

'SPEAKEASY'

A bar that served alcohol during the Prohibition era in 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 or 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.

MANHATTAN £14 Spirit-Forward | Smooth | Warming
A timeless classic of quiet strength and refinement. Sazerac Rye brings bold spice and warmth, balanced by the rich sweetness of Carpano Vermouth and lifted with a touch of orange bitters. Smooth, confident, and unmistakably elegant.

SAZERAC RYE WHISKEY, CARPANO VERMOUTH, ORANGE BITTERS

Bottom Blurb - The Manhattan is believed to have been created in the 1870s at the Manhattan Club in New York. The cocktail quickly became one of the most iconic whiskey drinks ever created.

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, KIRSBERRY 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, CRÉME 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 - SPEAK 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 "Speak 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 | Crisp | Sweet
A nostalgic blend of sweet vanilla and tangy rhubarb, delivering a smooth sip that tastes just like the classic childhood sweet.

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

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

VIPERS KISS £14 Citrus | Exotic | Silky
A dangerously smooth blend where bright citrus coils around delicate pisco and the vivid sweetness of Midori. Silky aquafaba gives the drink a velvety body, while yuzu adds a sharp, exotic edge... Beautiful, seductive, and just a little bit venomous.

MIDORI, PISCO, LEMON JUICE, SUGAR, AQUAFABA, YUZU SYRUP

Pisco, the South American grape spirit used in this cocktail, has been produced in Peru and Chile since the 16th century. Sailors and traders once carried it across the Pacific, helping spread its reputation for vibrant, aromatic cocktails.

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 PURÉE, GOMME, AQUAFABA, 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.

VIOLET WHISPER £13 Floral | Silky | Elegant
A delicate and perfumed creation where vibrant Sharish Blue Gin meets fresh lemon and the soft floral crème de violette. A cloud-like texture, with a hint of lavender bitters lingers quietly beneath the surface, refined, aromatic, and effortlessly graceful.

SHARISH BLUE GIN, CREME DE VIOLETTE, LEMON, AQUAFABA, SUGAR, BOBS LAVENDER BITTERS

Floral liqueurs like crème de violette became popular in early cocktail culture because bartenders used them to soften stronger spirits, creating drinks that were both aromatic and visually striking, perfect for the bars of the pre-Prohibition era.

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.

FLAVOURED GINS

HANDMADE GIN SHIMMERING STRAWBERRY CANDY FLOSS 20%	3.50 / 6.00
HANDMADE GIN BLUEBERRY & PEAR 20%	3.50 / 6.00
SHARISH BLUE GIN 40%	5.00 / 9.00
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 AÑEJO 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
FALLEN ANGEL SPICED RUM 41.3%	5.00 / 9.00
STONE GAZE SOUR BERRY RUM 38%	5.50 / 9.50

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
ABSOLUT VODKA 40%	4.20 / 7.40

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
SAZERAC RYE WHISKEY 45%	5.20 / 9.40
BUFFALO TRACE 40%	4.10 / 7.20

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		