

# DRINKING MANUAL

our cocktail list starts on the next page  
but feel free to order an off-menu classic

for a full list of spirits and bottled beers  
scan the code below



# SHORT

## Old Cuban

golden rum  
lime  
mint  
prosecco

Havana Especial sits at the base of this daiquiri-inspired cocktail. The booze is balanced with lime, sugar and mint, and topped off with a generous helping of prosecco.

## • Golden Delicious

whiskey  
apple  
cinnamon  
lime

Glenfiddich's Orchard Experiment and Chivas 12 year scotch lend baked crumble goodness to this brandy balloon. Full to the brim with velvety apple flavour; complimented by a dash of lime and touch of cinnamon.

## Sloe Jam

london dry gin  
sloe gin  
strawberry  
blackberry

A harmony of British summer berries - strawberry, blackberry, raspberry and sloe berry - packed into a scarlet-coloured short drink. Lengthened with a homemade lemonade and dusted with strawberry powder.

## • Elderflower Smash

gin  
elderflower  
basil  
lemon

Equal parts dry gin and elderflower liqueur, shaken with a handful of basil leaves and a squeeze of lemon. Shaken with crushed iced and poured without straining for a sweet taste of summer.

£10 cocktails

£5 mocktails

# LONG

## (Deconstructed) Lychee Mojito ♡

A flavoured mojito, just not as you know it: mint-infused lychee liqueur and Havana white rum, stirred down with clarified citrus juice. Delicately sweet and fruity with a touch of class and a hint of fizz.

white rum  
lychee  
mint  
lime

## Yorkshire Rose ♡

Subtle summer flavours of Bols strawberry liqueur and Boutique-y Rhubarb gin combine with a splash of sugar, lemon juice and soda. Finished with a rose water mist for a sophisticated long drink option.

rhubarb gin  
strawberry  
rose  
soda

## Love Potion #9 ♡

Similar in taste and texture to a classic French Martini, but longer and more luxurious thanks to Absolut Mango vodka and black raspberry liqueur. Topped with a smattering of frozen raspberries.

mango vodka  
raspberry  
pineapple  
lemon

## Meadow Lane

Citrus green tea and a classic london dry gin are shaken with limoncello, hibiscus liqueur and Lillet Blanc for a floral and fresh long drink. It's easy, breezy, lemon squeezy.

limoncello  
london dry gin  
green tea  
hibiscus

£10 cocktails

£5 mocktails ♡

# XMAS (HOT)

## Mulled Wine

tempranillo  
port  
cinnamon  
clove

We've twinned our house Tempranillo with ruby port for a double dose of wine, and steeped both with a handful of festive spices. Expect a mouthful of cinnamon, clove, and ripe red berries.

## Irish Coffee

irish whiskey  
espresso  
caramel  
chai

Tullamore DEW is our whiskey of choice, paired with freshly-poured espresso and a brown sugar syrup. Topped with a chai-inspired foam, and sprinkled with brown sugar.

## • Oatnog (hot)

brandy  
white chocolate  
vanilla  
nutmeg

A plant-based twist on a custardy Christmas classic, with Martell VS brandy at the heart. White chocolate liqueur and vanilla syrup ensure there's a silky sweetness to this creamy winter warmer.

## Mulled Cider

cider  
calvados  
cinnamon  
clove

A daily batch of Cornish golden cider, infused with spice and left overnight. Warmed with a measure of French apple brandy and a sweet cinnamon syrup for heaps of orchard fruit flavour.

£10 cocktails

£5 mocktails

# XMAS (COLD)

## Nordic Cream Soda

A grown-up take on vanilla-flavoured lemonade, with flavours straight out of Scandinavia. Pine liqueur gives a botanical edge to this spritz, which is topped with a sparkling citrus tonic.

vodka  
pine  
vanilla  
lime

## (cold) Oatnog

The same recipe as its hot counterpart, shaken and served over ice. For the cold version, we've ditched the mug in favour of a nutmeg-dusted brandy balloon, to allow the Martell VS to really come through.

brandy  
white chocolate  
vanilla  
nutmeg

## Black Forest

Depth Charge's black cherry spiced rum and Bols raspberry liqueur provide all the flavours of Germany's most famous pud in cocktail form. Boozy, chocolatey and infinitely moreish.

spiced rum  
raspberry  
cherry  
chocolate

## Clover Cane

Nordic berry vodka, almond liqueur and raspberry purée lead the way in this fruit-forward, bright pink drink. The slightest hint of peppermint leaves a lasting note of candy cane behind the berries.

amaretto  
raspberry  
vodka  
mint

£10 cocktails

£5 mocktails

# SWEET

## ♦ Marzipan Sour

amaretto  
apricot  
lemon  
sugar

Amaretto and apricot brandy combined in a classic sour recipe. Served over ice and finished with a maraschino cherry, a dehydrated lemon and a lacing of sour cherry syrup.

## Crème Brûlée

cognac  
espresso  
coffee liqueur  
salted caramel

Martell VS brandy is the base spirit, but the real star is the Tekali coffee liqueur. An extra drop of salted caramel syrup alongside the fresh espresso keeps it sweet and silky-rich.

## Key Lime

citrus gin  
limoncello  
lime  
meringue

A cocktail in three parts: a base of orange and lime-infused gin with limoncello, topped with a soft vegan vanilla and cinnamon meringue and dusted with a homemade lime sherbet. A key lime pie in a glass.

## Banoffee Old Fashioned

bourbon  
bitters  
maple  
banana

Woodford Reserve is the bourbon of choice in this classic, with Bols banana liqueur and maple syrup lending a touch of caramelised sweetness to evoke pure pudding nostalgia.

£10 cocktails

£5 mocktails



# SPICE

## Bloody Mary

Born in Paris; mastered here. We macerate sweet vine tomatoes, pepper, garlic, celery, horseradish and herbs in Bols Amsterdam vodka, before we mix with lemon, tomato, tabasco and Henderson's relish.

vodka  
tomato  
tabasco  
lemon

## Ginger Spice

A tropical mule with prominent mango flavour. Ginger beer and a smoked chilli rum from Project 173 give it the infamous mule kick, whilst a drop of lemongrass cordial keeps it deliciously fruity and fragrant.

vodka  
mango  
ginger  
lemongrass

## Picante

Inspired by a classic Margarita recipe, which means it's a tequila and lime number at heart. A dash of chilli-infused Olmeca blanco adds a little extra spice to a Mexican classic which is served over ice.

tequila  
lime  
chilli  
salt

## El Dorado

A balancing act of smoky Del Maguey mezcal and floral sweetness (with a dash of chilli to bring the two parts together). Served with a tabasco-soaked cherry, which we highly encourage you to eat.

mezcal  
jalapeño  
limoncello  
elderflower

£10 cocktails

£5 mocktails



# WHITE



£6 £7 £8



£22

## Mesta Organic White

A wine sourced from organically-farmed vineyards. Dry, crisp and refreshing, with notes of lemon and fennel.

*vegan*

dry

Spain

**Verdejo**



£6 £7 £8



£22

## Hazy View

Fresh and easy-drinking, with a hint of green apples for those looking for something slightly sweeter.

medium

South Africa

**Chenin Blanc**



bottle only

£25

## No es Pituko

A hand-harvested natural wine, which brings vibrant tones of peach along with a cloudy appearance.

*vegan*

dry

Chile

**Viognier**



bottle only

£28

## Tournée du Sud

A mouth-wateringly refreshing French white with prominent grapefruit notes. Pairs great with food.

dry

France

**Picpoul de Pinet**



bottle only

£32

## Tuatara Bay

A truly premium Sauvignon Blanc, with passionfruit and gooseberry leading the way into a long, zesty finish.

*vegan*

dry

New Zealand

**Sauvignon Blanc**



# RED

## Mesta Organic Red

A vibrant and juicy red with fresh berry aromas, harvested from sustainable Castilian vineyards.

Tempranillo

Spain

light

vegan



£6

£7

£8



£22

## Bove Feudi d'Albe

Mellow yet full-flavoured, and packed with black cherry, blackberry and very subtle notes of liquorice.

Montepulciano

Italy

medium

vegan



£6

£7

£8



£22

## Vitesse Organic

This Italian red is great with food, with rich plum at its core, and a long, softly-spiced finish.

Nero d'Avola

Italy

medium-light

vegan

bottle only



£25

## Mariana Red

Four Portuguese grapes come together to make a cherry-rich red packed with subtle spice and silky finish.

Alentejano

Portugal

light

vegan

bottle only



£28

## Jaspe Rouge

This corker from the Bekaa Valley piles wild red and dark fruits on a beautifully-structured palette.

Cab. Sauvignon

Lebanon

medium

vegan

bottle only



£32

# ROSE



£6 £7 £8



£22

## Château de Campuget

A delicious pale rose. Drinks like a glass full of wild strawberries and cream with a fresh, dry finish.

*vegan*

medium-dry

France

**Syrah-Granache**



£6 £7 £8



£22

## Zin Heaven Blush

A sweeter, fruitier style rose. Smells like a Victoria Sponge, with lashings of strawberry jam.

sweet

Italy

**Zinfandel**



bottle only

£32

## Château de l'Aumérade

A coastal wine that is refreshingly fruity, with a floral bouquet of delicate cranberry and red cherry.

dry

France

**Cinsault**



bottle only

£95

## Laurent-Perrier Rosé

The perfect pink fizz, made from 100% Pinot Noir. A clean, fresh mouthful of Rose Champagne.

dry

France

**Rose Champagne**

# SPARKLING

## Sacchetto Millesimato

Vibrant and fresh, with sparkling citrus aromas. Made from the same grape and in the same way as Prosecco.

**Spumante**

Italy

dry

*vegan*



£7



£28

## Pinord +6+

Maintains the same elegance and complexity as champagne, but with a livelier fizz from the fresh Spanish grapes.

**Cava**

Spain

medium

bottle only



£28

## Bertrand de Monceny

100% Chardonnay grapes make up this fizz, which the French call "méthode traditionnelle".

**Blanc-de-blancs**

France

dry

bottle only



£32

## Bollinger Special Cuvee

A full-flavoured, rich Champagne from one of the region's last remaining independent Champagne houses.

**Champagne**

France

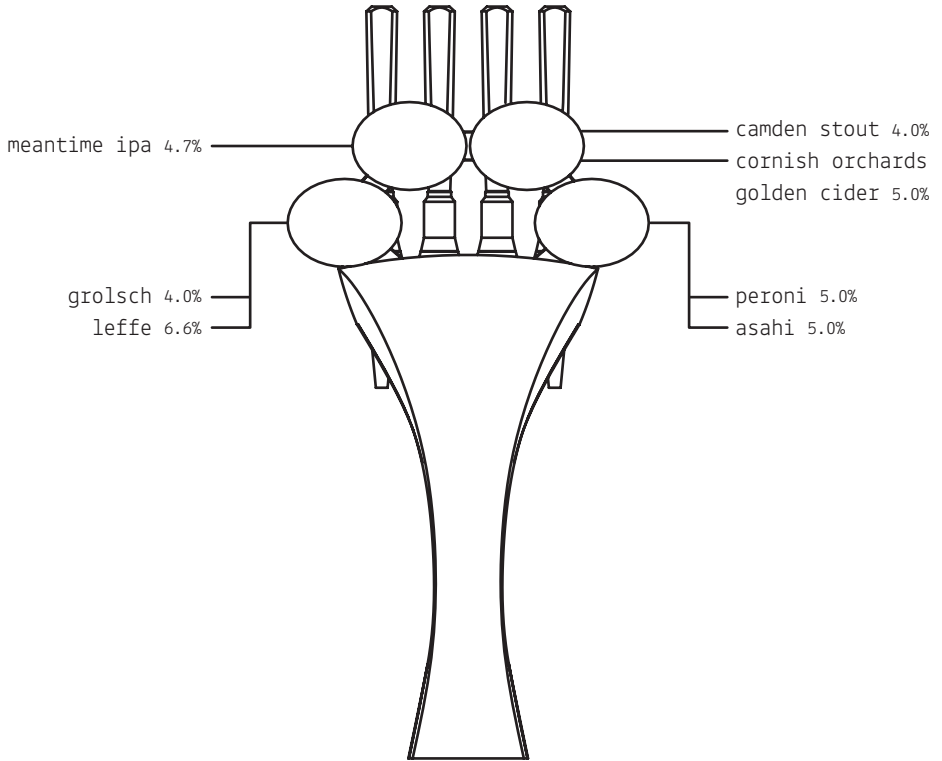
extra dry

bottle only



£45

# DRAUGHT



for our bottled beer selection  
scan the code below

