



# COCKTAIL MENU

TASTED, TESTED & PERFECTED

## FIZZ COCKTAILS

### KIR ROYAL £11.95

Crème de Cassis with Hive Champagne

### EARL GREY FRENCH 75 £11.95

Earl Grey tea infused Gin, lemon juice, sugary syrup and Champagne

### KING OF THE CASTLE £10.95

King's ginger liqueur, crystallised ginger & Castlewood Brut nature

### PROSECCO COCKTAILS £8.50

Enjoy a delicious glass of our Cecilia Beretta Spumante Prosecco mixed with a measure of one of our beautiful Bepi Tossolini or Edmund Briottet Liqueurs.

**FRAGOLA - Wild Strawberry**

**CASSIS - Blackcurrant**

**FRAMBOISE - Raspberry**

**PAMPLEMOUSSE - Ruby Grapefruit**

**LIMONCELLO - Lemon**

**FLEUR DE SUREAU - Elderflower**

## MOCKTAILS | £5.95

### SHIRLEY TEMPLE

Monin grenadine, lime juice, Bradley's ginger beer

### ELDER FEVER

Lime juice, Bradley's apple juice, elderflower sorbet, Fever Tree elderflower tonic

### APPLE & GINGER MOJITO

Bradley's apple juice, Ginger beer, mint syrup, lime juice

### VIRGIN MARY

All the lovely ingredients without the Black Cow Vodka

Please drink responsibly. We reserve the right to refuse service.

Whilst we do our best to reduce the risk of cross contamination, we do not provide allergen free zones in the kitchen. Therefore, we cannot accept responsibility on this basis. However, we do provide an allergen matrix as a guide to ingredients used in the preparation of each dish. Please speak to a manager to discuss your individual needs.