# **Drinks Packages**

#### Welcome Drinks

Prices are per person

Standard | 7.00 welcome glass of prosecco

Speciality | 8.50 welcome glass of Prosecco and a Botanical shot

Signature | 16.00 welcome glass of Prosecco, Botanical shot and a bartender recommended cocktail

#### **Fizz**

3 of the same bottle included

Prosecco | 85.00 Prosecco Sacchetto, Italy, 12%

Rosé Prosecco | 95.00 Rosé Prosecco Sacchetto, Italy, 11.5%

Cava | 105.00 Cava Brut Vilarnau, Spain, 11.5%

Champagne | 200.00 Veuve Clicquot Yellow Label Champagne, France, 12%

#### **Bartender Recommended Cocktails**

22.50. 3 of the same cocktail included

Poppy & Pink Gin Punch Beefeater Pink Gin, poppy and raspberry liqueurs, apple juice and strawberry syrup

Lemon & Jasmine Collins
42 Below Vodka, Aker English Dry

Aperitif, Belvoir Elderflower Cordial, jasmine syrup, lemon juice and thyme with a dash of soda

Hawaiian Rum Punch

Brugal Añejo Rum, Plantation Dark Rum, pineapple liqueur, passion fruit syrup and pineapple juice Oaxacan Espresso Martini VIVIR Café VS Tequila, PX sherry, Borghetti Espresso Liqueur, coffee

The Botanist Pornstar

42 Below Vodka and passion fruit liqueur, shaken with pineapple juice and lemon, infused with pea, rose and strawberry

Garden Mojito

Pod Pea Vodka, apple liqueur, apple juice, lime juice, cucumber, mint, pea shoots and honey

#### **Beer Buckets**

12 bottles included. Choose any 3 from the category

Lager | 55.00 Budvar, Asahi, Peroni Red

Craft | 60.00 Jubel, Tiny Rebel Easy Livin', Camden Pale World | 65.00 Complot IPA, Budvar Dark, Brooklyn Defender

Ciders / Radlers | 65.00 Sassy Rosé, Thatchers Katy, Raspberry Stiegl or Grapefruit Stiegl

#### Wine

Choose any 3 bottles from the category

Standard | 65.00 Vin de France Blanc Les Boules, Pays d'Oc, France, 12.5%

Pinotage Rosé Inkosi, South Africa, 12%

Pinotage Hazy View, South Africa, 12.5% Speciality | 85.00 Picpoul De Pinet Villa Noria, France, 13.5%

Pinot Gris Rosé St Clair, New Zealand, 12.5%

Malbec '1300' Andeluna, Argentina, 14% Signature | 115.00 Gavi Di Gavi Il Portino, Italy, 12.5%

Provence Rosé Sea Change, France, 12.5%

Malbec This Is Not Another Lovely Malbec, Uco Valley, Argentina, 14%

### **Shot Paddles**

8.00, 4 shots included

Orchard Fruits Green Apple, Rhubarb, Apricot, Peach Very Berry Raspberry, Watermelon, Strawberry, Blackberry Tropical Mix Banana, Green Melon, Pink Grapefruit, Lychee

## **Spirits**

Comes with 15 premium mixers

Speciality | 100.00 Portobello Road Gin, The Duppy Share Rum (spiced or white), 42 Below Vodka, Cazcabel Tequila (honey, coffee, or blanco), Jack Daniel's Signature | 140.00 Bombay Premier Cru Gin, Plantation 5yr Rum, Grey Goose Vodka, El Rayo Tequila, Woodford Reserve Whiskey

A discretionary service charge will be added to your bill, please ask your server for more details

If you have any allergies or intolerances, please speak to our team. You can view allergen and calorie information by clicking <a href="https://example.com/here">here</a>

Our dishes are prepared in areas where allergenic ingredients are stored and handled. We take every care and attention to control the allergens that are in our ingredients, but we cannot guarantee that our dishes are 100% allergen free.

vg Vegan v Vegetarian

