

COCKTAILS

20 house cocktails; 1 weekly special

you'll find our favourite five at 2-for-1 Sunday-Thursday

(2-for-1 Sun-Thu)

MOCKTAILS

nearly half our menu can be made alcohol-free

for those we'd recommend, look out for the symbol below:



+ MORE

wine + beer is a little further back

and our full spirit list can be seen on the QR 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.

Jolene

spiced rum
pink grapefruit
caramel
demerara

Havana spiced rum shaken with pink grapefruit and a squeeze of lemon for a zip of citrus. Dusted with golden demerara and topped with a sweet, caramel ale for a colour like flaming locks of auburn hair.

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 topped with cherry syrup.



Elderflower Smash

(2-for-1 Sun-Thu)

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 ice, and poured without straining for a sweet taste of summer.

£12 cocktails

£6 mocktails



LONG

(2-for-1 Sun-Thu)

Lychee Mojito

A flavoured mojito, deconstructed. Mint-infused lychee liqueur and Havana white rum shaken 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 strawberry liqueur and 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 a black raspberry liqueur. Topped with a smattering of frozen raspberries.

mango vodka
raspberry
pineapple
lemon

Alpine Iced Tea

Straight from the ski slopes comes our take on an alcoholic iced tea. Maple liqueur, Chivas scotch and Kyro Woodsmoke lengthened with a cloudy vanilla lemonade, and garnished with lemon wafers and mint.

rye whiskey
lemon
maple
vanilla

£12 cocktails

£6 mocktails



SWEET

🔹 Marzipan Sour

(2-for-1 Sun-Thu)

almond
apricot
lemon
sugar

Almond liqueur 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.

£12 cocktails

£6 mocktails



SPICE

Bloody Mary

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

vodka
tomato
tabasco
lemon

(2-for-1 Sun-Thu)

Ginger Spice

A tropical mule with a prominent mango flavour. Ginger beer and a smoked chilli rum 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

£12 cocktails

£6 mocktails



WHITE

Mesta Organic White



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

vegan

dry

Spain

Verdejo

Hazy View



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

medium

South Africa

Chenin Blanc

No es Pituko



bottle only

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

vegan

dry

Chile

Viognier

Tournée du Sud



bottle only

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

dry

France

Picpoul de Pinet

Tuatara Bay



bottle only

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



£7



£7.50



£8



£23

Bove Feudi d'Albe

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

Montepulciano

Italy

medium

vegan



£7



£7.50



£8



£23

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

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

Zin Heaven Blush

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



sweet

USA

Zinfandel

Château de l'Aumérade

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



bottle only

£32

dry

France

Cinsault

Laurent-Perrier Rosé

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



bottle only

£95

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



£32

Bertrand de Monceny

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

Blanc-de-blancs

France

dry

bottle only



£45

Bollinger Special Cuvee

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

Champagne

France

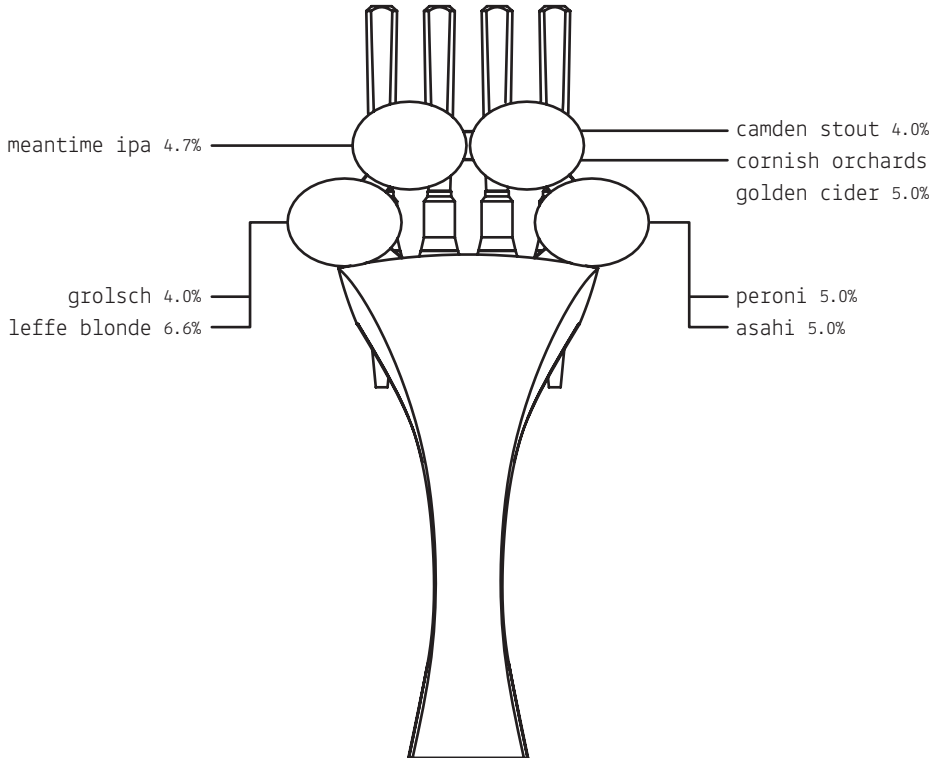
extra dry

bottle only



£95

DRAUGHT



for our bottled beer selection
scan the code below

