

Iconic Duos

Some flavour combinations are timeless, appearing on menus for generations, but why should the kitchen have all the fun? For our Iconic Duos cocktail menu, we're reinventing the classics but not as you've had them before.

Cheese & Onion Martini 11.5

Stilton Washed 58&Co. Triple Distilled Vodka, Noily Prat, Red Onion Brine

Short, strong, a dirty martini made better

Salt & Pepper Margarita 12

Cazcabel Blanco, Ancho Reyes, Lime, 5 Spice, Yellow Pepper Agave

Fragrant, bold, reminiscent of a Friday night takeaway

Tea & Biscuit Punch 11

Brown Butter Cut Spiced Rum, Burnt Faith Brandy, Breakfast Tea, Cream, Malt

Smooth, velvety, when a rich biscuit meets a proper cuppa

Rhubarb & Custard Collins 11.5

Black Cow Vodka, Cocchi Rosa, Rhubarb Liqueur, Vanilla, Prosecco, Custard Foam

Light, refreshing, brings back childhood memories