



KANDYAN KOCKTAILS MOCKTAILS & COOLERS

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Rangala Rickey No. 1	Over the years, this drink has become a firm favourite at our guest house in Sri Lanka. 50ml SL Old Arrack, fresh sliced ginger, fresh lime juice, topped up with EGB (SL ginger beer) and served on the rocks with a lime slice	8.50
Rangala Rickey No. 2	Made as above but with Bacardi instead of Arrack. The rum lends a familiar, slightly sweeter tone than the arrack	8.00
Mango Gin Sling	Our own homemade Mango & Black Pepper Gin has the colour and flavour of mango, combined with the unmistakeable oomph of cracked black pepper. 50ml Mango & Black Pepper Gin, 25ml dry Martini, served over plenty of ice and topped up with soda water. Served with a sprig of lemon balm	9.00
Ceylon Colada	50ml Old Arrack, pineapple juice, coconut cream, served on ice with a lime slice and mint	8.25
Classic Cuba Libre	50ml dark rum, a drop of fresh lime juice, topped up with Coke, served on ice with a lime slice	8.00
Ginger Adya	Perfect as a pre-dinner livener or as a closing digestive. A 50ml shot of Kandyan homemade Ginger Vodka [vodka infused with ginger & lemon zest, aged for a month] Served in a shot glass with a slice of vodka-soused ginger, no ice	5.50
Sloely With Feeling	Our own homemade sloe gin (local sloes from Purdown!) on ice, topped up with sparkling elderflower – a great flavour combination	9.00

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Mango Lassi	Made with fresh mango, yoghurt and a sprinkling of ground cardamom	4.80
Fruit Fizz	Grapefruit, water melon & mint leaves, topped up with soda	4.80
Kandyan Cooler	Pineapple juice, coconut water, fresh lime,	4.80