

HOUSE OF JUNIPER



The Sprig

# DRINKS MENU



# COCKTAILS

# CLASSIC COCKTAILS

£13.00

## **Barrel Aged Negroni**

House of Juniper Gin, Punt e Mes Vermouth & Campari. Aged in oak barrels

## **Old Fashioned**

Woodford Reserve, Brown Sugar, Orange Bitters

## **Barrel Aged Torabhaig Marmalade and Walnut Old Fashioned**

Torabhaig Whisky, Homemade Marmalade, Walnut & Smoked Bitters

## **Espresso Martini**

Espresso, Vanilla Vodka, Kahlua, Sugar

### **Sour**

Cherry/ Amaretto/ Whisky, Bitters, Lemon, Sugar, Pineapple, Maraschino Cherries

### **Mojito**

Havana Especial, Mint, Limes, Sugar. Available with fresh fruit (*Ask your bartender for today's options*)

### **Gin Bramble**

House of Juniper Gin, Lemon Juice, Sugar, Bramble Purée

### **Blackberry Margarita**

Reposado Tequila, Blackberry Purée, Lime, Sugar

# SIGNATURE COCKTAILS

£13.00

## **Skye Ice Tea**

Vodka, White Rum, Tequila, Gin, Drambuie, Lemon, Sugar, Coke

## **Comfortably Numb**

Talisker 10yr, Drambuie, Lemon, Orange Marmalade, Ginger Beer

## **The Ultimate Pina Colada**

Koko Kanu, Coconut Milk, Fresh Cream, Lime, Pineapple

## **The Best White Russian**

Black Cow Milk, Vodka, Kahlua, Half & Half

## **Palma Violet**

House of Juniper Gin, Vanilla Vodka, Lemon, Violet Syrup,  
Lemonade

## FIZZY COCKTAILS

£13.50

### **Classic 'Champagne' Cocktail**

Prosecco, Brandy, Brown Sugar, Angostura Bitters

### **Fancy Irn Bru**

Irn Bru Syrup, Prosecco, Ocho 8 Tequila, Soda

### **Lychee Fizz**

Kwai Feh Lychee Liqueur, Cranberry, Prosecco

### **Cham 75**

Chambord & Prosecco

## MOCKTAILS

£6.00

### **No-Heat-Oh**

Ginger Beer, Mint, Lime, Simple Syrup. Available with Fresh Fruit (*Ask your Bartender or Server for Today's Selection*)

### **Pina-Colnada**

Pineapple, Half & Half, Coconut Milk, Lime

### **Calmer-Violet**

Lemonade, Vanilla Syrup, Violet Syrup, Lemon

### **Blackberry Nah-Garita**

Bramble Purée, Pineapple, Lime, Sugar



WINES



## SPARKLING

**Prosecco Spumante Extra Dry, Ca' di Alte, Veneto, Italy**

**175ml Glass 6.5 Bottle 30**

Fresh, elegant and sparkling. Aromas of lemon zest, green apples, pears and white flowers.

**NV Brut Reserve, Charles Heidsieck, Champagne, France**  
Complex pastry aromas, apricot, mango, pistachio and almond.

**Bottle 75**

## ROSÉ WINE

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

**175ml Glass 7 Bottle 27.5**

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

## WHITE WINES

**Organic Macabeo, Familia Castaño, Murcia, Spain**

Pale lemon colour and youthful highlights. Fragrant aromas of apple, pear and quince.

175ml Glass 7 Bottle 27.5

**Vinho Verde Alvarinho Reserva, Azevedo, Portugal**

Bottle 37.5

Acid, crisp wine. Favours of nectarine, apricot, mango with zesty lemon. A richer style of Vinho Verde.

**Pinot Grigio, Gašper, Goriška Brda, Slovenia**

175ml Glass 9 Bottle 35

Rich, with a silky finish. Citrus aromas that reflect the rich soils of Goriška Brda.

**Marlborough Sauvignon Blanc, Tinpot Hut, New Zealand**

Bottle 38

Aromas of freshly cut grass and passion fruit. Vibrant flavours of green apple and peach.

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

Bottle 45

Bold and complex. Mandarin, honey, grass and almond aromas.

## RED WINES

**Organic Monastrell, Familia Castaño, Murcia, Spain**

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

175ml Glass 7 Bottle 27.5

**Chianti, Mediceo, Tuscany, Italy**

Ruby in colour. Bright cherry aromas, hints of chocolate and balsamic vinegar.

Bottle 29

**Calchaquí Valley Malbec, Amalaya, Salta, Argentina**

Intensely fruity, with flavours of strawberries, raspberries, plums, spice, pepper, and vanilla. Round, soft tannins with a lingering finish.

175ml Glass 9 Bottle 35

**Great Southern Pinot Noir, Three Lions, Western Australia**

Deep ruby in colour. Aromas of cherry and spice, with shitake mushroom and nutty French oak.

Bottle 39