

COCKTAIL

— MENU —

“Blue-Burley” crush

Muddled blueberries, white rum, mint leaves, fresh lime & soda over ice

10

Manor iced tea

Orange pekoe tea, pimm’s & agave syrup

10

Garden mojito

White rum, mint, cloudy apple juice, cucumber & fresh garden mint to garnish

12

Rosita

Tequila, sweet vermouth, dry vermouth, campari, garnished over ice

10

Rose & elderflower sangria

Rose wine, elderflower, soda, twist and juice of a lemon & strawberries

9

Rhubarb fizz

Warner’s rhubarb gin, pineapple, lemon & cranberry juice, strawberry puree, prosecco

12

Lemon-thyme vodka lemonade

Vodka, lemons, thyme syrup, topped with soda

12

Wyrd-fashioned

Our take on an old fashioned, combining Barrel aged Wyrd Gin

12

Above the forest

Shaken, gin, maraschino liqueur, creme de violette

10

Bees in a sidecar

Rosemary, honey, cognac

12