



# SPRING/SUMMER

FOOD & DRINK



# SPRING/SUMMER 2026 MENUS





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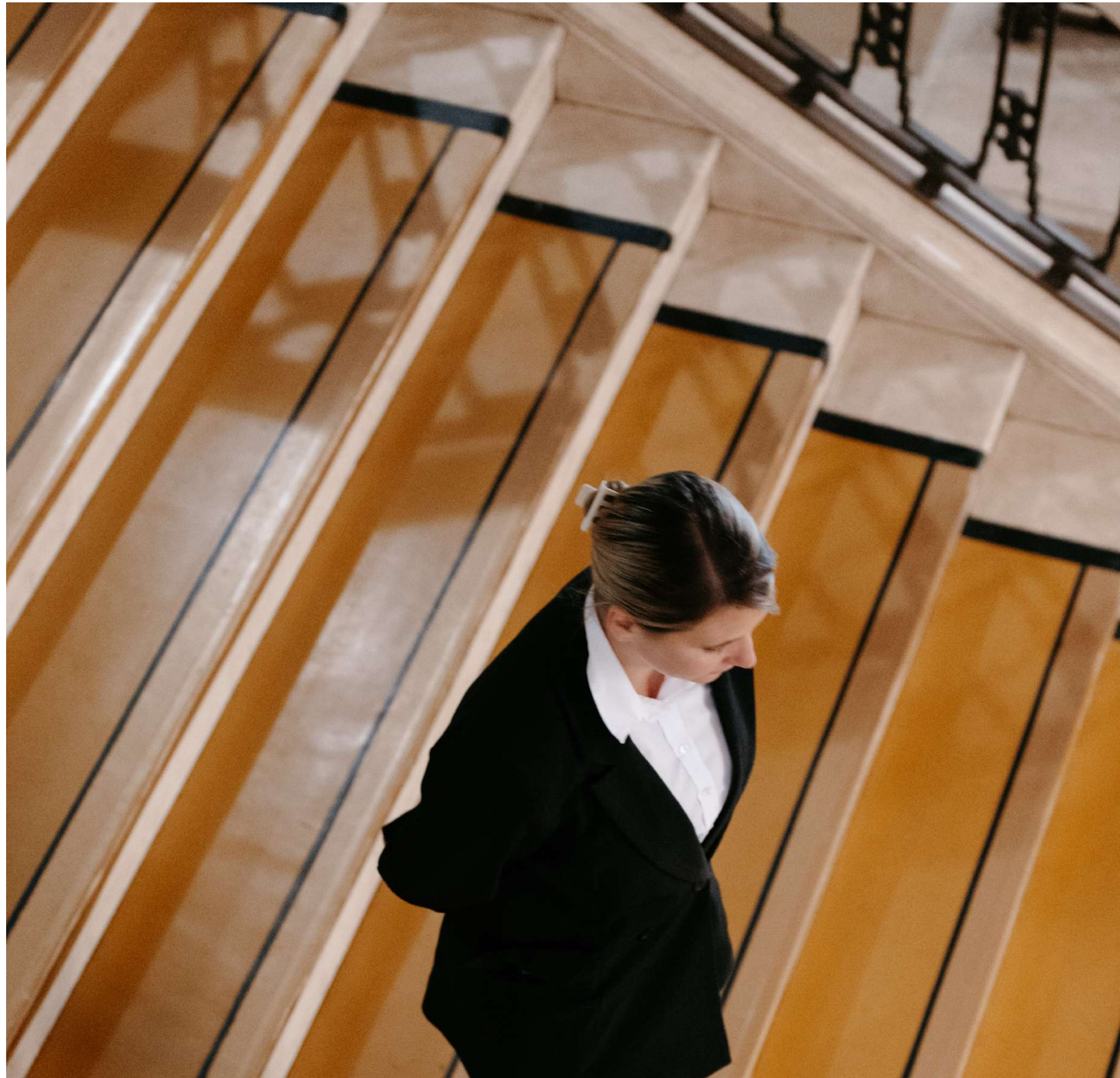
When it comes to innovative, creative, and extraordinary event catering, our culinary team lead with personality and purpose.

This Spring/Summer, our menus honour the richness of the season - showcasing bold, modern British dishes made with sustainably sourced, seasonal ingredients. Expect unexpected flavour combinations, vibrant colours, and food designed to delight.

Refined yet flexible, every menu is crafted to complement the tone of your event. And if your vision calls for something bespoke, we'll work with you to deliver a tailored experience - no compromises, just exceptional food that indulges every guest







# SPRING/SUMMER MENUS

CANAPÉS  
BOWL FOOD  
SEATED  
MORNINGS  
FINGER BUFFET  
BUFFET LUNCHES  
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CHILDREN'S MENU  
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# CANAPÉS

Choice of four

## VEGETARIAN

Feta Mousse (vg)  
*Edible cone filled with feta mousse, beetroot gel & black olive crumb*

Golden Beet & Cauliflower Crunch (vg)  
*Crispy golden beets, roast cauliflower florets, hazelnut & parsley salt*

Minted Pea Pâté (v)  
*Minted pea pâté on toast with torn mozzarella, basil & lemon*

Truffle Mascarpone (v)  
*Truffle mascarpone with asparagus & baked parmesan on brioche*

Butternut Squash Arancini (v)  
*Butternut Squash arancini served with basil pesto*

Goat’s Curd & Salt-Baked Beet Croustade (v)  
*Smoked goat’s curd with croustade, salt-baked beets, thyme & honey*

Basil Infused Goat's Cheese (v)  
*Basil infused goat's cheese wrapped in courgette ribbon with black olive parmesan wafer*

## MEAT

Smoked Chicken Caesar Tartlet  
*Smoked chicken Caesar salad served in a crisp tartlet*

Minted Lamb & Feta Fritter  
*Minted lamb & feta fritter topped with beetroot crème fraîche*

Wiltshire Ham  
*Wiltshire ham, minted pea purée on sourdough crisp*

Beef Fillet  
*Beef fillet, fondant potato & béarnaise sauce*

Coronation Chicken Cannelloni  
*Coronation chicken cannelloni, curry mayo & apricot jam*

Crispy Chicken Thighs  
*Crispy chicken thighs glazed in maple syrup & topped with curry mayo*

Pork Belly with Lemongrass & Pancetta  
*Soya, lemongrass & ginger braised pork belly rolled in pancetta powder*

## FISH

Smoked Salmon Blini  
*Scottish smoked salmon blini, soft cheese & keta caviar*

Crab Tartlet  
*Devonshire crab tartlet with lemon & tarragon mayo*

Tuna tartare  
*Tuna tartare, spicy avocado purée on seaweed taco*

Seared Scallop & Red Pepper  
*Seared scallop, red pepper & chill gel*

Spicy soy marinated salmon  
*Spicy soy marinated salmon, wasabi mayonnaise & pickled ginger*

“Posh” Fish & Chips  
*Beer-battered cod with a crispy potato stack, tartare sauce & vinegar salt*

Crab Doughnut  
*Crab doughnut with mango salsa & compressed pickled cucumber*

## DESSERT

Pina Colada Mousse (vg)  
*Coconut mousse with caramelised pineapple, rum, shaved coconut & mango gel*

Strawberry Macaron  
*Strawberry macaron topped with freeze dried raspberry*

White Chocolate Aero & Ganache  
*White chocolate aero with dark chocolate ganache & popping candy*







# BOWL FOOD

Choice of three options

VEGETARIAN

- Heritage Tomato Salad (vg)  
*Heritage tomatoes, feta cheese, oregano dressing & toasted sunflower seeds*
- Thai Green Curry (vg)  
*Thai green curry with saffron rice & mango salsa*
- Basil Infused Orzo Pasta (vg)  
*Basil infused orzo pasta, grilled artichokes, aged balsamic dressing & tomato crisps*
- Courgette, Mint & Lemon Risotto (v)  
*Courgette, mint & lemon risotto, broad bean salsa & truffle dressing*
- Asparagus & ricotta tortellini (v)  
*Asparagus & ricotta tortellini with peas, broad beans & sage butter*
- Butternut Squash Tortellini (v)  
*Butternut squash tortellini with sage beurre noisette*
- Truffle Mac & Cheese (v)  
*Truffle mac & cheese topped with parmesan crumb*
- Beetroot Gnocchi (v)  
*Goat's cheese filled with beetroot gnocchi, truffle & lemon dressing*

MEAT

- Seared Duck Breast  
*Seared duck with a crunchy apple remoulade & watercress salad*
- Lamb Rump  
*Lamb with pearl barley risotto & green garlic sauce*
- Pork Belly & Apple  
*Slow-cooked pork belly with mash, burnt apple purée & cider jus*
- Beef Short Ribs  
*Beef short ribs with spring greens, pomme purée & jus*
- Lamb Kofta  
*Spiced lamb kofta with tabbouleh, mint yoghurt & pomegranate*
- Smoked Chicken Caesar Salad  
*Smoked chicken caesar salad & shaved parmesan*
- Thai Red Chicken Curry  
*Thai red curry with saffron rice & mango salsa*

FISH

- Sea Bass Ceviche  
*Sea bass ceviche, mango salsa, sesame seed tuile & coriander salad*
- Gin Cured Salmon  
*Gin cured salmon, peas, grilled asparagus & keta caviar*
- Crab Tortellini  
*Crab tortellini, dill cream, beetroot powder & shaved parmesan*
- Tuna Tartare  
*Tuna tartare, avocado, coriander, sesame & sea herbs*
- Lemon Crusted Salmon  
*Lemon crusted salmon & quinoa salad topped with broad bean salsa*
- Glazed Poached Salmon  
*Glazed poached salmon, otsu dressing & sushi rice*
- Sea Bass  
*Sea bass, olive oil mash, wilted rainbow shard & lemon dressing*

DESSERT

- Pina Colada Mousse (vg)  
*Coconut mousse with caramelised pineapple, rum, shaved coconut & mango gel*
- Chocolate Crémeux  
*Chocolate crèmeux, passion fruit gel & chocolate soil*
- Strawberry Pavlova  
*Strawberry pavlova & Chantilly cream*







# SEATED DINNER

Three course lunch or dinner

## STARTERS

- Feta Mousse & Beetroot (vg)  
*Feta mousse with candied beetroot, pickled golden beetroot & toasted cashew nuts*
- Grilled Artichokes (vg)  
*Grilled artichokes, baby courgettes, aged balsamic dressing & tomato crisps*
- Burrata (v)  
*Burrata, heritage tomatoes, aged balsamic dressing & basil*
- Sea Bass Ceviche  
*Sea bass ceviche, mango salsa, sesame seed tuille & sea herbs*
- Spinach & Ricotta Ravioli  
*Spinach & ricotta ravioli with peas, broad beans & sage butter*
- Ham Hock  
*Wiltshire ham with pea mousse, goat’s cheese crumble & truffle dressing*
- Smoked Duck  
*Smoked duck with radicchio salad, pickled beetroot & beetroot gel*

- Gin-Cured Salmon  
*Juniper-infused gin-cured salmon with horseradish yoghurt, breakfast radish & salmon roe*
- Crab Tortellini  
*Crab tortellini, dill cream, beetroot powder & lemon thyme parmesan crisp*
- Seared Scallops\*  
*Seared scallops, cauliflower purée, shaved heritage cauliflower & tandoori foam*
- Tuna Tartare\*  
*Albacore tuna tartare with avocado, shaved radish, coriander, sesame & sea herbs*
- Beef Carpaccio\*  
*Beef carpaccio with oyster mushroom, pickled mustard seeds, onion petals & truffle dressing*

## MAINS

- Mushroom & Leek Mille-Feuille (vg)  
*Layers of flat mushrooms & creamed leeks with truffle fondant potato, squash velouté, wild mushrooms & crispy leeks*
- Miso Glazed Aubergine (vg)  
*Miso glazed aubergine steak, quinoa salad & coriander shoots*
- Mascarpone Polenta (v)  
*Mascarpone polenta, grilled asparagus, confit baby fennel, roquette tomato & oregano salad*
- Truffle Wild Mushroom Gnocchi (v)  
*Truffle wild mushroom gnocchi, lemon cream & shaved parmesan*
- Corn-Fed Chicken Breast  
*With confit leg, summer squash, lemon thyme potato & grilled vegetables*
- Seared Cod  
*Seared cod, smoked applewood cheese croquette, pea salad & crispy parma ham*
- Seared Duck Breast & Pithivier  
*Seared duck breast with Jerusalem artichoke pithivier, confit duck Kiev bonbon, carrots & jus*
- Confit Pork Belly  
*Confit pork belly with grilled cabbage, thyme-roasted potatoes, burnt apple sauce & cider jus*
- 14hr Braised Beef Short Ribs\*  
*14hr Braised beef short ribs, savoy cabbage, baby carrot, pomme purée & jus*
- Fillet of Halibut\*  
*Fillet of halibut, lobster mash, salsify & lobster bisque*
- Beef Fillet & Seared Scallop\*  
*Beef Fillet, seared scallop, mushroom purée & burnt onion powder*
- Trio of Lamb\*  
*Grilled cutlet, braised shoulder & slow cooked rump with heritage carrots, truffle mash & goat's cheese*

\*Supplement prices apply



# SEATED DINNER

Three course lunch or dinner

## DESSERTS

Pina Colada Mousse (vg)  
*Coconut mousse with caramelised pineapple, rum, shaved coconut & mango gel*

Crack Your Own Eton Mess  
*Eton mess with Chantilly cream, strawberries & strawberry macaroon*

Baked Lemon Tart  
*Baked lemon tart, raspberry gel & fresh English raspberries*

Pavlova  
*Pavlova, poached rhubarb, rhubarb gel & vanilla whipped cream*

Kaffir Lime Leaf Panna Cotta  
*Kaffir lime leaf panna cotta, mango gel, passionfruit & sesame seed tuile*

Honey Cake  
*Honey cake with baked yogurt, pistachio crumb, scorched fig & thyme honey*









# MORNINGS

Choose two options from each

## BREAKFAST

Granola & Coconut Yoghurt (vg)  
*Oat, sultana & sunflower seed granola with coconut yoghurt*

Tofu on Pumpernickel (vg)  
*Tofu with slow-roasted cherry tomatoes on pumpernickel bread*

Baskets of Fresh Fruit (vg)  
*Individual baskets of fresh seasonal fruits*

Fresh Fruit Platters (vg)  
*Shared platters of sliced fresh fruit*

Selection of Mini Pastries (v)  
*Mini croissants & assorted Danish pastries*

Halloumi & Avocado on Sourdough (v)  
*Grilled halloumi & smashed avocado on sourdough toast*

Bacon Roll  
*Crispy bacon in a soft roll with homemade ketchup*

Cumberland Sausage Roll  
*Cumberland sausage in a soft roll with red onion relish*

## COLD PRESSED JUICES

Green Cleanser (vg)  
*Cucumber, spinach, apple, ginger & lemon*

Beetroot Boost (vg)  
*Beetroot, celery, apple & lemon*

Kale Refresher (vg)  
*Kale, lemon, ginger, green apple, cucumber & celery*

Golden Root (vg)  
*Carrot, ginger, orange, fennel & turmeric*

## BREAKFAST BOWLS

Tofu & Rosti (vg)  
*Tofu with slow-roasted cherry tomatoes, potato rosti & wild mushrooms*

Scrambled Eggs & Rosti (v)  
*Potato rosti with semi-dried tomatoes, sautéed mushrooms & scrambled eggs*

Lincolnshire Sausage  
*Lincolnshire sausages with scrambled eggs, sautéed mushrooms & semi-dried tomatoes*

Smoked Salmon Breakfast  
*Smoked salmon with scrambled eggs, cured cherry tomatoes & shaved radish*

## POWER BREAK

Apricot & Golden Syrup Flapjack (vg)

Carrot & Walnut Cake (vg)

Chocolate Orange Marshmallow

Rocky Road

Jaffa Cake (v)

Lemon Thyme Shortbread (v)







# FINGER BUFFET

## CLASSIC SANDWICHES

Falafel & Houmous Wrap (vg) <i>Houmous, shredded red peppers &amp; falafel in a tortilla wrap</i>	Chicken & Avocado Wrap <i>Chicken, avocado &amp; baby gem lettuce tortilla wrap</i>
Vegan Coronation Chicken Wrap (vg) <i>Plant-based coronation chicken served in a tortilla wrap</i>	Tuna & Cucumber Sandwich <i>Flaked tuna, cucumber &amp; chilli in wholemeal bread</i>
Tomato, Mozzarella & Pesto Ciabatta (v) <i>Tomato, mozzarella &amp; basil pesto served in a ciabatta roll</i>	Chicken Meatball Baguette <i>Chicken meatballs with lemon aioli, shredded carrot &amp; coriander in a demi baguette</i>
Brie & Red Onion Marmalade Sandwich (v) <i>Brie &amp; red onion marmalade served on white loaf bread</i>	
Coronation Chicken Bloomer <i>Classic coronation chicken on multigrain bloomer</i>	
Smoked Salmon Bagel <i>Scottish smoked salmon &amp; cracked black pepper cream cheese in a bagel</i>	

## SMALL BITES

Caribbean Patty (vg) <i>Caribbean-style patty with garlic mayo</i>
Fig & Goat's Cheese Tartlet <i>Fresh fig &amp; goat's cheese tartlet</i>
Spinach, Leek & Roasted Tomato Quiche (v) <i>Spinach, leek &amp; roasted tomato quiche</i>
Pork & Apple Hog Rolls <i>Mini pork &amp; apple rolls topped with blue cheese sauce</i>
Duck Gyoza <i>Crispy duck gyoza served with sweet hoisin sauce</i>
Lamb & Vegetable Kebab <i>Grilled lamb &amp; mixed vegetable kebab with lemon &amp; cumin yoghurt</i>
Thai Fishcake <i>Thai-spiced fishcake with lemongrass mayonnaise</i>

Smoked Salmon Toast <i>Smoked salmon on toasted bread topped with salmon roe</i>
Prawn Spring Roll <i>Kaffir lime prawn spring roll with chilli jam</i>

## DESSERTS

Lemon & Almond Polenta Cake (vg)
Olive Oil Cake (vg)
Seasonal Pavlova <i>Seasonal berries with meringue and fresh whipped cream</i>
Chocolate Brownie <i>Rich chocolate brownie with raspberry</i>
Honey cake <i>Honey cake, baked yoghurt, scorched figs &amp; thyme honey</i>



# BUFFET LUNCHES

Choose two mains and two sides

## MAINS

- Wild Mushroom Gnocchi (vg)

*Gnocchi with wild mushrooms, sage cream & truffle dressing*
- Miso Aubergine & Quinoa Salad (vg)

*Grilled miso-glazed aubergine with quinoa salad & coriander shoots*
- Yellow Lentil & Spinach Curry (vg)

*Yellow lentil & spinach curry served with coconut yoghurt*
- Seared Sea Bream

*Seared sea bream with pea purée & samphire*
- Lemon Thyme Chicken

*Grilled, spicy marinated chicken with lemon thyme & seared cherry tomatoes*
- Braised Beef Brisket

*Braised beef brisket with lemongrass & chill*

- Soy Baked Salmon Fillet

*Soy baked salmon fillet with spring onion, ginger & shaved coconut*
- Panko-Crusted Lamb

*Crispy panko-coated lamb with feta cheese & beetroot salsa*
- Slow-Cooked Pork Belly

*Slow-cooked pork belly with caramelised apples*
- Smoked Haddock & Parsley Fishcakes

*Smoked haddock & parsley fish cakes with mustard mayo*

## SIDES

- Charred Broccoli & Tenderstem (vg)

*With flaked almonds*
- Spring Vegetables Caponata (vg)
- Mixed Leaf Salad (vg)

*With balsamic dressing*
- Grilled Courgette & Cherry Tomatoes (vg)

*With miso vinaigrette*
- Giant Couscous Salad (vg)

*With sun-dried tomatoes, mint & toasted pumpkin seeds*
- Braised Saffron Rice (v)

*Fragrant saffron-infused rice*
- Rosemary Roasted Potatoes (v)

*English potatoes roasted with rosemary*
- Parmesan Potato Stacks (v)

*Layered potato stacks topped with parmesan*
- Minted Buttered New Potatoes (v)
- Mixed Greens (v)

*Broad beans, green beans & peas*



# LATE NIGHT

## DISH

Plant-Based Burger (vg)  
*Vegan burger with plant-based cheese & homemade pickled cucumber*

Mac & Cheese (v)  
*Classic macaroni cheese topped with parmesan crumb*

Truffle Three Cheese Toastie (v)  
*Grilled truffle toastie with three cheeses & pickled cucumber*

Popcorn Chicken  
*Buttermilk popcorn chicken with Cajun chilli sauce*

‘Dirty Burger’  
*Beef patty with homemade pickled cucumber, smoked Applewood cheese & salad*

Tandoori Chicken Burger  
*Tandoori-spiced chicken burger with mint yoghurt*









# CHILDREN’S MENU

Three course options

STARTERS

Tomato Soup (vg)  
*Tomato soup served with freshly baked bread rolls*

Crudités & Houmous (vg)  
*Fresh crudités with pitta bread & houmous*

Chicken Wrap  
*Free-range chicken wrap with dipping sauces*

MAINS

Margherita Pizza (v)  
*Classic margherita pizza served with chips & garlic bread*

Penne Pasta with Tomato & Basil (v)  
*Penne pasta in a tomato & basil sauce, served with garlic bread*

Roast Chicken  
*Free-range chicken with new potatoes & seasonal vegetables*

Mini Cumberland Sausages  
*Mini Cumberland sausages with mashed potato, peas & gravy*

Classic Beef Burger  
*Beef burger with baked beans & chips*

DESSERTS

Mixed Fruit Salad & Raspberry Sorbet (vg)  
*Fresh mixed fruit salad topped with raspberry sorbet*

Tuck Shop Treats (v)  
*Homemade Chocolate Aero, Jaffa Cake & Milky Way bar*

Chocolate Brownie Sundae (v)  
*Chocolate brownie with vanilla ice cream & strawberries*







# FOOD STATIONS

## FROM FARM TO PLATE

- Ciabatta, Tapenade & Flavoured Oils (vg)  
*Fresh ciabatta served with olive tapenade & infused oils*
- Miso-Glazed Aubergine Steak (vg)  
*Grilled aubergine steak with quinoa salad & coriander shoots*
- Sprouting Broccoli with Lemon Dressing (vg)  
*Tender sprouting broccoli tossed in zesty lemon dressing*
- Grilled Courgette & Cherry Tomatoes (vg)  
*With miso vinaigrette*
- Giant Couscous Salad (vg)  
*With sun-dried tomatoes, mint & toasted pumpkin seeds*
- Polenta Steaks & Avocado (vg)  
*Seared polenta steaks served with avocado*

## LA DOLCE VITA

- Selection of Antipasti  
*Chef’s selection of sliced & carved meats*
- Butternut Squash Arancini (v)  
*Crispy squash arancini with sage pesto*
- Parma Ham & Ricotta Arancini  
*Risotto arancini filled with ricotta & Parma ham*
- Wild Mushroom & Truffle Arancini (vg)  
*Arancini with wild mushroom & truffle*
- Griddled Artichokes & Stuffed Peppers (v)  
*Griddled artichokes and baby peppers filled with cream cheese*
- Marinated Olives (vg)  
*Selection of olives marinated with garlic, rosemary & lemon*
- Artisan Bread Basket (v)  
*Selection of artisan breads with tapenade & flavoured oils*
- Cheese Straws & Breadsticks (v)  
*Homemade cheese straws & hand-rolled breadsticks*

## BRICK LANE

- Chicken Tikka  
*Tikka-marinated chicken with ginger, turmeric, garlic, green chilli & natural yoghurt*
- Yellow Lentil & Spinach Curry (vg)  
*Slow-cooked lentils with spinach, served with coconut yoghurt*
- Spiced Baby Potatoes (vg)  
*Skin-on baby spuds tossed in butter, aromatic crushed seeds, fresh chillies & punchy green herbs*
- Braised Saffron Rice (vg)  
*Fragrant saffron-infused basmati rice*
- Vegetable Samosas (v)  
*Crispy pastry parcels filled with spiced vegetables*
- Naan & Mini Poppadoms (vg)  
*Assorted naan bread and mini poppadoms*
- Fresh Mint Raita (v)  
*Cooling mint yoghurt dip*
- Punchy Mango Chutney (vg)  
*Bold mango chutney with aromatic spices*

## SEAFOOD BAR

- Buckets of Steamed Mussels  
*With chilli, garlic, lemongrass & ginger*
- Potted Shrimps  
*Topped with green peppercorns & Tabasco*
- Seasonal Oysters  
*Served with lemon, lime & Tabasco*
- Sea Samphire & Soda Bread  
*With traditional soda bread*
- Prawn Cocktail  
*Classic prawn cocktail with Bloody Mary jelly*
- Mini Cod & Chips Cones  
*Mini cones filled with beer-battered cod & chips*
- Polenta Chips with Gremolata (vg)  
*Crispy polenta chips served with gremolata dressing*



# FOOD STATIONS

## TUCK SHOP FAVOURITES

Rhubarb & Custard Tea Fools (v)  
*A twist on the classic dessert with rhubarb & custard-infused tea*

Milky Way Chocolate Bar (v)  
*Homemade nostalgic treat in its original form*

Homemade Jaffa Cake (v)  
*Soft orange sponge with jelly & dark chocolate*

Pina Colada Mousse(vg)  
*Coconut mousse with caramelised pineapple & coconut sherbet*

Birthday Cake Macarons (v)  
*Birthday cake-flavoured almond macarons*

Candy Floss Macarons (v)  
*Candy floss-flavoured almond macarons*

## THE MAD HATTER’S TEMPTATION

“Drink Me” Consommé Bottles (vg)  
*Vodka & berry consommé served in miniature bottles with “Drink Me” tags*

Raspberry Brownie Squares (v)  
*Rich raspberry brownies topped with sparkling chocolate*

Rhubarb & Custard Tea Fools (v)  
*A whimsical twist on the classic tea-time pudding*

Salted Caramel Choux Buns (v)  
*Chocolate choux buns filled with salted caramel & topped with edible flowers*

Chocolate Orange Marshmallow  
*Soft chocolate orange marshmallow with popping candy*

Mini English Berry Tartlets (v)  
*Sweet pastry tartlets filled with berries & pastry cream*

## CHEESE SELECTION

### *British Cheese Selection*

Stilton (v)  
Somerset Brie (v)  
Montgomery Cheddar (v)  
Cornish Yarn (v)  
Ash-Coated Goat’s Cheese (v)

### *Continental Cheese Selection*

Camembert (v)  
Vignette (v)  
Port Salut (v)  
Roquefort (v)  
Taleggio (v)

### *Cheese Accompaniments & Sides*

Smoked Applewood Cheese Straws (v)  
Smoked Goat’s Cheese & Black Olive Profiterole (v)  
Green Tomato Chutney with Celery (v)  
Quince Jelly & Apple (v)  
Cheese Biscuits (v)  
Selection of Artisan Bread (v)



# DRINKS

## COCKTAILS

*Champagne Mule*

Bourbon | Champagne Syrup | Lime | Angostura |  
Ginger Beer

*Pineapple Paloma*

Tequila Blanco | Mezcal | Smoked Pineapple |  
Agave | Lime | Pink Grapefruit | Soda

*Cucumber & Dill Gimlet*

Cucumber & Dill Gin | Bitter Lemon |  
Homemade Lime Cordial

*Salted Grapefruit Margarita*

Grapefruit Tequila | Smoked Salt & Rosemary |  
Triple Sec | Agave | Lime

*Cold Brew Old Fashioned*

Coconut Oil Bourbon | Coffee Syrup | Coffee &  
Chocolate Bitters

*Basil & Strawberry Daiquiri*

White Run | Strawberry Purée | Basil | Black  
Pepper Tincture | Lime

*Chilli Mango Sour*

Jalapeno Tequila | Mango Purée | Mezcal |  
Lime Juice | Agave

*Sesame & Yuzu Highball*

*Toasted Sesame Washed Gin* | Yuzu | Toasted  
Orange | Soda

*Watermelon Negroni*

Watermelon & Sage Gin | Coconut Water |  
Campari | Rose Wine





# DRINKS

## 0% TIPPLES

*Cucumber & Dill Gimlet*  
0% Cucumber & Dill Gin | Bitter Lemon |  
Homemade Lime Cordial

*Lemongrass & Raspberry Caipirinha*  
Pentire Adrift | Lemongrass Syrup | Raspberry  
Shrub | Lime

*Salted Grapefruit Margarita*  
0% Grapefruit Tequila | Smoked Salt &  
Rosemary | Agave | Lime

*Pineapple Paloma*  
Smoked Pineapple | Agave | Lime | Pink  
Grapefruit | Soda

*Watermelon & Mint Cooler*  
Homemade Watermelon & Mint Cordial | Lime  
| Fresh Mint | Coconut Water

*Szechuan Apple 0% Mule*  
Pentire Adrift | Lime | Szechuan Pepper Syrup |  
Apple | Ginger Beer





