

# **CLASSICS**

#### **NEGRONI**

A firm favourite when the lights are dimmed, dry gin, Campari, vermouth rosso and a slice of orange come together in a perfect blend of sour suphistication

### DARK & STORMY

For those who prefer the rich undertones of dark rum mingled with fresh lime juice and a sharp ginger beer with a dash of bitters, this is a sip to be savered

# SPICY MARGARITA

A *sour classic* with a *kick*, tequila blanco is **balanced** with orange liquor, lime juice and sugar syrup, finished with a *jalapeño slice* or two and a *sprinkle* of salt around the rim

## PASSION FRUIT MARTINI

Sweet, fruity and fun, enjoy vanilla vodka and Passoa mixed with passion fruit syrup and lime juice, with a shot of Prosecco to pop in at your leisure



# **SIGNATURE**

### ESPRESSO MARTINI

A silken coffee cocktail blended with Kraken rum, Kahlua, and a touch of demerara syrup and almond for a wonderfully smooth sip

### **GRADE II 1865**

Dry prosecco and **honey** whiskey *mingle* with liquid smoke and elderflower pressé, making for the *perfect* complement to a cheeseboard and *long* evenings **looking** out to sea

# MONARCH OF THE GLEN

Herby, balanced and botanical, Drambuie and the Cointreau pair a sweetness to the crisp dryness of ginger ale the delicate aniseed flavours of Jägermeister

### PENDYNAS GLOW

Inspired by *ocean sunrises* and *sunsets*, enjoy Gordon's pink gin and Disaronno *muddled* with Campari and lemon juice, **balanced** with raspberry and mint syrup and a *splash* of rose lemonade

# THE NEXT CHAPTER

A timeless, sophisticated and elegant cocktail to represent our 'Grande Dame', Tarquin's dry gin, lemon juice, vanilla syrup, Cointreau and Limoncello combine for a fresh and zesty tipple



Please note all of our cocktails contain sulphates and some contain nuts For allergens or dietary requests, please ask a member of the team