

ENJOY 2 COCKTAILS FOR £10 | MONDAY – FRIDAY 12-7PM

Choose 2 of the same cocktails for £10*

MOJITO

INVOKE THE SENSUAL RUMBA RHYTHMS OF A CUBAN BEACH PARTY WITH THIS LEGENDARY COCKTAIL. ZESTY LIME, SWEET FRAGRANT MINT AND **BACARDI CARTA BLANCA** MUDDLED TO PERFECTION AND TOPPED WITH SODA.

7.25

SARACEN SOUR

SMOOTH **ABSOLUT RASPBERRI VODKA** AND **CHASE SLOE & MULBERRY GIN**, GENTLY SHAKEN WITH LEMON, SUGAR & EGG WHITE TO CREATE A COCKTAIL THAT BALANCES RICH BERRY SWEETNESS AND FRESH TARTNESS.

8.50

PINK GRAPEFRUIT & THYME COLLINS

OUR INTERPRETATION OF A CLASSIC COLLINS COCKTAIL. DRY, JUNIPER-INFUSED **TANQUERAY NO.10 GIN**, EXOTIC PINK GRAPEFRUIT AND SHARP LEMON, TOPPED OFF WITH SODA.

8.25

RASPBERRY MULE

AROMATIC **ABSOLUT RASPBERRI VODKA**, CRISP GINGER BEER, A HINT OF LIME AND A HANDFUL OF FRESH, SUCCULENT RASPBERRIES - SERVED IN A COPPER MUG, OF COURSE.

8.50

WHITE PEACH BELLINI

INDULGE IN THE SIMPLE BEAUTY OF PERFECTLY RIPE PEACHES PURÉED TO PERFECTION AND POURED OVER SPARKLING **PROSECCO**.

7.95

- WITH CHAMPAGNE 9.95 -

BLOODY MARY

WHOLESOME TOMATO JUICE GETS LED ASTRAY BY A REJUVENATING KICK OF SPICES AND THE LIVELY TINGLE OF **KETEL ONE VODKA**. A SAVOURY AND RESTORATIVE WONDER.

6.95

OLD FASHIONED

A SOPHISTICATED AND REFRESHING COMBINATION OF SMOOTH, ROUNDED **WOODFORD RESERVE BOURBON**, A SWIRL OF AROMATIC BITTERS, A HINT OF SUGAR AND A TWIST OF ORANGE PEEL.

8.95

MAI TAI

A FRUITY THROWBACK FROM THE 1940s. TROPICAL PINEAPPLE AND LIME SHOWCASE THE SPICE AND NUTTY NOTES OF **APPLETON ESTATE RUM**, WHILST **GRAND MARNIER** LENDS ITS WARM SUNSET GLOW.

7.95

APEROL SPRITZ

PROSECCO MINGLED WITH THE ZESTY ORANGE OF BITTER-SWEET **APEROL**, MADE LONG WITH ICE-COLD SODA.

8.25

ROYAL NEGRONI

AS SMOOTH AND SOPHISTICATED AS A TAILOR-MADE ITALIAN SUIT. CRISP **BOMBAY SAPPHIRE**, SUMPTUOUS **SPECIALE RESERVA MARTINI** AND THE INTRIGUING HERBAL BITTERS OF **CAMPARI** IN PERFECT HARMONY.

7.50

*Excludes Champagne Bellini. Not available in conjunction with any other offer.

CANDY FLOSS MARTINI

A CHILDHOOD FAVOURITE MIXED WITH A VERY ADULT MEASURE OF SMOOTH **SAILOR JERRY SPICED RUM**. EXPERTLY FINISHED WITH LIME & WARMING GINGER TO CREATE A MAGICAL MARVEL.

7.95

PORNSTAR MARTINI

A STYLISH AND CONFIDENT CREATION THAT'S FRUITY, SUMPTUOUS AND SEXY. CONTINENTAL **CÎROC FRENCH VANILLA VODKA**, JUICY PASSIONFRUIT AND A SHOT OF INDULGENT **PROSECCO** ON THE SIDE.

8.50

ESPRESSO MARTINI

AN INDULGENT MIX OF **CÎROC FRENCH VANILLA VODKA**, DARKLY SWEET **TIA MARIA** AND COLD-BREW COFFEE, FINISHED WITH A LUXURIOUS CREAMY FROTH.

7.75

CLOVER CLUB

A DIFFERENT TAKE ON THE ESSENTIAL MARTINI COCKTAIL. **CHASE GB GIN & MARTINI BLANCO** SHAKEN WITH FRESH, JUICY RASPBERRIES, EGG WHITE & LEMON. GARNISHED WITH EDIBLE FLOWERS.

8.25

OUR PERFECTLY POURED G&Ts

We love a well-mixed G&T. All Served with Fever-Tree Mediterranean Tonic, naturally.

- FLAVOURED GINS -

CHASE SLOE & MULBERRY

GIN INFUSED WITH HEDGEROW FRUITS FROM HEREFORDSHIRE FOR A RICH, FRUITY, PIQUANT FLAVOUR EXPERIENCE.

TANQUERAY FLOR DE SEVILLA

A CITRUS, SUN-KISSED GIN MADE WITH SEVILLE ORANGES & ORANGE BLOSSOMS. UNMISTAKABLY MEDITERRANEAN.

WARNER EDWARDS RHUBARB

DRY GIN TURNED ALLURINGLY PINK BY TRADITIONALLY-PRESSED RHUBARB. A SWEET AND TANGY TASTE EXPLOSION.

SIPSMITH LEMON DRIZZLE

GIN ENHANCED WITH SWEET, SUN-DRIED LEMON PEEL FOR A FLAVOUR UNCANNILY LIKE LEMON DRIZZLE CAKE.

WHITLEY NEILL RASPBERRY

A VIBRANT, DEEP-PINK GIN WITH THE DELICATE SWEETNESS OF SCOTTISH RASPBERRIES, BALANCED BY HINTS OF LIQUORICE & CORIANDER.

- ARTISAN GINS -

THE BOTANIST

BOTANICALS FORAGED FROM THE HILLS, SHORES & BOGS OF ISLAY BY A TEAM OF BOTANICAL SCIENTISTS.

GIN MARE

MEDITERRANEAN BOTANICALS INCLUDING BASIL, THYME, ROSEMARY AND UNUSUALLY, ARBEQUINA OLIVE.

SILENT POOL

LAVENDER, CHAMOMILE, LOCAL HONEY & SPRING WATER FROM THE LEGENDARY SILENT POOL ITSELF.

Our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order.