

COCKTAIL MENU

SIGNATURE COCKTAILS

Royal Cup £9.95
Pimms No.1, Triple Sec, Ginger Ale, Cucumber and Mint

Daiquiri £10.50
White Rum, Lime Juice, Sugar and Fresh Strawberries, Strawberry Liqueur or Raspberries and Chambord

Negroni £12.00
Gin, Campari and Martini Rosso

Aperol or Strawberry Spritz £12.95
Aperol, Prosecco and Soda

THE CLASSICS

Classic Pimms £6.50
Pimms No.1 and Lemonade with Orange, Lime, Cucumber, Strawberries and Mint

Whisky Sour £9.50
Whisky, Lemon and Lime Juice

Mojito/Apple Mojito £9.95
White Rum, Lime Juice, Mint and Soda or alternatively add apple for extra zing

Bloody Mary £9.95
Vodka, Tomato Juice with mixed Spice and Celery

Vodka Martini £10.50
Vodka and Dry Martini with an Olive or Twist

Gin Martini £10.50
Gin and Dry Martini with an Olive or Twist

Pina Colada £10.50
White Rum, Malibu, Pineapple Juice and Cream

Cosmopolitan £10.50
Vodka, Triple Sec, Cranberry Juice and Lime Juice

Long Island Iced Tea £10.50
Equal parts Vodka, Gin, Tequila, White Rum, Triple Sec and a Splash of Cola

Margarita £12.50
Tequila, Triple Sec and Lime Juice

Kir Royale £12.00
Champagne made with Crème de Cassis, or alternatively Crème de Fraise or Framboise

The Classic Champagne Cocktail 13.50
Champagne, Cognac, Bitters and Brown Sugar Cube

CLASSICS WITH A TWIST

Amaretto Sour 9.50
Amaretto and Lemon Juice

Basil Bloody Mary 10.50
Garnished with Basil, Cheese and Olives

Chambord Mojito 11.50
Light pink in colour and with the taste of Raspberries.

The Chambord delivers elegance to this classic drink.

Parisian Cosmopolitan 13.00
Adding Chambord to a Cosmopolitan adds depth to this worldwide classic cocktail

AFTER DINNER

Cherry Tart 9.95
Cherry Brandy, Amaretto and Cream

Midnight Mint 9.95
Crème de Menthe, Crème de Cacao and Cream

Pol-“Dark” 10.95
Baileys, Amaretto, Dark Rum, Double Cream and Milk

Espresso Martini 11.50
Vodka, Kahlua and Fresh Espresso Coffee

GIN EXPERIENCE

“Each of our speciality selected gins and accompanying garnishes have been chosen according to their individual characteristics to enhance your drinking experience”

Hendricks 7.50
With Cucumber Ribbons and Rose Petals

Elemental “G & Tea” 7.50
Tregothman Tea Drops and Slow Dried Sugared Lemon

Tanqueray 7.50
Fresh Strawberries, Pink Peppercorns and Mint

Tarquins 7.50
Gin and Lime Infused Star Anise and Slow Dried Sugared Lime

Based on a 25ml measure and all served with a 200ml Fever Tree Tonic

NON - ALCOHOLIC COCKTAILS

Virgin Colada 5.50
Coconut Milk, Pineapple Juice and Cream

Rainbow Punch 5.50
Orange Juice, Pineapple Juice, Lime Juice and Grenadine, topped up with Soda

Shirley Temple 5.50
Grenadine, Lemonade and Ginger Ale

Polkerris Presse 5.50
Elderflower Cordial, Lemonade, Apple Juice and Lime Juice

Cranberry Crush 6.00
Cranberry and Apple Juice with Ginger Ale and Lime Juice

If there is a particular cocktail that you would like to be made for you and it is not listed here and we have the relevant products to do so, please ask.

