

Our suggested cocktails for 2020 are a mix of what we're drinking, what people are asking for, and what we think you should be drinking.

Of course, you can have any cocktails on your drinks menu, just let us know which ones.



LATEST COCKTAILS



PORN STAR MARTINI

Vanilla vodka, passion fruit liqueur, vanilla sugar, and passion fruit puree, all shaken and served in a chilled cocktail glass. Garnished with passion fruit and a shot of bubbles.



GARDEN OF EDEN

Gin, elderflower cordial, fresh lime, mint leaves, and cloudy apple juice. Shaken and served long over ice.



MOJITO

Fresh lime, mint leaves, and sugar syrup muddled together, stirred with aged rum and topped with soda. For a royal twist, swap the soda water for Champagne.



DAIQUIRI

Classic combination of rum, lime, and sugar, optionally flavoured with one of the following: watermelon, passion fruit, lychee or berries.



SEASONAL BERRY COLLINS

Either strawberry, raspberry, blackberry or blueberry purees shaken with gin, fresh lemon and sugar, topped with soda water.



MARMALADE MULE

Vodka stirred with orange marmalade, shaken with fresh lime and angostura bitters, topped with ginger beer. Served long over ice.



SLOE EMM GEE

Gin, sloe gin, fresh lemon, raspberry syrup, egg white (vegan option available), shaken and served short.



TOMMY'S MARGARITA

Tequila shaken hard with agave syrup and fresh lime, served on the rocks.



OLDEST COCKTAILS



COSMOPOLITAN

Lemon vodka, triple-sec, fresh lime, shaken with a hint of cranberry. Served in a chilled cocktail glass with a flamed orange zest garnish.



NEGRONI

Equal measures of gin, sweet vermouth and Campari. Served short, this is the perfect aperitif.



WHISKEY SOUR

Bourbon, fresh lemon, sugar syrup, angostura bitters, egg white (vegan option available). Shaken hard to create a silky meringue-like texture.



ESPRESSO MARTINI

Dick Bradsell's best known cocktail. A simple combination of vodka, coffee liqueur, sugar and a shot of hot espresso. Shaken hard with ice and served in a chilled cocktail glass.

PALOMA

Drunk all across Mexico on Cinco de Mayo, tequila is topped with fresh lime and sparkling grapefruit soda.



BREAKFAST MARTINI

Orange marmalade stirred with gin, triple-sec, and fresh lemon, shaken hard and served in a chilled cocktail glass.



OLD FASHIONED

Angostura bitters, orange peel and sugar, stirred with ice and plenty of quality bourbon.



MINT JULEP

Bourbon, mint leaves, and sugar syrup, traditionally served in tin cups at the Kentucky Derby.



HANGOVER-FREE DRINKS

COOLER

Apple and cranberry juices, shaken with strawberry puree and fresh lime, topped with ginger beer.



NOJITO

A classic mojito using apple juice instead of rum.



MY PASSION

Vanilla sugar, fresh lime and passion fruit puree, topped with lemonade.



PEAR & ELDERFLOWER FIZZ

Pear puree, elderflower cordial, fresh lemon, topped with sparkling water.



ROSEMARINO

Pink grapefruit juice and tonic water, stirred with a sprig of rosemary.



MADAM ELIZA

Pentire, orange marmalade, lemon, agave, dill, black pepper.



MISTER HOWARD - 1% ABV

Portobello Temperance, grapefruit, lemon, star anise, agave.



WINTER TREAT

Caleno, CBD emulsion, lemon, gingerbread, egg white (vegan option available).



NOGRONI

Seedlip Spice, Aecorn Aromatic, Aecorn Bitters.



AUTUMN CLOUD

Everleaf, Aecorn Aromatic, grapefruit syrup, lemon, soda, aquafaba.

