

Spring Cocktails

VIVA LA VISTA £12.95

Combining Havana Club Especial, passion fruit, lime juice, agave syrup & fresh mint

SPRING FORWARD £12.95

Bacardi, Cointreau, lemon & pineapple juice & a splash of lemon bitters

RASPBERRY REVIVER £12.95

Raspberry vodka, fresh raspberries, lime & raspberry juice

STARSTRUCK £12.95

Rhubarb & ginger Whitley Neil Gin, Kings ginger liqueur, sugar, lime juice & egg white (vegan and non-alcoholic options available)

BERRY FRESH £12.95

Raspberry Whitley Neil, strawberry liqueur, sugar, lemon juice & egg white (vegan and non-alcoholic options available)

PEACH PUNCH £12.95

Peach Whitley Neil, elderflower liqueur, peach puree, orange juice & lime

RASPBERRY & LIME BATTEN £12.95

Inspired by a Battenburg Marzipan cake. Disaronno, raspberries & lime

BLUEBERRY MOJITO £12.95

Rum, mint, lime, soda & blueberries

VEGETARIAN / VEGAN / GLUTEN FREE ALTERNATIVES AVAILABLE UPON REQUEST

All of our meats are cooked pink for maximum flavour and texture, please request if otherwise preferred. Please make your servers aware of any dietary requirements.

(V) Vegetarian (VE) Vegan (GF) Gluten Free

A number of our dishes can be adapted to cater for your food allergies and dietary requirements.

Please speak to your server who will be able to advise. Full allergy information for each dish is available upon request.

Allergy Disclaimer: We can't thank you enough for visiting and we welcome everyone into our hotel. Please remember to always inform us of any allergies or intolerances so we can employ additional controls when serving your food or drink. Please be aware that our food may contain or may have come into contact with common allergens, such as milk, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or gluten. We follow good hygiene practices at all times; however, whilst a dish may not identify a key allergen as an actual ingredient, due to the wide range of ingredients and preparation / cooking methods used within our kitchens, foods may be at risk of cross-contamination by other ingredients.

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