

COCKTAILS



UNDERSGAR

Dry Martini

£6.00

This old classic uses Gordon's, Martini Extra Dry and a dash of orange bitters, stirred until well-chilled to serve you with a crisp, refreshing cocktail good enough to make Bond proud!

Negroni

£6.00

We stir our gin, Campari and vermouth for about 1 minute to make sure your cocktail is as cold as a fresh Lake District morning! Then we express an orange peel over your glass to give it that zesty citrus fragrance.

Turf Club

£6.00

This gin cocktail features Gordon's, Martini Rosso and a dash of both Angostura orange bitters and aromatic bitters. It is then stirred with ice to chill your drink and is served to you with a fresh lemon peel garnish.

Daiquiri

£6.50

We use Bacardi rum in our delicious daiquiris and only the freshest of limes for a sweet citrus tang. We can even add a fruit of your choice to make a flavoured daiquiri, a staff favourite being strawberry!

Espresso Martini

£6.50

Guaranteed to satisfy your caffeine craving or even as a sweet treat after a meal, this cocktail is perfect for a coffee lover, and a vodka lover! We use one Rijo espresso, Absolut Vanilla Vodka and Kahlua which is then shaken with ice to create a cool, caffeinated delight for you to enjoy.

Gimlet

£6.50

The Gimlet is believed to be originally created by the British Royal Navy, using quinine-rich gin and fresh limes to fight off scurvy. You won't be lacking in any Vitamin C with this old classic!

Mojito

£7.50

Our Mojito is prepared using fresh limes, fresh mint, Bacardi rum and sweetened with our homemade sugar syrup! A refreshing cocktail perfect for a spa day treat!

Tim Collins

£6.00

This is actually a mocktail version of the classic Tom Collins gin cocktail. We have swapped the gin out for our Seedlip Garden 108 non-alcoholic spirit, which blends perfectly with lemon juice and soda water to refresh your palate.