

Welcome to the third Public menu.

It took a little longer to become a reality than the previous two but good things do indeed come to those who wait and boy is it good to be back!

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This, our third menu at Public, was born out of reflection, of having the time away from the bar to mull over what makes a great drink, of having respect for the history of cocktails whilst still using our creativity to push the envelope of what can be possible when serving booze in a glass.

Over the next 20 pages you'll find ten classics, some of which will be familiar, some less so but all with their place assured in the pantheon of great cocktails. You'll then discover ten original 'twists' drinks that take the blueprint, flavour profile or theme of the original classic and flip it on its head using new techniques and great products.

Part of moving forward is looking back.

CLASSIC

TWIST

CLASSIC

Bramble

Tanqueray 10 gin, crème de mure, lemon, sugar.

Created by legendary bartender Dick Bradsell at Fred's Club in Soho in the 80s it's now considered one of the great modern classics, it also lent its name to Bramble in Edinburgh, one of the UK's truly great bars (in our humble opinion).

£9.5

TWIST

A Bird in the Hand

Sairen Dark Stone rum, cherry shrub, Tio Pepe sherry, lime, egg white.

We've switched out the blackberry syrup in favour of our house-made cherry shrub, a great way to preserve seasonal fruits that allows us to use fresh cherries all through the year. Add in the rum and Tio Pepe and you've got a more complex riff on the classic Bramble.

£9.5

CLASSIC

Tequila Sunrise

Tapatio Blanco tequila, orange curacao, grenadine, orange juice and lime.

A fairly modern classic, invented in 1969 by Bobby Lozoff, at the time he was only 22 years old. After making the drink for Mick Jagger before the Rolling Stones 1972 tour, its place in cocktail folklore was secured!

£9

TWIST

Midnight in Mexico

Don Julio Reposado tequila, coffee infused Pedro Ximenez, espresso, agave syrup, chocolate bitters.

Less of a twist and more of a total change in timezone. If the Tequila Sunrise is the beginning of a day on the beach, this espresso martini style beauty is the pick-me-up on your night out. A wake-up call of coffee and tequila to perk you up and send you on your way. The night time is the right time.

£10

CLASSIC

Daiquiri

Diplomatico Planas rum, lime juice, sugar.

There's as many Daiquiri recipes as there are bartenders but we've gone for a pretty classic spec that ticks all the boxes of what you want from this most satisfying of sippers. Dick Bradsell (him again) says this is *the* drink to test a bartender's mettle, so, no pressure then!

£9

TWIST

Daiq To The Future

Ripe banana fat-washed Zacapa 23 rum, no waste grapefruit syrup, Supasawa, crème de banane.

We love the challenge of making a drink as sustainable as possible, whether that's using something that would otherwise go in the bin (the bananas and the waste grapefruit pulps here) or forgoing citrus altogether by using Supasawa rather than lemons or limes. What you end up with is a Daiquiri with a much smaller carbon footprint. So, you can be smug and drunk all at the same time!

£10

CLASSIC

White Russian

Ketel One vodka, Kahlua coffee liqueur, single cream.

Related to the black Russian whose origins are thought to date from 1949, the true inception of the drink is shrouded in mystery, it's real heyday came in the 70s when it was all the rage to sup on creamy booze and dance to disco, which, let's be honest, sounds like a lovely way to spend an evening.

£9

TWIST

Biscuit Before Bedtime

Biscoff and condensed milk washed Appleton 8 yr rum, crème de banane, crème de cacao blanc, chocolate bitters.

How do you take the joy of the sweet and creamy White Russian and give it a grown up face lift? How about Biscoff spread and condensed milk washed in rum and adding in banana and chocolate? You can pretend you're being an adult and drinking something civilised like an Old Fashioned when in fact you're sat in the corner drinking perhaps the silliest drink we've ever made!

£9.75

CLASSIC

White Lady

Tanqueray 10 gin, Triple Sec, lemon, sugar, egg white.

The version we know today was created at Harry's New York Bar in Paris in 1929 although The Savoy Hotel also lay claim to inventing it in the 30s. All we truly know is that this simple, silky and delicious gin cocktail is as classic as classic comes.

£9.5

TWIST

No Temperance

Buttermilk fat-washed Botyard Double gin, pickled samphire brine, Belsazar Dry vermouth.

This was Jo's entry to the World Class cocktail competition in 2020, a savoury take on a White Lady where the salinity in samphire and the sourness inherent in buttermilk takes the place of lemon in the original. Herbaceous and earthy, it's a very Public-esque reimagining of the simple sour.

£9

CLASSIC

Rob Roy

Copper Dog whisky, Cocchi di Torino vermouth, Angostura bitters.

Another very old drink, created in 1894 at New York's Waldorf Astoria which is where the Empire State Building currently stands. It's basically the scotch answer to a Manhattan and perhaps our favourite way to showcase a really good scotch without smothering the life out of it. *I love scotch, scotchy, scotch, scotch, here it goes, down in my belly!*

£9.75

TWIST

Down to a Tea

Public blend whisky, Averna Amaro, Lapsang tea, honey syrup.

The real kicker here is the end-of-drink dryness that comes from the Lapsang tea syrup, a long-lasting and super satisfying end to a very punchy drink. Our house blended whisky takes characteristics from a number of our favourite scotches that, when used in this Rob Roy twist, gives you a symphony of smoke and sweetness.

£10.5

CLASSIC

Pisco Sour

BarSol Pisco, orange blossom water, lime juice, sugar, egg white, Amargo Chuncho bitters.

The national drink of both Peru and Chile (we aren't going to get anywhere near that argument because it's extremely disputed and we'd rather not start a scrap in South America)! Whoever did invent it has elevated what was once a lesser-seen spirit to being something visible on most self-respecting back bars.

£9

TWIST

Paisley Park

BarSol Pisco, crème de violette, lavender honey, cream, egg white, prosecco.

A big fluffy cloud of purple floral heaven. Can you make a cocktail that's the living embodiment of Prince? If you can then this is as near as anyone has ever got. Long, light, delicate and transcendental. Have we built it up enough now? Maybe just try it!

£9.75

CLASSIC

Old Fashioned

Bulleit 10 bourbon, sugar, Angostura bitters.

You could probably write an entire menu entirely on Old Fashioneds, its twists and origins. People can get very passionate about the most legitimate way to make one. We make ours with Bourbon and we use Angostura bitters. Is this the 'right' way? Would Jerry Thomas have made it this way in 1862? Probably not, but here we are!

£9.25

TWIST

Mezcalifornication

Derrumbes Oaxaca mezcal, lacto-fermented mango, smoked salt.

The smoke of Mezcal and the sweetness of mango combine in this twist on an Old Fashioned that for some mad reason ends up tasting like a Toffee Crisp! A real lesson in what can be achieved with very few ingredients, sometimes less really is more.

£10

CLASSIC

Pina Colada

Sairen Spice rum, homemade coconut cream syrup, pineapple juice.

Three Puerto Ricans contest that they were each the inventor of this tropical, ridiculous, joyous drink. We've never served a Pina Colada that hasn't made the customer smile. Classic cocktails and to some extent cocktails in general can be taken far too seriously, the Pina Colada however, is the joker in the room.

£9.75

TWIST

Tropic Plunder

Mortlach 12 whisky, Koko Kanu rum, crème de coconut, burnt pineapple syrup, freshly squeezed pineapple juice, smoked salt, Pet Nat.

You know when earlier in the menu I said less is more? Well sometimes more is more and then we add some more on top. There is nothing subtle about this, it's smoky, sweet, creamy, tart, it's all things to all people. If it wasn't already ludicrous to put Mortlach 16 in a Pina Colada we top it with Pet Nat natural wine to pop the finishing touch on the most boujee Colada of all time.

£11.5

CLASSIC

Sidecar

H by Hine Cognac, Triple Sec, lemon juice, sugar rim and lemon twist.

Its origin is debated, its proportions are debated, there isn't much that can't be debated about the Sidecar. It's a sour forward sipper and the sugar rim was originally intended to take the edge off that sourness. Cognac can be an intimidating spirit but this is the perfect gateway drug to introduce you to its magic!

£9.75

TWIST

Rose's By The Roadside

Eagle Rare bourbon, H by Hine cognac, Gran Marnier, Rose's lime preserve.

We've basically smashed two drinks together here, colliding a breakfast martini using the classic Rose's Lime preserve (instead of marmalade) headlong in to the Sidecar and amongst the rubble we've managed to discover this quite wonderful new cocktail! Calm from the chaos!

£10.5

GENERAL PUBLIC

APERITIVO

We've always been big fans of Aperitivo here at Public. Not to be misconstrued as a 'happy hour', Aperitivo is a pre-dinner drink, meant to open the palate and give you a chance to socialise, relax and nibble (ask for today's menu) as the evening meal approaches.

Our Aperitivo runs from 4pm—7pm, Monday to Friday when all these drinks are priced at £6

Outside these hours the drinks are charged at full price.

Aperol Spritz <i>Aperol, prosecco, soda.</i>	£7.5
Public Negroni <i>Tanqueray 10 gin, Campari, Cocchi di Torino vermouth.</i>	£9
Bellini <i>Homemade peach puree topped with prosecco.</i>	£8.5
Americano <i>Campari, Cocchi di Torino, soda.</i>	£8
Garibaldi <i>Campari topped with freshly squeezed OJ.</i>	£8

LONG DRINKS

Not quite cocktails and not quite Aperitifs but all delicious nonetheless, this is where we highlight some perfect serves for some of our favourite gins, spirits and fortifieds.

Highball of the Month £9.5
Public blended whisky, seasonal syrup topped with soda.

Gin & Tonics

Our gin and tonic menu contains 50ml serves, tonics and garnishes that we think compliment the gin. Here are some of our favourites:

Tanqueray 10 £9
Fever Tree Premium tonic, grapefruit wedge.

Boatyard Double Gin £9
Fever Tree Premium tonic, grapefruit wedge.

Tanqueray Flor di Seville £9
Fever Tree Mediterranean tonic, fresh orange slice.

Tanqueray Blackberry Royale £9
Fever Tree Premium tonic, seasonal berries.

Other Long Serves

Cocchi Barolo Chinato vermouth and soda. £9.5

Belsazar Rose vermouth and Fever Tree Mediterranean tonic, grapefruit wedge. £8.75

Tio Pepe sherry and Fever Tree Premium tonic. £7.5

Appleton 8 yr rum and Fever Tree ginger beer. £8.5

Lagavulin 16 yr whisky and Coca-Cola. £9.5

PUBLIC HEALTH

An ode to the designated driver, exponents of dry January, the teetotal and the straight edge punk.

Throw off the shackles of ridicule and refuse to be ostracised. No longer must you be relegated to half a lime and soda.

Tanqueray 0.0 and Fever Tree Premium tonic £6
*Yes, it's a no-alco gin and tonic
and yes, it tastes great.*

Crodino 1965 Aperitivo £3.5
*Sparkling and refreshing with distinct citrus notes
and a bittersweet taste.*

Perry Nice Indeed £5
Homemade pear drop syrup, pear juice, lemonade.

No-alco Colada £5
Homemade coconut cream syrup, pineapple juice.

Apple and Rhubarb Spritz £5
Fermented rhubarb syrup, apple juice, soda.

Whiter than White Russian £5
Spiced oat milk and house made coffee syrup.

OUR FAVOURITE SPIRITS

Rum

Plantation Pineapple	£4
Appleton 12 yr	£4.5
Appleton 21 yr	£11
Zacapa XO	£9.5

Agave

Derrumbes Michoacan Mezcal	£5
Don Julio 1942	£10.5
Del Maguey Crema de Mescal	£5
La Venenosa Sierra	£5.2

Bourbon

Eagle Rare 10	£4.5
Bulleit 10	£4.5
Rittenhouse 100	£5
Noah's Mill	£6.5
George T Stag (please ask your server)	

Single Malt Scotch Whisky

Highland

Blair Athol 12	£4.2
Clynlish 14	£4.2
Glen Garioch Founders Reserve	£3.9

Speyside

Macallan 12 Double Cask	£4.5
Mortlach 16	£6.8
Benrinnes 15	£5.5

Islands

Caol Ila 18	£7.5
Highland Park 12	£3.9
Lagavulin Distillers Edition	£7
Laphoig Quarter Cask	£4.2

Blends

Public Blend	£4.2
Johnnie Walker Green Label	£4.2
Johnnie Walker Blue Label	£12

Accolades

Since the inception of Public we've been humbled to receive the following commendations:

Observer Food Monthly Awards
Best Place to Drink in the UK 2019

CLASS Awards
Best Bar Food 2019

CLASS Awards
Best Bar Food 2020

Exposed Awards
Best New Bar 2018

Exposed Awards
Best Bar 2019

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