

BAR**62** 

## **OPEN 7 DAYS A WEEK**

**62TheBank** 11.30am-2.30pm, 6pm-9.30pm | **Bar62** 5pm - Late **CHRISTMAS DAY 62TheBank** 11.30am-2.30pm | **Bar62** Closed

62 The Bank, Boutport Street, Barnstaple, Devon EX31 1HG
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## FESTIVE SIP COCKTAILS

Delicate & elegant, designed to sip & savour

# FLAT WHITE MARTINI 9.75

Our 62 Mixologists have supercharged the classic Espresso Martini and produced this masterclass. Vodka, Baileys, vanilla and coffee are shaken and strained to create this smooth, elegant, caffeine packed cocktail.

### PINK PORNSTAR ROYALE 10.50

The modern cocktail, created in Kensington in 2002 by the legendary bartender Douglas Ankrah, this blend of Passoa, fresh passionfruit, vodka and vanilla is served with the addition of muddled raspberries and a side of another mini cocktail, the Chambord Royale.

#### PLUM PUDDING SOUR 9.50

Christmas pudding doesn't have to be limited to Christmas Day or even to just the food-type, as we put a spin on the classic dish in the form of a cocktail that features plum syrup, amaretto, bourbon & lemon juice that's shaken with egg white to create a velvety, warm & fruity sour, fit for the festive season.

#### BOUNTINI 9.50

The debate over whether a Bounty bar belongs in a tub of Celebration's doesn't happen here at 62, as it takes the centre stage of our menu in the form of this delicious martini. Made with amaretto, coconut rum and chocolate liqueur with a generous helping of cream, it's not one to leave 'til last!

### SHERBET LEMON MARGARITA 10.50

Enjoy the sweet & sour experience that a Sherbet Lemon brings with this wonderful margarita, featuring silver tequila, Limoncello and fresh lemon shaken & strained in to a sherbet rimmed glass.

### THE SNOWMAN 10.25

"DO YOU WANTTO BUILD A SNOWMAN"? Enjoy the magic of Christmas with this winter warmer that wows in look and taste! Mozart white chocolate liqueur is stirred in to vodka, cream & vanilla, served within your own magical snowman made by our 62 team.

### SLOE LITTLE RUDOLPH 9.50

Sloe gin is the ultimate Christmas treat and rightly takes pride of place in this little number. Utilising some components of the classic negroni, then shaken with lemon, sugar, egg white & bitters, this beautiful ruby red sour is the perfect sloe gin sip.

#### ITALIAN CHRISTMAS 10.50

In this ice-cold cocktail we transport you to Italy, where Christmas is celebrated for weeks on end and Sgroppino's flow like running water. We take Italian Limoncello and combine it with vodka & lemon juice before stirring it in to local lemon sorbet, which is then strained in to a coupe and topped with Italian prosecco - the most decadent of Christmas tipples that'll make sure you really do have a "Buon Natale".

## NON ALCOHOLIC COCKTAILS

Cocktails that wow without the alcohol

### **BLUSHING BLITZEN**

We're combining cranberry, orange, and raspberries in this fruity and flavourful temperance cocktail.

### VIRGIN MARTINI

Pineapple, passion fruit, vanilla and lime are shaken and served straight up with a small side of elderflower soda, just like it's big sister the Pornstar Martini.

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6.50

## **ELDERBERRY BLAST**

We take our homemade elderberry syrup and blend it with mixed berries, lemon, cold brew tea and top it with fresh cranberry - a tea-riffic treat for the designated drivers in the room!

5.50

## **FESTIVE STRAW COCKTAILS**

Long & strong and as refreshing as they are fun!

### SANTA'S SECRET SODA

9.75

12

This long cooler features fresh muddled cranberries mixed with Ciroc red berry vodka, Creme De Cassis and a few of Santa's secret ingredients before being topped with soda, making for a cocktail that's fun & flavourful in equal measures.

### THE GRINCH

Not to be underestimated, this cocktail will have you feeling like the Grinch the next morning. A strong but balanced blend of vodka, rum, gin, tequila, and Cointreau, on top of lemonade and melon liqueur.

### CAMPFIRE CHRISTMAS 9.75

Marshmallows roasting on an open fire is the theme of this warming tipple which features the flavours of marshmallow, JD Apple, lemon & fresh apple juice, shaken and served in a smoked jar with a toasted marshmallow of your own to enjoy.

### CARIBBEAN EXPRESS 10.50

The polar express may be hard to beat, but an express train to the Caribbean from the comfort of your table might just get close! Flavours of the Caribbean are combined including Tiki rum, passion fruit liqueur, amaretto, pineapple and coconut cream that makes for the most wonderful concoction for the time of year.

### **RUBY BRAMBLE**

9.50

The bramble is one of our favourites here at 62 and to give it the festive treatment we've added a good measure of port to the classic ingredients of gin, Creme de mure, lemon & sugar which gives it a lavish festive finish.

### FLAMIN' APPLE CRUMBLE

9.50

Spice up your life with this winter warmer of a cocktail. Freshly squeezed lime is topped with toffee vodka, apple brandy & ginger beer, served long over ice and finished in style at the bar with flaming cinnamon sugar.

### HEDGEROW MOJITO

9.50

We take advantage of our local hedgerows which are brimming with elderberries and make our own house infused elderberry syrup, which we muddle into the classic mojito ingredients, then add a generous helping of Havana 3YO rum, Blackberry liqueur to make this tart & punchy twist on everyone's favourite Cuban cocktail.

### JAM SLAM 10

If you're a Brandy lover, you won't want to miss this! First we take Courvoisier and Chambord black raspberry liqueur and shake it vigorously with raspberry jam & lemon juice, before straining it long over lashings of crushed ice.



# **COCKTAIL TREES**

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TREE TO SHARE (9)

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75 TREE TO SHARE (9)

85