



SIGNATURE COCKTAILS

PEAR DROP

Absolut pear vodka, elderflower liqueur, fresh lemon juice, apple juice, served with a beautiful foam top

MAYFLOWER MAI TAI

Light rum, dark rum, orange curacao, pineapple juice, orgeat syrup

SEAFARER STRAWBERRY SMASH

Plymouth gin, elderflower liqueur, muddled fresh strawberries and cucumber strained over mint leaves topped with elderflower tonic and crushed ice

1620 OLD FASHIONED

Gentleman Jack bourbon, orange bitters, muddled sugar cube, garnished with a Luxardo Maraschino cherry

RNLI SIR WILLIAM*

(named after the founder of the RNLI) – Salcombe Four Seas gin, freshly squeezed lemon juice, elderflower, shaken & topped with soda – a Tom Collins for the seas

CREATURE FROM THE BLACK LAGOON

Jameson's whiskey, Absolut vodka, triple sec, dark rum, gin, Olmeca tequila, dry vermouth, freshly squeezed orange, topped with coke.
Served in a teapot for two! This is the ultimate one!

THE CHAMPAGNE COCKTAIL

Sugar cube soaked with angostura's bitters layered with cognac, topped up with champagne - a true decadent classic as served in the Savoy Hotel London

* £1 from every Salcombe Gin RNLI cocktail will be donated to the Dartmouth RNLI