



# COCKTAIL MENU

Please speak to a member of staff if you have any allergies or intolerances

\* Contains DAIRY \*\* Contains EGG \*\*\* Contains NUTS

Many cocktails contain **SULPHITES** and **CITRUS** elements. Please **DO** let your server know if you have any specific dietary requirements. As a cocktail bar we use many ingredients & despite our very best efforts, we are unable to entirely guarantee that your tittle of choice is allergen trace free. We thank you for your understanding.

## PALATE CLEANSERS

### Aperol Spritz £10.90

*"Dry. Sparkling. Juicy"*

Aperol Italian orange liqueur, soda & prosecco

### Negroni £8.90

*"A bitter classic from the early 1900s"*

Dry gin, Campari, sweet vermouth. Garnished with an orange twist

## DESSERT COCKTAILS

### \*\* We all sell apples 'round' ere £9.90

*"Think apple crumble in a glass"*

Zubrowka bison grass vodka, a splash of JD Fire, cloudy apple juice, freshly squeezed lemon & the yolk of one egg.

Served straight up in a chilled coupe glass. Garnished with a crumble rim and dehydrated apple

### \* Never trust a fox £8.90

*"Decadent & delectable. A proper nightcap"*

Finlandia vodka, Kahlua coffee liqueur, demerara, gingerbread syrup & a splash of cream.

Served over ice with a nutmeg dusting

## DOUBLE SHOT CHASERS

### Verdita £7

*"Spicy, savoury, sweet, satisfying & dangerously moreish"*

50ml Jose Cuervo reposado tequila, chased with our homemade verdita mix.

(Please do ask a member of staff if you would like to hear the recipe)

### Pickle Back £7.90

*"Utterly bazaar, but brilliant. Don't knock it until you've tried it"*

50ml Buffalo Trace bourbon whiskey, chased with a measure of pickle juice

## UNIQUE COCKTAILS

### Bourgogne Royale £8.90

*"A touch of elegance, garnished with a fresh blackberry"*

Cassis de Bourgogne & prosecco

### Violette Skies £10

*"A mix between a 'Tom Collins' and an 'Aviation'"*  
Whitley Neil Parma violet gin, fresh lime juice, simple syrup & a soda & lemon top.

Served long over ice & garnished with a lime wheel & kirsch cherry

### Hedgerow Smash £11

*"If you don't like whiskey, try this"*

Buffalo Trace bourbon, fresh lemon, maple syrup, Angostura bitters, a splash of apple juice, fresh blackberries & mint.

Shaken hard & served over ice as a rich, yet juicy & refreshing medley.

Garnished with mint, orange & fresh blackberry

### \*Moo-Cow Mule £11.90

*"Careful; She kicks"*

Black Cow vodka, freshly squeezed lime, homemade fiery ginger syrup, topped with Double Dutch ginger beer.

Served over ice and garnished with a zingy absinthe rinse, fresh mint & a lime wedge

### Wild Strawberry Daiquiri £10

*"It's hard to describe THIS level of juicy"*

Havana Especial rum, fresh strawberries, freshly squeezed lime, wild strawberry syrup & demerara. Shaken hard and served straight up in a coupe with a juicy Cheddar strawberry half garnish

### \*\* Rhubarb Roundhouse £10.90

*"Our original recipe 'sour' style cocktail.*

*We are rather proud"*

Whitley Neil Rhubarb gin, Cointreau, fresh lime, homemade rhubarb & ginger syrup, orange bitters & egg white.

Served over ice with a freeze dried raspberry dusting