

THIS IS THE COCKTAIL MENU

NIGHT MARKET

Opihr Gin, Chambord Black Raspberry Liqueur, Black Cardamom, Fig Leaf, Honey, Sparkling Wine. (NV)



CHINCHEW

Masala infused Glenmorangie X, Peach Wine, Thai Basil, Amaro Montenegro, Vegan Half & Half, Confit Potato filled Purri. (gluten, soy)



INDIGO ROSE

Black Tomato Gin, Fig, Discarded Cascara Vermouth, Lemon Verbena infused Balsamic Vinegar, Pickled Cherry Tomato. (sulphites)



STONE SMOKED RHUBARB

Brecon Rhubarb & Cranberry Gin, Cocchi Americano, Rhubarb Jam Liqueur, Bruxo X Mezcal, Champagne Acid, Wood Avens Syrup. (sulphites)



BY BARK OR BITE

Rock Rose Gin, Cherry Wood Aperitif, Cynar, Cherry Liqueur, Soda, Morello Cherry Lozenge.



ULAAN BAZAAR

Plymouth Sloe Gin, Mulled Elderberry Shrub, Allspice, Brandy, Grand Marnier.



BAIKAL TRAIL

Rock Rose Holy Grass Vodka, Dandelion Leaf, Seaweed Gin, Green Chartreuse, Maraschino Liqueur, Malic Acid, Dry Vermouth. (sulphites)



FRAISE DE DIJON

Zubrowka Vodka, Dijon Mustard infused Strawberry Liqueur, Aperol, Yellow Chartreuse, Lemon. (mustard)



LATE CHRISTMAS

Goose Fat Washed Jameson Irish Whisky, Distilled Carrot, Sage & Black Tea 'Vermouth', Angostura Bitters, 'Umami'. (NV, gluten)



APPLE MAC

Benriach 10 year Scotch, Apple Eau du Vie, Gingerbread, Ginger Wine, Hazlenut liqueur, Apple Aperitif. (nuts)



BETWEEN THE PINES

St George Terroir Gin, Pear Brandy Liqueur, Absinthe, Angostura Bitters, Pine Soda.



GRAND RASPBERRY HOTEL

Cacao Butter Diplomatico Mantuano rum, Clairin Rum, Averna Amaro, Raspberry Leaf, Pomegranate Molasses, Acids & Bitters. (GC: gluten, soy)



all these drinks are £9

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