

Cocktails

Seasonal

It's About Thyme... - 7.50

Supremely refreshing lemon zestiness complemented by a homemade thyme syrup to balance the flavour. You've waited a long "thyme" for this...

Cucumber and Elderflower Gimlet - 7.50

Our seasonal take on a short, sharp gin classic. Floral elderflower, lime sharpness and crisp cucumber make it a must for any gin lover.

Mint Choc Chip - 7.50

Yep it's exactly what you think it is. A boozy version of the well loved ice cream with vanilla vodka, mint and chocolate liquor.

Whiskey Smash - 7.50

A cunning blend of bourbon, lemon, sugar and mint. It's a bit of an underrated classic that gives a slightly fruitier flavour to its cousin the Mint Julep.

Watermelon Daiquiri- 7.50

White rum, lime juice and a whole load of fresh watermelon. If the sun's out this is the one to go for, and if it's not we can always pretend right?

Raspberry Gin Cooler - 7.50

Tall, fruity and refreshing. Raspberry gin, raspberry liquor and fresh raspberries shaken together with fresh pressed apple juice and all topped with a splash of soda.

Schofferol Spritz - 6.50

Yes, that's right, the world famous spritz gets a fruity beer makeover. The cult classic Schofferhofer combined with Aperol. Must try!

Pineapple & Ginger Punch - 7.50

No it's not Barbados it's the Shropshire Union canal. But this tropical tippie could fool anyone. Pineapple rum, pineapple and orange juice topped with ginger beer

Grapefruit Gin Sour - 7.50

Sicilian grapefruit gin, lemon and egg whites blend perfectly to create a zesty take on the classic sour recipe.

Pimms - glass £5.95/pint £6.95

Pimms, lemonade and a host of summery accessories.

Cocktails

Classics and Faves

Aperol Spritz 7.95

An Italian classic, Best enjoyed in the sun or rain!

Classic Mojito 7.50

Rum, mint, lime, sugar

Summer Berry Mojito 7.50

Refreshing take on the Cuban favourite

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 cream