

# COCKTAIL LIST



THE  
WHEATSHEAF  
PUB • KITCHEN • ROOMS

1792

## *the classics*

### Gin Sangria

Who doesn't love a glass of wine, or a gin and tonic to see you through the evening... why not do both, with this sweet easy drinking blend of Gin & Sweet Rose.

*Blood Orange Gin, Rose Wine, Berries, Orange, Mint*

### Long Island Iced Tea

A perfect mix of... well, everything.

*Absolut Vodka, Tequila, Cointreu, Tanquary; Bacardi, Sugar, Lime, Mint, Cola*

### Passionfruit Martini

The definition of a girls night out... a beautifully sweet and refreshing Martini, flavoured with passionfruit & Vanilla.

*Vodka, Passoa, Passionfruit, Pineapple, Lime, Vanilla*

## *wheatsheaf favourites*

### Caribbean Bakewell

Our twist on a classic cherry bakewell, with a soft but just as intriguing flavour of Cherry, Almonds, Marzipan & Coconut.

*Cherry Rum, Malibu, Disaronno, Sugar, Lime, Coconut Lemonade, Marzipan*

### Mango Margarita

Nothing beats tequila served in a blend of soft sweet mango, citrus and just a hint of salt.

*Tequila, Cointreau, Mango, Lime, Sugar, Candied Lime Zest*

### Midori Sour

Super Sweet & a little bit Sour, who knew melon could pack such a punch!

*Midori Melon Liqueur, Vodka, Lime, Lemon, Sugar, Raspberries*

## *after dinner tipples*

### Chilli Chocolate Espresso Martini

We never do ordinary here at The Wheatsheaf! Chilli, Chocolate and Coffee... A warming end to your evening.. or the beginning..

*Chilli Chocolate Rum, Tia Maria, Sugar, Espresso, Fresh Chilli*

### Vanilla Espresso Martini

*Absolut Vanilla, Tia Maria, Sugar, Espresso*

### Salted Caramel White Russian

The traditional Night Cap, with two classic combinations, Coffee & Cream and Salted Caramel..

*Vodka, Tia Maria, Cream, Salted Caramel, Fudge*

*7.50 Each / 2 of the Same 14.00*