Welcome to the

Cocktail Menu

Pink Gin Spritz – London Pink Gin mixed in with Prosecco Strawberries and lemonade,.. just the ticket

The French 75 – Measure of Tanqueray Gin mixed in with a touch of lemon and topped up with Prosecco – Ooh La La!!

Blackberry Prosecco Mojito – Blackberry Syrup and Prosecco gives this classic recipe a delightful twist
Kir Royale – Why not be truly decadent with a glass of Tattinger Champagne with Crème de...Classically Royal

The Aperol Spritz – A wonderfully light summer cocktail, Aperol is light and mixed with Prosecco and soda water to give it that summer fizz.

Prosecco Bellini – A delightful and fruity start to the evening. Sparkling Prosecco with your choice of fruit flavour, Passionfruit, Blackberry or Mango.
Gin Based Cocktails

The Gin Cooler –
Tanquery Gin blended
with Peach Schnapps,
and Pineapple juice, very
tropical

The Gin Bramble –
Tanquery Gin mixed in
with crème Du Cassis,
Lemon Juice and Sugar
syrup

Cucumber and
Elderflower Tom
Collins – Classically
done with cucumber,
mint and just a healthy
dose of gin to offset the
elderflower fizz.
Vodka Based Cocktails

Espresso Martini – A classic cocktail, Prepared using the very best Bewleys coffee with Kettle One Vodka and Kahlua

Cosmopolitan – what cocktail List would be complete without the ever favourite Cosmo – Kettle One Vodka with Cointreau and Cranberry Juice…just right

Ocean Spray – very cool and refreshing cocktail, Kettle one vodka mixed with Blue Curacco, white lemonade and Cranberry juice
The Classic’s

Frozen Strawberry Daiquiri – A decadent drink for those summer evenings. White Bacardi with Strawberries, Ice and Lime

Whiskey Sour – Bullit Bourbon mixed with lemon juice and sugar syrup

The Old Fashioned – Bullit Bourbon with angostura and orange bitters, simple but elegant
Margarita – Pure Mexican Tequila with Triple Sec lime and of course a salted rim martini glass, the traditional Margarita!!

Mojito – Pure Cuban Delight, White Rum, Mint Leaves, Sugar and Lime for the real taste of Havana!!

Moon Dust – Dark Rum mixed with Ginger Beer and a little lime