


O

H O L Y W A T E R<sup>TM</sup>





THIS MENU IS DEDICATED TO THE PLANET

*And all the people who give a Fuck!*

# IF YOU CHANGE NOTHING, NOTHING WILL CHANGE

Can Holy Water preserve the integrity of our drinks while maintaining environmental integrity? **Absolutely.**

Will our new drinks programme lose the wow factor. **Absolutely not.**

We have always championed the concept of perpetual evolution. The drinks menus we crafted 25 years ago are worlds apart from those of today. While the recipes of classic cocktails remain unchanged, our understanding of selecting the right ingredients that share our ethos has evolved significantly. It's imperative that we align ourselves with purpose-driven brands, collaborating to create drinking experiences that leave a lasting impression while minimising environmental impact.

Our dedication to sourcing quality ingredients from local producers is fundamental and while our dedication to supporting regional artisans remains unwavering, I am committed to collaborating with the finest products and individuals, irrespective of their geographic location. Quality knows no boundaries, and I believe in seeking excellence wherever it may be found on this planet.

Essentially, our choices from the core of our approach is paramount for us to be able to educate our clients about the profound impact of their choices.

As a leader within drinks led events, we have to make changes in order to inspire the future and help our planet.

We give a fuck, I hope you do too.



Adam McVay













# The Change That You Wish To See.\*

*Gin, pureed raspberries, fermented tomato, Lions Mane, whey, tarragon, Served up with Land chocolate & raspberry gel. Or short with enoki mushrooms.*

Combine ripe tomatoes from the sunny Isle of Wight with Pectinex and blitz well.

Weigh out precisely into centrifuge flasks and spin at 5000pm for 10 min. Strain through Super Bag. Keep pulp aside for garnish. Weigh out the resulting liquid and add 2% salt. Seal in a vac bag and ferment at room temperature for 5 days.

This sour juice replaces the mass produced energy exhaustive Citris.

We source surplus whey from our local cheese maker. It's a byproduct of making cultured dairy products, which used to be considered waste, but is now high on the list of wellbeing supplements. Weigh the whey and add 3% by weight of Lions Mane mushroom powder. Seal in a vac bag. Sous Vide for 30min at 50 degrees and fine strain. The added umami lifts the tomato and serves up a load of antioxidants to combat the toxins from the gin. It could be an excellent wellbeing drink without alcohol, but then again, it's an even better party drink with gin.





Gin,  
Raspberry  
Cultured Tomato  
Lions Mane  
Whey  
Tarragon



\* Also available non alcoholic





\* Also available non alcoholic



## PEAS, LOVE AND UNDERSTANDING.\*

*Vodka / Gin, pea juice, Kombucha, carbonation.  
Pea pod/Pea powder art.*

Pea can fix nitrogen from air into the soil via symbiotic bacteria colonising its roots, grows everywhere, requires little water, no fertiliser or generated energy. It gives back to the planet more than it takes. We spin peas at 5000 rpm for 10 minutes, extract all of the juice and flavour and mix it with kombucha and gin. Separated pulp is dehydrated and blitzed for garnish.





## LET GO OF THE FAMILIAR.\*

*Agave Destillado (Tequila),  
Mezcal, pressed grapefruit,  
cardamom extract, sour,  
soda. Smoked salt,  
flower wall.*

Cardamom extract is produced by Holy Lama - a female-led fair trade social enterprise in Kerala with a strong focus on sustainability and purpose to hire women from disadvantaged backgrounds. This is our Paloma.



\* Also available non alcoholic









## BORN ON THE \_\_\_\_ SIDE.\*

*Gin / rum, mint stems, sorrel, pine soda.*

The gin travels 5 miles, direct from East London Liquor Co. distillery to our workshop in circular 20l jerry cans, cutting out tons of glass, which hardly gets recycled in the UK. Idyll pine soda water is crafted in East London using

\* Also available non alcoholic



THOSE WHO DON'T  
BELIEVE IN MAGIC  
WILL NEVER FIND IT.\*

*Vodka / Gin, Champagne  
yeast fermented strawberries,  
chamomile, carbonation.*

\* Also available non alcoholic

Intensive strawberry farming contains the highest amount of pesticides of any fruit. These are the oversized tasteless ones available all year round. Organic seasonal strawberries however provide the most iconic and beautifully balanced flavour. We extract every modicum of flavour in a centrifuge at 5000rpm to make a clear cordial. Leftover pulp is combined with champagne yeast, orange peel and sugar, fermented for 5 days to create a sparkling strawberry wine.







## ALL IS NOT LOST.\*

*Rum / Vodka, lemon balm,  
lemon verbena, lemon acids.  
lemon thyme, peppermint,  
Kush terpenes, spring  
flowers, soda.*

The amount of diverse shades of sour  
flavour you get from these locally  
grown herbs is bonkers. Way more  
interesting than just relying  
on lemon juice.

Cannabis has over 18,000 strains,  
which fall under 3 core families -  
Kush, Haze, Skunk. Kush is  
indica-dominant, earthy and pine  
scented, sometimes more floral,  
offering a tranquil, realxing high.

\* Also available non alcoholic



## YESTERDAYS FLOWERS ARE TODAYS DREAMS.\*

*Aperitif Bramble vermouth, cherry  
Amaro, clarified rhubarb.  
Flower.*

Spritz-style drinks are the Mediterranean phenomenon of instant feelgood. But since the production of high quality aperitivos is kicking off in the UK, our vermouths and amaros of choice are from the Bristol.

\* Also available non alcoholic







## WHEN THE FLOWERS BLOSSOM THE BEES WILL COME.

*Gin, citrus peels, honey, sour, foam,  
lavender oil. Flower.*

Bees are the perfect pollinators and most crucial species to keep the cycle of life turning. They are in danger due to loss of habitat and toxic pesticides. Industrial food and drink system is killing bees and hence accelerating climate breakdown.

Choose seasonal, naturally farmed ingredients to save the bee! Additionally, we use a vegan friendly 'miraculous foamer' instead of egg whites. One bottle of this tincture makes 125 cocktails and saves 100 eggs.





“ We are the first generation to feel the impact of climate change and the last generation that can do something about it”.



## LOOK AT THE SKY WE ARE NOT ALONE.\*

*Gin, steamed bramble, cultured  
carrot, carbonation.*

Blackberry facts: a) One blackberry holds  
more vitamin C than a whole orange.  
b) Over 90% of British blackcurrants go  
into making the nation's favourite  
squash - Ribena.

Lacto fermentation converts glucose and  
other sugars into lactic acid. We pick early  
season carrots for their sweetness and  
ferment for a week to produce a nuanced  
acid solution in order to cut out the  
ever-present imported citrus fruits.

\* Also available non alcoholic





TO PLANT A  
GARDEN IS TO  
BELIEVE IN  
TOMORROW.\*

*Sapling Vodka,  
elderflower, sour,  
carbonation.*

Excellent alternative to  
Champagne, we serve this  
refined crowd-pleasing cocktail  
from bespoke Magnum wine  
bottles. This was created by our  
founder, Adam Mcvay for Grey  
Goose vodka & The Elton John  
Aids Foundation in 2012.

\* Also available non alcoholic





## THE TREE DOES NOT MOVE UNLESS THERE IS WIND.\*

*Vodka / Rum, mint stems, sorrel, pine,  
carbonation. Butterfly sorrel.*

Mint is the single most popular herb used in mixology, yet the vast majority of bartenders chuck half the flavour in the bin. We let the stems indulge in sugar overnight to create a nuanced oleo saccharum for the cordial and allow the leaves to be beautiful and fragrant on top of the drink. Each part used to the best of its ability.

With the acidity from local sorrel replacing lime combined with rum and pine soda, the is drink does everything a mojito does, but in a more subtle, teasing and moorish way.

\* Also available non alcoholic







## APRIL SHOWERS TO SPRING MAY FLOWERS.

*Avallen Calvados, honey,  
gooseberry. Flower.*

Avallen is on a quest to be the world's most sustainable spirit brand. Based in Normandy, they produce Calvados from local pesticide-free apples, aged in oak barrels for 2 years.

Gooseberry provides acidity in the early season, sweetness in late or makes an excellent source for drinking vinegar outside of the season. It is the great underdog of British crops, which we celebrate as an alternative to citrus on many occasions.



## AVANT GARDEN.

*Gin, pear eau de vie, apple, cucumber,  
elderflower, gooseberry shrub.  
Dill.*



One of the most popular Holy Water original cocktails through the years, relying entirely on the best British crops. Local apples and cucumber are cold pressed, pears picked at peak, clarified and preserved in alcohol. Gooseberries, brewed into a drinking vinegar bring the acidity to replace any citrus.





**LET THE RAIN SING  
YOU A LULLABY.**

*Agave Destillado*  
*rhubarb, sweet and sour.*  
*Blackcurrant pulp crisp.*

Rhubarb is a crop of two seasons. 'Forced rhubarb' - from Christmas to Easter - employs an early 19th century technique of growing it in dark forcing sheds and harvesting in candlelight. Garden season runs April - August. Once clarified, it makes an excellent substitute for orange liqueur, which very much does not come from Yorkshire.



## THE LAND SPEAKS IN A THOUSAND COLOURS.

*White wine, whiskey, elderflower,  
meadowsweet, carbonation.*

*Raspberry art.*

Events inevitably create surplus wine and  
Champagne, either already open or unsuitable  
to be sold forward.

We save it from waste by blending with Scotch  
and elderflower cordial. The raised level of  
alcohol works like the hair of the dog and stops  
the oxidisation. Instead, we have a sophisticated  
Champagne-alternative cocktail.







## LET US READ & LET US DANCE.

*Vodka, black cacao husks, spent coffee liqueur,  
cold press. Gold.*

## A DARING ADVENTURE OR NOTHING AT ALL.

*Vodka coconut oil wash, espresso, spent coffee liqueur,  
Dark chocolate.*

## A CANDLE CAN'T REPLACE THE SUN.

*Espresso, apricot, ginger, kombucha.  
Mint sprig.*

Land chocolatiers based in Bethnal Green pay their cocoa farmers 2-3 times the Fair-trade price in order to build a sustainable future for those living below the poverty line. We infuse their leftover cacao husks into vodka.

Sapling Spirits plant a tree for every litre of vodka we purchase.

Redroasters is amongst the top 20 most sustainable businesses in the UK making climate-positive coffee in Brighton.

So even though a cocoa-infused Espresso Martini doesn't scream 'Green', the combined purpose behind this one really turns the tables.

We collect all of our used ground coffee, rest it with sugar over 2 days to extract all of the oils and flavour, and then blend it with water and vodka.

The result is the exceptional spent coffee liqueur.







## IMAGINATION IS BOUNDLESS.\*

*Vodka, lavender cordial, smoked water, elderflower sonic. Flowers.*

Halen Mon have been operating in Anglesey AOB since 1978, first as an oyster farm, then as seafood straders until they realised that the real gold is the salt in the exceptionally pure sea. Love, care and sustainability have always been at the core of their business. Their 100% oak smoked water is exactly what it says on the bottle and nothing but.

Sonic is simply half soda, half tonic, a concept from Japan, where they have a habit of making everything better.

\* Also available non alcoholic







## WALK THE SOUL BACK HOME.\*

*Agave Destillado, blood orange cordial, constructed lime.*

*Amaranth, Mezcal mist.*

Late season, early spring Sicilian blood oranges are cold pressed, clarified and preserved as a bright fruity cordial to serve this playful cousin to Margarita.

Mist of Mezcal creates a rich first impression, whilst drink itself remains fresh and light.

\* Also available non alcoholic





## HANDS IN THE DIRT, HEAD IN THE SUN.\*

*Nc'nean Scotch, Lagavulin 16yr  
Single Malt, heather honey,  
ginger, sour, foam, Abbot's  
bitters. flowers, smoke.*

Penicillin is a modern classic cocktail  
created in NYC in 2005, named after  
the powerful medicine for the combined  
properties of honey and ginger. This is our  
version made with local honey, pressed  
organic ginger & the magic of Ncnean  
sustainable whisky.

\* Also available non alcoholic



# A celebration of the fine art of bartending in Holy Water style.

These are our favourite expressions of iconic cocktails in bottle or can format to elongate the event experience or share a drink at home with family & friends







## THERE'S NOTHING HOLY ABOUT ME

We garnish it with edible fresh Enoki mushrooms, which neutralise all harmful free radicals to protect the brain cells from oxidative stress and bring back the Holy feeling.

*Vodka, tomato, passata, horseradish and soy spice blend. Oneki.*

## THE MARMITE MARY

Love it or hate it, we use Marmite to create an uncompromising vegan Bloody Mary.

*Vodka, tomato, balsamic, Marmite spice blend. Basil.*

## THE BEET GOES ON

A fresh new take on a good old Mary.

*Vodka, beetroot, carrot and tomato juice, spice blend. Micro carrot, chilli salt.*

## LAUGH & THE WORLD LAUGHS WITH YOU

*Oyster wash vodka, clarified tomato, chilli, truffle, caviar.*





*“Holy Water ensured not only the perfect creative cocktails but also an ideal service for our quintessential dream Scottish wedding. No detail was overlooked, elegance and style was presented as common place. What Adam did over the course of 72 hours was unlike anything I have ever experienced, absolutely flawless, perfection. The staff were engaging and professional and the drinks and procurement of our favourite wine and spirits exceptional. We will always look to Holy Water to provide a world class service and creative delights for every occasion.”*

**CHRISTOPHER AND CAMILLE BENTLY**

{Now Happily Married}



We seek out and collaborate with brands driven by purpose and ethos to create drinking experiences with strong impressions, low impact. Together we are able to cut out disposable packaging, commit to quality ingredients, work with local producers and send a message up and down the supply chain.

ecoSPIRITS

HALEN  
MÔN

avallen



EAST  
LONDON  
LIQUOR  
CO.

EARTHY

MOMO  
KOMBUCHA



BELU



CHOOSE  
LOVE

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NATOORA

LOCAL HONEY MAN

i d y l l  
rewilding drinks



the  
Aperitivo!  
Co.



EST. 2005  
COUNTY SUPPLIES  
HAND PICKED HAND DELIVERED

WaterAid

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LOS  
ARCOS





HOLY WATER™





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