



Rhubarb

H A R R O G A T E

Signature Cocktails

Rhubarb Martini	14
Edwards' Rhubarb Vodka, Passoa, Lime, Homemade Ginger Syrup, Apple Juice, Saline, Foaming Bitters	
Sommer Spritz	14
Sommer Rhubarb and Raspberry Bitter Apéritif, Rotari, Soda	
E.G.I.T (English Garden Iced Tea)	15
Lemon, Gomme, Rose Water, Rhubarb Syrup, Fairfax Rhubarb & Quince, Whittakers' Original, Old Tom Crabby & Rampant Raspberry, Malfy Limone	
Chef's Favourite	15
Nigorizake, Mango-Shu, Koko Kanu, Saline, Sea Change 0% Sparkling	
Clearly Sloe-Groni	15
Whittaker's Clearly Sloe Gin, Konishi Gold, Lillet Blanc	
Particularly Pink	15
Whittakers' Pink Particular, Pink Peppercorn Syrup, Fresh Grapefruit, Rhubarb Bitters, Green Shiso, Raspberry Lemonade	
The Alvarez	16
Lime Juice, Homemade Blood-Orange Syrup, Homemade Velvet Falernum, El Tequileño Plato, Rooster Rojo Smoked Pineapple, Orange Liqueur, Mint, Homemade Tapache, Soda	
Summer Time	10
Atopia Rhubarb & Ginger 0% Gin, Mint, Lemon, Earl Grey Syrup, Apple, Ginger Beer	

Traditional Cocktails

All Traditional Cocktails are available upon request. If there still isn't anything that takes your fancy, we can create something just for you!

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request). Champagne and Traditional method 125ml.