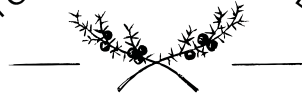


HOUSE OF JUNIPER



The Sprig

DRINKS MENU



COCKTAILS

CLASSIC COCKTAILS

£12.50

Barrel Aged Negroni

House of Juniper gin with Punt e Mes vermouth and Campari, simply combined and served with candied orange, barrel aged in toasted oak barrels.

Old Fashioned

An all-time favourite Woodford reserve bourbon stirred with brown sugar, angostura and orange bitters and flamed orange peel over ice.

Barrel Aged Torabhaig Marmalade and Walnut Old Fashioned

Or try our Skye twist Torabhaig whisky with a touch of orange marmalade, walnut and smoke bitters and flamed orange peel for a Hebridean take on the classic.

Opt for applewood smoked on either of our old fashioned options or our barrel aged negroni.

Espresso Martini

Fresh espresso shaken with vanilla vodka, kaluha and simple syrup, with fresh coffee beans.

Sour

Whisky shaken with bitters, lemon juice, simple syrup and a touch of pineapple with maraschino cherries.

Or opt for amaretto, or cherry vodka for a different sour treat.

Mojito

Havana especial rum muddled with fresh mint and limes, simple syrup and crushed ice. Also available with today's selection of fresh fruit. Please ask your bartender or server for today's choices.

Gin Bramble

Our own house gin, shaken with lemon juice and simple syrup, crème du mere and bramble puree.

Blackberry Margarita

Golden reposado tequila shaken with agave syrup, Cointreau blackberry puree and lime served over ice, or choose monte alban mezcal for a smokey version of this beauty.

SIGNATURE COCKTAILS

£12.00

Skye Ice Tea

Just like a long island but well... On skye, vodka, white rum, tequila, gin and drambuie, shaken with fresh lemon and sugar served long over coke. What's not to like?

Comfortably Numb

Our first signature cocktail served since the day we opened, Talisker 10yr and Drambuie shaken with fresh lemon, orange bitters and orange marmalade, served over ice and topped with spicy ginger ale.

The Ultimate Pina Colada

The boss's favorite, koko kanu coconut rum, coconut milk, fresh cream, fresh lime and pineapple with a touch of coconut yogurt and agave syrup.

The Best White Russian

Well we think so anyway, black cow milk, vodka and kaluha shaken with half and half, and served over ice, garnished with espresso, ice cubes and a sprinkle of cocoa.

Palma Violet

Tastes just like the sweets, gin, fresh lemon, violet syrup and soda served long over ice.

FIZZY COCKTAILS

£13.00

Classic Champagne Cocktail

But with prosecco, brown sugar, angostura bitters and brandy topped with prosecco.

Fancy Irn Bru

Like a Scottish aperol spritz, kinda? Homemade irn bru syrup, ocho 8 tequila, soda and prosecco, honestly trust us it works.

Lychee Fizz

Kwai fee lychee with cranberry topped with prosecco.

Cham 75

Chambord raspberry and honey, frozen raspberry crystals and prosecco.

MOCKTAILS

£xx.xx

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WINES

SPARKLING

Prosecco Spumante Extra Dry, Ca' di Alte, Veneto, Italy
Fresh, elegant sparkling wine with aromas of lemon zest,
green apples, pears and white flowers.

Glass 6.5 Bottle 30

Organic Macabeo, Familia Castaño, Murcia, Spain
This wine is pale lemon in colour with youthful highlights.
On the nose, there are fragrant aromas of apple, pear and quince.

Bottle 90

ROSÉ WINE

**Organic Rosado, Familia Castaño,
Murcia, Spain**

Vibrant aromas of ripe red berry fruit, pink apple and hints
of rose petal are met with juicy fruit flavours and a refreshing acidity.

Glass 7 Bottle 27.5

WHITE WINES

Organic Macabeo, Familia Castaño, Murcia, Spain

Fresh, elegant sparkling wine with aromas of lemon zest, green apples, pears and white flowers.

Glass 7 Bottle 27.5

Vinho Verde Alvarinho Reserva, Azevedo, Portugal

A high acid/crisp wine with flavours of nectarine, apricot and mango along with zesty lemon.
This is a richer style of Vinho Verde.

Bottle 37.5

Pinot Grigio, Gašper, Goriška Brda, Slovenia

This medium-bodied Pinot Grigio has a lovely richness, with a silky finish and citrus aromas that reflect the rich soils of Goriška brda.

Glass 9 Bottle 35

Marlborough Sauvignon Blanc, Tinpot Hut, New Zealand

Bursting with aromas of freshly cut grass and passion fruit, on the palate the wine has vibrant flavours of green apple and peach.

Bottle 38

**Macération de Soif Sauvignon Blanc Vin Orange,
Domaine Joël Delaunay, Loire, France**

A bold and complex wine with mandarin, honey, grass and almond aromas.

Bottle 45

RED WINES

Organic Monastrell, Familia Castaño, Murcia, Spain

Glass 7 Bottle 27.5

Intense ripe red fruits and liquorice hints.
Silky and fruit-forward.

Chianti, Mediceo, Tuscany, Italy

Bottle 29

The wine is deep ruby in colour. On the nose, it has bright cherry fruit aromas combined with hints of chocolate and balsamic vinegar.

Calchaquí Valley Malbec, Amalaya, Salta, Argentina

Glass 9 Bottle 35

An intensely fruity wine, packed with flavours of strawberries, raspberries, and plums as well as touches of spice, pepper, and vanilla. Round, soft tannins lead to a delicate, lingering finish.

Great Southern Pinot Noir, Three Lions, Western Australia

Bottle 39

This wine is deep ruby in colour. The nose offers aromas of cherry and spice, with some overlaid shitake mushroom and subtle nutty French oak.