

Classic Champagne Cocktail £10

One of the oldest cocktails, dating back to at least the mid-1800s, the Champagne Cocktail consists of a sugar cube doused in aromatic bitters dropped into the base of a chilled glass, over which is poured a small shot of Cognac before the glass is topped with Prosecco

The Bramble £10

The Bramble is a cocktail created by Dick Bradsell in 1980s London, England. Best described as a spring cocktail, the Bramble brings together dry gin, lemon juice, sugar syrup, crème de mûre, and crushed ice.

Espresso martini £10

This espresso martini is a sophisticated little devil – it's dressed to kill and has landed me in trouble a number of times. Vodka, Kahlua, rum or Baileys, a single shot espresso and sugar syrup, served with coffee beans.

Aperol Spritz £9

Aperol spritz is a sparkling wine-based cocktail, normally consumed as an aperitif before dinner. Originally created in Padua, Italy in 1919, this refreshing alcoholic beverage consists of Aperol (bitters), prosecco and soda water, served in a chilled tall glass with lots of ice.

Limoncello Spritz £9

The Limoncello Spritz is a delightful combination of limoncello, prosecco, and club soda that will transport you to an Italian lemon grove. Served with mint and lemon slices for color, a simple cocktail that is easy on the eyes.

Hugo Spritz £9

Pronounced oo-go in Italian, the Hugo Spritz is a refreshing and light elderflower and Prosecco-based cocktail that is perfect for enjoying on a warm summers evening.

It's Britney Spritz £10

2023s new cocktail on the scene. Rhubarbra Streisand gin, and flavours of elderflower, pomegranate and cucumber, both sweet and refreshing, sure to be summer hit!