

# COCKTAILS

## Non-alcoholic cocktails

### GREAT BRITISH ADVENTURES

 **DOWNWARD RUN** 9.00  
*Vibrant / Fruity / Thirst-Quenching*

Seedlip Garden, Canteloupe Melon,  
Fresh Lemon Juice, Elderflower,  
Cucumber & Watermelon Tonic

 **SUMMIT SPICE** 9.00  
*Fruity / Velvety / Thirst-Quenching*

Lyre's Dark Cane, Spiced Raisin Honey,  
Cold Brew English Breakfast Tea,  
Fresh Lemon Juice, Smoky Ginger Ale

For lovers of two-wheeled adventures, Ballyhoura is Ireland's holy grail. The place is home to the biggest network of dedicated mountain biking trails in the entire country, with a solid mix of single tracks, hills, board walks, and tricky technical rock gardens.

Snowdonia National Park offers it all. From mountain biking, to wakeboarding. Hiking to Zip-lining. You can even take a relaxed train up the Mount Snowdon's summit.

This cocktail is Welsh Bara Brith in liquid form. Raisin Honey will bring sweet dried fruit notes whilst the black tea will add tannin and complexity which will all pair perfectly with the Lyre's Dark Cane and Spiced.

Fresh melon juice, cucumber and watermelon tonic, will add a vibrant flavour to this cocktail. Seedlip Garden will bring bright green herbs and grasses resulting in a crisp and refreshing non-alcoholic serve.



#### 99% Antibacterial Menu

This menu has been treated with an antibacterial laminated film. This eliminates 99% of bacteria that comes into contact with the film. No matter how many hands touch the menu, the film will remain free of bacteria.

## BIKE & BOOT



[www.bikeandboot.com](http://www.bikeandboot.com)

## BARECA COCKTAILS

BARECA

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## THE EXPLORER SET

### **FIRST OF MANY** 9.75 *Light / Tropical / Creamy*

Tanqueray Gin, Lillet Blanc, Cointreau, Mango, Cardamom, Sencha Green Tea, Clarified Yoghurt

Many had tried to conquer Mount Everest before Edmund Hillary, but in May 1953 Hillary and his guide, Tenzing Norgay, became the first men confirmed to reach the summit.

Nepalese flavours of mango and cardamom will permeate through this cocktail. Yoghurt will add acidity and allow the cocktail to turn clear once run through a coffee filter.

### **SHIFTING SANDS** 9.95 *Spiced / Silky / Sour*

Maker's Mark 46, Amaro Montenegro, Cocchi Vermouth di Torino, Honey, Fresh Lemon Juice, Aquafaba, Angostura Bitters

Freya Stark is one of the leading ladies of British exploration and was one of the first European women to explore the Middle East, Afghanistan and Western Iran. She travelled to many areas where no Westerner had journeyed, including the Valley of the Assassins. Stark wrote two dozen books about her travels and died in 1993, having lived to the age of 100.

Amaro Montenegro brings with it an abundance of Middle Eastern flavours which pair perfectly with the light, complexity of Cocchi Vermouth di Torino and spiciness of Maker's Mark 46.

### **LETTERS FROM EGYPT** 9.95 *Exotic / Crisp / Daiquiri*

Coconut & White Rum, Maraschino, Watermelon, Fresh Lime Juice

Florence Nightingale visited Egypt in the winter of 1849-50. A journey to the fabled land of the Arabian Nights was a fantastic adventure at that time, Florence wrote long picturesque letters to her family describing her visit and her views of the country, its history and its people.

A refreshing twist on a Hemingway Daiquiri. Maraschino, Watermelon and Coconut are a revitalising match made in heaven that will transport you to the banks of the Nile.

**SERVICE TIMES**  
Served every day 12 – 11pm.

## THROUGH THE SEASONS

### **BARNARD'S SOUR** 11.00 *Rhubarb / Floral / Creamy*

Absolut Rhubarb, Lillet Rose Vermouth, Fresh Lemon Juice, Vanilla, Aquafaba, Rhubarb Bitters, Rose Lemonade

In **SPRING**, the first forced rhubarb arrives and is grown under pots in what's known as the 'Rhubarb Triangle'. Its stalks are watermelon pink in colour with pale, lime-green leaves, and it is the more tender and delicately flavoured of the two. The second – called maincrop rhubarb – is grown outdoors and arrives in Summer. Its stalks are deeper red and tinged with green, while its leaves are bright green. It has a more intense flavour and robust texture than the forced variety.

This cocktail is an ode to Jim Barnard, the creator of the Rhubarb and Custard sweet in the 1960's. Rose Vermouth will add a berry fruit flavour and complexity whilst the Aquafaba will add foam and texture to this adult version of a nostalgic sweet.

### **GAME SET & MATCH** 10.50 *Berry Fruit / Zesty / Spritz*

Beefeater Strawberry Gin, Crème de Pêche, St-Germain, Pink Grapefruit, Prosecco

**SUMMER** – A summer staple, the British season for strawberries is from late May through to September. Strawberries that are in season and at peak ripeness are fruity, sweet, and juicy, with a little bit of acidity.

This cocktail blends a series of our favourite summer flavour for a light and refreshing Spritz cocktail.

### **SCRUMPING HAUL** 11.00 *Bramble / Honeyed Apple / Red Wine*

Avallen Calvados, Ruby Port, Blackberry, Fresh Lemon Juice, Honey, Apple Juice

**AUTUMN** – Blackberries are more highly prized in western Europe than anywhere else in the world, and collected and eaten most enthusiastically of all in Britain, where blackberrying occupies a special cultural niche as a uniquely rewarding leisure activity. They are in season from late summer to autumn. What better match than Blackberry and Apple.

Avallen Calvados brings light, crisp apple. Ruby Port adds complexity and red wine tannins and blackberries bring juicy tart notes.

### **SPICE MERCHANT** 11.00 *Spice / Coffee-Chocolate / Sipper*

Foursquare Spiced Rum, Cazabel Coffee, Crème de Cacao, Orange Bitters

**WINTER** – These everyday beverages and spices, so integral to British life, all originally came from far-flung regions: coffee from the Arabian peninsula, chocolate from Mesoamerica and spices (ginger and nutmeg) from Asia. All arrived on our shores almost simultaneously during the early to mid 17th century, after the emergence of the British East India Company. These spices are now synonymous with the short, colder months, offering comfort and joy when they lace our favourite winter warmers from Hot Toddlies to Mulled Cider and Wine.

We have added these familiar favourites into our signature spiced Old Fashioned with undertones of coffee and chocolate.

## THERE & BACK AGAIN

### **THE ONE THAT GOT SORBET** 11.50 *Herbaceous / Velvety*

Plantation Pineapple Rum, Thyme Infused Cointreau, Fresh Lemon Juice, Lemon Sorbet, Prosecco, Candied Lemon

**SCARBOROUGH** – Undoubtedly the most famous ice cream parlour in Scarborough is Harbour Bar. This famous ice cream shop was opened in 1945 and to this day, Harbour Bar still stands proud and serves the public with their delicious ice cream. With a multitude of flavours, it is hard to select a favourite! No need to rewrite the wheel.

'Forever Sorbetto' has dominated the sales report at Scarborough Bike & Boot. This is a slight twist on the original, introducing sweet pineapple and thyme notes to the Lemon Sorbet.

### **BAKEWELL PUNCH** 12.00 *Almond / Raspberry / Creamy*

Amaretto, Edinburgh Raspberry Gin, Bourbon, Advocaat, Toasted Almond Orgeat, Fresh Lemon, Clarified Milk

**PEAK DISTRICT** – No visit to the Peaks would be complete without sampling the famous local dessert, Bakewell Pudding. This sweet treat has been enjoyed in the picturesque Peak District market town of Bakewell and beyond since its creation around 1860.

A milk clarification will downplay the sweet notes of the Amaretto and Advocaat, producing an elegant and sophisticated cocktail embodying the Bakewell Pudding.



### **END-TO-END** 11.00 *Aromatic / Orchard Fruit / Refreshing*

Blended Scotch Whisky, Lyre's Aperitif Rosso, Cornish Marmalade, Peychaud's Bitters, Apple Soda

One of Britain's most epic challenges, Land's End to John O'Groats is a traverse of the entire length of Great Britain. The challenge traditionally starts at Land's End, during the 900 miles, you'll pass over the epic cliffs of Devon, through impressive Lake District countryside, and up into the highlands.

Lyre's is a range of non-alcoholic spirits, perfect for creating low and no cocktails. We are using a blended Scotch whisky and combining it with traditional Celtic and Cornish fruits to create a delicious low-abv highball.

## CLASSICS

 If you're in the mood for an Old Fashioned, a Mojito or a Sour, just ask – we can do those too!

Espresso Martini	11.50
Mojito	12.00
Aperol Spritz	10.00
Negroni	12.00
Margarita	11.00
Old Fashioned	11.50
French Martini	11.00