



COCKTAIL MENU

**DE GOBERVILLE SPRITZ ~ £9.5**

Avallen Calvados, Briottet Apple Liqueur,  
St-Germain Elderflower Liqueur, Tío Pepe Fino Sherry,  
Apple Juice, Fresh Lemon, Prosecco, Cucumber

**BRIAR PATCH ~ £10.5**

Whitley Neill Blackberry Gin, Giffard Rhubarb Liqueur,  
Pomegranate Juice, Fresh Lemon

**THIS SHIT IS BANANAS ~ £13.5**

Discarded Banana Peel Rum, Tempus Fugit Banana Liqueur,  
Burnt Sugar Syrup, Jerry Thomas Bitters, Foam Banana Foam

**PEACH & THYME CREAM SODA ~ £9.5**

Monkey Shoulder Smokey Monkey Whisky,  
Thyme Nitro-infused Briottet Peach Liqueur,  
Vanilla Syrup & Bitters, Fresh Lemon, Soda

**PINK ROBIN ~ £9.5**

Koko Kanu Rum, Plantation O.F.T.D Overproof Rum,  
Aperol, Guava Syrup, Pink Grapefruit Juice, Fresh Lime

**TAPACHULA CONSULATE ~ £13.5**

Rosemary Nitro-infused Ocho Blanco Tequila,  
Florita Chadèque Citrus Grandis Liqueur,  
Citric Acid, Grapefruit Bitters

**PINK PEPPERCORN GIMLET ~ £9.5**

No.3 London Dry Gin, Pink Peppercorn & Star Anise Cordial

**FRIULIAN SOUR ~ £13**

Bepi Tosolini Cividinia Grappa, Italicus Bergamot Liqueur,  
Green Chartreuse, Bay leaf & Lapsang Souchong Tea Syrup,  
Peychaud's Bitters, Fresh Lemon, Egg Whites

**KANZAN SAKURA ~ £12**

Roku Japanese Gin, Mancino Sakura Vermouth,  
Maraschino Liqueur, Rose Petal & Lavender Cordial

*Our drinks may contain allergens, please talk to your  
server if you have any queries*

THE  
**MAVEN**