

BAR MENU

COCKTAIL LIST

14.95

Symphony in Glass Negroni

Blood orange gin, Campari, Sweet vermouth, Limoncello

The Recital

Amaretto, Ridgeview English Sparkling , Maraschino cherry

Valkyries Kiss

St Germain, Vodka, Honey, Lime, Cranberry, Egg white

Chopins Tipple

Gin, St Germain, Elderflower Soda, Mint, Lime

Espresso Martini

Vodka, Kahlua, Espresso

Aperol Spritz

Prosecco, Aperol, Soda, Orange wedge

Old fashioned

Bourbon, Bitters, Brown sugar, Maraschino cherry, orange peel

AVAILABLE 5PM – 7PM

Available by pre-order only in the interval

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DESSERTS

Strawberry millefeuille, lemon balm, vanilla, elderflower 603kcal

Peach Melba panna cotta with almond nut tuille 476kcal

Dark chocolate tart with raspberries 453Kcal

A selection of 3 artisan cheeses, seasonal fruit, local honey, sourdough crackers 634kcal

Quickes Vintage mature cheddar - Enticing aromas of light hay and butter.
It's fruity, creamy and well salted

Baron Bigod - Long-lasting flavours of warm earth, farmyard and mushrooms,
with occasional notes of citrus and truffle

Roquefort - A tingly pungent taste, a distinct bouquet, and a flavour that combines
the sweet burnt-caramel taste of sheep's milk with a sharp, metallic tang