

# THIS IS THE COCKTAIL MENU

## TIME OUT

Dandelion Root infused Absolut Kurrant Vodka, Chamomile Tea Syrup, Dandelion & Burdock Bitters. (GMC: Milk, Nuts, Sesame Seed, Soy)



## FEN LI

Pear infused Cognac, 5-Spice infused Pear Liqueur, Cascara Vermouth, Cacao & Angostura Bitters. (MC sulphites)



## CAROSSELLO

Buffalo Trace Bourbon, Lot 40 Rye Whiskey, Peach Melba Beer Cordial, Hazlenut, Mint. (gluten, milk, nuts, NV)



## TOMATO VINE WINE

Tomato infused Grape Skin Vodka, White Pedro Ximinez, Genepi, Manzanilla Sherry, Damiana Bitters. (sulphites, NV)



## WINDFALL

Somerset 3yr Old Cider Brandy, Apple Aperitif, Lapsang Souchong, Muscovado, Coffee & Coconut Liqueur, Hickory Smoke, Popping-corn.



## WOOD FOR THE TREES

Mellow Corn Whisky, Distilled Carrot, Birch Water Syrup, Sparkling Mineral Water.



## CACTUS BERRY

Tapatio Blanco Tequila, Abelha Cachaca, Raspberry Preserve & Leaf, Red Bell Pepper, Cucumber. (GMC milk)



## HOME COMFORTS

Rhubarb & Ginger Gin, Advocaat, Early Grey, Malic Acid, Rhubarb Liqueur. (egg, GMC milk, NV)



## SCANDIVARIAN

Monkey 47 Gin, Aquavit, Cherry Liqueur, Rosehip, Cranberry, Cacao & Angostura bitters.



## LAMMAS

Honeyed Elderflower Liqueur, Tawny Port, Elderberry Juice, Cherry Wood & Kola Nut Aperitif. (sulphites, NV)



## A TOWN CALLED STRAWBERRY

Aba Pisco, Grand Marnier, Strawberry Jam & Liqueur, Champagne Acid, Fernet Branca, Sparkling Water.



## BRAMBLE BY SEA

Talisker 10yr Old Scotch, Bramble Leaf, Salted Blackberry Syrup, Fennel Seed, Sparkling Mineral Water.



**all these drinks are £9**

(Allergen Key: MC = May Contain, GMC = Garnish May Contain, NV = Not Vegan)  
Please notify us of any other Allergy or Dietary concerns.