

Gin Tonica

Our suggestions for taking your G&T to the next level. Got your own special G&T recipe? Please tell us. We'd love to try it.

- Elderflower G&T** £8
Bombay Sapphire Gin, Fevertree Elderflower Tonic, Bottle Green Elderflower Cordial, Lime garnish.
I was making this special 15 years ago – Simon
- P&P G&T** £8
Böe Passion Gin, Fevertree Light Tonic, Pomegranate syrup, Passionfruit garnish
The colours in this are fabulous and the sweet and sour element make it so tasty.
- Sloe Down** £8
Haymans Sloe Gin, Fevertree Lemon Tonic, Lemon juice, Raspberry garnish
- Cucumber Hendricks** £8
Hendricks Gin, Fevertree Mediterreanean Tonic
Cucumber syrup, Cucumber slices – so refreshing

Mocktails

- Virgin Mojito** £4.50
Apple juice, mint, lime, soda
- Pomegranate Shirley Temple** £4
Ginger ale, grenadine, pomegranate
- Spice Mule** £5.25
Seedlip 94, ginger ale, lime juice
- Virgin Cosmo** £4.50
Cranberry juice, orange syrup, lime juice
- Alcohol free Espresso Martini** £4
Espresso coffee, vanilla syrup, egg white
- Hawaiian Sunrise** £4.50
Pineapple juice, passion fruit & peach puree, grenadine



SOFT DRINKS

Courtyard Signature Cocktails

Courtyard Orange Negroni £7.25
Gin, Campari, Martini Rosso, Orange Syrup
Classic Negroni ingredients Campari and Martini Rosso with Dr Eamers Firelight Elixir gin plus a dash of our secret ingredient orange syrup for a perfect sipper.

The Best Aperol Spritz £7.50
Aperol, Prosecco, Soda
The secret to a great Aperol Spritz is the quantities of each ingredient. In my view an Italian equivalent to Pimms. Like it slightly sweeter, try an Apricot spritz Simon

Damson & Elderberry Bramble £7.25
Gin, Crème de Mure, Lemon, Sugar Syrup
Our bramble is made with small producer Bashall damson gin, and Edmond Briottet Crème de Mure. Served over crushed ice.

Black Raspberry Mojito £7.25
Bacardi, Chambord, Lime juice, sugar syrup, mint leaves
Take a classic Mojito and add Chambord black raspberry liqueur. Both refreshing and moreish.

Hawaiian Sunset £7.25
Bacardi, Malibu, pineapple juice, grenadine
It's always summer at The Courtyard. Fruity and Delicious. Served on crushed ice.

Jasmine Ros-ito £7.25
Bloom Jasmine & Rose Gin, apple juice, pomegranate syrup, soda
Jasmine gin in a mojito style. We think it works. Certainly different, give it a try.

Classics

Pornstar Martini £8
Russian Standard Vodka, Passoa, Passionfruit, Vanilla Syrup, Lime juice

Cosmopolitan £6.50
Russian Standard Vodka, Edmond Briottet Triple-sec, Cranberry Juice (or switch out the cranberry juice for pineapple juice for a **Club Tropicana**)

Espresso Martini £7
Russian Standard Vodka, Kahlua, Espresso Coffee, Vanilla Syrup (contains pasteurised egg white)

Amaretto Sour £7
Disaranno Amaretto, lemon juice, pasteurised egg white, bitters

Mojito £7
Bacardi, mint, lime, soda

Margarita £7
Tequila, Edmond Briottet triple sec, lime, sugar syrup

If you have a favourite cocktail please do ask us. If we have the ingredients we will make it for you.



The COURT YARD
Wombourne

Sparkling Cocktails

Peach Bellini £7
The addition of Archers really adds to a Bellini Peach puree, Archers peach schnapps, lemon juice, Prosecco

Apricot Spritz £7
Apricot is one of my favourite flavours. If you find Aperol spritz too bitter give this a go. Prosecco combined with apricot brandy & syrup, topped with soda.

French '75 or '77 £8
Classic gin & fizz cocktail named after the first world war era French artillery piece.
Bombay Sapphire Gin (or St Germain elderflower liqueur for a '77), Prosecco, sugar syrup, lemon juice

Lemon Sherbet £7
Limoncello, Prosecco, Raspberry purée

Prosecco Kir Royale £7
Prosecco, Edmond Briottet Crème de Cassis

After Dinner Cocktails

All of our after dinner cocktails are our own recipe and design, and make an excellent alternative to dessert or at any time. We hope you enjoy.

Iced Rum Mocha £7.75
Kraken Rum, Kahlua, milk, Crème de Cacao, coffee

White Chocolate Martini £8
Russian Standard Vodka, Mozart White Chocolate liqueur, crème de cacao, double cream, egg white

Bakewell Tartini £7.50
Disaronno Amaretto, Maraschino liqueur, almond & cherry syrup, egg white

Rhubarb & Custard £8
Warner's Rhubarb gin, vanilla & ginger syrup, cranberry juice, lime juice, egg white

Chocolate Orange £7.50
Cointreau, Mozart Dark Chocolate liqueur, orange syrup, double cream

Black Forest £7.50
Vodka, Mozart Dark Chocolate liqueur, Crème de cassis, double cream, black forest syrup

Please note that we only use pasteurised egg white (from bottle) in our cocktails

See overleaf for gin tonicas and mocktails

