



SEASONAL COCKTAILS

All cocktails are handcrafted, and most are available with reduced alcohol or as alcohol-free options, prepared with the same care and dedication

Damson Paloma – £14.50

A blend of damson-infused tequila and amontillado, finished with pink grapefruit soda.

The Forager's Margarita – £14.50

Encantado Mezcal Artesanal and orange liqueur with fresh lime, Oxfordshire honey, and wild cherry syrup infused with meadowsweet.

Autumn-Leaf Gimlet – £14.50

Kyrö Gin shaken with fresh citrus, Eau De Vie Poire Williams, and sweetened with a homemade cordial of blackcurrant, Riesling, and bergamot.

The Orchard Spritz – £14.50

Spirit of Hven sloe gin shaken with fresh citrus, a fig, and quince shrub made from apple cider vinegar, topped with Crémant de Loire.

Lingonberry Cosmo – £14.50

Copenhagen Distillery Dill Anise Aquavit, dry orange liqueur, citrus, and a lingonberry cordial infused with sea-buckthorn and Douglas fir.

Pear & Spice Mule – £14.50

Spiced rum, amontillado sherry, fresh lime, pear shrub made from merlot and apple cider vinegars, topped with ginger beer and seasoned with winter spices.

Smoked Pineapple & Yuzu Daiquiri – £14.50

Cachaça shaken with toasted coconut, pressed pineapple, and a hint of yuzu, lightly sweetened with cane sugar, finished with subtle cherry wood smoke

Arctic Bramble Negroni – £24.50

Copenhagen Distillery bay leaf gin, sweet vermouth, and bitter aperitif infused with Arctic bramble — “Åkerbär,” one of the world’s rarest berries.

Woodland Old Fashioned – £15.50

Buffalo Trace bourbon infused with shiitake and hen-of-the-woods mushrooms, stirred with Japanese plum wine, and scented with cherry wood smoke.

Cloudberry Collins – £16.50

Kyrö Malt Rye Whisky whiskey, citrus, and ice cider charged with homemade cloudberry & fig-leaf ginger ale, served over smoked ice spheres.

Apple & Chantarelle Manhattan – £16.50

Château du Breuil Calvados Pays d'Auge VSOP stirred over ice with grey chanterelle-infused vermouth, bilberry shrub, and seasoned with “Bäska Droppar”, a Swedish wormwood bitters.

Nordic Coffee Cocktail – £14.50

Château de Laubade Bas Armagnac shaken with espresso, Swedish Punsch, and a touch of honey & wild rosehip syrup, finished with cardamom, bitter almond and orange.