
HOUSE COCKTAILS £8.50

£5.00 IN HAPPY HOUR!

5 STAR MARTINI

The legendary martini returns bringing passion fruit pure, vanilla, pineapple juice and Finlandia Vodka with a side of Prosecco

HIBISCUS RUM BUCK

Bacardi Carta Blanca shaken with Lime juice, a homemade Hibiscus sugar syrup topped with ginger beer

GIN GIARDINO

Bombay Sapphire gin, elderflower, cucumber and apple juice makes this a truly balanced thirst quencher

CUBAN EMBARGO

A delightful blend of Gosling's dark rum, basil, Cointreau, lime and topped with ginger ale

HUCKLEBERRY FIG

A short and punchy cocktail made with Jack Daniels honey Whiskey, crème de fig, lemon juice and blueberries

PEAR & CARDAMOM MARTINI

Simple yet satisfying, Xante mixed with apple juice, sugar, lemon and our homemade cardamom syrup

DELUXE COCKTAILS £9.75

DELUXE ARE NOT IN HAPPY HOUR

MIMOSA

The 'Brunch' cocktail made up of orange juice and Champagne. It can be enjoyed at any time of the day!

CHAMPAGNE COCKTAIL

A true classic with brandy, single sugar cube, Angostura bitters and Champagne

REBEL ROSE

Rebellion Spiced Rum, Regal Rose Vermouth, lemon juice, orange bitters and Sipsmith's Sloe Gin

SMOKED BASIL MARGARITA

Tequila, Cointreau, Agave syrup and lime juice shaken with basil, served with a cracked pepper rim and a spray of Ardbeg to add the smoke

GINGER COSMO

A twist on the original with muddled ginger, Vodka, Cointreau, cranberry juice and atomized orange bitters

MELA D'ALBA

This apple brandy based variation on the vintage Negroni cocktail is spicy, prosperous and bitter sweet made with Calvados

QUINCE & CLOVE SWIZZLE

Bombay Sapphire, Quince liquor, lemon juice and home-made clove syrup plus a few dashes of Angostura bitters

PROSECCO COCKTAILS

ALL INCLUDED IN HAPPY HOUR
£5.00

APEROL SPRITZ £7.50

The classic Italian aperitivo, Aperol with Prosecco, soda water and garnished with an orange slice

THE LOCALE BELLINI £8.00

Our house favorite strawberry liqueur topped with Prosecco

PEACH BELLINI £8.00

Peach purée topped with Prosecco

PASSIONFRUIT BELLINI £8.00

Passion Fruit purée topped with Prosecco

HIBISCUS-FIZZ £8.00

Hibiscus petals and syrup topped with Prosecco

BRIDES-MAIDS BLUSH £8.00

Peach schnapps & grenadine topped with Prosecco

BAKEWELL-FIZZ £8.50

Marachino cherry and Amaretto topped with Prosecco

HUGO £8.50

A refreshing fizzy cocktail made with St Germain elderflower liquor, prosecco, soda, fresh mint and fresh lime

THE CLASSICS

USING HOUSE SPIRITS £8.50
USING PREMIUM SPIRITS £10.50

OLD FASHIONED

MARTINI

MANHATTAN

VESPER

MARTINEZ

COSMOPOLITAN

AVIATION

SAZERAC

LAST WORD

DAIQUIRI

JULEP

SINGAPORE SLING

MARGARITA

NEGRONI

BLODDY MARY

MOSCO MULE

DARK & STORMY

MOCKTAILS

ALL MOCKTAILS £5.00
(WITH ALCOHOL £8.00)

GINGER MOJITO

Mint, lime, sugar, and ginger beer makes this look and taste like the real thing

BAHAMA COLADA

Coconut, pineapple and orange juice, tastes just like a holiday retreat to the Caribbean

BERRY FIZZ

Raspberry, lemon and sugar syrup, shaken and topped with Lemonade