

Signature Cocktails

Our bespoke cocktail list has been inspired by some all time favourites as well as travels the owners have been on together
Many can be made into non-alcoholic versions, please ask for more details

Flutes – £14

Strawberry & Elderflower Bellini

Delicate blend of strawberry and elderflower lengthened with Laurent Perrier Champagne

Kir Royale

Crème De Cassis lengthened with Laurent Perrier Champagne

Peach & Passion Fruit Fizz

Peach, Passion Fruit & Lemon shaken over ice, finished with Laurent Perrier Champagne

Gin Cocktails - £12

Yorkshire Mojito

Traditional Mojito made with Whittaker's Gin, muddled cucumber, fresh mint & lime, topped with apple juice

English Garden

Yorkshire Gin, Cloudy Apple, Elderflower, bitter lemon & sugar syrup

Tom Collins Gin Sling

Yorkshire Gin with sweet Vermouth, Angostura Bitters & Soda

Rum Cocktails - £12

Dark & Stormy

Kraken Dark Spiced Rum mixed with fresh lime, topped off with Fentimans
Ginger Beer

Knickerbocker

A sweet cocktail that combines strawberry, sugar syrup & fresh lime with
Curacao & Havana 7 year aged Rum

Honeysuckle

Fresh lime with Havana 7 year aged rum & honey served chilled in a Martini
glass

Favourites - £10

Amaretto Sour

This classic combines sugar syrup & freshly squeezed lemon with Saliza
Amaretto served over crushed ice

Espresso Martini

An Italian icon, this cocktail combines Lonton's coffee with Grey Goose
Vodka, Kahlua and sugar syrup

Old Fashioned

True to its name this aged cocktail mixes Woodford Reserve Bourbon with
Angostura bitters & brown sugar

Cosmopolitan

From the heart of New York this cocktail is a delicate blend of Grey Goose
Vodka, Cointreau, freshly squeezed lime & cranberry juice