

IF $3 / 4$ OF YOUR DRINK IS THE MIXER, MIX WITH THE BEST

## FEVER-TREE MIXERS

MEDITERRANEAN TONIC WATER ( $36 \mathrm{kcal} / 100 \mathrm{ml}$ )
By using rosemary and lemon-thyme from the shores of Provence, Fever-Tree have created a unique tonic with a delicately sweet herbaceous taste.

GINGER BEER
( $37 \mathrm{kcal} / 100 \mathrm{ml}$ )
A blend of three different rare and unique ginger roots from Cochin, Nigeria and Ivory Coast, have been used to make an authentic fiery ginger beer.

WHITE GRAPE \& APRICOT SODA ( $20 \mathrm{kcal} / 100 \mathrm{ml}$ )
Light white grape is perfectly balanced with notes of sweet apricot and herbaceous French verbena.

PINK GRAPEFRUIT SODA
( $15 \mathrm{kcal} / 100 \mathrm{ml}$ )
Fresh pink grapefruits from Florida are balanced with floral notes for a unique flavoured soda.

## FEVER-TREE

@fevertreemixers $\square$ fevertreemixers 5 FeverTreeMixers

We prefer to pair all of our non-alcoholic spirits with Fever-Tree Premium Mixers. With their carefully selected naturally sourced botanicals and perfect carbonation, Fever-Tree mixers have been crafted to enhance the taste of the finest spirits.


## ALL DRINKS £ 9.50

## MEDITERRANEAN CET <br> CALEÑO LIGHT \& ZESTY

A deliciously tropical gin alternative distilled with pineapple, lemon peel, juniper and Colombian Inca Berry.

Paired with Fever-Tree Mediterranean Tonic.
Garnished with a slice of lemon.

## DARK E NO STORMY

CALEÑO DARK \& SPICY
An exotic blend of pineapple, coconut, ginger, vanilla, kola nut and lime. Deliciosa!
Paired with Fever-Tree Ginger Beer.
Garnished with a slice of lime.

## GRAPE TO MEET YOU CALEÑO LIGHT \& ZESTY

A deliciously tropical gin alternative distilled with pineapple, lemon peel, juniper and Colombian Inca Berry.

Paired with Fever-Tree White Grape \& Apricot Soda.
Garnished with a slice of apple.

## CALEÑO PALOMA <br> CALEÑO LIGHT \& ZESTY

A deliciously tropical gin alternative distilled with pineapple, lemon peel, juniper and Colombian Inca Berry.

Paired with Fever-Tree Pink Grapefruit Soda.
Garnished with a slice of grapefruit.

