

FLAVOURED GINS

HANDMADE GIN SHIMMERING STRAWBERRY CANDY FLOSS 20%	3.50 / 6.00
HANDMADE GIN BLUEBERRY & PEAR 20%	3.50 / 6.00
MERMAID PINK 38%	4.40 / 7.80
ORKNEY GIN COMPANY RHUBARB OLD TOM 43%	5.10 / 9.20
SIPSMITH LEMON DRIZZLE 40.4%	4.70 / 8.40
SKY WAVE RASPBERRY & RHUBARB 42%	4.80 / 8.60

DRY GINS

ABLEFORTH'S BATHTUB 43.3%	4.40 / 7.80
HAYMAN'S OLD TOM 41.4%	4.00 / 7.00
MOATWOOD PREMIUM SUFFOLK GIN 40%	4.20 / 7.40
TANQUERAY NO. TEN 47.3%	4.20 / 7.40
TIPTREE ENGLISH GIN 40%	4.30 / 7.60

RUMS

BACARDI ORIGINAL WHITE RUM 37.5%	3.50 / 6.00
BECKFORD'S MAROON CASK STRENGTH RUM 65%	5.00 / 9.00
DEPTH CHARGE SPICED RUM 40%	3.70 / 6.40
HAVANA CLUB ANEJO 7 YEAR OLD 40%	3.80 / 6.60
HAVANA CLUB ESPECIAL 40%	3.60 / 6.20
THE DUPPY SHARE CARIBBEAN RUM 40%	4.00 / 7.00
TIPTREE SPICED RUM 40%	4.30 / 7.60

VODKAS

BELVEDERE 40%	4.20 / 7.40
SUFFOLK COCONUT VODKA 28%	4.20 / 7.40
SUFFOLK SALTED CARAMEL & TOFFEE VODKA 28%	4.20 / 7.40
TIPTREE ENGLISH VODKA 40%	4.30 / 7.60

WHISKEYS

GENTLEMAN JACK 40%	4.70 / 8.40
JOHNNIE WALKER RED LABEL 40%	3.60 / 6.20
LOCH LOMOND PEATED SINGLE GRAIN 46%	4.00 / 7.00
NIKKA FROM THE BARREL 51.4%	6.40 / 12.20
REDBREAST 12 YEAR OLD 40%	5.70 / 10.80

MIXERS

ADD YOUR MIXER TO THE PRICE OF YOUR SINGLE/DOUBLE					
	MIXER • HALF • FULL				
Coca-Cola	1.60	2.10	4.00	Fever-Tree Elderflower	2.60
Coca-Cola Zero	1.40	1.80	3.50	Fever-Tree Ginger Ale	2.60
Diet Coke	1.40	1.80	3.50	Fever-Tree Ginger Beer	2.60
Lemonade	1.40	1.80	3.50	Fever Tree Cloudy Apple	3.60
Fever-Tree Indian Tonic			2.60	Fever Tree Raspberry Lemonade	3.60
Fever-Tree Naturally Light			2.60	Fever Tree Sicilian Lemonade	3.60
Fever-Tree Mediterranean			2.60		



SPEAK NO EVIL

A Hidden Sanctuary Of Spirits & Stories

SECRET CODE...

We've added a little secret to our cocktail menu for those who love a good mystery. Hidden within the menu is a code - if you spot it and say the phrase at the bar, you'll unlock a special surprise. And shhh don't tell anyone, keep it a secret!

Cheers to the thrill of discovery - good luck and enjoy your experience at Speak No Evil!

‘SPEAKEASY’

A bar that served alcohol during the Prohibition Era of the United States (1920 – 1933).

They were so called from the practice of speaking quietly about such a place in public, or when inside it, so as not to alert the police and neighbours.

Welcome to Speak No Evil, a place where the art of the cocktail is both tradition and secret. Here, each drink is more than just a serve. It's a carefully crafted experience, blending premium spirits, refined flavours, and a touch of the unexpected.

Our menu is a journey for those who appreciate the details. Some cocktails deceive the eye, appearing one way but revealing something entirely different on the palate. Others whisper with soft, floral elegance or make a bold statement with smoke and spice. Some are playful, dissolving into something entirely new before your eyes, while others embrace the classics, perfected with craftsmanship and care.

But secrets aren't just found in the drinks. Hidden within these pages is a code, one that if deciphered and spoken at the bar, unlocks a surprise known only to those who dare to seek it.

So, take your time. Let curiosity guide you. And remember, at Speak No Evil, the best stories are never told... they're tasted.

STRENGTH – Bold, potent, and unapologetic. These cocktails pack a punch, showcasing robust spirits with depth and intensity. Not for the faint of heart.

MARTINI (GIN/VODKA) – £13 Earthy | Aromatic | Smooth
The king of classic cocktails, tailored to your liking. Whether dry, wet, or dirty, this drink remains a timeless choice of the refined and daring alike.

BELVEDERE VODKA / TANQUERAY 10 GIN, NOILLY PRATT, LEMON ZEST OR OLIVES

James Bond's famous "shaken, not stirred" preference was first mentioned in Ian Fleming's 1953 novel Casino Royale, forever linking the Martini with espionage elegance.

PAPER PLANE – £15 Bittersweet | Strong | Fresh
An effortlessly elegant cocktail that soars through the senses. With a perfect balance of bittersweet and fresh flavours, the Paper Plane is a drink that leaves an impression without saying a word.

SAZERAC STRAIGHT RYE, MARASKA MARASCHINO CHERRY LIQUEUR, APEROL, LEMON JUICE

The Paper Plane cocktail was created by renowned bartender Sam Ross in 2007, drawing inspiration from the 2008 song of the same name by M.I.A. This cocktail is a modern classic, known for its bright, zesty character and smooth finish, making it a favourite for those who appreciate a well-crafted drink.

MONKEY ISLAND ICED TEA – £15 Strong | Zesty | Youthful
A rebellious twist on a classic, this cocktail is bold, boozy, and not for the faint of heart. A medley of spirits balanced with citrus and cola, it's a drink that swings between refreshing and dangerously smooth.

ABSOLUT ORIGINAL VODKA, EL JIMADOR REPOSADO, MOATWOOD PREMIUM GIN, COINTREAU, DEPTH CHARGE SPICED RUM, LIME JUICE, GOMME

Inspired by the infamous Long Island Iced Tea, this cocktail takes its name from Monkey Island, a legendary pirate haven said to be filled with hidden treasures. Like its namesake, this drink is deceptive, smooth and drinkable yet packing a serious punch.

FRUITY – Vibrant, juicy, and bursting with natural sweetness. These cocktails celebrate ripe, sun-kissed flavours with a playful, tropical twist.

ZOMBIE – £15 Alcoholic | Sweet | Tropical
A drink so potent, its original creator limited patrons to just two per night. A flaming spectacle served in a skull, this is a cocktail with both power and presence.

HAVANA CLUB ESPECIAL, HAVANA CLUB 7YR, WRAY & NEPHEW OVERPROOF RUM, PINEAPPLE JUICE, LIME JUICE, CINAMON SYRUP

The Zombie was created by Don the Beachcomber in the 1930s to help a hungover businessman survive a meeting. He returned, claiming to feel like the walking dead.

THE COTTON CLUB – £13 Sweet | Playful | Exotic
A twist on a modern favourite. Served in a tiny shaker, the cocktail is poured over a cloud of cotton candy, dissolving into a passionfruit paradise.

ABSOLUT VANILIA VODKA, PASSOÃ, PASSIONFRUIT JUICE, FOAMING BITTERS, CANDY FLOSS

Cotton candy, originally called "fairy floss," was co-invented by a dentist in 1897—a paradox fitting for the indulgence of this drink.

BLACK FOREST SOUFFLÉ – £15 Fruity | Lush | Bubbly
A decadent and enchanting blend of rich vanilla, tart cherries, and the depth of blackcurrant. This is a cocktail that delights the senses with its sweetness, balanced by a crisp Prosecco finish.

ABSOLUT VANILIA, KIRSBERY CHERRY, LEMON JUICE, SUGAR, CRÉME DE CASSIS, BLACKCURRANT JAM, PROSECCO

The Black Forest Soufflé draws inspiration from the classic Black Forest cake, a German dessert known for its layers of cherries, cream, and chocolate. Much like the cake, this cocktail combines indulgence and elegance, with the addition of Prosecco giving it a sparkling, effervescent twist.

THE TRIPLET - EXPERIENCE ALL THREE - £38

MIZARU – SEE NO EVIL – £13 Silky | Plush | Elegant
A cocktail that deceives the eyes but not the palate. Clear in appearance yet rich in chocolate decadence, this martini is a riddle in a glass.

WILD ARBOUR, CRÈME DE CACOA, ABSOLUT VANILIA, GOMME

The phrase "See No Evil" comes from a 17th-century Japanese proverb depicting three wise monkeys. The proverb encourages us to avoid seeing evil in the world, promoting virtuous behaviour. Just like this cocktail, which hides its rich flavour beneath a clear exterior, it's a reminder that things aren't always as they seem.

KIKAZARU – HEAR NO EVIL – £15 Creamy | Citrusy | Floral
For those who prefer to listen to the whispers of flavour, this cocktail is a harmonious blend of citrus, cream, and subtle floral notes. Smooth yet refreshing, it's the drink that tells you everything without saying a word.

HAYMAN'S OLD TOM GIN, MILK & CREAM, LEMON JUICE, LIME JUICE, VANILLA GOMME, SODA

The phrase "Hear No Evil" originates from the Japanese proverb, symbolizing the virtue of avoiding harmful or negative sounds. Much like this drink, it invites a moment of calm amidst the noise.

IWAZARU – SAY NO EVIL – £15 Smoky | Spicy | Bold
A bold, smoky concoction with a touch of spice, this cocktail speaks volumes without uttering a word. With rich rum and a subtle hint of heat, it's a drink for those who dare to make a statement.

BECKFORD'S MAROON CASK STRENGTH RUM, THE DUPPY SHARE CARIBBEAN RUM, FALERNUM, BITTERS, SMOKE

The phrase "Say No Evil" reflects the idea of speaking no ill, encouraging positivity and silence in the face of negativity. Just as this cocktail delivers a bold punch without being overbearing, it's a reminder to speak thoughtfully and with purpose.

SOUR - A timeless balance of citrus and spirit, these cocktails deliver a refreshing tang with a smooth finish. Bright, bold, and irresistibly zesty.

RHUBARB & CUSTARD - £13 Aromatic | Krisp | Sweet
A nostalgic embrace of sweet and tart, wrapped in a whisper of fire. Witness the spectacle as the garnish reveals itself in a flash of brilliance.

ORKNEY GIN COMPANY RHUBARB OLD TOM, LIQUOR 43, LEMON, GOMME, EGG WHITE, ORANGE BITTERS

Rhubarb has been prized for centuries, originally cultivated in China for medicinal use before becoming a staple in English desserts.

AVIATION - £15 Zesty | Floral | Classic
A sophisticated gin-sour classic, steeped in herbaceous mystery. Perfected over generations and pleasant on the eyes with citrus and floral notes.

MOATWOOD PREMIUM GIN, LUXARDO MARASCHINO LIQUEUR, CREME DE VIOLETTE, LEMON JUICE, GLITTER

Created by Hugo Ensslin in early 20th century New York, this cocktail disappeared from the streets when the main producer of Creme de Violette ceased exports to the US, only to find new popularity in contemporary speakeasy bars.

THE BLUE HOUR - £12 Smooth | Tart | Indulgent
A drink as mysterious as the twilight it's named after. The Blue Hour blends rich almond and deep berry notes with a citrus twist, all softened by the smoothness of rum and gin. This cocktail is a reflection of the quiet elegance that emerges as day fades into night.

BACARDI BLANCA CARTA RUM, DISARONNO, BLUEBERRY PUREE, GOMME, EGG WHITE, LIME JUICE

The Blue Hour, or l'heure bleue, refers to the fleeting moments just after sunset or before sunrise, when the world takes on a magical, otherworldly glow. This cocktail captures that same sense of quiet allure—an elusive beauty that's both intoxicating and calming.

FRESH & FLORAL - Light, aromatic, and elegantly crafted. These cocktails offer a delicate balance of botanicals, herbs, and citrus for a refined, refreshing experience.

FOR GOODNES SAKE - £12 Smooth | Subtle | Fresh
Cool, refreshing, and subtly aromatic, this cocktail captures the essence of summer in every sip. Smooth and delicate, with a hint of cucumber, it's the drink that whispers refreshment.

CHOYA SAKE, CUCUMBER, LIME JUICE, LEMON JUICE, GOMME, EGG WHITE

This drink combines the delicate flavours of sake with the crispness of cucumber, creating a light, crisp drink that's both revitalising and sophisticated. Cucumber has been used for centuries in various cultures for its hydrating and cooling properties, making it the perfect ingredient for this drink.

HUGO EVIL - £12 Spritz | Floral | Summer
A delectable summer spritz. Bright and zesty aromas brought on by unmistakable French Elderflower are accompanied by a sparkling wine bitterness that forms the perfect duo in a cocktail.

DEA DEL MARE PROSECCO, ST-GERMAIN ELDERFLOWER, SODA WATER, MINT, CUCUMBER

The Hugo originates from Northern Italy and has been considered a younger brother to the dominant Aperol Spritz. Whilst the latter has its merits, you just cannot beat the subtle hedgerow aromas and irresistible floral overtones from this worthy adversary.

ROSEMARY PALOMA - £14 Citrusy | Herbal | Refreshing
An herbaceous twist on the classic Paloma, this cocktail combines the bright, zesty flavours of grapefruit and lime with the earthy essence of fresh rosemary. Light, refreshing, and just the right amount of sweetness.

EL JIMADOR BLANCA, GRAPEFRUIT JUICE, LIME JUICE, AGAVE SYRUP, SODA

The Paloma is a beloved Mexican cocktail that dates back to the 1950s, with its name meaning "dove" in Spanish. This rosemary variation elevates the traditional drink by adding aromatic complexity, making it as memorable as it is revitalizing.