



We stock an **EXTENSIVE** range of drinks. If there is a cocktail you'd like and it's not listed on the menu, ask us and we will make it for you.

HYLL SIGNATURES

HYLL GARDEN SPRITZ

Garden Swift Gin, Lillet Blanc, Elderflower, Tonic

12.⁰⁰

RHUBARB & RASPBERRY COLLINS

Plymouth Gin, Raspberry Syrup, Lemon Juice, Rhubarb Bitters, Soda Water

12.⁰⁰

YUZU & PLUM SOUR

Plymouth Gin, Licor 43, Yuzu Sherbet, Plum Bitters, Aquafaba

12.⁰⁰

HAZELNUT WHITE RUSSIAN

Black Cow Vodka, Coffee Liqueur, Hazelnut Syrup, Cream

14.⁰⁰

PLG MULE

Black Cow Vodka, Lime, Passionfruit, Lemongrass, Ginger Beer

12.⁰⁰

WHITE NEGRONI

Plymouth Gin, Lillet Blanc, Suze

14.⁰⁰

Some of our food and drink may contain nuts and other allergens. If you have any dietary requirements, please speak to a member of our team who will help you.
Please note that a discretionary 10% service charge will be added to your final bill.

LEGENDARY CLASSICS

MARGARITA/PICANTE*

Cazcabel Blanco, Cointreau, Lime, (Chilli Syrup)*

14.⁰⁰

OLD FASHIONED

Woodford Reserve Bourbon, Bitters, Sugar

14.⁰⁰

MARTINI COCKTAIL

Vodka or Gin, Shaken or Stirred, Olives or a Twist, we'll make it how you like it

14.⁰⁰

ESPRESSO MARTINI

Black Cow Vodka, Coffee Liqueur, Sugar, Espresso

14.⁰⁰

BLOODY MARY

Black Cow Vodka, Tomato Juice, Spices, Celery Bitters, Lemon, Worcestershire Sauce

14.⁰⁰

FRENCH 75

Plymouth Gin, Lemon, Sugar, Champagne

19.⁰⁰

AMARETTO SOUR

Amaretto Disaronno, Lemon, Sugar, Aquafaba, Bitters

12.⁰⁰

NEGRONI

Plymouth Gin, Campari, Cocchi Di Torino

14.⁰⁰

LIMONCELLO SPRITZ

Isolabella Limoncello, Prosecco, Soda

14.⁰⁰

APEROL SPRITZ

Aperol, Prosecco, Soda

14.⁰⁰

NO & LOW COCKTAILS

AMARETTO SOUR

Lyre's Amaretti, Sugar, Lemon Juice, Aquafaba, Bitters

10.⁰⁰

CLOVER CLUB

NLL Midnight Sun, Raspberry, Lemon Juice, Aquafaba

10.⁰⁰

NOGRONI

NLL First Light, Pentire Coastal, Lyre's Orange Bitter, Sushi Rice

12.⁰⁰

CRODINO

Sparkling Non Alcoholic Aperitif Brewed with Orange and Spices

8.⁰⁰

FERMENTED

Jarr Kombucha Original	6. ⁰⁰
Jarr Kombucha Peach & Yuzu	6. ⁰⁰
Jarr Kombucha Ginger & Lemon	6. ⁰⁰

SOFT DRINKS

Folkington's Orange Juice	4. ⁵⁰
Folkington's Pineapple Juice	4. ⁵⁰
Folkington's Apple Juice	4. ⁵⁰
Folkington's Cranberry Juice	4. ⁵⁰
Folkington's Tomato Juice	4. ⁵⁰
Folkington's Elderflower Presse	4. ⁵⁰
Double Dutch Ginger Ale	3. ⁰⁰
Double Dutch Ginger Beer	3. ⁰⁰
Double Dutch Double Lemon	3. ⁰⁰
Double Dutch Soda Water	3. ⁰⁰
Double Dutch Lemonade	3. ⁰⁰
Coca Cola	3. ²⁵
Diet Coke	3. ²⁵

TONIC WATERS

DOUBLE DUTCH

Indian Tonic	3. ⁰⁰
Skinny Tonic	3. ⁰⁰
Pomegranate & Basil	3. ⁰⁰
Cranberry & Ginger	3. ⁰⁰
Cucumber & Watermelon	3. ⁰⁰

LAGER

Hawkstone Session ^{330ML}	6. ⁵⁰
Victoria Malaga ^{330ML}	6. ⁰⁰
Camden Hells ^{660ML}	8. ⁵⁰
Menabrea 0% ^{330ML}	5. ⁰⁰

ALE

North Cotswold Cotswold Best ^{500ML}	7. ⁵⁰
North Cotswold Shagweaver ^{500ML}	7. ⁵⁰
North Cotswold Green Man IPA ^{500ML}	7. ⁵⁰
North Cotswold Hung Drawn 'n' Portered ^{500ML}	8. ⁰⁰
Days Pale Ale 0% ^{330ML}	5. ⁰⁰

CIDER

Pearson's Medium Dry ^{500ML}	8. ⁰⁰
Badger's Apple ^{500ML}	7. ⁵⁰
Saxby's Rhubarb ^{500ML}	8. ⁰⁰
Saxby's Strawberry ^{500ML}	8. ⁰⁰

CHAMPAGNE & SPARKLING	125ML	GIN	ABV	25ML
Levin 0% Blanc de Blancs, Villa Noria ^{France}	6. ⁰⁰	Plymouth ^{Devon}	41.2%	4. ⁵⁰
Prosecco, Collezione 96 Extra Dry, Masottina ^{Italy}	9. ⁰⁰	Chase Dry ^{Hereford}	40.0%	5. ⁰⁰
Dival Cotel Brut Champagne NV ^{France}	15. ⁰⁰	Hendricks' ^{Scotland}	41.4%	6. ⁰⁰
		Tanqueray No. Ten ^{Scotland}	47.3%	6. ⁰⁰
		Botanist ^{Isle of Islay}	46.0%	6. ⁰⁰
		Cotswold Gin ^{Cotswolds}	46.0%	6. ⁰⁰
		Copper Lion ^{Cotswolds}	45.0%	6. ⁰⁰
		Garden Swift ^{Cotswolds}	47.0%	9. ⁰⁰
		Slingsby Rhubarb ^{Harrogate}	40.0%	5. ⁰⁰
		Slingsby Marmalade ^{Harrogate}	40.0%	5. ⁰⁰
		Slingsby Gooseberry ^{Harrogate}	40.0%	5. ⁰⁰
		Bombay Sapphire ^{Hampshire}	40.0%	4. ⁰⁰
		New London Light 'First Light' 0% ^{Devon}	0.0%	4. ⁰⁰
		New London Light 'Midnight Sun' 0% ^{Devon}	0.0%	4. ⁰⁰
WHITE	175ML			
Dry Furmint, Château Dereszla, Tokaji 2023 ^{Hungary}	9. ⁵⁰			
Pinot Grigio, Riff, Alois Lageder ^{Italy}	9. ⁷⁵			
Picpoul de Pinet, Tournée du Sud ^{France}	10. ⁰⁰			
Durvillea Sauvignon Blanc Marlborough 2024 ^{New Zealand}	12. ⁰⁰			
Chardonnay, Novellum, Domaine Lafage ^{France}	12. ⁰⁰			
RED	175ML			
Grenache, Les Sardines, Domaine Lafage ^{France}	9. ⁵⁰			
Merlot Reserva, Viña Echeverría ^{Chile}	11. ⁰⁰			
Apertura Malbec, Mendel 2022 ^{Argentina}	10. ⁰⁰			
Pinot Noir, Les Colombiers, Villa Noria ^{France}	12. ⁰⁰			
ROSÉ	175ML			
Rosé de Nymphe, Emue, Château Maris 2024 ^{France}	9. ⁵⁰			
Primitivo Rosé, Tramari, San Marzano ^{Italy}	9. ⁷⁵			

RUM	ABV	25ML
Bacardi Carta Blanca Puerto Rico	37.5%	3. ⁰⁰
Plantaray 3 Star Caribbean	41.2%	5. ⁵⁰
Kingston 62 Jamaica	40.0%	4. ⁰⁰
Havana Club Anejo Especial Cuba	40.0%	6. ⁰⁰
Havana Club Selección de Maestros Cuba	45.0%	10. ⁰⁰
Havana Club 7 Cuba	40.0%	5. ⁰⁰
Kraken Spiced Trinidad & Tobago	40.0%	5. ⁰⁰
Twin Finn Spiced Caribbean to Cornwall	38.0%	5. ⁵⁰

VODKA	ABV	25ML
Black Cow ^{Dorset}	40.0%	4. ⁵⁰
Koskenkorva Lemon Lime ^{Finland}	37.5%	4. ⁰⁰
Chase Marmalade Vodka ^{Hereford}	40.0%	5. ⁰⁰
Grey Goose ^{France}	40.0%	6. ⁰⁰
Belvedere ^{Poland}	40.0%	5. ⁰⁰

TEQUILA & MEZCAL	ABV	25ML
Cazcabel Blanco ^{Mexico}	38.0%	5.00
Patron Silver ^{Mexico}	40.0%	8.00
Ocho Reposado ^{Mexico}	40.0%	6.00
Gran Centenario Añejo ^{Mexico}	40.0%	10.00
Del Maguey Vida Mezcal ^{Mexico}	40.0%	8.00

WHISKY	ABV	25ML
HIGHLAND		
Glenmorangie Original	40.0%	5.00
Dalwhinnie 15	43.0%	6.50
Oban 14	43.0%	11.00
Glenmorangie Signet	46.0%	25.00

ISLAY		
Laphroaig 10	40.0%	6. ⁵⁰
Port Charlotte 10	50.0%	8. ⁰⁰

ISLAND		
Talisker 10	45.8%	8. ⁰⁰
Talisker Port Ruighe	45.8%	8. ⁵⁰
Ledaig 18	46.3%	11. ⁰⁰
CAMPBELTOWN		
Glen Scotia Double Cask	46.0%	7. ⁵⁰
BLENDED		
Monkey Shoulder	40.0%	5. ⁰⁰
Johnnie Walker Gold Label	40.0%	8. ⁰⁰
JAPANESE		
Nikka Coffey Grain	45.0%	8. ⁰⁰
Hatozaki Umeshu Cask 12	43.0%	12. ⁰⁰
IRISH		
Jameson	40.0%	4. ⁰⁰
Jameson Black Barrel	40.0%	6. ⁰⁰
COTSWOLDS		
Cotswolds Distillery Signature Single Malt	46.0%	7. ⁰⁰
AMERICAN		
Jack Daniel's	40.0%	4. ⁰⁰
Woodford Reserve	43.2%	5. ⁰⁰
Rittenhouse Straight Rye	50.0%	6. ⁰⁰
Noah's Mill Small Batch	57.2%	11. ⁰⁰

LIQUEURS	ABV	25ML
Pernod ^{France}	40.0%	4. ⁰⁰
Disaronno Amaretto ^{Italy}	28.0%	4. ⁰⁰
Licor 43 ^{Spain}	31.0%	4. ⁰⁰
Malibu ^{Spain}	21.0%	4. ⁰⁰
Benedictine ^{France}	40.0%	5. ⁰⁰
Cointreau ^{France}	40.0%	4. ⁰⁰
Drambuie ^{Scotland}	40.0%	4. ⁰⁰
Isolabella Limoncello ^{Italy}	30.0%	4. ⁰⁰
Amaro Montenegro ^{Italy}	23.0%	4. ⁰⁰
Grand Marnier ^{France}	40.0%	5. ⁰⁰
Kahlua ^{Mexico}	20.0%	4. ⁰⁰
Mr Black ^{Australia}	23.0%	5. ⁰⁰
Southern Comfort ^{USA}	35.0%	4. ⁰⁰

		50ML
Aperol ^{Italy}	11.0%	4. ⁰⁰
Campari ^{Italy}	25.0%	5. ⁰⁰
Baileys ^{Ireland}	17.0%	5. ⁰⁰
Pimm's No.1 ^{England}	25.0%	5. ⁰⁰
Cotswolds Cream ^{England}	17.0%	6. ⁰⁰

PORT & SHERRY	ABV	50ML
Sandeman Founders Reserve ^{Portugal}	20.0%	7. ⁵⁰
Taylor`s 10 Year Old Tawny Port ^{Portugal}	20.0%	7. ⁰⁰
Harvey's Bristol Cream ^{Spain}	17.5%	5. ⁰⁰
Croft Pale Cream ^{Spain}	17.5%	5. ⁰⁰
Tio Pepe ^{Spain}	15.0%	4. ⁰⁰
La Gitana Manzanilla ^{Spain}	15.0%	4. ⁰⁰

WHITE**BOTTLE**Dry Furmint, Château Dereszla, Tokaji 2023 ^{Hungary}33.⁰⁰Pinot Grigio, Riff, Alois Lageder ^{Italy}38.⁰⁰Picpoul de Pinet, Tournée du Sud ^{France}39.⁰⁰Durvillea Sauvignon Blanc Marlborough 2024 ^{New Zealand}43.⁰⁰Chardonnay, Novellum, Domaine Lafage ^{France}45.⁰⁰Riesling, Watervale, Jim Barry Wines ^{Australia}45.⁰⁰Gavi di Gavi, Fossili, San Silvestro ^{Italy}46.⁰⁰Albariño, Rías Baixas, Coral do Mar, Pazo do Mar ^{Spain}53.⁰⁰Petit Chablis Agnes et Didier Dauvissat 2023 ^{France}55.⁰⁰Sancerre, Fernand Girard 2023 ^{France}68.⁰⁰Pouilly-Fumé, Château de Tracy ^{France}80.⁰⁰Pouilly-Fuissé 1er Cru Prestige,
Domaine Nadine Ferrand ^{France}90.⁰⁰**RED****BOTTLE**Grenache, Les Sardines, Domaine Lafage ^{France}35.⁰⁰Merlot Reserva, Viña Echeverría ^{Chile}38.⁰⁰Apertura Malbec, Mendel 2022 ^{Argentina}40.⁰⁰Pinot Noir, Les Colombiers, Villa Noria ^{France}45.⁰⁰Shiraz, Leeuwenkuil Family Vineyards ^{South Africa}47.⁰⁰Morellino di Scansano, Fattoria Le Pupille, Tuscany 2023 ^{Italy}48.⁰⁰Rioja Alavesa, Las Parcelas, Bideona ^{Spain}56.⁰⁰Fleurie Vieilles Vignes, Reserve de Colonat ^{France}58.⁰⁰Esprit de Pavie, Bordeaux 2019 ^{France}64.⁰⁰Chianti Classico, Querciabella 2021 ^{Italy}65.⁰⁰Château Beaumont, Haut-Médoc ^{France}70.⁰⁰Châteauneuf du Pape Rouge Vieilles Vignes,
Domaine le Prieure des Papes 2020 ^{France}95.⁰⁰Barolo, Giacomo Fenocchio 2020 ^{Italy}120.⁰⁰Nuits-Saint-Georges, Aurélien Verdet 2022 ^{France}160.⁰⁰**ROSÉ****BOTTLE**Rose de Nympe, Emue Château Maris 2024 ^{France}37.⁰⁰Primitivo Rosé, Tramari, San Marzano ^{Italy}38.⁰⁰Cotes de Provence Rose 'Abacus'
Domaine des Mapliers 2024 ^{France}55.⁰⁰

CHAMPAGNE & SPARKLING

BOTTLE

Levin 0% Blanc de Blancs, Villa Noria ^{France}	29. ⁰⁰
Prosecco, Collezione 96 Extra Dry, Masottina ^{Italy}	45. ⁰⁰
Prosecco, Collezione 96 Rosé, Masottina ^{Italy}	47. ⁰⁰
Dival Cotel Brut Champagne NV ^{France}	75. ⁰⁰
Cuis 1er Cru Blanc De Blancs Champagne Pierre Gimonet et Fils NV ^{France}	95. ⁰⁰
Gusbourne Estate English Sparkling Brut Reserve ^{England}	110. ⁰⁰ / 65. ⁰⁰ (½ bottle)
Gusbourne Estate English Sparkling Rosé Brut ^{England}	115. ⁰⁰

DESSERT

BOTTLE

Chenin Blanc, Late Harvest 2022, The Wrekin Vineyard, Astrolabe (37.5cl) ^{New Zealand}	45. ⁰⁰
Tokaji Aszu 5 Puttonyos, Chateau Dereszla, Tokaji 2019 (50cl) ^{Hungary}	75. ⁰⁰

