

New Cocktails 2022

APEROL SPRITZ £7.50

Ingredients: 75ml Prosecco 50ml Aperol 25ml Soda

Method: Add Ice, Pour Prosecco first then add the Aperol and then the soda. Use the Aperol Glass garnish with a slice of orange.

MARTINI ESPRESSO £7

On Draught, use designated cocktail glass garnish with coffee beans.

PASSION FRUIT MARTINI £7

On Draught. Use designated cocktail glass garnish with a dried passion fruit.

TEQUILA SUNRISE £7.50

Ingredients: 25ml of Don Julio Reposado Tequila, 25ml Cointreau, 50ml Orange Juice, Grenadine

Method: Fill a shaker with Ice and add the tequila and Cointreau, give it a good shake until cold. Pour into a tall glass with ice, add the orange juice then slowly pour the grenadine over a spoon into the glass. Garnish with an orange and lemon slice.

FRUITCAKE £8

Ingredients: 20ml of JD Fire, 20ml Drambuie, 20ml Disaronno 25ml Almond Liqueur bottle of Fever Tree Cola small splash of soda garnished with Orange. Glass must be rimmed with cinnamon sugar

Method: Rim the glass with the sugar first. Use a tall 16oz glass pour in the liqueurs one by one over ice. Pour in the cola then the small splash of soda. Garnish with orange.

BLOODY MARY £6.50

Ingredients: 25ml Smirnoff vodka, bottle of tomato juice splash of lemon and lime juice splash of worcester and tabasco sauce.

Method: *Rim the glass with celery salt first. Use a 16oz tall glass pour in the two spirits first over ice add some salt and pepper then add the lime and lemon juice. Pour in the tomato juice and then the splashes of Worcester and tabasco. Garnish with celery and a slice of lemon.*

SLOEGASM £7

Ingredients: *25ml Sloe Gin, 25ml Cherry Brandy, 75ml Prosecco 25ml Soda.*

Method: *Using a stemmed wine glass add some ice then pour in the Prosecco first, then pour the Sloe Gin & Cherry Brandy top with soda and garnish with a slice of lemon.*

SEX ON THE BEACH £7

Ingredients: *25ml Smirnoff Vodka 25ml Archers 50ml Orange Juice 50ml Cranberry Juice*

Method: *Use a tall glass fill with ice pour in Vodka and Archers first followed by Orange Juice and then cranberry juice. Garnish with a slice of orange.*

ALABAMA SLAMMER £8.00

Ingredients: *15ml Southern Comfort, 15ml Cherry Brandy, 15ml Amaretto & 15ml Sloe Gin topped with Orange Juice and Soda.*

Method: *In a cocktail shaker place some ice along with all the liquor, shake well and then pour into a tall glass and then add the orange juice and soda, garnish with a slice of orange.*

DARK AND STORMY £6.50

Ingredients: *50ml of Old J Dark Rum, Bottle Of Fever Tree Ginger Ale Lime Juice*

Method: *Use a small kilner old fashioned glass add ice then add rum ginger ale and lime juice, garnish with a slice of orange.*

FORBIDDEN SOUR £6.50

Ingredients: 30ml Bulleit Bourbon 30ml of Pomegranate Liqueur 30ml lime juice
15ml of sugar syrup.

Method: Use a small kilner old fashioned glass add ice, proceed to add the ingredients and garnish with orange and a cherry.

GODFATHER £8.00

Ingredients: 20ml of Jack Daniels 20ml of Disaronno 20ml Cherry Brandy Bottle
of Fever Tree Cola

Method: In a shaker add some ice and the three spirits. Shake until cold. Strain
into a tall 16oz glass then top with the fever tree cola garnish with a slice of
orange.

Mocktails

CHERRY BAKEWELL £3.50

Ingredients: 25ml of Grenadine, 25ml of Almond Liqueur Bottle of Fever Tree
Cola & Lime Juice

Method: Use a tall glass with ice, pour in the Almond Liqueur, add the cola the
pour the grenadine into the glass over the back of a spoon, add some lime juice
and garnish with a lime wedge and a maraschino cherry.

GINGER ROGERS £3.50

Ingredients: 25ml of Grenadine 25ml of Ginger Syrup, Bottle of Fever Tree Ginger
Ale, Lime Juice

Method: In a tall glass with ice add the Grenadine, Ginger Syrup & Lime juice,
add the ginger ale and give it a good stir, garnish with a lime wedge and
maraschino cherry.

THE WHACKY WALNUT £4.00

Ingredients: 25ml of Gordons alcohol free gin, 50ml of Orange Juice, top with
lemonade.

Method: In a tall glass add ice, pour in the gin then the orange juice top with
lemonade, give it a good stir, garnish with slice of orange.