



WINTER COCKTAILS

TERRY'S ESPRESSO MARTINI - £12.95

MOZART DARK, CHASE MARMALADE AND COINTREAU SHAKEN WITH ICE TO CREATE A VELVETY, RICH, FESTIVE TAKE ON THE CLASSIC ESPRESSO MARTINI. SIP INTO THE SEASON WITH THIS SOPHISTICATED HOLIDAY TREAT.

WARM & COZY - £12.95

DIPLOMATICO RUM AND LAGAVULIN 16YR SHAKEN WITH SWEET MAPLE SYRUP AND TOPPED WITH GINGER BEER. THIS COMPLEX MIX OF ZESTY, WARM, SMOKY AND SWEET IS THE PERFECT FESTIVE COCKTAIL. SERVED WITH A TOASTED MARSHMALLOW.

NAUGHTY OR NICE - £12.95

CIROC RED BERRY, COINTREAU AND A HOMEMADE SPICED CRANBERRY SYRUP STIRRED OVER ICE TO CREATE A CLASSICALLY FESTIVE FLAVOURED DELIGHT. A SWEET, YET TART AND SPICED TREAT SERVED WITH A SPRIG OF MISTLETOE.

FESTIVE SOUR - £12.95

TANQUERAY GIN AND GINGER LIQUEUR HARD SHAKEN WITH FRESH LEMON JUICE AND A HOMEMADE PLUM SYRUP. THIS COCKTAIL IS A PERFECT BLEND OF SWEET AND SPICE.

ROCKIN' ROCHE - £12.95

FRANGELICO HAZELNUT LIQUEUR, CHOCOLATE MOZART DARK & WHITE SHAKEN WITH VANILLA SYRUP AND CREAM. THIS RICH, CREAMY, NUTTY BLEND IS PERFECT FOR AN AFTER DINNER DESSERT COCKTAIL. SERVED WITH A CHOCOLATE AND HAZELNUT RIM AND A FERRERO ROCHE ON THE SIDE.

FESTIVE SOUR - £12.95

APEROL, GIN AND FRESH CRANBERRY JUICE, TOPPED WITH CRISP PROSECCO. A REFRESHING, DRY AND TART SPARKLING SEASONAL TREAT.