



A range of drinks created using ingredients grown in our indoor edible garden alongside a host of produce hand foraged by our bar team.

Inspired by nature's larder and seasonal produce.

## Twisted Classics

Margarita Picante £13.50

Altos Plata tequila shaken with mint, coriander, citrus and jalapenos

Mango & Tarragon Daiquiri £12.50

Havana Club, shaken with homemade mango and tarragon cordial and citrus

Giddy Little Thing £12

Absolut vodka, homemade dill and lemongrass spirit stirred down with citrus and elderflower topped with soda

Pistachio & White Chocolate Martini - £12.50

Toasted pistachio infused vodka stirred down with white chocolate liqueur and Lillet Blanc vermouth

Tomartini - £12.50

Absolut vodka, La Tomato liqueur, dry vermouth, chili and umami bitters

Salted Butterscotch Sazerac - £13

Rye Whisky, Jameson Black Barrel and Merlet cognac stirred down with salted butterscotch and pastis

## Garden Bubbles

Beehive £11.90

Gin combined with chamomile honey and citrus, finished with sparkling wine

Lillet Rose Spritz £13

Lillet Rose, nectarine liqueur, Bonanto bitters and grapefruit topped with sparkling wine

## NO & LOW ALCOHOL COCKTAILS

Nogroni £9.50

Acorn Bitter, Everleaf Forest and Seedlip Grove stirred down over ice

Nadarita £9.50

Everleaf Forest, citrus and orange blossom honey

Picant £9.50

Ceder's Classic, citrus, coriander, mint & jalapeno topped with Fever Tree lemonade

Gimlight (Low-Alc) £10

Quarter Light served with Everleaf Forest, homemade lime cordial, topped with tonic water

