# EVENING DRINKS MENU

*Served from midday onwards*

## ON TAP & BEHIND THE BAR

### DRAUGHT

| | ABV | PINT |
|---|---|---|
| **Tennent's Lager** | *4.5%* | *5.50* |
| **Camden Pale Ale** | *4.5%* | *6.85* |
| **Lowenbrau German Lager** | *4.0%* | *6.85* |

### BOTTLED BEER & CIDER

| | VOLUME | PRICE |
|---|---|---|
| **Menabrea** *5.0%* | *330ml* | *5.00* |
| **Corona** *4.5%* | *330ml* | *5.25* |
| **Jubel Peach** *4.0%* | *330ml* | *5.25* |
| **Menabrea Zero** *0.0%* | *330ml* | *4.00* |
| **Kopparberg Strawberry & Lime** *4.0%* | *500ml* | *5.50* |
| **Corona Zero** *0.0%* | *330ml* | *4.00* |
| **Mixed Fruit Kopparberg** *tbc%* | *500ml* | *5.00* |
| **Magners Irish Cider** *4.5%* | *500ml* | *5.25* |
| **Magners Orchard Berries** *tbc%* | *500ml* | *5.00* |
| **Magners Dark Fruit** *tbc%* | *500ml* | *5.00* |

### SPRITZ

*all 9.50*

**Aperol Spritz**
*Aperol, Soda, Prosecco, Orange*

**Limoncello Spritz**
*Isolabella Limoncello, Soda, Prosecco, Lemon*

**Hugo Spritz**
*St Germain Elderflower, Soda, Prosecco, Mint*

**Rosé Spritz**
*Rozél Rosé, Raspberry & Rose Soda, White Zinfandel, Strawberry*

**Scottish 75**
*Tanqueray 10, Citrus, Prosecco*

# COCKTAILS

## CLASSIC MOMENTS *all 10.50*

**Margarita**
*Altos Blanco, Citrus, Agave*

**Daiquiri**
*Ron Santiago 8yr, Citrus*

**Negroni**
*Edinburgh Seaside, Campari, Rosso*

**Dirty Martini**
*Choose from Ciroc or Tanqueray, shaken with a good helping of olive brine*

**Old Fashioned**
*Choose Brugal 1888, Woodford Reserve or Loch Lomond 12yr. Stirred with bitters & a homemade demerara*

## VINTAGE VIBES *all 10.50*

**Dirty Espresso Martini**
*Belvedere Dirty Brew, Liquid Oats Vanilla, Illy Espresso, Dark Chocolate*

**Sea-Plane**
*Whitley Neill Seaside, Cherry, Aperol, Citrus*

**Cheeky Daiquiri**
*Ron Santiago Carta Blanca, Vimto Shrub, Citrus*

**Kentucky Kick**
*Brown Butter Washed Buffalo Trace, Almond, Citrus, Bitters*

**Thai Sour**
*Phraya, Disaronno, Spiced Coconut Orgeat, Pineapple, Citrus*

**Spicy 24**
*Chilli Oil Washed Reyka, St. Germain, Vanilla, Citrus, Honey*

**Walking Tall**
*Johnnie Walker, Aperol, Orange & Fig Soda*

**Hot Honey Margarita**
*Cazcabel Blanco, Cazcabel Honey, Supasawa, Hot Honey*

# COCKTAILS

## SEASONAL INSPIRATIONS *all 10.50*

**Peach Tea-Ni**
*Matcha Washed Hendricks, Peach, Lychee, Citrus, Foam*

**Lady Bug**
*Vanilla Infused Belvedere, Strawberry, Elderflower, Citrus, Prosecco*

**Long Brew**
*Belvedere Dirty Brew, Tia Maria, Cold Brew, Vanilla Cream*

**Fresca-rita**
*Altos Blanco, Strawberry Shrub, White Peach & Jasmine*

**Rapple No.2**
*Ron Santiago 8yr, Apple, Citrus, Melon & Matcha Dust*

**Vanilla Latte**
*Smirnoff Vanilla, Liquid Oats Vanilla, Café Latte, Oat Milk*

**Raspberry Smash**
*Dutch Barn Raspberry, Mint, Raspberries, Citrus*

## NO BOOZE, ALL BLISS *all 7.45*

*Non-Alcoholic*

**Gin & Juice**
*Whitley Neill Raspberry 0.00%, Orange, Raspberry & Rose Soda, Raspberry*

**Scottish Paloma**
*Feragaia, Honey, Pink Grapefruit, Citrus*

**Cross Sipper**
*Crossip Fresh Citrus, Passion Fruit, Pineapple, Vanilla*

**Aperitivo Zero**
*Giffard Aperitif 0%, Soda, Bottega 0%*

**Elderflower Fizz**
*Giffard Elderflower 0%, Mint, Soda, Bottega 0%*

# WINE

## SPARKLING

| | 125ML \| BTL |
|---|---|
| **Il Baco Da Seta, Prosecco**<br>**Italy, Veneto**<br>*Dry, Fresh, Rich* | *8.50 \| 34.00* |
| **Emile Beyer, Crémant**<br>**France, Alsace**<br>*Citrus, Mineral, Fresh* | *9.50 \| 54.00* |
| **Bottega, Ancestral**<br>**Italy, Veneto**<br>*Fragrant, Apple, Pear* | *- \| 36.00* |
| **Etoile Filante Petillant,**<br>**Sparkling Chenin Blanc**<br>**France, Loire Valley**<br>*Green, Fresh, Wild Flowers* | *- \| 45.00* |
| **Gérard Bertrand French Cancan, Rosé**<br>**France, Languedoc-Roussillon**<br>*Berries, Floral, Elegant* | *- \| 52.00* |

## WHITE

| | 175ML \| 375ML \| BTL |
|---|---|
| **Little Eden, Chardonnay**<br>**Australia, Eastern**<br>*Fresh, Stone Fruit, Citrus* | *6.50 \| 13.00 \| 26.00* |
| **La Maglia, Pinot Grigio**<br>**Italy, Veneto**<br>*Dry, Crisp, Elegant* | *7.00 \| 14.00 \| 28.00* |
| **Papa Luna Old Vine, Macabeo**<br>**Spain, Catalunya**<br>*Full, Soft, Citrus* | *8.00 \| 16.00 \| 32.00* |
| **Petal & Stem, Sauvignon Blanc**<br>**New Zealand, Marlborough**<br>*Grapefruit, Zesty, Tropical* | *8.00 \| 16.00 \| 32.00* |
| **Vidal, Sauvingon Blanc**<br>**New Zealand, Marlborough**<br>*Gooseberry, Grass, Passion Fruit* | *8.50 \| 17.00 \| 34.00* |
| **Quinta Da Pedro Alta,**<br>**Reserva Branco**<br>**Portugal, Douro**<br>*Pear, Nectarine, Citrus* | *11.25 \| 22.00\| 45.00* |
| **Santo Wines, Assyrtiko**<br>**Greece, Santorini**<br>*Minera, Green Apple, Ocean* | *- \| - \| 58.00* |

# WINE

## RED

| | 175ML \| 375ML \| BTL |
|---|---|
| **Little Eden, Shiraz-Cabernet**<br>**Australia, South Eastern**<br>*Jam, Pepper, Vanilla* | *6.50 \| 13.00 \| 26.00* |
| **Flagstone Poetry, Merlot**<br>**South Africa, Western Cape**<br>*Blueberry, Smooth, Juicy* | *8.00 \| 16.00 \| 32.00* |
| **Little Eden, Pinot Noir**<br>**Australia, South Eastern**<br>*Strawberries, Cherries, Soft* | *7.00 \| 14.00 \| 28.00* |
| **Alisios, Tempranillo Touriga**<br>**Brazil, Campanha**<br>*Wild Plum, Tobacco, Explosive* | *7.50 \| 15.00 \| 30.00* |
| **Alamos Velvet,**<br>**Malbec-Cabernet Sauvingon**<br>**Argentina, Mendoza**<br>*Blackcurrant, Decadent, Spice* | *8.00 \| 16.00 \| 32.00* |
| **Torres Altos, Ibericos,**<br>**Rioja Crianza**<br>**Spain, Rioja**<br>*Juicy, Black Plum, Deep* | *10.50 \| 21.00 \| 42.00* |
| **Terrazas Selection, Malbec**<br>**Argentina, Mendoza**<br>*Violets, Black Cherry, Plum* | *13.50 \| 27.00 \| 54.00* |

## ROSÉ

| | 175ML \| 375ML \| BTL |
|---|---|
| **Miolo Alisios,**<br>**Cabernet-Tempranillo**<br>**Brazil, Campanha**<br>*Red Berry, Juicy, Citrus* | *6.75 \| 13.50 \| 28.00* |
| **Chateau d'Esclans,**<br>**Whispering Angel**<br>**France, Provence**<br>*Elegant, Summer Fruit, Crisp* | *11.50 \| 22.50 \| 45.00* |

# THE GARDENER

GROUND SHAKEN SERVED