Cocktail Menu

Gin Legends

Classic Gin & Tonic Beefeater London gin served with Fever-tree tonic & slice of lime.	£ 8.50
Mr. Gordon & Ms. Gracie's Hendricks's G&T Carefully infused Hendrick's gin served with fresh cucumber.	£ 8.95
Bombay Sapphire Ultimate G&T ADistilled at Laverstoke Mill & blended floral served with Fever-tree & fresh lime.	£ 8.95
Apostoles Argentine gin with Fever-tree tonic & fresh grapefruit.	£ 9.25
Classic Latino	£ 9.25
Sangria A classic blend of red wine & orange juice with an orange cognac kick!	
Piña Colada The perfect combination of pineapple & coconut, long & creamy.	
Lychee Margarita A refreshing lychee addition to the sour classic! Drink with or without the salt rim.	

Passion Fruit Caipirinha Latin America's favourite cocktail is only improved by the addition of passion fruit & subtle ginger spice.

Fruity Twists

White Peach And Passion Mojito

Super refreshing, the white peach & passion fruit perfectly complement the mint!

Rosedal

Sweet & minty, with an especially aromatic touch of rose syrup.

"The bartender is an artist and the cocktails a work of art which feed on spirit, taste, smell and color."

Pichin Policastro

Cocktail Menu

£ 9.25

Fruity Twists

Breakfast Old Fashioned

This drink is worth the wait! We use marmalade to add depth to this solid bourbon classic.

Golden Age Bramble

Perhaps the best way to drink Gin! Sour at first, then sweetens up as you drink it!

Old School

Tequila Sunrise

A simple but elegant drink. You'll almost feel like you're sitting on the beach watching the sunrise!

Mediterranean Smoky Negroni

Not for the faint hearted. This strong bitter drink is the perfect after dinner accompaniment!

Apricot Brandy Bellini

Bubbly & long, our peach purée really adds a tangy finish.

Espresso Martini

Fresh coffee blended with vodka and Kahlua. The perfect 'pick me up' after a long day!

Our Signature

New Aviator

This gin based tipple is reminiscent of the sweet Palma Violets. Subtle & elegant!

Pepinos Gun

Cucumber & tequila make an extremely refreshing aperitif! Why not try it on the rocks!?

St Paul's Green

Elderflower & apple purée take the edge off another bubbly number!

Buenos Aires Coffee

Our take on an Irish coffee, Dulce de Leche mixes with espresso coffee & cream to create a moorish desert cocktail!

£ 9.25

£ 9.25

£ 9.25