

Wildhive Seasonal Mocktails

Virgin Bees Knees



elderflower, soda, lime and honey.

Virgin Como Spritz£11An alcohol-free version of the Como Spritz.Bittersweet, refreshing and sure to delight. Lyre'sItalian spritz, passionfruit, Lyre's non-alcoholic sparkling.

Wildhive signature mocktail. Muddled raspberries,

Rossini

Strawberry purée, topped with non-alcoholic sparkling wine.

Sorrento Sunrise Pineapple and cranbe

£12

£12

 $\pounds 8.50$

Pineapple and cranberry, shaken with ice, topped with grenadine.

Wildhive Classic Cocktails



Callow Hall Kitchen Garden

A Wildhive seasonal Collins with gin infused with herbs from our garden. Gin, lemon, Callow Hall honey, soda, herbs.

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The Liz Edwards

£17

£13

Named after the Sunday Times writer who loves our cocktails but wanted something 'a bit stronger!' Jameson Plantation Rum, Strika and cinnamon combine in this tasty tipple.



Mapleton Mule

£14

A Moscow mule with a Wildhive twist. Kaffir lime leaf and lemongrass vodka, lime and ginger ale with a touch of fresh chilli.

Wildhive Seasonal Cocktails

 ······ COCKTAIL OF THE MONTH	
"I wish, as well as everybody else, to be perfectly happy; but, like everybody else, it must be in my own way" Elinor Dashwood, Sense & Sensibility	
Just a Dashwood (celebrating Jane Austen 250) Juniper gin, Orgeat syrup, lemon juice, pineapple juice and Angosturo bitters.	£18
Berry Bees Knees The Wildhive signature seasonal cocktail; Callow Hall honey, lemon, raspberry gin, muddled raspberries, soda water.	£15
Sweet Cherry Margarita Tequila and Diaronno shaken with cherry purée and lime for a fruity twist on the classic.	£16
Lemon Twist Vodka, lemon and pineapple shaken smooth with a touch of sugar.	£16
The French Pearl A crisp blend of Pernod, lime, mint and lemonade ~ aromatic and elegant.	£15
Caprioska Muddled lime and sugar, topped with a passion fruit purée, vodka and crushed ice.	£16
Solara	£17

Cachaca and Passoa with hibiscus over crushed ice.

White Peak x Wildhive Cocktails

We have teamed up with our friends at White Peak Distillery to create a selection of cocktails highlighting their wonderful spirits

RUM (with Rum made from scratch in Derbyshire)

Mardy Rum

Refreshing, seasonal bestseller at White Peak Distillery's Yellow Wood events. Ginger ale, White Peak rum, lime, vanilla syrup.

White Peak Old Cuban

£16

£15

£18

£18

£15

The traditional cocktail made with Derbyshire rum. White Peak rum, lime, sugar, mint, Angostura bitters.

GIN



Derbyshire Negroni (Bird on a Wire) A special collaboration between Wildhive and White Peak Distillery (as seen in Derbyshire Life magazine). Shining Cliff Original Gin, Campari, Thornbridge's Necessary Evil Stout.

WHISKY

Wire Works Whisky Sour

Fancy mixing it up and trying our suggested alternative spirits to celebrate local producers? Wire Works whisky, lemon & sugar.



Wire Works Alter Ego Old Fashioned

A Derbyshire take on a classic Old Fashioned, made with awardwinning local whisky. Wire Works whisky, sugar, Angosturo bitters.

Classic Cocktails



Martini Gin, vermouth

Tequila, triple sec, lime

Rye whiskey, vermouth,

Brandy, sugar, Angostura

Margarita

Manhattan

Angostura bitters



 $\pounds 15$

£16

£17

£16

£16

£14

Whiskey Sour $\pounds 17$ Bourbon, lemon, sugar syrup, Angostura bitters, foaming bitters



French 75 £16 Gin, lemon, sugar syrup, champagne



 $\pounds 17$

Champagne, Angostura bitters, cognac, sugar

Espresso Martini sugar syrup

£16 Vodka, espresso, Kahlua,

Twinkle £14.50 Vodka, elderflower liqueur, champagne





Mai Tai £16 Rum, Curaçao, Orgeat, lime

Allergens in italics

Old Fashioned Bourbon, sugar syrup,







Negroni Gin, vermouth, campari

bitters, Absinthe



Henderson's, tabasco, lemon

Cosmopolitan Vodka, cranberry, triple sec, lime







Vodka, tomato juice,