



## COCKTAILS

- #1 light-floral-refreshing** £10  
St. Germain Elderflower Liqueur, Briottet Bergamot Liqueur, Aperol, Our Citrus Stock, Fever Tree Indian Tonic, Mint
- #2 fruity-sweet-silky** £12  
Boulard VSOP Apple Calvados, Jeio Brut Prosecco, Our Pear Cordial, Herbal Honey Bitters
- #3 citrusy-aromatic-tart** £10  
Plymouth Sloe Gin, Grapefruit Bitters, Fresh Grapefruit, Sugar, Fresh Lemon, Thyme
- #4 punchy-smokey-aromatic** £12  
Doorlys XO Rum, Apricot, Angostura Bitters, Smoke
- #5 earthy-aromatic-refreshing** £10  
Our Turmeric Infused Bombay Sapphire Gin, Our Honey Syrup, Our Ginger Syrup, Soda Water, Lemongrass
- #6 sweet-creamy-tropical** £11  
Our Chocolate Infused Appleton Estate Rum, Briottet Banana Liqueur, Mr. Black Herbal Coffee Liqueur, Coconut Milk
- Lychee Cosmo citrusy-fruity-punchy** £12  
Ketel One Vodka, Briottet Lychee Liqueur, Absolut Citron, Cointreau, Sugar, Our Citrus Stock, Citrus Smoke Bubble
- Plum Daiquiri fruity-tangy-balanced** £11  
Doorlys 3 Rum, Akashi-Tai Umeshu Plum Sake, Our Plum Syrup, Lime
- Applewood Aged Rooibos Negroni punchy-bittersweet-woody** £12  
Tanqueray Gin, Our Sweet Vermouth Blend, Campari, Our Vanilla Bitters, Rooibos Tea, Applewood
- Mango and Basil Margarita tart-fruity-tropical** £11  
Tapatio Blanco Tequila, Cointreau, Our Mango Puree, Our Basil Syrup, Fresh Lime, Our Mango Foam
- Cherry Sour tangy-fruity-balanced** £11  
Bulliet Bourbon, Angostura Bitters, Cherry Bitters, Cherry Syrup, Fresh Lemon, Foamee
- Miso Martini savoury-punchy-balanced** £13  
Belvedere Smogory Forest Vodka, Our Miso Infused Dry Vermouth Blend, Saline, Our Forest Mushroom Oil

