

# THE LIQUOR LAB

## Hh

### HAPPY HOUR

WEEKDAYS 5-7PM

**BOTH DRINKS MUST  
BE THE SAME**

**2 FOR £15**

## S

### SYMBOLS



HAPPY HOUR



DRY ICE



VEGAN

<b>1</b>	<b>NIBBLES</b>
<b>2</b>	<b>LAB INFUSIONS</b>
<b>3</b>	<b>ALTERNATE REALITIES</b>
<b>7</b>	<b>CHEMICAL REACTIONS</b>
<b>8</b>	<b>LIQUOR LAB LEGENDS</b>
<b>10</b>	<b>CLASSICS</b>
<b>11</b>	<b>SHARER TREES + SHOTS</b>
<b>12</b>	<b>NO + LOW ALCOHOL</b>

*Not all ingredients are listed in this menu. Some cocktails may contain allergens, if you have an allergy please inform our team. We take the utmost care when creating our cocktails, however, our drinks may still contain traces of allergens.*

**Nb** | NIBBLES

<p><b>Sn</b> Spiced Nuts</p>	<p><i>Cashews, Almonds &amp; Peanuts</i></p>	<p><b>5</b></p>
<p><b>O</b> Marinated Olives</p>	<p><i>In Lemon, Garlic &amp; Herbs</i></p>	<p><b>5</b></p>
<p><b>Tc</b> Loaded Truffle Crisps</p>	<p><i>Hand Cooked Gourmet Crisps Topped With Parmesan</i></p>	<p><b>4.5</b></p>
<p><b>Cr</b> Chilli Rice Crackers</p>	<p><i>Crunchy Risotto Rice Bites seasoned with Chilli</i></p>	<p><b>5</b></p>
<p><b>Ps</b> Posh Pork Scratchings</p>	<p><i>Spiced, served with Apple or Sweet Chilli Dipping Sauce</i></p>	<p><b>5</b></p>
<p><b>Jp</b> Jalapeño Pretzel Bites</p>	<p><i>Crunchy Pretzel Pieces with a Jalapeño kick</i></p>	<p><b>4.5</b></p>
<p><b>Gb</b> Grazing Board</p>	<p><i>Mature Cheddar, French Brie, Spanish Chorizo, Crackers &amp; Chutney</i></p>	<p><b>15</b></p>

GRAZING BOARD ITEMS CAN BE ORDERED SEPARATELY FOR £5 EACH



## **Li** | LAB INFUSIONS

<b>As</b>	Atomic Sour Vodka	4.5 / 22.5
<b>Rc</b>	Rhubarb & Custard Vodka	4 / 20
<b>Cp</b>	Chocolate Pop Vodka	4.5 / 22.5
<b>Ci</b>	Cinnamon Crunch Rum	4 / 20
<b>Rf</b>	Raisin & Fudge Rum	4.5 / 22.5
<b>Ce</b>	Toasted Coconut & Espresso Rum	5 / 25
<b>Cc</b>	Cotton Candy Gin	4 / 20
<b>Mg</b>	Spicy Mango & Ginger Tequila	5 / 25
<b>Bs</b>	Butterscotch Tequila	4.5 / 22.5
<b>Bf</b>	Black Forest Bourbon	5 / 25
<b>St</b>	Sweet Tea Whiskey	5 / 25

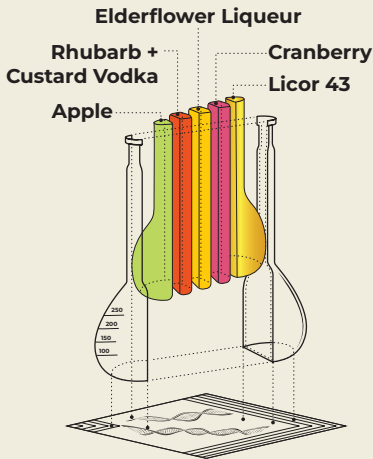
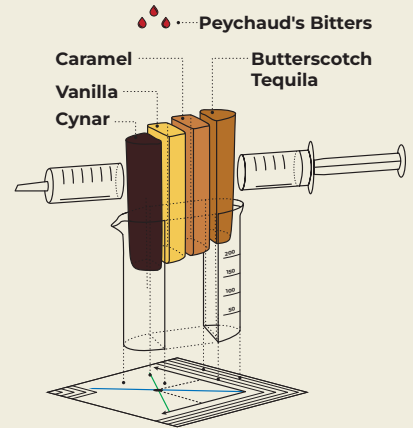
ALL AVAILABLE TO PURCHASE AS 25ML SERVINGS  
IN-HOUSE, OR TAKEAWAY IN A 500ML BOTTLE

THESE COCKTAILS BLUR THE EDGES OF REALITY, EACH ONE SHAPED BY THEORIES, ANOMALIES, AND 'WHAT IFS' - AND SOME BY POSSIBILITIES THAT FOR NOW LIE JUST OUT OF REACH.

## E Equilibrium

*Equilibrium proves balance is everything. Two opposite parts: the beaker holds the unbalanced base (trust us, it's more lab experiment than cocktail) - but add the syringe and flavours align. You're not just turning water into wine; you're turning ugh into ooh. Now that's a miracle worth drinking to.*

10



## Cc Clone Creation

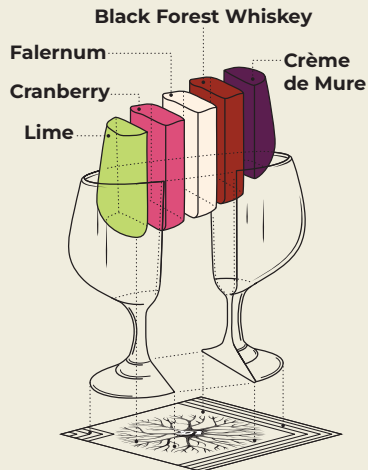
*Create a pair of cocktails that look identical — but taste them and you'll spot the differences. Just like clones, these two are born from the same DNA but shaped by their surroundings. One might be the overachiever. The other? Playing it cool. Either way, they're both delicious. It's nature vs. nurture, but boozier.*

10.5

## Dm Dark Matter

Dark Matter is the mysterious stuff holding the universe together, like a cosmic duct tape nobody can quite explain. Even though we can't see it, it's there crackling away doing its thing.

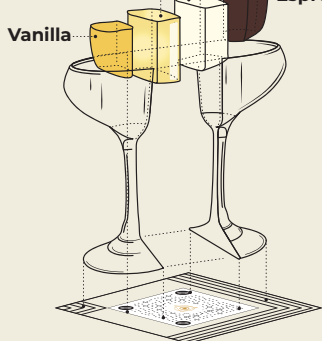
10



Black Walnut Bitters

Toasted Coconut + Espresso Rum

The King's  
Ginger Liqueur  
Vanilla  
Fresh  
Espresso



(Ve)

## St Simulation Theory

Simulation theory asks the big question: what if life's just a high-res video game and we're all Sims who forgot our cheat codes? This cocktail lets you break the fourth wall and upload into a tastier, glitchier dimension.

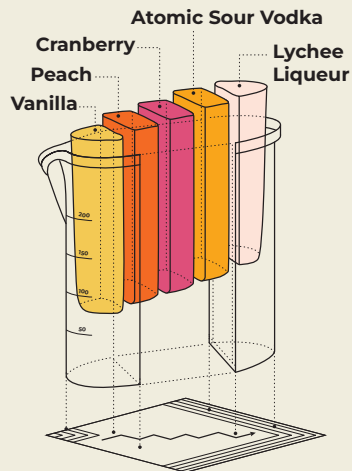
10.5



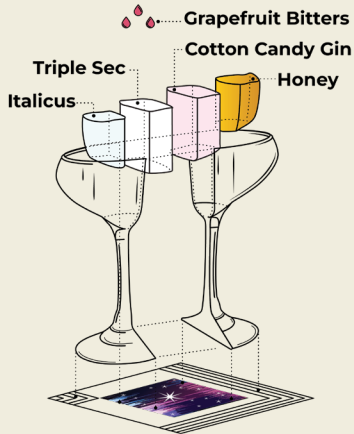
## Sf State of Flux

State of Flux is what you get when nothing stays still, kind of like this cocktail. You're in charge here: pour in each element one by one and watch the chaos settle into something perfect.

10.5



⚠ Some of the cocktails on this page are served using dry ice. Dry ice is safe when handled correctly. Please do not touch the dry ice with your hands and allow time for it to sublimate and disappear before drinking. If your cocktail is served with a straw, please use it.



Ve

## Ce Cosmic Evolution

*Cosmic Evolution is the epic tale of the universe levelling up - from beginning as a tiny mess of particles, to galaxies, stars and everything in between (yes, even you). This cocktail follows suit: starting off blue it transforms into a vibrant swirl of purples and then pinks. It's like watching 13.8 billion years of cosmic progress, but in fast-forward and with a serious glow-up.*

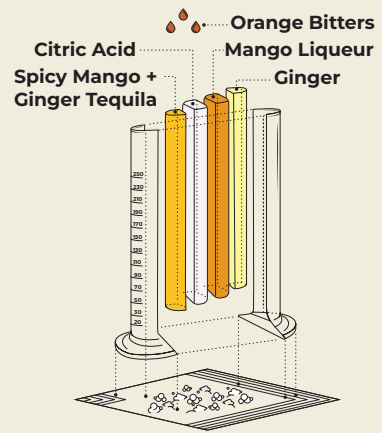
10

⚗️ Ve

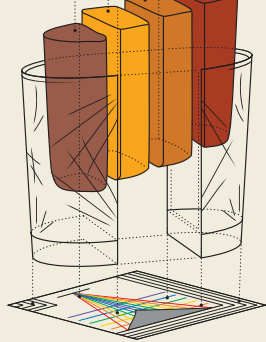
## C Carbonation

*Carbonation doesn't just sparkle - it pops off. It's the result of CO<sub>2</sub> dissolved under pressure, suddenly escaping in a fizzy rush when the seal breaks. All fizz, no fuss and guaranteed to make your tongue feel like it's at a very tiny rave.*

10.5



Raisin + Fudge Rum  
Drambuie  
Hazelnut  
Plum Liqueur



## I Invisibility

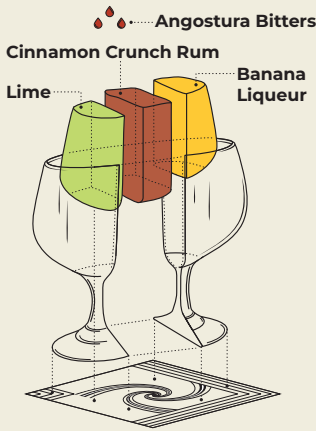
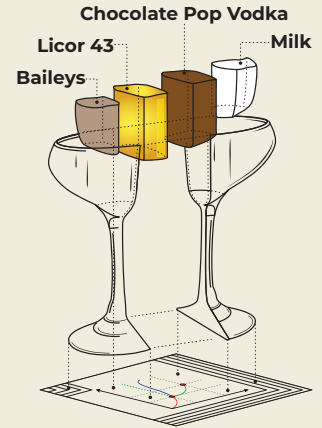
*Using clever clarification to turn its ingredients clear, this cocktail has mastered the art of disappearing in plain sight. It's basically the ultimate invisibility cloak - just without the magic.*

10

## Mp Melting Point

When something melts, it's science's way of saying "Let's break up and blend in." A bit like when your favourite breakfast cereal turns the milk into a swirl of chocolatey goodness.

10



## Tt Time Travel

Hopping into a machine, pressing a few buttons and arriving in another year sounds farfetched, but maybe we haven't hit the right mph. We've managed to age this cocktail by 8 months in just a few weeks, so if that's possible then all bets are off.

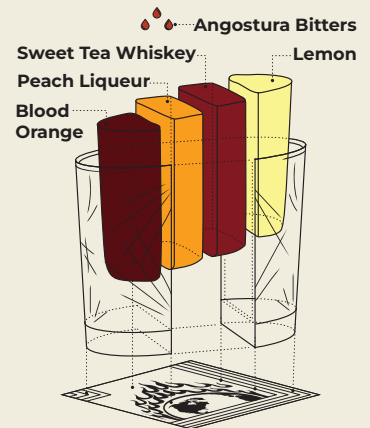
10.5

(Ve)

## Sf Solar Flare













Solar Flare brings the heat - literally. One quick spark and this cocktail erupts in a fiery flash that's all drama and no danger. Although, they say if you fly too close to the sun, you might end up with singed eyebrows.

10













⚠ Some of the cocktails on this page are served using dry ice. Dry ice is safe when handled correctly. Please do not touch the dry ice with your hands and allow time for it to sublimate and disappear before drinking. If your cocktail is served with a straw, please use it.


Cr | CHEMICAL REACTIONS

<p><b>Cc</b> Charred Caramel</p>	 <p><i>Absolut Vanilia + Crème de Cacao + Caramel + Cream = Fire</i></p>	<p>9.9</p>
<p>  <b>S</b> Spectrum</p>	 <p><i>Absolut Raspberri + Triple Sec + Lemon + Rainbow Caviar = Particle Collision</i></p>	<p>10.5</p>
<p>  <b>V</b> The Volcano</p>	 <p><i>CUT Overproof Spiced + Havana Club Especial + Cherry Liqueur + Pineapple + Hazelnut = Eruption</i></p>	<p>10.9</p>
<p>  <b>Sc</b> TLL Secret Concoction</p>	 <p>????</p>	<p>10.5</p>
<p> <b>Bh</b> Bubble Helix</p>	 <p><i>Boë Violet + Blue Curaçao + Cranberry + Lemon = Bubbles</i></p>	<p>9.5</p>



## LI | LIQUOR LAB LEGENDS

 <b>Lm</b> Lemon Meringue Pie	 <i>Absolut Citron + Frangelico + Limoncello + Lemon Curd + Toasted Meringue Foam</i>	<b>9.9</b>
 <b>Pa</b> Poison & The Antidote	 <i>Whitley Neill Rhubarb &amp; Ginger + Licor 43 + Lemon + Vanilla + Rhubarb Bitters + Tingling Poison Syringe</i>	<b>9.9</b>
 <b>Bb</b> Black 'n' Blue 2.0	 <i>The Kraken Black Cherry &amp; Madagascar Vanilla + Triple Sec + Lime + Mint + Blueberry + Peach</i>	<b>10.5</b>
 <b>Ri</b> Raspberry Infusion	 <i>Beefeater Pink Strawberry + Raspberry + Lemon + Vanilla</i>	<b>10.5</b>
 <b>E</b> The Elixir	 <i>Disaronno + Peach Liqueur + Cassis + Lime + Popping Candy</i>	<b>9.5</b>






 Some of the cocktails on this page are served using dry ice. Dry ice is safe when handled correctly. Please do not touch the dry ice with your hands and allow time for it to sublimate and disappear before drinking. If your cocktail is served with a straw, please use it.


**LI** | LIQUOR LAB LEGENDS

 <p><b>Tc</b> Tropical Campfire</p>	 <p><i>Havana Club 7 Años + Malibu + Disaronno + Mango + Angostura Bitters</i></p>	<p><b>9.9</b></p>
  <p><b>H</b> Heisenberg</p>	 <p><i>Olmecca Silver + Blue Curaçao + Lime + Passionfruit + Blue Meth</i></p>	<p><b>9.9</b></p>
  <p><b>Wc</b> Watermelon Cooler</p>	 <p><i>Absolut Watermelon + Fraise Liqueur + Strawberry + Lime + Kiwi + Pomegranate</i></p>	<p><b>9.5</b></p>
  <p><b>Bb</b> Banoffee Buffalo</p>	 <p><i>Buffalo Trace Bourbon + Dark Chocolate Liqueur + Banana Liqueur + Caramel + Chocolate Bitters</i></p>	<p><b>10.5</b></p>
   <p><b>R</b> Reactor 4</p>	 <p><i>Midori + Lychee Liqueur + Lemon + Kiwi</i></p>	<p><b>10.5</b></p>



# CI | CLASSICS

<p>Ve</p> <p><b>Cb</b> Cherry Bakewell Pornstar Martini</p>	<p> <i>Absolut Vanilia + Passoã + Cherry Liqueur + Cranberry + Passionfruit</i></p>	<p><b>10.9</b></p>
<p>Ve</p> <p><b>Bd</b> Frozen Bubblem Daiquiri</p>	<p> <i>Havana Club 3 Años + Lime + Bubblem</i></p>	<p><b>9.9</b></p>
<p>Ve</p> <p><b>Pm</b> Peach Margarita</p>	<p> <i>Olmecca Reposado + Cointreau + Lime + Peach + Agave + Peychaud's Bitters</i></p>	<p><b>9.5</b></p>
<p>Ve</p> <p><b>So</b> Smoked Old Fashioned</p>	<p> <i>Wild Turkey Bourbon + Orange + Lab-made Rock Candy Syrup + Peychaud's Bitters + Smoked Whiskey Oak</i></p>	<p><b>10.9</b></p>
<p><b>We</b> White Chocolate Espresso Martini</p>	<p> <i>Absolut Vanilia + Mozart White Chocolate Liqueur + Espresso + White Chocolate</i></p>	<p><b>10.5</b></p>

 Some of the cocktails on this page are served using dry ice. Dry ice is safe when handled correctly. Please do not touch the dry ice with your hands and allow time for it to sublimate and disappear before drinking. If your cocktail is served with a straw, please use it.

**St** | SHARER TREES

12x COCKTAILS OR A MIX OF ALL THREE (4x EACH)






<p>(Ve)</p> <p><b>Pm</b> Pornstar Martini</p>	 <p><i>Absolut Vanilia + Passoã + Orange + Passionfruit + Prosecco Shot</i></p>	<p><b>120</b></p>
<p>(Ve)</p> <p><b>Em</b> Espresso Martini</p>	 <p><i>Absolut Original + Kahlúa + Espresso</i></p>	<p><b>120</b></p>
<p>(Ve)</p> <p><b>M</b> Margarita Classic or Spicy</p>	 <p><i>Olmecca Silver + Cointreau + Lime</i></p>	<p><b>120</b></p>

**S** | SHOTS

<p>(Ve)</p> <p><b>Br</b> Blue Raspberry</p>	 <p><i>Chambord + Blue Curaçao + Raspberry + Lemon</i></p>	<p><b>5.5</b></p>
<p>(Ve)</p> <p><b>Cc</b> Cherry Cola</p>	 <p><i>The Kraken Black Spiced Rum + Disaronno + Cherry Liqueur + Vanilla</i></p>	<p><b>5.5</b></p>
<p><b>Bg</b> Mint Baby Guinness</p>	 <p><i>Kahlúa + Crème de Menthe + Baileys</i></p>	<p><b>5.5</b></p>
<p><b>Ss</b> Shimmer Shot</p>	 <p><i>Zymurgorium Realm Of The Unicorn + Passoã + Peach Liqueur + Citric Acid</i></p>	<p><b>5.5</b></p>



# NI | NO + LOW ALCOHOL

<p>(Ve)</p> <p><b>Ps</b> <b>Peach &amp; Lemon Spritz</b> <b>&lt;0.5%</b></p>	<p> <i>Tanqueray 0% + Lemon + Blood Orange + Peach + Jasmine + Rhubarb Bitters + Orange Bitters</i></p>	<p><b>6.9</b></p>
<p><b>Ww</b> <b>Walnut Whip</b> <b>&lt;1%</b></p>	<p> <i>Fresh Espresso + Cream + Hazelnut + Chocolate Bitters + Black Walnut Bitters + Marshmallow Cream</i></p>	<p><b>6.5</b></p>
<p>(Ve)</p> <p><b>Ap</b> <b>About To Pop</b> <b>0%</b></p>	<p> <i>Raspberry + Apple + Cranberry + Lemon + Pomegranate</i></p>	<p><b>6.9</b></p>
<p>(Ve)</p> <p><b>Kr</b> <b>Kitty Rainbow</b> <b>0%</b></p>	<p> <i>Orange + Pineapple + Passionfruit + Lime + Blackcurrant + Cranberry</i></p>	<p><b>7.5</b></p>
<p>(Ve)</p> <p><b>Pm</b> <b>Popstar Martini</b> <b>0%</b></p>	<p> <i>Orange + Pineapple + Passionfruit</i></p>	<p><b>7.5</b></p>