

COCKTAIL MENU

Moscow Mule £5.95 £5.95 Prosecco Gin Spritz

A mix of Smirnoff Vodka, ginger beer and lime juice, perfectly balanced to be a cert for all vodka lovers

£6.95 Pina Colada £6.95 Cosmopolitan

Abolut Citron vodka, triple sec, fresh lime juice and cranberry juice all shaken to give you a taste of one of the most famous cocktails on the globe.

£6.95 Pornstar Martini

Quite possibly one of the nation's favourites! Absolut Vanilla Vodka shaken with Passoa, passion fruit puree and a splash of orange and pineapple juice, served up with a shot of prosecco

Espresso Martini £6.95

Smirnoff Vodka and Khalua shaken with a shot of espresso and sugar syrup, makes it just the right drink to keep you going for the night!

£5.95 Strawberry Woo-Woo

Mixing Smirnoff Vodka, Archers, cranberry juice and strawberry puree, this is the perfect cocktail for any time of the day

Bramble £6.95

A delicate blend of Bombay Sapphire Gin, lemon juice and sugar syrup topped with a splash of creme de casis

Raspberry Collins £5.95 £5.95 Kir Royal

One of our favourites! Bombay Sapphire Gin, sugar syrup and lemon juice, muddled with raspberry's and topped with soda water

The new queen of Spritz's. Gordons pink gin and prosecco topped with lemonade and berries

If you like Pina Colada 🎜 Bacardi Rum and coconut puree shaken with pineapple juice, simply one of the all-time classics

Zombie £7.45

Another of our favourites. A concoction of Old J Silver, Spiced and Dark Rum mixed with orange juice, pineapple juice and grenadine

£8.95 Flaming Zombie

The perfect drink for those who like a drink with a kick. Old J Silver, Spiced and Dark rum, mixed with orange juice, pineapple juice and grenadine, finished off with a flaming Old J Tiki Fire

£5.95 Mojito

One of the most popular cocktails around the world. The classic combination of Bacardi, mint, lime and sugar muddled and finished with a splash of soda

Godfather £5.95

A one from the 1970's with just as much class now as back then. Woodford Reserve Bourbon and Disaronno stired and served over ice

Crème de Casis topped up with prosecco.

Simple, but elegant