craft Lager, Scotland, UK - 4.8%

Peroni, Nastro Azzurro, Italy - 5.1%

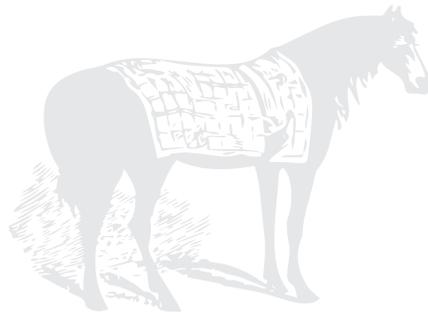
Bristol Beers, Milk Stout, Bristol UK - 4.5%

Camden, IPA, London, UK - 4%

Brighton Bier, IPA, Brighton - 4%

Luscombe Organic Cider, Devonshire, UK - 4.9%

Idunn`s, Lingonberry and Cranberry, Cider, Sweden - 4.5%



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