

## NON-ALCOHOLIC

### NO – GIN HIGHBALL 10.50

Everleaf Marine, pineapple cordial, bitter lemon tonic and shiso leaf.



*Long / Effervescent / Bittersweet*

### EVERLEAF PICANTE 11.50

Everleaf Mountain, lime, Bristol Syrup Co. NOgave, chili salt



*Spicy / Sweet / Refreshing*

### SODA POP 12.00

Everleaf Marine, Botivo botanical aperitivo, Bristol Co. watermelon syrup, Schweppes tropical soda

*Sweet / Exotic / Invigorating*

## FAMILY FAVOURITES

### Stories from Charlie & Jack Stein

#### WHITE OR ROSÉ PORT WITH FEVER TREE TONIC

11.90

*"Sophia, the owner of Quinta de la Rosa, has been a dear friend of the family for many years, and her exceptional ports have graced our menus for just as long. We highly recommend trying the White or Rosé Port with tonic—a classic aperitif traditionally enjoyed in Portugal"*

#### RENO 12.50

*"My new favourite cocktail combines Amaro Montenegro, Suze, Knightor White Vermouth, and a dash of Italicus to create a herbaceous, bittersweet drink" – Charlie Stein*

#### CAMPARI SPRITZ 14.25

*"I make no secret of the fact that I'm a Campari super fan. Adding Prosecco, soda and a slice is my perfect pre-lunch palate sharpener. Light, bitter, bubbly and refreshing." – Charlie Stein*

#### GIBSON MARTINI 13.50

Belvedere vodka, pickles, Knightor vermouths blend.

*"this is pure 50s New York nostalgia, I love the pickled onion and saw many of these drank during mad men" – Jack Stein*

## RUBY'S SIGNATURE COCKTAILS



### EAST 8 12.00

Belvedere Vodka, Sipello Aperitif, pineapple juice, lime juice, Bristol Syrup Co. passionfruit syrup.

*Fruity / Summery / Tropical*



### RICK STEIN COLLINS 12.50

Rick Stein Tarquin's, Pineapple Cordial, Pineapple & Star Anise bitters, top up with FT Lemon Tonic, Shiso Leaf

*Tropical / Fresh / Long*



### HIBISCUS COSMOPOLITAN 14.75

Greek Axia Spirit, Everleaf Marine, Hibiscus tea cordial, Cointreau, cake sprinkle sherbet

*Light / Pink / Citrusy*



### CRYSTAL COLADA 15.25

Brugal 1888 rum, coconut milk, pineapple juice, pineapple syrup, Fino sherry, Kummel.

*Curious / Smooth / Tropical*



### RHEA 15.00

Mi Campo Reposado Tequila, Sipello Aperitif, Pineapple juice, Passionfruit & Orgeat Syrup, Grapefruit Bitter

*Light / Fresh / Vibrant*



### SMOKE & OAK 16.75

The Macallan 12yo Double Cask, Ardbeg 10yo, smoked syrup, Smoke & Oak bitters.

*Toasted Oak / Peaty / Robus*



### PADSTOW GIN SOUR 14.75

Padstow Gin, blackberry & beets, vanilla, lemon.

*Sweet / Tart / Vibrant*



### SMOKY PALOMA 14.00

Del Maguey Vida Mezcal, charred grapefruit & Sichuan pepper cordial, Schweppes pink grapefruit soda, Tajin spice.

*Smoky / Prickly / Refreshing*

## CLASSIC COCKTAILS

Match your classic cocktail with base spirit of your preference



### OLD FASHIONED

Based spirit mixed with Ruby's old-fashioned blend.

Highland Park 12yo 14.75

Offers a balanced mix of honey sweetness, gentle smoke, and dried fruit notes. Its complexity and smooth character adds depth to the cocktail.

Doorly's 5yo Dark Rum 11.50

Delivers a smooth blend of tropical fruit, vanilla, and light oak, with hints of caramelized sugar and gentle spice. Its warm, approachable character adds richness and depth.

The Macallan 12yo Sherry Oak Cask 21.00

Rich notes of dried fruit, warm spices, and velvety smoothness, elevating this classic cocktail to a new level of sophistication.



### MARGARITA

Tequila or Mezcal, Cointreau, lime juice and Cornish sea salt.

Mi Campo Reposado Tequila 15.75

Bright citrus, fresh agave, and a touch of white pepper, creating a vibrant and refreshing base for a classic Margarita.

Mezcal Del Maquey Vida 16.25

Smoky complexity, herbal notes, and a smooth, earthy character for a unique and refined touch.



### NEGRONI

Base Spirit, Antica Formula Sweet Vermouth, Campari

Plymouth Gin 12.50

Classic Negroni with a smooth, balanced blend of botanicals and subtle sweetness.

Mi Campo Reposado Tequila £££

Delivers rich, caramelized depth and smooth oak notes.

Rye Whiskey 16.50

Replacing Gin with WhistlePig 10yo Rye Whiskey brings robust spice, rich caramel, and a bold complexity to this classic cocktail.

## MARTINI

Vodka or Gin, Knightor Vermouth blend, bitters. Dry, Dirty or Gibson



Belvedere Vodka 13.50  
Tarquin's Stein's Gin 14.50



### ESPRESSO MARTINI 15.75

Belvedere Vodka, Bepi Tosolini coffee liqueur, fresh espresso coffee, vanilla syrup, chocolate bitters.

*Bold / Smooth / Indulgent*

### BLOODY MARY 12.50

Belvedere vodka, tomato juice, Ruby's house spice mix

*Savory / Spicy / Restorative*

## Bartender's Top Picks:

### The Highball Collection



### BOTANICAL HIGHBALL 12.50

Nc'Neen Botanical Spirit, melon liqueur, Fino sherry, FT soda water.

*Curious / Floral / Sweet-ish*

### YUZU & KUMQUAT HIGHBALL

Fortunella kumquat liqueur, Akashi - Tai yuzu sake, lime sherbet, FT aromatic tonic, lime leaf bitters.

*Oriental / Long / Sweet*

### MEDITERRANEAN HIGHBALL 13.00

Greek Axia Spirit, Blue Curacao, lemon syrup and FT lemon tonic.

*Light / Effervescent / Citrusy*

### THE MACALLAN WHISKY HIGHBALL 16.75

The Macallan 12yo Double Cask, gomme cordial, FT soda water, lemon.

*Smooth / Elegant / Bright*