

Cocktails

Seasonal

Bramble - 7.50

A true masterpiece; gin, lemon and sugar syrup, finished with a drizzle of crème de mure.

Apple and Damson Martini - 7.50

A beautiful blend of Vodka, fresh pressed apple juice and our homemade damson jam offset with a slight squeeze of lemon juice

Blackberry Mezcal Margarita - 7.50

Fresh blackberries and a dash of blackberry liquor bring a fruity tang to this mexican classic. served straight up with a salt rim.

Banana Split - 7.50

A boozy take on the retro dessert. Banana liquor, vanilla spiced rum and chocolate liquor combine with double cream, milk and a dash of caramel for a guilty pleasure in a glass.

Forest Fruit Mojito - 7.50

A seasonal variation on this cocktail staple. Packed full of seasonal berries, lime and mint.

The Paddington - 7.50

A celebration of the Peruvian bears favourite treat. Marmalade. Seville Marmalade gin, fresh marmalade, triple sec and a squeeze of lemon.

Raspberry and Rose Bellini - 8.50

Fresh and floral take on the classic fizz cocktail. Crement tops a homemade puree containing Rose liquor, Raspberry liquor and fresh raspberries. perfect drink to kick off any celebration.

Maple and Walnut Old Fashioned - 8.50

This take on the all time classic is perfect for a cosy Autumnal evening. Maple syrup and walnut bitters bring a lovely sweet touch to the Bourbon.

Ginger and Apple Tom Collins - 7.50

Ginger liquor and apple infused cheshire gin shaken with lemon juice and topped with soda water. a lovely long drink perfect for gin lovers.

Cherry Amaretto Sour - 7.50

Amaretto, cherry vodka, lemon juice and egg whites.

Cocktails

Classics and Faves

Aperol Spritz 7.95

An Italian classic, Best enjoyed in the sun rain!

Classic Mojito 7.50

Rum, mint, lime, sugar

Frozen Daiquiri 7.50

Rum, lime, sugar and banana - frozen

Cosmopolitan 7.50

Stolichnaya Citrus vodka, Cointreau, cranberry juice and fresh lime.

Old Fashioned 8.50

Bartender's choice of bourbon slowly blended with ice, over sugar with a few dashes of bitters.

Manhattan 7.50

Fantastic bourbon cocktail using Buffalo Trace and red vermouth.

Whiskey Sour 7.95

Bourbon, lemon, sugar, angostura and egg white.

Bison Grass Caipiroska 7.50

Zubrowka Bison grass vodka with fresh limes and sugar muddled together and crowned with crushed ice.

Zombie 8.50

Three styles of rum, absinth, passion fruit syrup and fruit juices.

Negroni 7.50

Gin, red vermouth and Campari.

Bloody Mary 7.50

Stolichnaya vodka, Cynar, and tomato passata, mixed with sherry and served with all the trimmings - a great hangover cure.

Vodka/Rum Espresso 7.50

Chase marmalade vodka or Angostura 7 year old rum, shaken with coffee liqueur and fresh espresso.

Margarita 7.50

El Jimador Reposado tequila with sugar and lime.

Brandy Alexander 7.50

Cognac, chocolate liqueur, shaken with milk and double cr