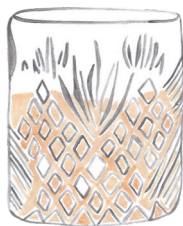


THE
WOOLPACK INN
PARK COCKTAILS



All our cocktails are born from a collaboration between bar and kitchen. We work hand-in-hand with our chefs and lean heavily on ingredients grown just steps away in our own market garden alongside local farms and estates.



COCKTAILS

CP Vodka Spritz

Jo Vodka | Cherry | Plum | Soda | 11

Guinness Christmas Punch

Guinness & Condensed Milk | Bacardi | Nutmeg | Cinnamon | Vanilla | 13

Our Espresso Martini

Jo Vodka | Chefs Tonka Bean Liqueur | Moonroast Espresso | 12

Hot Honey Rita

El Patron silver | Habanero Infused Candover Wildlings Honey | Triple Sec | Lime | 12

Candover Toddy

Wildlings Candover Honey | Woodford Reserve | Lemon | hot Water | 11

CP Martini

Jo Vodka | Noilly Pratt | Cherry | Plum & Thyme Syrup from our garden | Burnt Thyme | 12

Candover Orchard Martini

Jo Vodka | Chambord | Spiced Apple Cider Syrup | Apple Crisp | 12

Wildfire Honey Sour

Woodford Reserve | Lemon Juice | Habanero Infused Candover Wildlings Honey | Eggs Whites | 12

The Bloody Mary

Jo Vodka | Our Mix | Tomato | Pressed Garden Carrots | Celery | Horseradish | 12

Classic cocktails also available- please ask a member of the team

ALCOHOL FREE

Cherry Plum Fizz

Cherry | Plum | Soda | 4

Orchard Fizz

Apple Syrup | Spices | Soda | 4



Dogs are *very* welcome

A discretionary service charge of 10% will be added to your bill.
Please advise us of an allergies or dietary requirements.
We cannot guarantee the absence of any traces of food allergens in any of our ingredients.

Two AA Rosettes awarded to The Woolpack Inn | Hampshire