

FLORAL FIZZ £15

“Floral sparkling and sweet, for light Prosecco drinkers, with KetelOne Vodka, Belsazar Rosé Vermouth with sweet lavender notes”

KetelOne, Belsazar Rosé, lavender syrup, Prosecco

GO BANANAS £15

“Sweet, smoky combination of Havana 7yo Rum and Banoffee cordial that will completely surprise you with the kick of our Best Mezcal”

Havana 7, banana liqueur and caramel syrup, Absinthe, whole nuts bitters, Mezcal

SPLASH IT £15

“The unusual Sour mix, twist on a classic with the strong taste J walker black label mixed with tropical passion fruit and apple with just a hint of coffee”

Johnny Walker black, apple juice, passionfruit puree, vanilla extract, egg white

ROSE-MARRY ME £15

“Rosemary smoked Tanqueray gin combined with Italian bergamot liqueur Italicus, lemon and yuzu bitters filled with Fever Tree Indian tonic”

Tanqueray, Italicus, lemon bitters, yuzu liqueur, Peychaud bitter, lemon bitter, tonic water

RASPBERRY ROYALE £15

“Premium Sauvelle French Vodka with bittersweet grapefruit marmalade Chambord raspberries liqueur and a dash of vanilla. Creamy meringue burned on top for a sweet aroma”

Sauvelle vodka, Chambord, grapefruit marmalade, lemon juice, vanilla syrup, egg white

MIDNIGHT SKY £15

“Premium twist on a favourite, Woodford reserve, Havana and Hennessy stirred up for a powerful kick with a touch of Fernet Branca”

Woodford reserve, Hennessy, Havana 3, sugar syrup, Fernet Branca, walnut bitter

NOW'S THE THYME £15

“Thyme infused Tanq10 shaken with fresh redcurrant lemon juice and egg white for a refreshing botanical Sour”

Tanqueray 10, Lemon juice, sugar syrup, egg white, red currant

SPICE UP YOUR LIFE £15

“Don Julio Reposado based drink with passion fruit and chillies for a Picante sweeter version of a classic”

Don Julio Reposado, passionfruit, chilli, sugar

TIA-CHOCO £15

“Bourbon mixed with sweet vermouth formula and Jamaican Coffee liqueur Tia Maria with Choco aroma to balance the flavour”

Bourbon, antica formula, tia maria, Choco bitters

VIKUNA £15

“Premium Cambridge dry gin with egg white and refreshing fig liqueur sour with sage leave aroma”

Cambridge dry gin, lemon juice, fig liqueur, sugar syrup, egg white, sage leaves, soda water

AROMA-COMA £15

“Sipsmith London dry gin with herbal aroma, blueberry sour mix and hint of rosemary”

Sipsmith dry gin, dom Benedictine, lemon juice, egg white, blueberry, rosemary

SOHOMATICO £15

“Diplomatico Rum stirred up with our favourite Patron Xo coffee, chocolate bitters with a touch of sugar and orange essence”

Diplomatico reserve exclusive, Patron xo, chocolate bitters, sugar

WHEN IN IBIZA £15

“Fruity chilled sangria, with the vanilla notes from liqueur 43, fresh orange juice aromatic bitters and topped with blackberries and lemonade”

Jean Paul red wine, liqueur 43, Angostura bitter, orange juice, lemon juice

DRAGON SUNSET £15

“Sweet Absolute raspberry flavoured vodka with fresh crushed dragon fruit and raspberries, melon liqueur and mango puree for a tropical summery kick”

Absolute raspberry, melon liqueur, mango puree, dragon fruit jam, lemon juice

INSTINCT £15

“Orange and vanilla vodka-based drink with Belvedere, Cointreau noir, sour bergamot puree, and grapefruit oils, light refreshing bittersweet”

Belvedere, Cointreau noir, vanilla syrup, bergamot puree, grapefruit bitters

PEACHY KEEN £15

“Peach and apricot liqueur stirred up with some unripen grapes, juice, soda and prosecco, served with a citric mandarin elderflower foam”

Peach liqueur, apricot liqueur, verjus juice, prosecco, elderflower cordial, mandarin, egg white

GREEN GIMLET 30 kcal £10

“Non-alcoholic gimlet made with herbal ever leaf non-alcoholic spirit, lime cordial, Shiso leaf”

Ever leaf Forest, lime cordial,

NADA COLADA 82 kcal £10

“Caleno blood orange non-alcoholic spirit in a fresh mix with grapefruit, coconut and mandarin puree”

Caleno, grapefruit juice, mandarin puree, coconut puree

CALENO MULE 108 kcal £10

“Our non-alcoholic twist on mule with Caleno dark & spicy, lime and ginger beer angostura aroma”

Caleno Dark & Spicy, lime juice, ginger beer, angostura bitters