



*Delicious*

## — SAMPLE GIN MENU —

### LAVENDER FIELDS - JJ WHITLEY VIOLET GIN 38.6%

A blend of juniper, angelica root, coriander & liquorice with a natural burst of the English country flower, the violet. Served with a lavender sprig and lime wedge

### OLIVE & ROSE - GIN MARE 42.7%

Distilled using the finest botanicals, such as Arbequina olives, thyme, rosemary & basil. Served with tonic, a fragrant rosemary sprig and olives

### DRUNKEN PILGRIM - PLYMOUTH GIN 41.2%

Distilled since 1793 using 7 exotic botanicals, including juniper, coriander & cardamon. Extremely smooth, creamy & full bodied with a slight sweetness. Served with lemon wedge and curl

### PINK PALAMINO - GORDONS PREMIUM PINK 37.5%

A refreshing and well balanced gin with the sweetness of raspberries & strawberries and the tang of redcurrant. Served with tonic, fresh strawberries, raspberries and pink peppercorns

### GINGER KING - OPIHR ORIENTAL SPICED DRY GIN 40%

A burst of citrus, balanced with rich, earthy aromas & soft spice. Served with ginger ale, mint and lime

### BARBICAN BOTANICALS - 45%

Fresh and citrus-y; mixed with milk thistle, earthy undertones and a slight sweet finish from the fennel seeds. Served with a slice of lemon, Fever-Tree Indian Tonic water and star anise to bring out the liquorice flavour

## — SAMPLE PROSECCO MENU —

### DIRTY BLONDE

Chilled prosecco served with limoncello and lemon curls

### ROSE - ECCO

Chilled prosecco served with rhubarb & rosehip shimmer gin liqueur, served with extra shimmer and edible flowers

### PASSION BURST

Chilled prosecco served with sliced passion fruit and passionfruit popaballs - a exploding taste sensation!

Pretty up your prosecco with a choice of fruits to add extra flavour

**Book us now on: 07949 509703**