

COCKTAIL MENU

HEAD OF BAR & MIXOLOGY: GIANCARLO DEFELICE

2 FOR £20

SUNDAY-FRIDAY 4-6PM

T&Cs apply

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

CHAMPAGNE & WINES BY THE GLASS

CHAMPAGNE & SPARKLING

(125ml / 750ml)

Veuve Clicquot Yellow Label Brut
17.5 / 99.5

Mano Di Fiori Prosecco
7.95 / 34.95

WHITE

(175ml / 250ml / 750ml)

Villa Rosa Sauvignon Blanc
7.3 / 9.3 / 24.75

Mr Goose Pinot Grigio
7.4 / 9.7 / 25.95

Vida Loca Vinho Branco
5.95 / 7.95 / 21.95

L'Artisan Chardonnay
9.9 / 12.75 / 34.75

Allan Scott Sauvignon Blanc
11.9 / 14.9 / 41.95

ROSÉ

(175ml / 250ml / 750ml)

Cote Mas, Rosé
7.5 / 9.8 / 26.95

Buffalo Ridge Zinfandel Rosé
7.4 / 9.7 / 25.95

Pinot Grigio Blush
7.4 / 9.7 / 25.95

RED

(175ml / 250ml / 750ml)

Vistamar Merlot
7.4 / 9.7 / 25.95

Zapa Malbec
9.25 / 11.45 / 29.95

Vondeling Shiraz
9.6 / 11.8 / 31.5

Vida Loca Vinho Tinto
5.95 / 7.95 / 21.95

Bodegas Ugalde Rioja Crianza
11.4 / 14.4 / 39.95