
FESTIVE NEGRONI MENU

What better way to celebrate the season than with a few festive cocktails? Our bar team is proud to unveil six twists on BAR 45's signature Negroni, each made with the festive flavours we know and love.

MULLED NEGRONI

Gin infused with spiced tea, Antica Formula, Martini bitter, fresh grapefruit, aromatised clementine. (served warm)

GINGERBREAD NEGRONI

Sacred gin, Sacred English Amber Vermouth, gingerbread syrup, hazelnut liqueur

MINCE PIE NEGRONI

Botanist gin infused with mincemeat, Sacred English Spiced Vermouth, Campari, Angostura bitters

CHRISTMAS PUDDING NEGRONI

Sacred Christmas pudding gin, Sacred Spiced Vermouth, Campari, lemon juice, pear, fig and mixed spiced infusion.

CHRISTMAS CAKE NEGRONI

Sacred gin, Cointreau, maraschino, cinnamon-vanilla syrup, orange bitters

PANETTONE SBAGLIATO

Sloe gin, Grand Marnier, panettone raisins, champagne

£20 each

A discretionary service charge of 14% will be added to your bill. All prices include VAT. Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the bar team know upon placing your order.