

AUTUMN SONNET OF SIPS

The Melody of Eight £15

A vibrant mix of Lasolas Spice Rum, fresh apple juice, and lime juice, enhanced with Angostura and chocolate bitters. Banana liqueur and coconut syrup add a tropical twist, topped with ginger ale for a refreshing finish.

Ethereal Reverie £15

A sophisticated blend of Maxime Cognac VSOP and Benedictine, brightened with lemon and apple juices. Peach and orange bitters add a delicate complexity, while a garnish of orange zest provides a fragrant finish. Perfect for a refined and elegant evening!

Velvet Spice £15

A rich blend of Kahlua and Cognac, sweetened with cinnamon syrup and vanilla bitters. Lemon juice adds a zesty touch, while ginger beer tops it off for a refreshing sparkle. Garnished with a cinnamon stick and a lemon wheel, this cocktail is perfect for a cosy, flavourful experience.

Maple Spiced Old-Fashioned £15

A robust mix of Sazerac Rye, balanced with Angostura and orange bitters. Homemade spiced tea with cinnamon, allspice berries, cloves, and ginger adds warmth, while maple syrup provides a touch of sweetness. Garnished with an orange swath.



Chords of Change £15

Tonka bean-infused bourbon and fig liqueur, enhanced with Peychaud and foaming bitters. Lemon juice adds a refreshing zest, while Demerara sugar syrup provides a rich sweetness. Garnished with a fig slice or an orange twirl, this cocktail offers a sophisticated and aromatic experience.

Kisses of Coconut & Berries £15

Vodka, lime juice, and Creme de Mure, complemented by the smoothness of coconut crème and the tartness of cranberry juice. Garnished with a blackberry and lime wheel on a pick.

Cascade of Spice & Bloom £15

A refreshing blend of homemade spiced tea with cinnamon, allspice berries, cloves, and ginger, combined with cranberry and orange juices. Enhanced with Peychaud bitters, lime juice, and sugar syrup, and topped with soda water. Garnished with edible flowers.