

Cocktails

Bramble..... 12.5 Gin, fresh lemon juice, simple syrup, finished with blackberry liqueur. A great choice throughout the winter seasons.	Espresso Martini..... 12 Barry Island Vodka, Kahlúa, coffee concentrate & homemade vanilla syrup shaken, strained and dusted with chocolate.
Pineapple Sour..... 13.5 Monkey Shoulder Scotch, Ginger, Homemade Honey Syrup, Lemon & Pineapple	Hamlijto..... 13.5 Hamlet's take on a classic. Rum, Lime, Mint & Strawberry, with Fever Tree Ginger Ale.
Forest Fruits Fizz..... 13 Lemon, Blackcurrant Liqueur, Raspberry Syrup, Plum Bitters, Prosecco	Passion in Saronno..... 13 Gin, Amaretto, Passionfruit, Basil & Vanilla. A creamy, fruity and fragrant original cocktail.
Peach Gin Cooler..... 13 Tanqueray No. 10 Gin, Homemade Peach Syrup, Elderflower Liqueur, French Lillet.	Bloody Mary..... 11 Vodka, Tomato Juice, Citrus, Tabasco, Worcestershire Sauce, Black Pepper, Celery Salt
Margarita..... 10.5 Tequila, Triple Sec, Lime, Agave Syrup and Salt.	Arancia Rossa Negroni..... 11 Gin, Blood Orange Bitter, Sweet Vermouth

Wide range of classic cocktails also available, please speak to a member of staff.

Mocktails

Shirley Temple..... 5.5 Traditionally delicious. This classic mocktail consists of grenadine, lime and ginger ale.	Pretty in Pink..... 7 Earl Grey Tea, Pink Lemonade, Rose Water
Sunrise St. Clements..... 6 Orange Juice, Victorian Lemonade, Angostura Bitters and a splash of grenadine.	Virgin Mojito..... 7 Lime, Mint & Sugar muddled together and topped with FeverTree Soda Water

Draught, Beer & Cider

Pastel Pils - Pilsner..... 6.5 - Pint Finchampstead, Pint - ABV 4.8% (G.F)	3.5 - Half	Ichnusa..... 6.5 Sardinia, 330ml - ABV 4.8%
Lumina - Session I.P.A..... 7 - Pint Finchampstead, Pint - ABV 4.1% (G.F)	3.75 - Half	Aspall Draught Cyder..... 6.5 Suffolk, 330ml ~ ABV 5.5%