



**SHARP  
BRIGHT  
REFRESHING**

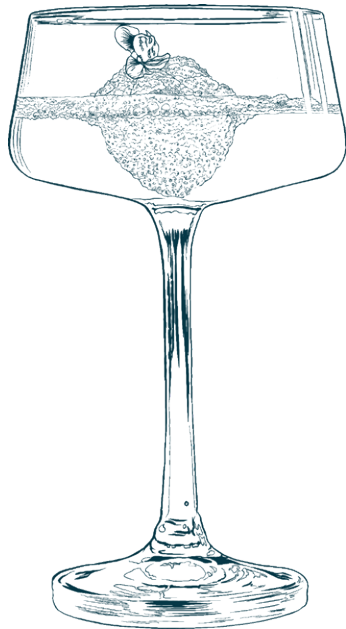
---

## A Place in Thyme

*Vodka*  
*Blood Orange*  
*Thyme*  
*Citrus*  
*Pale Ale*

*A refreshing collins style cocktail playing on the flavour pairings of Thyme & Blood orange, tied together with the funky IPA to provide a cocktail so delicious it anchors you to a place in thyme.*

## 10.5



SOUR  
BUBBLY  
SUMPTUOUS

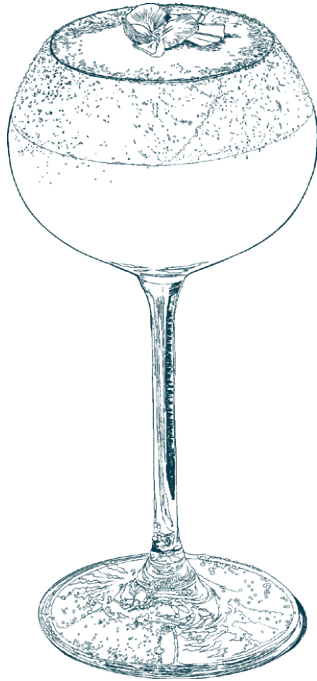
---

## **Sgroppino**

*Bergamot  
Thai Basil  
Citrus  
Fizz*

*Italian, refreshing, elegant and delicious. Sicilian  
lemon and basil make this a complex, herbaceous and  
zesty cocktail.*

**10.5**



BALANCED  
FRUITY  
SMOOTH

---

## Eastern Promise

*London Dry Gin*

*Lillet Rose*

*Aperol*

*Raspberry*

*Rose*

*Citrus*

*Whites*

*Flavours reminiscent of the East, fruity, aromatic  
and sharp. Refreshing as it is delicious.*

**10.5**



CANDIED  
COMPLEX  
REFRESHING

---

## Nell Flanagan

*Amaro Montenegro*  
*Aperol*  
*Sweet Vermouth*  
*Strawberry*  
*Basil*  
*Rhubarb*

*The "Duchess of Canning Place," was the licensee of the Custom House Hotel in Liverpool during the 1960's. She gained a reputation for her unique hospitality style, giving extended credit to young sailors whilst refusing service to those she disliked.*

*This mix of generosity and strictness embodies our Nell Flanagan, spritz style cocktail. Its unique fruity tang works with a complex base of refreshing fortified wines and sparkling wine.*





**MINERAL  
HERBACEOUS  
SOPHISTICATED**

---

## Shoreside

*London Dry Gin*  
*Nori*  
*Black Pepper*

*Taking inspiration from the feast of coastal flora and  
the salinity of the sea which feeds the Mersey.  
A Martini is a destination cocktail, this destination  
is closer than you think.*

**12**



SHARP  
CITRUSY  
MINTY

---

## Yardarm

*Havana Rum*

*Apple*

*Mint*

*Citrus*

*Angostura*

*Demerara*

*Taking its name from the old nautical term, 'The Sun has passed the Yardarm' meaning its time for a break. With flavours akin to Mojito with a twist, this is as refreshing as it is moreish*

## 10.5



AROMATIC  
REFRESHING  
FRUITY

---

## To Absinthe Friends

*Rum Blend  
Pineapple  
Cucumber  
Citrus  
Agave  
Absinthe*

*If the Pina Colada had an affair with a cucumber  
whilst absinthe was away at sea, this cocktail tastes  
nothing like it reads, refreshing, fruity and aromatic.*

**12**



AROMATIC  
CITRUSY  
BRIGHT

---

## Sundowner

*Blanco Tequila*  
*Orange*  
*Mandarin*  
*Kaffir lime*  
*Citrus*

*Aromatic Kaffir lime and mandarin flirt with each other to create a cocktail that is refreshing and moreish, with a vegetal finish.*

**11.5**





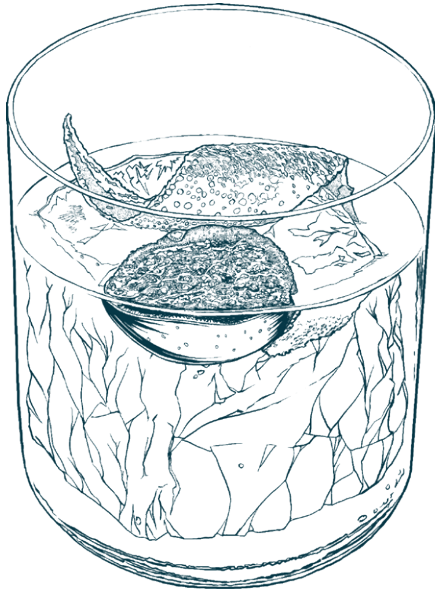
WARMING  
MOREISH  
RICH

---

## Irish Goodbye

*Irish Whiskey  
Tonka bean  
Guinness Reduction  
Angostura  
Coffee*

*A nod to Ireland, in a city whose roots extend to the Emerald Isle. Hospitality simply wouldn't be what it is in Liverpool without Ireland. Moreish, warming and nostalgic.*



NUTTY  
BITTER  
SWEET

---

## Captain Lowe

*Cognac  
Fig  
Campari  
Walnut*

*A short, stirred down bug in a glass with a zesty orange garnish for the nose. Rich stone fruit notes and a bittersweet complexity make this cocktail perfect for a livener, pre or post dinner. Named after our friend, Captain Mike Lowe – the eldest ex-Mersey Ferry Captain around at 92 and-counting.*

*It's timeless, classy, well-travelled and gentleman-like. Both confident and characterful, the perfect tribute to a great man.*

**12**

## COCKTAILS

### CLASSICS

<b>Old Fashioned</b>	12
<b>Negroni</b>	10
<b>French Martini</b>	10
<b>Margarita</b>	10
<b>Espresso Martini</b>	10
<b>Mojito</b>	9.5
<b>Daiquiri</b>	10
<b>Bloody Mary</b>	10
<b>Amaretto Sour</b>	10
<b>Whiskey Sour</b>	10

### MOCKTAILS

<b>A Place in Thyme 0%</b>	7
<i>Blood orange, thyme, citrus</i>	
<b>To Absinthe Friends 0%</b>	7
<i>Pineapple, cucumber, citrus, agave, absinthe</i>	
<b>Sundowner 0%</b>	7
<i>Orange, mandarin, kaffir lime, citrus</i>	
<b>Virgin Mary 0%</b>	7
<i>Tomato juice, celery, Tabasco</i>	