

Cocktail Menu

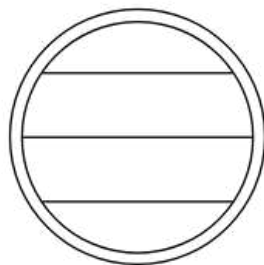
The Hub on Verulam was born from a passion for creating something truly unique—an experience that goes beyond just great food and drink.

It's a place where community, craft, and comfort come together, inviting you to relax, connect, and enjoy every moment.

Raise your glass to handcrafted cocktails, artfully mixed with premium spirits, fresh ingredients, and a splash of imagination. Whether you're in the mood for a timeless classic or a bold new flavour, our menu offers something to suit every sip and story.

All of our cocktails are made without refined sugar. Instead, we use natural sweeteners and house-made flavoured agaves.

Looking for something not on the menu? Just ask—our bartenders are happy to craft off-menu classics made to perfection.



THE HUB
on Verulam



Edo Zest

Yuzu Sake, Gin, Maraschino Cherry Liqueur ,
Orgeat (Almond Syrup), Grapefruit Bitters & Citrus

Allergen: Almond

In Edo-era Japan, Yuzu was more than a fruit — it was a ritual. samurai bathed in it for strength, geishas wore its scent, a bright strike of citrus with the spirit of old Tokyo beneath it.

13.5

Beehave

Spicy Tequila, Peach Liqueur,
White Peach Puree, Honey Syrup & Citrus

In ancient lore, bees were sacred messengers—sweet, small, but never to be underestimated. Beehave follows suit: with honeyed charm and chilli-spiked tequila. A cocktail that starts with a buzz and ends with a sting.



Sweet Escape

White Rum, Peach Liqueur, Passionfruit Puree,
Vanilla Bean Syrup, Grenadine

A delicious journey away from the everyday, the
time to relax is when you don't have time to.

12.5



Funny Business

Apple Vodka, St Germain Elderflower Liqueur,
Apricot Liqueur, Midori, Kiwi, Lime Juice

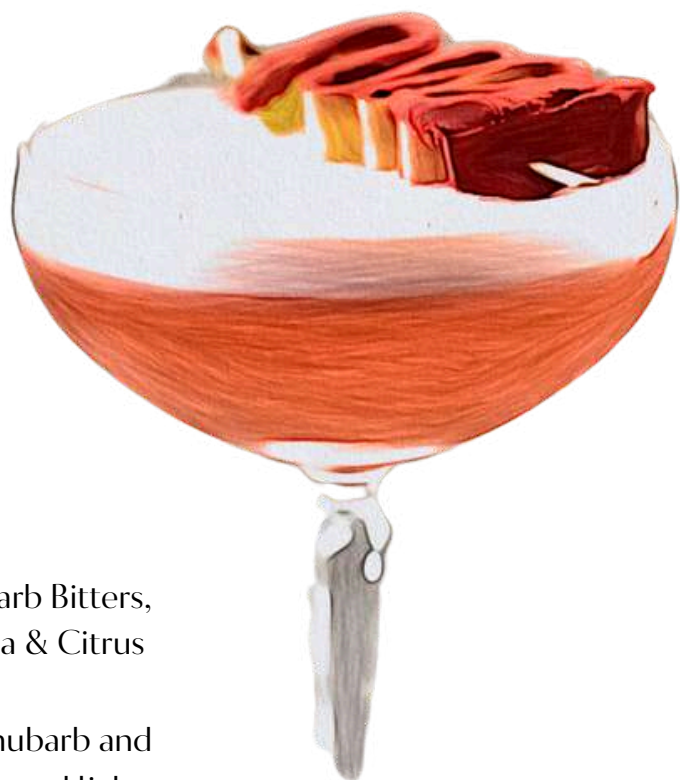
Funny Business isn't just a cocktail — it's a wink, a nudge, and a
nod to the Kiwi way: laid-back, cheeky, and always up for a
good time. This drink plays it cool while packing a punch.

Miss Rhubarb

Rhubarb & Raspberry Gin, Strawberry Liqueur, Rhubarb Bitters,
Cloudy Apple Juice, Vanilla Syrup, Aquafaba & Citrus

A bold twist of the tongue — where tart rhubarb and
citrus meet in a sharp kiss of earth and light.

13



Now & Then

Lanique Liqueur of Rose, Italicus Bergamot Liqueur, Kwai Feh
Lychee Liqueur, Honey Tequila, Vanilla Syrup, Foamer & Citrus

From ancient courts to modern hearts, an emperor's love
moved mountains — and miles — to deliver lychees for his
empress. In every sip, a story of devotion and desire unfolds.

13



Coffee Bate

Licor 43, Shot of Espresso & Tonka Bean Syrup

Inspired by Cartagena's ancient secret, *Liquor Mirabilis*, the marvelous elixir once banned by conquering empires but kept alive in whispered traditions. In every sip, a taste of history and mystery, blending bold espresso with the timeless spirit of a legendary recipe reborn.

12.5

Hole 19

Pisco, The King's Ginger Liqueur,
Red Grapes, Agave Syrup, Ginger Beer

Hole 19 – A tribute to Augusta's legendary 19th hole, where every golfer knows the round's not over until the last toast is made and the perfect drink is poured.

13



Uppercut

Italicus Bergamot Liqueur, Prosecco, Grapefruit Juice,
Grapefruit Bitters, Mediterranean Herb Syrup, Soda

Where honey drips and fire stirs, this margarita is born of the
thirsty earth and the dusky glow of the Mexican desert — a sweet
heat that lingers long after the first sip.

13



Welcome Stranger

Appleton 8yr Rum, Discarded Banana Peel Rum,
Koko Kanu & Pineapple Demerara Oleo Sacherrum

"Inspired by seafaring traditions, "Welcome Stranger"
nods to the custom of offering rum to unknown sailors,
an age-old gesture of peace, warmth, and tropical
hospitality across the Caribbean.

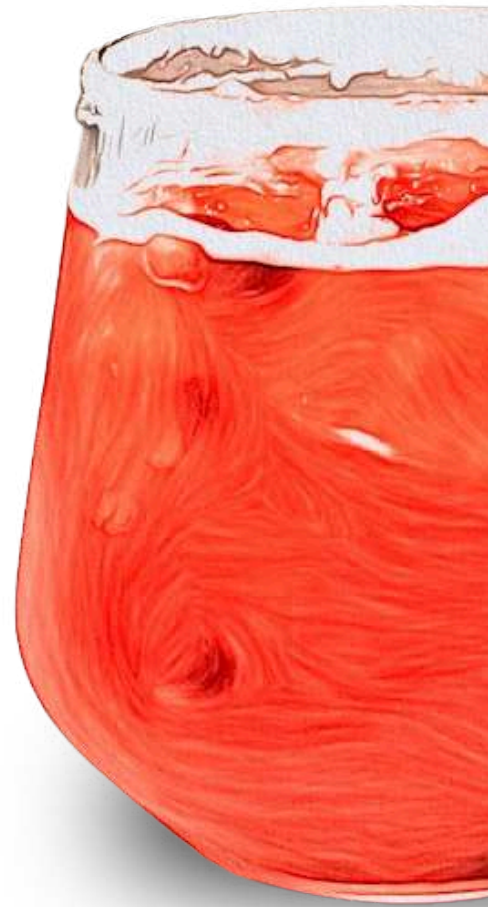
13.5

Pomerita

Tequila, Pama Pomegranate Liqueur,
Cointreau, Grenadine & Citrus

Juicy pomegranate meets crisp tequila, the kind of drink that
kisses back. Pomerita – The margarita's sassier, juicier cousin.

12.5



Wicked Show

Gin, Italicus Bergamot Liqueur, Lillet Blanc

Served with; Blueberry & Lavender Syrup and
Butterfly Pea Flower infusion & Citric/Malic Acid.

The show - watch as the magic unfolds.

13.5

ALCOHOL - FREE COCKTAILS

Spritz

ITALIAN APERITIF AF

Crodino Non-Alcoholic Aperitivo

HUGO SPRITZ AF

Lyre's London Dry, Lyre's Classico Grande, Elderflower, Mint & Soda

GRAPEFRUIT & SAGE
SPRITZ AF

Lyre's London Dry, Lyre's Classico Grande, Grapefruit Juice, Sage Syrup & Lemon Juice

Classics

MOJITO AF

Lyre's White Cane, Lime, Agave Syrup, Mint & Soda

AMARETTO SOUR AF
ALLERGENS: ALMONDS

Lyre's Amaretti, Orgeat (Almond Syrup), Lemon Juice, Foamer & Bitters

PINA COLADA AF

Lyre's White Cane, Pineapple Juice, Coconut Cream, Vanilla Bean Syrup & Lime juice

Specials

GARDEN MARTINI AF

Seedlip Garden 108, Elderflower, Cucumber, Lime Juice & Soda

WILD BOTANICAL AF

Lyre's London Dry, Apple Juice, Grenadine & Lemon Juice

MANGO SORBET AF

Lyre's London Dry, Mango Puree, Coconut Cream, Coconut Water & Lemon Juice