

CLASSICS

BELLINI	9.5
Prosecco with a selection of flavoured syrups, raspberry	
BRAMBLE ROYALE	10.5
Tanqueray gin, lemon juice, sugar syrup, Chambord	
ESPRESSO MARTINI	11.5
Vanilla Ciroc vodka, Tia Maria, espresso, sugar syrup	
FRENCH MARTINI	11.5
Vanilla Ciroc vodka, Chambord, pineapple juice, raspberries	
GODFATHER	10
Johnny Walker Red Label whiskey, Disaronno, cherry	
OLD FASHIONED	9.5
Bulleit bourbon, Angostura Bitters, brown sugar, orange peel	
DAIQUIRI	10
Captain Morgan's white rum, sugar, lime juice, flavoured syrup	
MARGARITA	9.5
Jose Cuervo Tequila, Cointreau, lime juice, simple syrup, salt	
COSMOPOLITAN	10.5
Ciroc citrus vodka, Cointreau, cranberry juice, lemon juice	
MIDORI SOUR / AMARETTO SOUR / WHISKEY SOUR	10
Mixed with sugar syrup, lemon juice, bitters	
MOJITO	9.5
Captain Morgan's white rum, mint leaves, sugar syrup, lime juice	
LONG ISLAND ICE TEA	11
Ciroc vodka, Tanqueray gin, Captain Morgan's white rum, Cointreau, Jose Cuervo Tequila, lemon juice, sugar syrup	
PORNSTAR MARTINI	11.5
Vanilla Ciroc vodka, Passoa, pineapple juice, sugar syrup	
PINA COLADA	10
Captain Morgan's white rum, Malibu, pineapple juice, cream, milk	
CAINS PUNCH	10
Kraken spiced rum, apple juice cranberry juice, strawberry syrup passionfruit syrup, lemonade top	
SPIKE ISLAND SPRITZ	11.5
Whitley Neill's Raspberry, Whitley Neill's Rhubarb, Manzana Verde Liqueur, Gomme, lemon juice	

COCKTAIL MASTERCLASSES

Learn to sip & shake like a pro... Hosted by one of our Mixologists who will take you through each cocktail, sip-by-sip, in a fabulous interactive lesson.

Whether you prefer our hop infused Hoptails, or a 'Cosmo' is more your thing... cocktails are always a good idea.

Our cocktail classes last around 60-90 minutes depending on the size of your group. Minimum of 6 guests, but may differ at weekends.



FOR FURTHER INFORMATION OR TO BOOK, PLEASE GO TO OUR WEBSITE, OR SCAN THE QR CODE



HOPTAILS

HOPSCOTCH	10
It's Scotch with a twist. Sweetness and bitter hops combine to make a refined, elegant and short Hoptail of Johnny Walker scotch stirred slowly over ice with our own Hop infused honey. Finished with an orange peel twist.	
HOPFASHIONED	10
A modern take on the classic Old Fashioned, we take Bulleit bourbon and muddle it carefully with our in-house Hop Syrup, sugar and orange zest. It may be called Old Fashioned but this hoppy short drink is anything but!	
HOPGUN	9.5
The perfect long drink for any season, we shake Whitley Neill's Rhubarb & Ginger gin with ice, Hop Syrup and lemon juice, pour it over ice in a long glass and simply top it with soda.	
HOP SOUR	11.5
We take the two classic Sours, combine them and add our own Hop Syrup. Disaronno is shaken together with Bulleit bourbon, lemon juice and egg white. It's then double strained before the all important Hop Syrup is added.	
MEXICAN CHELADA	7
A bottle of your favourite Mexican beer transformed into the perfect summer cocktail. A bottle of Sol is poured over muddled together lime juice and our own Hop Syrup. The rim of the glass has already been salted to make you feel like you are on that beach in Mexico.	
BEER MARGARITA	11
Can't decide between a beer or a Margarita? We have you covered! Our own take on the Margarita has the salted rim, the Jose Cuervo Tequila and the lime juice, but it also has Tanqueray gin and Huckaback pale ale.	
STOUT MARTINI	11.5
Ever wanted your espresso martini even darker and richer? Try our own take on the modern day classic, we have added Kraken rum and a touch of Guinness to the Kahlua and Ciroc vodka. The espresso part we haven't changed.	
STORMY IPA	10
Our Stormy is not just dark, it's also hoppy. Kraken rum, lime juice and Franklin's ginger beer with the addition of Huckaback pale ale.	
PALE MANHATTAN	10
The Manhattan says glamorous nights on the town, we add pale ale to make it glamorous but modern. Johnny Walker whiskey is stirred slowly together with grenadine and orange zest before being topped with a foam of Huckaback pale ale.	
PINEAPPLE HOP	10.5
Our recommendation for summer nights in the Courtyard. We take tangy pineapple juice, shake it together with Captain Morgan's white rum and a touch of almond syrup. This is poured over lots of ice and topped with Huckaback pale ale to create the most refreshing of long drinks.	
BRANDY SHANDY	11
Don't let the name fool you, it may be called Shandy, but it's not for the faint hearted! Think Alexander for modern times. Martell Cognac shaken together with Tanqueray gin and lemon juice, poured over ice and topped with a foam of Huckaback pale ale.	