

GINSPIRATION

In addition to our house gin of larios, we are pleased to offer a selection of premium gins.

BOMBAY SAPPHIRE (ENGLAND) classic london dry gin made with ten different botanicals, served with a twist of lemon

BOTANIC (ENGLAND) a triple-distilled gin featuring a range of botanicals including the hand of Buddha, garnished with cardamom

BROCKMAN'S PREMIUM (ENGLAND) a well balanced mix of botanicals and berries, garnished with blueberries

FIFTY POUNDS (ENGLAND) A unique and painstaking distillation carried out in a small hundred-year-old still in order to obtain the best extraction of aromas and flavours, garnished with orange peel

HAYMAN'S 1850 RESERVE (ENGLAND) using a gin palace recipe from 1850, this gin is aged in whisky barrels with hints of pepper, spice and oak, served with black peppercorns

HOXTON (ENGLAND) an intriguing blend of coconut, grapefruit, juniper and tarragon. Not for the faint hearted! Served with grapefruit

SIPSMITHS (ENGLAND) Handcrafted by a small independent distiller with flavours of juniper, lemon & orange marmalade, served with a lemon twist

6 O'CLOCK (ENGLAND) a small distiller in Gloucestershire produces this gin in homage to his great grandfather with 6 O'Clock tonic to match, served with coriander seeds

CAORUNN (SCOTLAND) a proud scottish gin containing unique celtic botanicals such as bog myrtle and rowan berry, served with a slice of red apple

HENDRICK'S (SCOTLAND) a very popular gin from small batch production by hand with flavours of cucumber in addition to the traditional juniper, served with a slice of cucumber

OLD RAJ (SCOTLAND) saffron gives this spicy and floral gin a faint glow. Made by scotland's oldest independent spirits bottler

TANQUERAY TEN (SCOTLAND) frequently voted the best gin in the world. A juniper forward gin served with a wedge of lime

SAFFRON (FRANCE) A stunning colour with flavours of juniper, coriander, lemon and orange peel, a complex and memorable gin, garnished with lemon peel

THE DUKE (GERMANY) a munich dry gin with flavours of juniper, coriander and a citrus zing, with hints of lavender, with lemon and orange garnish

GIN MARE (SPAIN) gin from a small fishing village near

tarragona using mediterranean botanicals (olive, rosemary, basil & thyme), garnished with olive

NORDÈS (SPAIN) a floral gin made in galicia and distilled from albarino wine and a range of local and traditional botanicals, including cardomom

TONICS:

Schweppes Original Tonic
Fever Tree

CAVA COCKTAILS

CAVA FRAMBUESA

Our most popular cocktail. Cava with raspberry liqueur and a squeeze of lime

CAVA OPORTO

Cava and port actually go very well together!

CAVA ORO

A touch of ginger wine in cava gives it a very pleasant ginger kick

CAVA SPRITZ

Aperol, cava and soda – you could be in Barcelona!

PREMIUM COCKTAILS

THE MARTINI

The pure classic – Premium gin or vodka of your choice with a hint of vermouth and garnished with a twist or olives

PINKY VODKA MARTINI

Pinky Botanical Vodka with a touch of vermouth and a slice of orange

LEMON BASIL MARTINI

A base of Sipsmith's gin with muddled basil leaves and limoncello for a zingy and refreshing cocktail

COCKTAILS WITH A TWIST

MARGARITA

For tequila lovers, Jose Cuervo reposado tequila with triple sec and freshly squeezed lime juice

ORANGE MARGARITA

A delightful variation on the classic margarita, with orange juice and cointreau giving a fresh twist

POMEGRANATE MARTINI

Citrus vodka combines with Cointreau and pomegranate juice to produce a refreshing cocktail

CHOCOLATE RASPBERRY MARTINI

Raspberry vodka and Chocolate liqueur make a heady mix. Who doesn't like chocolate?

COSMOPOLITAN

A classic with vodka, triple sec and cranberry juice

ESPRESSO MARTINI

A blend of strong espresso coffee with bailey's, vodka and kahlua that is a very pleasant digestif

MUD IN YOUR EYE

Chilled Baileys with a shot of Jameson's whisky and Cointreau for those have visited the Loteria!

DARK AND STORMY

A cheering tippie from Bermuda. Dark rum and ginger beer over ice makes a very refreshing drink