

ENJOY 2 COCKTAILS FOR £10 | MONDAY – FRIDAY 12-7PM

Choose 2 of the same cocktails for £10*

SAILOR'S HEAVY PUNCH

SAILOR JERRY SPICED RUM SOFTENED WITH A SPLASH OF SMOOTH RED WINE, MIXED WITH PINEAPPLE AND LIME JUICE AND A HINT OF ALMOND. ONE TO WARM THE COCKLES ON A DARK NIGHT.

8.50

MOJITO

INVOKE THE SENSUAL RUMBA RHYTHMS OF A CUBAN BEACH PARTY WITH THIS LEGENDARY COCKTAIL. ZESTY LIME, SWEET FRAGRANT MINT AND BACARDI CARTA BLANCA MUDDLED TO PERFECTION AND TOPPED WITH SODA.

7.50

CUCUMBER RIBBONS

A CRISP, COOL CONCOCTION. THE UNMISTAKABLE CUCUMBER AND FLORAL NOTES OF HENDRICK'S GIN MINGLED WITH RHUBARB AND CUCUMBER BITTERS THEN SHAKEN TO PERFECTION WITH CLOUDY APPLE AND LEMON JUICE. SOPHISTICATION ITSELF.

8.50

BLOOD ORANGE & PASSION FRUIT COLLINS

TANQUERAY FLOR DE SEVILLA GIN VIGOROUSLY SHAKEN WITH PERFECT QUANTITIES OF SWEET PASSION FRUIT, ZESTY LIME AND THE WARM, FLORAL NOTES OF VANILLA. TOPPED OFF WITH SODA TO MAKE IT ALL SPARKLE AND GARNISHED WITH A SLICE OF BLOOD ORANGE.

8.50



RASPBERRY MULE

AROMATIC ABSOLUT RASPBERRY VODKA, CRISP GINGER BEER, A HINT OF LIME AND A HANDFUL OF FRESH, SUCCULENT RASPBERRIES - SERVED IN A COPPER MUG, OF COURSE.

8.50

WHITE PEACH BELLINI

INDULGE IN THE SIMPLE BEAUTY OF PERFECTLY RIPE PEACHES PURÉED TO PERFECTION AND POURED OVER SPARKLING PROSECCO.

7.95

- WITH CHAMPAGNE 9.95 -

OLD FASHIONED

A REFRESHING COMBINATION OF SMOOTH, ROUNDED WOODFORD RESERVE BOURBON, A SWIRL OF AROMATIC BITTERS, A HINT OF SUGAR AND A TWIST OF ORANGE PEEL SERVED OVER A PERFECT SPHERE OF ICE TO CREATE THE QUINTESSENTIAL SIPPING COCKTAIL.

9.50

JUNGLE BIRD

A TROPICAL TIKI-STYLE TASTE SENSATION. SMOOTH, GOLDEN APPLETON ESTATE SIGNATURE BLEND GOLD RUM, A DASH OF CAMPARI TO INTRODUCE A LITTLE BITTERNESS, ALL SHAKEN UP WITH SMOOTH, JUICY PINEAPPLE AND FRESH LIME JUICES.

8.50

ROYAL NEGRONI

AS SMOOTH AND SOPHISTICATED AS A TAILOR-MADE ITALIAN SUIT. CRISP BOMBAY SAPPHIRE, SUMPTUOUS SPECIALE RESERVA MARTINI RUBINO AND THE INTRIGUING HERBAL BITTERS OF CAMPARI IN PERFECT HARMONY.

7.50

CANDY FLOSS MARTINI

A CHILDHOOD FAVOURITE MIXED WITH A VERY ADULT MEASURE OF SMOOTH SAILOR JERRY SPICED RUM. EXPERTLY FINISHED WITH LIME & WARMING GINGER TO CREATE A MAGICAL MARVEL.

7.50

PORNSTAR MARTINI

A STYLISH AND CONFIDENT CREATION THAT'S FRUITY, SUMPTUOUS AND SEXY. CONTINENTAL CÎROC FRENCH VANILLA VODKA, JUICY PASSION FRUIT AND A SHOT OF INDULGENT PROSECCO ON THE SIDE.

8.50



ESPRESSO MARTINI

AN INDULGENT MIX OF CÎROC FRENCH VANILLA VODKA, DARKLY SWEET TIA MARIA AND COLD-BREW COFFEE, FINISHED WITH A LUXURIOUS CREAMY FROTH.

7.95

CLOVER CLUB

A DIFFERENT TAKE ON THE ESSENTIAL MARTINI COCKTAIL. CHASE GB GIN & MARTINI EXTRA DRY SHAKEN WITH FRESH, JUICY RASPBERRIES, EGG WHITE & LEMON. GARNISHED WITH EDIBLE FLOWERS.

8.25

OUR PREMIUM GIN SELECTION

- FLAVOURED GINS -

CHASE SLOE & MULBERRY

GIN INFUSED WITH HEDGEROW FRUITS FROM HEREFORDSHIRE FOR A RICH, FRUITY, PIQUANT FLAVOUR EXPERIENCE.

TANQUERAY FLOR DE SEVILLA

A CITRUS, SUN-KISSED GIN MADE WITH SEVILLE ORANGES & ORANGE BLOSSOMS. UNMISTAKABLY MEDITERRANEAN.

WHITLEY NEILL RASPBERRY

A VIBRANT, DEEP-PINK GIN WITH THE DELICATE SWEETNESS OF SCOTTISH RASPBERRIES, BALANCED BY HINTS OF LIQUORICE & CORIANDER.

CHASE RHUBARB & BRAMLEY APPLE

CREATED BY COPPER STILLING GB GIN WITH FRESHLY PRESSED RHUBARB & BRAMLEY APPLE JUICE, STRAIGHT FROM THE FARM. PERFECT FOR A RELAXING AFTERNOON.



- ARTISAN GINS -

THE BOTANIST

BOTANICALS FORAGED FROM THE HILLS, SHORES AND BOGS OF ISLAY BY A TEAM OF BOTANICAL SCIENTISTS.

GIN MARE

MEDITERRANEAN BOTANICALS INCLUDING BASIL, THYME, ROSEMARY AND UNUSUALLY, ARBEQUINA OLIVE.

ROKU

CONTAINING BOTH TRADITIONAL AND SIX UNIQUELY JAPANESE BOTANICALS, INCLUDING YUZU PEEL AND SENCHA TEA.

Our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order.

*Excludes Champagne Bellini. Not available in conjunction with any other offer.