

COCTELS COCKTAILS

COCKTAILS



ALL COCKTAILS 9.00

Our Signature Cocktails

EARL BLACKBERRY

Muddled blackberries are shaken with Earl Grey tea, crème de cassis and a smooth bourbon. Unusual flavours combine to produce a uniquely vibrant, floral, and visually striking cocktail experience.

MOCHA MARTINI

A lavish and indulgent twist on the much beloved Espresso Martini with the addition of Baileys, chocolate and crème de cacao. A decadent chocolatey alternative to the original classic.

Gin Cocktails

CLASSIC MARTINI

The James Bond iconic cocktail blending gin and dry vermouth, served with a twist of lemon. Make it dirty by adding olives and brine.

NEGRONI

An Italian classic that is a sophisticated blend of equal parts gin, sweet vermouth and Campari, slowly stirred over ice and finished with an orange twist.

Rum Cocktails / Tequila

MOJITO

Mint, lime and sugar muddled together with a healthy dose of white rum and ice topped with soda water. This cocktail is believed to date as far back as 1586, when a similar blend was provided to Sir Francis Drake and his crew by Cuban locals to cure them of their ailments.

MAI TAI

A tropical blend of white rum, dark rum, triple sec, orgeat and lime, Victor J. Bergeron created the Mai Tai when a Tahitian friend requested something new. Upon receiving the drink he exclaimed 'Mai Tai Roa Ae', which translates to 'out of this world' in Tahitian.

MARY PICKFORD

A shaken blend of white rum, pineapple juice and grenadine, with a maraschino cherry garnish. Another iconic prohibition era cocktail named after an early actress of the silver screen - Hollywood glamour in a glass.

MARGARITA

Sharp, zesty and zingy on the tongue- a classic blend of tequila, triple sec and lime with a salt rim on the glass.

SPICY MANGO MARGARITA

Everything that is good about a Margarita, elevated by the addition of tropical fruitiness from mango puree and light heat from fresh chilli. A tingly lip-smacking overhaul to a classic favourite.

Vodka Cocktails

ESPRESSO MARTINI

The perfect blend of a pick-me-up and sophistication, fresh espresso is shaken with Kahlúa and vanilla vodka to create a smooth sip with a silky foam, garnished with three espresso beans.

PORNSTAR MARTINI

A blend of vanilla vodka, passionfruit puree and pineapple, shaken to foamy perfection, served with a shot of cava designed to be sipped after the cocktail. Created in 2002 to complement a hot summer day in London.

LONG ISLAND ICED TEA

Designed in the 1920s prohibition era and rumoured to have been a way of disguising the consumption of alcohol by making a very strong drink look like an innocent glass of iced tea. The blend of Coca-Cola, lemon, vodka, Bacardi, triple sec, gin and tequila sure packs a punch.

FRENCH MARTINI

A light and fruity modern classic - a shaken blend of vodka, Chambord and pineapple juice, that produces a delicate pink and frothy finish.

MUDSLIDE

This rich and creamy cocktail is a lesson in decadence. Blending vodka, coffee and chocolate liqueur, Baileys and cream to create a boozy milkshake you'll come back to time and time again.

Cognac & Whiskey Cocktails

BRANDY ALEXANDER

A bartender from New York named Troy Alexander created a white cocktail for a themed party in the early 1900's, by blending cognac, crème de cacao and fresh cream. A smooth and decadent dessert cocktail that remains popular to this day.

OLD FASHIONED

Brown sugar, Angostura Bitters and whisky are slowly stirred over ice to create this traditional yet complex cocktail. One of the earliest recorded cocktails from the 1800's, over time the recipe was adjusted with additional ingredients, however, the 'old fashioned' recipe was requested so often that this is how it became known.

ALL COCKTAILS 9.00



Two for £14.00

Two for £14.00 deal - Offer applies to two of the same cocktail only.
Both cocktails must be ordered at the same time.

BRAMBLE

A modern classic reminiscent of berry picking in the countryside, blending the botanics of dry gin with lemon and crème de cassis.

ELDERFLOWER SPRITZ

A light and floral mix of gin, elderflower pressé and cava, topped with soda water, perfect for a refreshing summer sip.

FRENCH 75

This crisp classic from the 1920's brings together dry gin, lemon and cava garnished with a long lemon twist for a fresh burst of citrus.

WHITE RUSSIAN

(Spice it up with some Chai)

Created in the late 1940's, and made popular in the 1990s by the cult classic movie 'The Big Lebowski', where the main character is seen in almost every scene blending vodka, kahlúa and cream.

COSMOPOLITAN

Tart and zesty - a shaken blend of vodka, triple sec and cranberry juice producing a vibrant pink and slightly frothy cocktail. Sex and the City shot this cocktail into popularity in the 90's and it has remained a staple ever since.

ORANGE MULE

A slight spin on the classic Dark 'N' Stormy, using a smoother and more mellow rum which floats atop a blend of triple sec, lime juice and spicy ginger beer.

RUM SOUR

In the 18th century poor quality rum supplied to British sailors was made more palatable by the addition of fresh lime juice. From this we get our modern cocktail - Dark rum is shaken with lime juice, simple syrup and foaming bitters for a sharp and foamy finish.

MALIBU MOJITO

A Caribbean twist on a classic cocktail, replacing the white rum for Malibu making this lighter and sweeter, with the same refreshing hit of lime and mint.

MALIBU BREEZE

Like a cool breeze on a hot summer's day, this cocktail blends the Caribbean notes of Malibu with cranberry and pineapple juice to create a light and fun sip, topped up with an extra tot of cranberry giving the appearance of a sunset over ice.

PEACH ICED TEA

A strong English Breakfast tea brewed with a slice of lemon for a little zip, stirred over lots of ice with a white peach puree and Archers Peach Schnapps for a sweet and juicy drink.

APEROL SPRITZ

Aperol was created by the Italian brothers Luigi and Silvio Barbieri in 1919, and gained popularity as a Spritz in the 1950s. It has remained a summer staple with its refreshing blend of Aperol, prosecco and soda, garnished with a fresh slice of orange for a zesty finish.

DISARONNO SOUR

A lighter and sweeter option than the Rum or Whiskey Sour, this velvety and frothy cocktail still provides a lemony lip-smacking sourness, followed by the rich almond and vanilla notes of Disaronno.

FUZZY NAVEL

So called for the fuzziness of peaches and for the Navel oranges recommended for use in the recipe, the Fuzzy Navel is a fantastic cocktail with a lighter alcohol content, combining peach schnapps and fresh orange juice over lots of ice.

WHISKEY SOUR

The roots of this cocktail date back to the 1860's where sailors would mix their whisky with citrus in order to avoid suffering from scurvy. Now, it is a highly popular cocktail that traditionally blends whiskey with lemon juice, egg whites and syrup, to make a sharp and complex frothy sip.

CAVA COCKTAILS

Try our house cava with several different options available. Choose between adding a dash of mango, passionfruit, peach puree or fresh orange juice. Alternatively, upgrade to a Kir Royal by adding a dash of dark raspberry liqueur for an additional £1.

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Mocktails

6.50

SHIRLEY TEMPLE

This bright and warming mocktail blends together the flavours of grenadine, lime and ginger beer to create a drink as lively as its namesake.

MANGO LEMONADE

Sunshine in a glass, this mocktail blends together mango puree, lemon and soda or lemonade creates the perfect tropical pick-me-up.

ELDERFLOWER FIZZ

The floral note of elderflower is combined with fresh apple juice, lemon juice and soda to give a sweet, but sharp balance to this drink.

PEACH ICED TEA

The cool crisp flavour of a strong brewed iced tea with the additional hint of fresh lemon combined with white peach for a sweet and floral balance.

COCTELS

POB COCTEL 9.00



Sin Coetels Arbennig

EARL BLACKBERRY

Caiff mwyar duon, sydd wedi'u gwasgu rhywfaint, eu hysgwyd gyda the Earl Grey, crème de cassis a bourbon llyfn. Mae blasau anarferol yn cyfuno i gynhyrchu coctel unigryw a bywiog sy'n wledd i'r llygaid.

MARTINI MOCHA

Fersiwn foethus o'r Martini Espresso hoffus gydag ychwanegiad o Baileys, siocled a crème de cacao. Rhywbeth ychydig yn wahanol i'r clasur gwreiddiol – a llawn siocled.

Coetels â Jin

MARTINI CLASUROL

Coctel eiconig James Bond yn cyfuno jin a fermwth sych, wedi'i weini gyda darn troellog o lemon. Gwnewch hi'n ddiod ddrwg trwy ychwanegu olewydd a brein.

NEGRONI

Clasur Eidalaidd sy'n gymysgedd soffistigedig o fesuriadau cyfartal o jin, fermwth melys a Campari, wedi'i droi'n araf dros iâ a'i addurno â darn troellog o oren.

Coetels â Rym / Tequila

MOJITO

Mintys, leim a siwgr wedi'u cymysgu â dos iach o rym gwyn ac iâ wedi'i orchuddio â dŵr soda. Credir bod y coctel hwn yn dyddio'n ôl mor bell ag 1586, pan ddarparwyd cymysgedd tebyg i Syr Francis Drake a'i griw gan bobl leol o Cuba i'w gwella o'u hanhwylderau.

MAI TAI

Cymysgedd trofannol o rym gwyn, rym tywyll, triple sec, orgeat a leim. Creodd Victor J. Bergeron y Mai Tai pan ofynnodd ffrind o Tahiti am rywbeth newydd. Ar ôl derbyn y ddiod, ebychodd 'Mai Tai Roa Ae', sef 'allan o'r byd hwn' mewn Tahitieg.

MARY PICKFORD

Cymysgedd wedi'i ysgwyd o rym gwyn, sudd pinafal a grenadin, gyda garnais ceirios maraschino. Coctel eiconig arall o gyfnod y 'Gwaharddiad' wedi'i enwi ar ôl actores o ddyddiau cynnar y sgrin fawr – hudoliaeth Hollywood mewn gwydraid.

MARGARITA

Miniog, suddlon a bywiog ar y tafod – cymysgedd clasurol o tequila, triple sec a leim gydag ymyl halen ar y gwydr.

MARGARITA MANGO SBEISLYD

Popeth sy'n dda am Margarita, wedi'i ddyrchafu gan ychwanegu blas ffrwythus trofannol o biwrî mango ac ychydig o wres ysgafn tsili ffres. Gweddnewidiad blasus i ffefryn clasurol.

Coetels â Fodka

MARTINI ESPRESO

Y cymysgedd perffaith o soffistigedigrwydd i godi'r galon, caiff espresso ffres ei ysgwyd gyda Kahlúa a fodca fanila i greu diod sy'n llyfn ac ewynnog, gyda thair ffeuen espresso ar y top.

PORNSTAR MARTINI

Cymysgedd o fodca fanila, piwrî granadila a phinafal. Caiff y ddiod ei hysgwyd i greu perffeithrwydd ewynnog, a'i gweini gyda siot o cava i'w sipio ar ôl yfed y coctel. Fe'i crëwyd yn 2002 i gyd-fynd â diwrnod poeth o haf yn Llundain.

TE IÂ YR YNYS HIR

Fe'i crëwyd yn ystod cyfnod y gwaharddiad ar alcohol yn yr Unol Daleithiau yn yr 1920au ac, yn ôl y sôn, roedd yn ffordd o guddio yfed alcohol trwy wneud i ddiod gref iawn ymddangos fel gwydraid diniwed o de oer. Mae'r cymysgedd o Coca-Cola, lemon, fodca, Bacardi, triple sec, jin a thecila yn sicr o roi cic.

MARTINI FFRENGIG

Clasur modern ysgafn a ffrwythus – cymysgedd wedi'i ysgwyd o fodca, Chambord a sudd pinafal, sy'n cynhyrchu diod binc gain ac ewynnog.

Y DDIOD FWDLYD

Mae'r coctel cyfoethog a hufennog hwn yn foethus dros ben. Gan gymysgu fodca, coffi a gwirod siocled, Baileys a hufen i greu ysgytlaeth feddwol, byddwch yn siŵr o ddychwelyd ato dro ar ôl tro.

Coetels â Cognac & Wisgi

BRANDI ALEXANDER

Yn yr 1900au cynnar, creodd Troy Alexander, gweinydd bar o Efrog Newydd, goctel gwyn ar gyfer parti thema drwy gyfuno cognac, crème de cacao, a hufen ffres. Mae'n goctel pwdin llyfn a chyfoethog sy'n dal i fod yn boblogaidd hyd heddiw.

YR HEN FFASIWN

Mae siwgr brown, Chwerwon Angostura a wisgi yn cael eu cymysgu'n ysgafn ag iâ i greu'r coctel traddodiadol ond cymhleth hwn. Dyma un o'r coctels cynharaf a gofnodwyd o'r 1800au. Dros amser, addaswyd y rysâit drwy ychwanegu cynhwysion eraill. Fodd bynnag, gofynnwyd am y rysâit 'hen ffasiwn' mor aml fel mai dyna sut y cafodd y ddiod hon ei henw.

POB COCTEL 9.00

Dau am £14.00

Cynnig dau am £14.00 - Mae'r cynnig yn berthnasol i ddau goctel o'r un math yn unig.
Rhaid archebu'r ddau goctel ar yr un pryd.

MWYAR

Clasur modern sy'n atgoffa rhywun o hel aeron / mwyara yng nghefn gwlad. Mae'n cyfuno botaneg jin sych â lemon a crème de cassis.

SPRITZ BLODAU'R YSGAW

Cymysgedd ysgafn a blodeuog o jin, pressé blodau ysgaw a cava, gyda dŵr soda ar ben y cyfan. Mae'n berffaith fel diod ffres yn yr haf.

FRENCH 75

Mae'r clasur hwn o'r 1920au yn dwyn ynghyd jin sych, lemon a cava, wedi'i addurno â darn hir, troellog o lemon am ffrwydrad ffres o sitrws.

COFFI GWYN RWSIA

(Byddwch yn fentrus ac ychwanegwch ychydig o Chai at y ddiod)

Crëwyd y ddiod hon ar ddiwedd yr 1940au, a'i gwneud yn boblogaidd yn yr 1990au gan y ffilm gwlt, The Big Lebowski, lle gwelir y prif gymeriad yn y rhan fwyaf o olygfeydd yn cymysgu fodca, kahlua a hufen.

COSMOPOLITAN

Siarp a suddlon – cymysgedd wedi'i ysgwyd o fodca, triple sec a sudd llugaeronen, gan gynhyrchu coctel pinc bywiog ac ychydig yn ewynnog. Gwnaed y coctel hwn yn boblogaidd yn yr 1990au gan y gyfres Sex and the City, ac mae'n dal i fod yn ffefryn.

MUL OREN

Fersiwn ychydig yn wahanol o'r Dark 'N' Stormy clasurol, gan ddefnyddio rým llyfnach a mwy meddal sy'n arnofio ar ben cymysgedd o triple sec, sudd leim a chwrw sinsir.

RYM SUR

Yn y 18fed ganrif, cafodd y rým o ansawdd gwael a roddid i forwyr Prydeinig ei wneud yn fwy blasus trwy ychwanegu sudd leim ffres. O hyn cawn ein coctel modern – caiff rým tywyll ei ysgwyd gyda sudd leim, surop syml a chwerwon ewynnog am orffeniad miniog ac ewynnog.

MOJITO MALIBU

Tro Caribïaidd ar goctel clasurol, sy'n defnyddio Malibu yn lle rým gwyn gan ei wneud yn ysgafnach ac yn felysach, gyda'r un blas adfywiol o leim a mintys.

MALIBU BREEZE

Fel awel oer hyfryd ar ddiwrnod poeth o haf, mae'r coctel hwn yn cyfuno blasau Caribïaidd Malibu â sudd llugaeron a phinafal i greu llymaid ysgafn a hwyliog, wedi'i orchuddio â llugaeron ychwanegol gan wneud iddo edrych fel machlud haul dros iâ.

TE IÂ EIRIN GWLANOG

Te Brecwast Seisnig cryf wedi'i fragu gyda sleisen o lemon am ychydig o fywiogrwydd, wedi'i droi dros dipyn o iâ gyda phiwrî eirin gwlanog gwyn a Schnapps Peach Archers er mwyn creu diod felys a suddlon.

APEROL SPRITZ

Crëwyd Aperol gan y brodyr Eidalaid, Luigi a Silvio Barbieri, yn 1919, ac enillodd boblogrwydd fel Spritz yn yr 1950au. Mae wedi parhau i fod yn ddiod boblogaidd yn yr haf gyda'i gymysgedd adfywiol o Aperol, prosecco a soda, wedi'i addurno â sleisen ffres o oren am orffeniad suddlon.

DISARONNO SUR

Dewis ysgafnach a melysach na'r Rým neu'r Wisgi Sur, mae'r coctel melfedaidd ac ewynnog hwn yn dal i ddarparu surdeb lemon sy'n taro'r gwefusau, ac yna flas cnau almon a fanila cyfoethog Disaronno.

FUZZY NAVEL

Mae ganddo'r enw hwn oherwydd natur ffluwchog yr eirin gwlanog ac am yr orennau Navel a argymhellir i'w defnyddio yn y rysâit. Mae'r Fuzzy Navel yn goctel gwych a chanddo gynnwys alcohol ysgafnach, gan gyfuno schnapps eirin gwlanog a sudd oren ffres dros dipyn o iâ.

WISGI SUR

Mae gwreiddiau'r coctel hwn yn dyddio'n ôl i'r 1860au lle byddai morwyr yn cymysgu wisgi â sitrws er mwyn osgoi'r sgyrffi. Erbyn hyn, mae'n goctel hynod boblogaidd sy'n draddodiadol yn cymysgu wisgi â sudd lemon, gwyn wy a surop, i wneud llymaid ewynnog miniog a chymhleth.

COCTELS CAVA

Rhowch gynnig ar ein cava gyda sawl dewis gwahanol ar gael. Dewiswch ychwanegu diferyn o biwrî mango, ffrwyth y angerdd, eirin gwlanog, neu sudd oren ffres. Neu, uwchraddiwch i Kir Royal drwy ychwanegu diferyn o wirod mafon tywyll am £1 ychwanegol.

Cynnig dau am £14.00 - Mae'r cynnig yn berthnasol i ddau goctel o'r un math yn unig.
Rhaid archebu'r ddau goctel ar yr un pryd.

Moetels

6.50

SHIRLEY TEMPLE

Mae'r coctel di-alcohol llachar a chynhesol hwn yn cyfuno grenadin, leim a chwrw sinsir i greu diod mor fywiog â'i henw.

LEMONÊD MANGO

Mae'r coctel di-alcohol hwn yn cyfuno piwrî mango, lemwn a soda neu lemonêd i greu'r ddiod drofannol berffaith i'ch codi'ch ysbryd.

FFIS BLODAU'R YSGAW

Cymysgedd ysgafn a blodeuog o blodau ysgaw â sudd afal ffres, sudd lemwn a soda i roi cydbwysedd melys ond ffres a miniog.

TE IÂ EIRIN GWLANOG

Te Brecwast Seisnig cryf wedi'i fragu gyda sleisen o lemon am ychydig o fywiogrwydd, wedi'i droi dros dipyn o iâ gyda phiwrî eirin gwlanog gwyn er mwyn creu diod felys a suddlon.