

Classic Champagne Cocktail £10

Take a sip of history with the Champagne Cocktail, an old-school libation that's been around since at least the mid-1800s. Get ready to shake things up with a sugar cube soaked in aromatic bitters. Next up: a splash of warming brandy, followed by a generous pour of Prosecco. Cheers to a timeless classic!

Espresso Martini £11

This Espresso Martini is the ultimate mischief-maker - it's got class and sass that always gets me into trouble. With vanilla vodka, Kahlua, rum or XO sherry, a shot of espresso, sugar syrup, and coffee beans to top it off, it's dressed to impress.

Aperol Spritz £10

The iconic Aperol Spritz, the secret weapon of pre-dinner cocktails, mixing Aperol, Prosecco, and a splash of soda water.

Rhubarberina £11

Sip on the pure pleasure of a gin cocktail blended with Rhubarbara Streisand gin, Sweet Vermouth, a splash of lime, and finished with bubbly ginger beer.

Can also be served as a none alcoholic version at £6

Negroni £11

As timeless as Mona Lisa's smile, this cocktail is a triple threat of gin, Vermouth, and Campari. Its flavours will have your palate bursting into song!

Or why not try a Negroni Spritz, £12

Same amazing flavours topped up with Prosecco.

Coconut Mojito £11

Indulge in a tropical symphony of coconut rum, zesty lime juice, crisp mint leaves, and velvety coconut milk - a sip that mirrors the radiance of a sunlit paradise!

Old Fashioned £11

The Old Fashioned! It reigns supreme as the most timeless and iconic concoction in all of cocktail history. With a divine blend of Jack Daniels, a touch of sweetness, aromatic bitters, well crafted orange peel, every sip is pure heaven.

Apple Crumble Martini £11

Brace yourself for an explosion of flavours. A pinch of vanilla vodka, a tangy twist of lemon, a dash of sweet cinnamon and a smidge of apple juice. This devious mix is guaranteed to leave you thirsty for more!

The Queen Liz £11

To whip up this bewitching beverage, we gather some Wild Berry Moonshine, Prosecco, and a fistful of blueberries to jazz it up. Let's toast to Liz's mystical taste buds and the splendor they bring!

Whiskey Fizz £11

Whiskey, Cointreau, lemon juice, and lemonade team up to create the ultimate party potion!

Dark and Stormy £11

The fiery kick of ginger beer, the tangy peck of lime juice, and a dash of bitters, all united in a smooth and seductive dance with rum,

And so it becomes A Dark and Stormy.

Jack & Rose-ted Apple £11

Get ready to fall head over heels for this cocktail masterpiece! It's a love story in a glass, with a steamy blend of Roasted Apple O'Donnell Moonshine, Jack Daniels, a squeeze of lime and a splash of Grenadine! The perfect balance of sweet and punchy, it's a tantalizing treat that will leave you smitten!

Pretty Boy £11



Ready for a wild ride? Here's what you'll need for your next adventure: a Tough Nut to crack, some brown rum to get the party started, and a splash of milk to round it all out. Get ready to embrace the nutty, boozy, creamy goodness!

Toffee Softee £11



How about a zesty Sticky Toffee drink? Add in your favourite whiskey and a splash of lemon juice, then shake in some Angostura Bitters. Finally, top it all off with some sparkling water for a fizzy finish. Voila!

Baby Guinness £5



With a delicate layer of Kahlua and Baileys, this cocktail earns the title of "Baby Guinness" for its uncanny resemblance to the famous pint. So cute you almost don't want to drink it!

Snickers £5



Shall we crank up the Baby Guinness with a nutty splash of Frangelico, giving us a sip of chocolatey heaven?