



## COCKTAILS

*Since the 1600s and the development of alcoholic punches the world of cocktails has been continually evolving. As new flavours poured in from around the world bartenders have pushed boundaries to bring an exciting balance of flavour and theatre to a guest's experience.*

- Fizzy Rascal Prosecco £5.95  
Champagne £11.00  
*We combine fresh rhubarb, vanilla, grenadine, Rascally Liquor and rhubarb syrup to create a beautiful compote, enjoy a dash of this topped with the bubbly of your choice.*
- Tuck Shop £6.95  
*A sweet and punchy nostalgic delight. Fruits of the Forest Rascally Liquor, fresh strawberries, lime, lemon sherbet, with a toasted marshmallow foam.*
- Rapple & Pear Daquiri £5.95  
*Ninefold white rum and Green Island spiced rum are cleverly combined with pear liqueur, apple syrup, lime juice, and cinnamon.*
- Rum & Raisin Old Fashioned £6.95  
*Raisin infused Ninefold white, Green Island Spiced and Clement VSOP rum bridged by zesty orange, teapot bitters and brown sugar.*
- Pineapple & Hazelnut Samba Frappe £5.95  
*Cachaca 51 and Plantation Pineapple rum, mixed with espresso frappe and Frangelico hazelnut liquor.*
- Bloody Rascal £5.95  
*Citrus infused peated Rascally Liquor for a smoky hint is combined with a homemade spice mix of olive brine, port, sherry, tomato vines, Tabasco, and paprika, topped with tomato juice and shaved celery.*
- Pink Grapefruit Tea £6.95  
*Our local gin choice, basil, earl grey tea syrup, fresh grapefruit juice.*