

**We couldn't resist cooking up our own fresh syrups, gommages and juices with goodies from Grandad Bill's allotment to muddle, shake and stir up into some very special cocktails.**

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Please ask your server for dietary allergen information.

## **COCKTAILS**

### **The B's Knees - £8.50**

Our house made liqueur of wild Benvie honey, crushed black pepper and fresh rosemary from the garden; add local gin and freshly squeezed lemon and you have a firm house favourite.

### **Don't Thistle - £9.00**

Grandad Bill's home-grown raspberries are used by our chefs to create the raspberry gomme (a kind of syrup) for this cocktail. Coupled with local gin and single malt and finished off with rosemary from the garden this is a sophisticated cocktail of note.

### **The Huntsman - £8.50**

Jamaican rum, vodka, bitters and freshly squeezed lemon juice. Finished with our chef's own simple syrup recipe to bring this classic alive.

### **Penicillin - £9.50**

House made honey and our spicy ginger liqueur, lemon juice, J&B scotch and Laphroaig 10yr old single malt; our in-house, home-made cure all, not for the faint hearted.

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All teas and coffees are complimentary