



— THE —  
**VINTAGE**  
— *Rooms* —  
AT THE PLOUGH

*All classic cocktails are available upon request.  
Please see your server.*

**DRINKS COMPANION**  
**• VOLUME IV •**

# Welcome to The Vintage Rooms

## While you wait...

{ **COMPLIMENTARY  
INFUSED WATER** }

Cucumber & Mint

**SIERRA NEVADA  
AMERICAN PALE ALE**

Frozen Stein

4

**GLASS OF PROSECCO**

Fresh slice of Strawberry

5



## Perfected Serves.

Nothing shaken, just occasionally stirred

### **CUBA LIBRE**

Havana Especial, fresh lime,  
angostura bitters, Mexican cola

7

### **APEROL SPRITZ**

Aperol, prosecco,  
sparkling water

8

### **DARK & STORMY**

Red Bonny Dark Rum, fresh  
lime, angostura bitters, ginger  
beer

7

### **PALOMA**

1800 Reposado Tequila, fresh  
lime, salt, grapefruit soda

8

### **BRANDY BUCK**

Hennessey Brandy, orange  
bitters, ginger ale, orange air

7

### **CHELLO FIZZ**

Limoncello, prosecco

7



## Mixed Drinks.



### IRISH OLD FASHIONED

8.5

An Irish interpretation of the world renowned Old Fashioned. Roe & Coe Irish whiskey is stirred down with a hint of sugar and a blend of orange & orinocco bitters. Served over ice, smoked or un-smoked.

A foreign twist on a new age classic. Pisco is shaken with fresh lime, passionfruit liqueur, sugar and egg whites. Served up.



### TROPICAL PISCO SOUR

8



### THE DAMSEL OF MULBERRY

9

The question: "How do you replace the most popular drink from the last menu?" I think Chris has found the answer. Mulberry Gin, whole blackberries and Chambord are shaken hard with coconut milk, fresh lime, sugar and egg whites. Light and perfect for summer.

A throwback to another classic recipe that will never be out of place on a summer menu. 1800 silver tequila is combined with Curaçao, fresh lime, agave syrup and salt.



### MARAGRITA

7.5



### PINEAPPLE MOJITO

8

The original is back by popular demand. House-infused Havana Especial is muddled with mint, fresh lime and sugar before being topped with a generous crown of angostura bitters. Perfect for sipping in the beer garden, while the sun splits the trees.



### RUM RUNNER

11

A potent blend of house rums & fruit liqueurs are combined with orange juice, fresh lime, grenadine and angostura bitters. Perfect for drinking on a sunny day or use it to transport you to a tropical land on those rainy days we have so frequently.

Use this to help cut through the menu. A great long drink while you ponder what to have next. Jameson whiskey is shaken with a hint of clove liqueur, fresh lemon juice, sugar, pineapple juice and angostura bitters.



### IRON RANGER

7.5



A delightful combination of berries, vodka and prosecco creates a light and fluffy drink enjoyed best with good company. Ketel One vodka is shaken with fresh lemon, strawberries, raspberries, egg white topped with a prosecco crown.

**LITTLE RED  
RIDING  
HOOD**

7.5



**APRICOT  
SWIZZLE**

7.5

Swizzles are usually made with rum but this bourbon riff keeps its fruity tones throughout and a great drink for those who aren't sure about whiskey. Bulleit bourbon is combined with apricot jam, fresh lime, sugar and angostura bitters. Served with its own sweetener for your own personal tastes.

Guaranteed to get you into trouble with how deceptively potent this drink is, yet with a hint of sophistication in its serve makes for a great pre dinner drink – light, short and just sweet enough to whet the appetite. Shortcross Gin is shaken together with cointreau, shredless marmalade, fresh ruby grapefruit, sugar, fresh lemon and egg whites.

Heres to breakfast!

**TETLEY  
TROUBLE**

8



