

THIS IS THE COCKTAIL MENU

OSTERIA

Gin Mare, Havana 3yr Old Rum, Clarified Cherry Tomato Juice, Pink Peppercorn, Grapefruit, Sherry, Orange Juice, Midori. *(nuts, sulphites)*



FLORENCE STRAWBERRY

Slane Irish Whisky, Aromatised Strawberry Beer, Campari. *(gluten)*



PINK PEACH TREE

Fords Gin, Peach Wine, Clare Valley Riesling, Pastis, Orange Flower Water, Malic Acid. *(sulphites)*



PATISSERIE

Seventails XO Brandy, Raspberry Jam Eau Du Vie, Bison Grass Vodka, Hazlenut Liqueur. *(nuts)*



RUE BOTANIQUE

El Gobernador Pisco, St Germain Elderflower Liqueur, Yellow Chartreuse, Pineau Du Charentes, Champagne Acid. *(sulphites)*



SODA FOUNTAIN

Cherry Eau Du Vie, Haymans Sloe Gin, Cherry Liqueur, Tonka Bean, Champagne Acid, Cream Soda.



APPLE BLOSSOM

Apple Eau Du Vie, Bisongrass Vodka, Wildflower Honey, Jasmine Soda, Granny Smith Apple, Raw Cider Vinegar *(NV)*



HAWLA

Woodfor Reserve Bourbon, Bruxo Mezcal, Spiced Carrot Juice, Aperol, Yellow Chartreuse, Celery Bitters. *(celery)*



PEAR ISLE

Pear Eau Du Vie, Herradura Tequila Blanco, Orgeat, Lime Juice, Celery Bitters, Orange Flower Water. *(celery, nuts)*



BRAMBLE & DALE

Fords Gin, Bramble Leaf Liqueur, Dry Vermouth, Benedictine, Citric Acid, Dandelion and Burdock Bitters, Soda Water. *(sulphites)*



HOME COMING

Bobbys Gin, Bols Genever, Forced Rhubarb Cordial, Ginger Beer, Northern Monk Pale Ale. *(gluten)*



LION'S TOOTH COLLINS

Haymans Old Tom Gin, Dandelion Flower, Lemon, Soda.



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.