

EPICURES OF HYNDLAND

COCKTAILS

An eclectic mix of twisted classics & house specialities

GIN

1	Martin Millers, Jerez Sherry, Raspberry & Mango Syrup, Blood Orange, Agave <i>Martini/Fresh, complex</i>	8.0
2	Plymouth, Creme de Violette, St Germain Elderflower, Maraschino, Lemon <i>Martini/Light, floral</i>	7.5
3	Botanist, Cocchi Rose, Mint, Gooseberry, Soda <i>Long/Refreshing, bitter</i>	8.0
4	Bathtub Gin, Luxardo Limoncello, Lime, Egg White, Cardamom Syrup <i>Martini/Indulgent, moreish</i>	7.5
5	Aviation, Green Chartreuse, Mint, Lemon, Lavender Syrup <i>Martini/Floral, intriguing</i>	8.0
6	Eden Mill, Fruits de la Passion, Peach Bitters, Pressed Apple, Lemon <i>Long/Fresh, fruity</i>	7.5

RUM & TEQUILA

7	Bacardi 8, Pineapple, Vanilla, Coconut Milk, Angostura Bitters <i>Long/Tropical, full-bodied</i>	8.0
8	Plantation 3, Basil, Mango, Prosecco, Lemon <i>Long/Vibrant, refreshing</i>	7.5
9	Herradura Plata, Cointreau, Orange Blossom Sugar, Lime <i>Short/Intense, moreish</i>	8.0
10	El Dorado, Maraschino, Pink Grapefruit, Citrus Honey <i>Short/Complex, fresh</i>	7.5

ET AL.

11	Beluga Noble, Cocchi Americano, La Fee Absinthe, Lemon, Matcha Green Tea <i>Martini/Herbal, complex</i>	8.5
12	Bulleit Rye, Punt e Mes, Maraschino, Cherry Bitters, Lemon Cheek <i>Martini/Elegant, delicate</i>	8.5
13	Le Reviseur VS, Creme de Cacao Brun, Hazelnut, Vanilla, Espresso <i>Martini/Decadent, nutty</i>	8.0
14	Gentleman Jack, Cocchi Amaro, Creme de Banane, Orange Bitters <i>Short/Sweet, satisfying</i>	8.0
15	Pisco Aba, Peychauds Bitters, Pineapple Syrup, Egg White, Lime <i>Short/Exotic, floral</i>	8.0