

# hicce inspired cocktails

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as we enter our swansong here at our original home, we want to celebrate a collection of hicce classics created by some hicce legends. having been blessed with some really creative & talented individuals join our journey over the past almost 6 years, this is a show our our appreciation to them.

we hope you enjoy & savour some of hicce's signature cocktails

## hicce

13.5

***ketel one citroen, sake, elderflower tonic, yuzu puree***

our original & signature cocktail. packed full of flavours that signified our original ideas, sake, elderflower, yuzu. hicce has always meant to combine interesting ingredients & flavours from all around the globe and not be restricted to a single one. the idea has always been to be 'of the moment', giving creativity to the team.

**created by the wonderful Nicci Kendall (just complete legend)**

## bagleys

13.5

***el rayo reposado, campari, passionfruit, lime, grapefruit, ginger ale***

we are hugely proud of our home's history and to have been allowed to carry on the building's legacy in our style has always been an honour for us. never quite made it to the legendary bagleys (but certainly enjoyed the nightclub era, on more than one occasion, of our location), we had to pay homage to the cultural icon, a bitter, sweet cheeky number that packs a bit of heat.

**created by the wonderful Nicci Kendall (legend as previously stated)**

## filthy martini

14.0

***58 & co gin, belzasar dry vermouth, monbazillac, olive juice & lots of juicy wonderful olives***

Gordy's love of a dirty martini led to an evening of how dirty is too dirty? answer is, it simply cannot be dirty enough, hence the filthy martini

**co-creation Gordy & Anton Rushev**

## matchagras

13.0

***shiso infused gin, matcha, lemongrass, lemon, aquafaba***

having always loved a good house infused spirit, some days have seemed a little like a science lab in the bar walk in with numerous vac pak bags hanging with various liquids containing weird and wonderful herbs.

**created by the wonderfully talented Anton Rushev (original bar manager)**

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**fandango** \_\_\_\_\_ 12.0

***sapling vodka, lemon juice, pineapple, topped with hicce ipa***

think a refreshing, posh shandy but packing a little punch. originally created for our summer terrace list, but it became so popular it couldn't be removed & also made it onto to hicce harts cocktail list.

**created by legend Phoebe Wyburd (former bar manager & mkt manager)**

**little birdie told me** \_\_\_\_\_ 13.5

***bird spirit, chartreuse, dry vermouth***

constantly searching for new & interesting products over the years has enabled us to cross paths with some amazing producers. birds spirit was a particularly special collaboration that created this short but glorious drink. a German spirit made with a riesling base, distilled then macerated in botanicals.

**created by my man Anton Rushev (original bar manager)**

**tommy boy** \_\_\_\_\_ 13.0

***old tom gin, lemon, basil***

as the world of gin went crazy with varieties of flavours we wanted to step back & celebrate a old classic. our good friends at haymans still produce a wonderful old tom gin, this style of gin dates back over 150 years.

**created by the whirlwind Juan Luengo (former bar manager)**

**figarita** \_\_\_\_\_ 14.0

***mezcal amores espadin, cointreau, fig, lime, agave***

an obsession with great mezcal over the years (or possibly Gordys fondness towards it) our longstanding partnership with mezcal verde amores and their amazing ethos towards local agave growers & artists got our creative juices flowing. a sweet, smokey beauty.

**created by that man again Anton Rushev (the og)**

**down hicce way** \_\_\_\_\_ 12.5

***bulliet bourbon, red vermouth, orange***

our take on the classic manhattan, a short, powerful, wonderful end to a great meal.

**created by the big og Anton**

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**flogroni** \_\_\_\_\_ 13.0  
***saffron infused gin, st germain, campari, white vermouth, orange blossom***

our a little less bitter twist on the classic negroni, again this takes us to the infused world of spirits (probably our most extravagant of infusions)

**created by Anton Rushev, tweaked over the years by Phoebe & Juan**

**cherishu** \_\_\_\_\_ 13.5  
***bulliet rye, sake, maraschino, cherry bitters***

a little play on the classic old fashioned, the old fashioned has always been the bartenders test here. an original creation from our first ever cocktail list

**created by he is going to get a big head Anton Rushev**

**black forest** \_\_\_\_\_ 14.0  
***remy martin, lillet rouge, cacao, amarena cherry, cream***

the original caketail, in honour of the vermouth we were pouring at the time and the fact this is Gordy's favourite childhood dessert. the challenge to get this creation together led Anton & Gordy on a London wide black forest gateau tasting session. created as an option for those not wishing the traditional dessert.

**co creation Gordy & the man Anton**

**mr howard (non-alcoholic)** \_\_\_\_\_ 13.0  
***everleaf forrest, pink grapefruit, lemon, star anise***

a bittersweet little number with a little winter hint

**Created by... to be honest, we're not sure, but it's a banger**

**anton 86** \_\_\_\_\_ 14.0  
***johnny walker black label, fino palo santo, raspberry & pine needle***

***syrup, cider, absinthe spray***

in honour of the big man, a sublime medley of flavours

**created the legend himself as a parting gift**