

# **COCKTAIL MENU**

#### Hit The Roof - £10

A Bussey mainstay from the last few years, we take Koko Kanu rum, Eager Pineapple juice, a dash of lime juice and top it off with Old Jamaica Ginger Beer. Garnished with a wedge of fresh pineapple for a taste of the Caribbean.

(Alcohol free option available using Lyres White Cane Spirit)

# Passionfruit Mojito - £9.50

A tropical twist on the timeless Cuban classic. Captain Morgan's White Rum, sugar syrup, lime juice then muddled with fresh mint and passionfruit. Delicious.

(Alcohol free option available using Lyres White Cane Spirit)

#### Safe Harbour - £9

A thirst quenchingly classic combination of Captain Morgan's Spiced Rum, a generous squeeze of lime juice, Old Jamaica Ginger Beer with a couple of dashes of Angostura Bitters to finish.

(Alcohol free option available using Lyres Spiced Cane Spirit)

## Chase Gin Pink Grapefruit Paloma £9.50

A delicious combo of top-notch Chase pink grapefruit gin, zesty pink grapefruit juice, and a splash of tangy lime, all served over ice. Total summer bliss.

### Espresso Martini - £9.50

A stone cold classic, shaking together Smirnoff Vodka, Tia Maria Coffee Liqueur, a shot of cold brew coffee and finally a dash of sugar syrup to soften up that delicious bitter edge.

(Alcohol free option available using Lyres White Cane Spirit and Lyres Coffee Liqueur)

#### Strawberry Cosmo - £9

Smirnoff Vodka, Cranberry Juice, lime juice and Giffard Fraise Liqueur shaken with fresh strawberries and a lovely sliced strawb to garnish. (Alcohol free option available using Seedlip Grove 42 and Lyres Triple Sec Liqueur)

## French Martini - £8.50

This alarmingly quaffable classic cocktail shakes up Smirnoff Vodka, Giffard's Framboise Liqueur and Eager Pineapple Juice. One is never enough!

(Alcohol free option available using Seedlip Grove 42 and Giffard Framboise Syrup)

#### Uptown Margs - £12

Not just your standard Margs, yes there is lime juice and Agave Syrup but instead of the usual ingredients we've swapped in Ojo de Tigre Mezcal and Cointreau for added depth and bite. If you're feeling spicy, we can throw some jalapeños in there too.

# Margarita - £9.50

One of, if not the, best cocktails ever created. Classically combining Olmeca Silver Tequila Blanco, Giffard Triple Sec Liqueur, Giffard Agave Syrup and lime juice. Shall we add jalapeños? Spicy one you are.

(Alcohol free option available using Lyres Agave Blanco Spirit and Lyres Triple Sec Liqueur)

## Paloma - £9

Tequila, it makes you happy! This one shakes Olmeca Silver Tequila Blanco, lime juice, Giffard Agave Syrup and Eager Grapefruit Juice before being served on the rocks, rimmed with salt and topped with soda water. Sharp, refreshing and absolutely delicious. (Alcohol free option available using Lyres Agave Blanco Spirit)

## Tequila Sunrise - £8.50

Sweet and simple. We mix Olmeca Silver Tequila Blanco, Eager Orange Juice and lime juice before finishing with a little drizzle of Giffards Grenadine for that immediately recognisable tropical two -tone hue.

(Alcohol free option available using Lyres Agave Blanco Spirit)

## Chase Rhubarb & Basil Gin Smash £9.50

Crafted with love, this cocktail is a wild mix of Chase rhubarb and basil gin, cloudy apple juice, fresh lemon and a burst of fresh basil, all shaken up to perfection. Taste buds - thank us later!

## Peanut Colada - £9.50

A Tropical blend with a peanut twist! Pineapple juice, coconut cream & Sheep Dog Peanut Butter Whiskey, paired with tangy pineapple. You'd be nuts to miss this.

## Raspberry Jam Whisky Sour - £10

For a fruity twist on a classic sour, we're shaking up Buffalo Trace Bourbon, lemon juice, fresh raspberries and egg white sugar syrup along with a generous dollop of raspberry jam.

(Egg free option and/or alcohol free option available using Lyres American Malt Spirit)

#### Old Fashioned - £9.50

A no nonsense straight forward whisky cocktail. We make ours with Buffalo Trace Bourbon, sugar syrup, angostura bitters and good old fashioned love.

(Alcohol free option available using Lyres American Malt Spirit)

# Mint Julep - £9

The official drink of the Kentucky Derby, this quintessential slice of Americana simply combines bourbon, mint leaves, sugar syrup and crushed ice. We make ours using Buffalo Trace Bourbon. (Alcohol free option available using Lyres American Malt Spirit)

#### Roof Juice - £10

Quickly becoming a Bussey classic, this 'fruity G&T' shakes up Gordon's London Dry Gin, limoncello, blackberry liqueur, elderflower syrup, Giffard Passionfruit syrup and lemon juice before being topped off with tonic water.

### Rooftop Garden - £9.50

Back after a year's hiatus, this refreshing number mixes together Gordon's London Dry Gin, Bottlegreen Elderflower Cordial, Eager Apple Juice and lime juice culminating in a light and floral delight of a drink.

(Alcohol free option available using Lyres London Dry Spirit)

#### Negroni - £9

This unmistakably crimson cocktail simply combines Gordon's London Dry Gin, Campari and Martini Rosso, stirred gently with plenty of ice and a chunky orange slice.

(Alcohol free option available using Lyres London Dry Spirit, Lyres Italian Orange and Lyres Vermouth Rosso)

#### Aperol Spritz - £9.50

Synonymous with summer, the orange hue of an Aperol Spritz is immediately recognisable and associated with sunshine. It is Aperol, Prosecco and soda water. Simples.

(Alcohol free option available using Lyres Italian Orange Spirit and zero ABV% sparkling wine)

# Negroni Sbagliato - £9

Martini Rosso, Campari and Prosecco, plenty of ice, chunk of fresh orange. If it's good for the dragon lady, it's good for you lot too. (Alcohol free option available using Lyres Vermouth Rosso, Lyres Italian Orange and zero ABV% sparkling wine)

