



COCKTAIL MENU



A 10% discretionary service charge will be added to your food and drink bill which is distributed directly to the team who serve you today and are at the heart of our award winning Belfry hospitality. We thank you for supporting our team and please do ask if you wish this to be removed.

MOCKTAILS

Non-alcoholic beverages using fresh ingredients, usually for drivers

FOLIVORA | £9

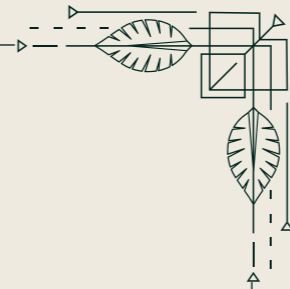
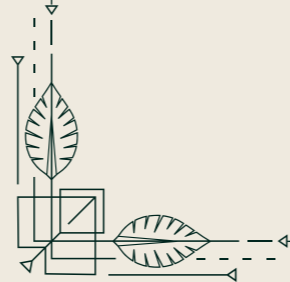
Red Apple combined with Mango, Passionfruit, Fresh Mint Leaves and jazzed with London Essence Crafted Pineapple Soda

PARIDISA | £9

Mix Forest Berries, Pineapple and Orange Juice served over Crushed Ice and bursting with Ginger Ale

ANDRIAS | £9

Sour Citrus smashed and shaken with Sweet Lychee Purée and drenched in London Essence Lemonade





APIS | £14

An aristocratic joining of our award-winning Belfry 1960 Gin, Rhino Gin, Agave Nectar and further ennobled with flavoured Tonic Water.

Our Belfry 1960 Gin is traditionally distilled with handpicked botanicals from our Resort, including golden honey from our Belfry bees. With essence of courtyard lavender, Manor House roses and golf course willow.

Sustainable and eco-friendly cocktail

SHOOTERS *Small but mighty*



FULGEN | £6.50

Fris vodka, Midori, Malibu, Pineapple juice




BONOBO | £6.50

Baileys, Butterscotch Schnapps, Jägermeister



LEO | £6.50

Jack Daniels, Amaretto, Cranberry Juice



SIGNATURE COCKTAILS



VAQUITA | £14

Olmecca Blanco Tequila blended with Blue Curacao, Pineapple Juice and balanced with Fresh Lime Juice

MYDAS | £14

Spectacular mixture of Midori, Cointreau, Fresh Lemon Juice and well shaken with Lychee Purée

MONARCH | £14

A royal meeting of Remy Martin VSOP, Cointreau, Fresh Grapefruit Juice and jazzed up with House-infused raspberry Syrup

PONGO | £14

Monkey 47 Gin gently shaken with Aperol, Vanilla syrup, Fresh Lemon Juice and enhanced with Orange Bitters

TIGRIS | £14

El Tequileno Tequila, Bacardi Rum, Fresh Lime Juice, ennobled with Ginger syrup and topped off with Prosecco

COCKTAILS



ARTIC | £14

Remy Martin VSOP Cognac romantically combined with Frangelico and fresh cream

AMUR | £14

French Ciroc Apple Vodka hard-shaken with Honey, Fresh Lime Juice and glorified with Pineapple Purée

BAMBOO | £14

JJ Whitley Gin blessed with Grand Marnier, Fresh Lemon Juice, Raspberry syrup and charged with foaming bitters

ELEPHAS | £14

For Rum lovers: Wray & Nephew Overproof Rum, Captain Morgan Dark Rum, Hawksbill Spiced Rum, Koko Kanu, Lime Juice, Coconut syrup and charged with Ginger Beer

EMPEROR | £14

Sophisticated Hendrix gin combined with Midori, St. Germain Elderflower, Lemon juice and charged with Blood Orange and Elderflower tonic