

IF $\frac{3}{4}$ OF YOUR DRINK IS THE MIXER, MIX WITH THE BEST

FEVER-TREE MIXERS

MEDITERRANEAN TONIC WATER

(36 kcal/100ml)

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 kcal/100ml)

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 kcal/100ml)

Light white grape is perfectly balanced with notes of sweet apricot and herbaceous French verbena.

PINK GRAPEFRUIT SODA

(15 kcal/100ml)

Fresh pink grapefruits from Florida are balanced with floral notes for a unique flavoured soda.













NON-ALCOHOLIC

COCKTAIL MENU









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 C&T

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.

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DARK & 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.

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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.

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CALEÑO PALOMA

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.

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