THE DEVONSHIRE ARMS HOTEL

Welcome to The Garden Room Wine Bar

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The Garden Room

Available from 12:00 to 17:30

Bar Snacks

Kitchen Garden Soup (VE*) £9.50
Sourdough

Wild Mushroom Tartlet (V) £9.50
Goats Cheese and Thyme

Crispy Calamari £12
Pineapple Salsa

Game Sausage Roll £8.50
Caramelised Onion Chutney

Chicken Liver Parfait £13
Apple Chutney, Toasted Sourdough

Guinness Bread (V) £5
Marmite Butter

Korean BBQ Pulled Pork Bao Bun £12
Pickled Cucumber, Ginger & Lime Dressing

Classics

'Steak of the Day' £40
Chargrilled Salt Aged Yorkshire Steak, Portobello Mushroom, Triple Cooked Chips, Vine Tomatoes

Crayfish and Prawn £16
Crayfish and Prawns served in a Marie Rose Sauce on a Seeded Bloomer

Crispy Duck Leg Salad £18
Roasted Plums, Candied Pecans, Frisée, Cranberry Oil

Slow Roast Beef Shin £24
Truffle Cream Potato, Red Wine Shallot, Honey Roast Roots, Pan Jus

Superfood Salad (V) £18
Autumn Fig, Pear & Kale, Yorkshire Blue Cheese, Tri-Colour Quinoa

Market Fish Platter £29
Crayfish, Hot Smoked Trout, Fish Goujons, Assortment of Salads

Seafood Pie £22
Bound in Bechamel Sauce, Leeks, Garden Peas

Butternut Squash Risotto £21.50
Gorgonzola Cheese, Crispy Sage

Estate Venison & Blackberry Pie £25
Triple Cooked Chips, Braised Red Cabbage

Sandwich Selection (VE*) £12.95
Selection of:
Brie, Plum Chutney
Honey Roasted Ham, Piccalilli
Egg Mayonnaise, Watercress
Roast Beef, Red Onion Marmalade

V – Vegetarian | VE* - Can Be Made Vegan

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SOFT DRINKS

Coke / Diet Coke (200ml)	£3.50
Lemonade (200ml)	£3.00
Mediterranean Tonic (200ml)	£3.00

FENTIMANS (200ml)

Premium Tonic / Light Tonic	£3.70
Soda Water	£3.00
Ginger Ale	£3.00
Ginger Beer (275ml)	£4.00
Mandarin & Seville Orange (275ml)	£4.00
Rose Lemonade (275ml)	£4.00
Sparkling Elderflower (275ml)	£4.00

JUICE (250ml)

Apple Juice	£3.75
Cranberry Juice	£3.75
Orange Juice	£3.75
Pineapple Juice	£3.75
Tomato Juice	£3.75

MINERAL WATER (Still / Sparkling)

Harrogate Spring Water – Small (330ml)	£2.60
Harrogate Spring Water – Large (750ml)	£4.95

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TEA

All Tea £5.50 Per Person

Yorkshire Breakfast Tea (Tea Bag)
A blend of quality Assam and African teas are used to give Yorkshire Tea its refreshing flavour, strength and colour.

Decaffeinated Tea
A blend of the finest African teas for a light, sweet flavour. CO2 decaffeination method uses natural elements to gently remove caffeine.

Earl Grey
Fine black tea with fragrance of Bergamot. This elegant tea was first invented as Mandarin's gift to the second Earl Grey in the 1880s.

Pure Assam
Finest Assam tea grown in the Brahmaputra Valley, North East India. We select the finest quality second flush teas. Rich flavour with distinctive malty taste.

Ceylon Aromatic Tea
Mellow, golden tea with an aromatic bouquet. Slow-growing tea from the highlands of the Dimbula region, Sri Lanka.

Afternoon Darjeeling
Fragrant tea from the gardens high in the foothills of the Himalayas. A cool misty climate and rich soil give it a subtle muscatel flavour.

Lemon Tea
Natural black tea infused with lemon pieces

Infused and Fruit Teas

Chamomile Flowers
Peppermint
Fresh Mint (When available from the kitchen garden)
Rooibos/Red Bush
Very Berry (Whole fruit)
Lemon & Ginger
Blood Orange
Elderflower
Strawberry & Kiwi
Green Tea

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Create your own Grazing Plate

Artisan Meats

Serrano Grand Reserve Ham £4.25
Cured for over 18 months, this Spanish delicacy offers deep, savoury flavours with a delicate marbling and melt-in-the-mouth texture.

Classic Chorizo £3.95
A bold, smoky cured sausage seasoned with paprika and garlic — rich with rustic Spanish character and a gentle warmth.

Cured Yorkshire Ham £4.95
Locally cured and aged for flavour, this tender ham showcases sweet, subtle notes and traditional British craft.

Iberico Ham £5.50
From acorn-fed Iberian pigs, this prized ham delivers a silky texture and rich, nutty depth — intensely flavourful and indulgent.

Finnocchiona Salami £5.00
A Tuscan-style salami infused with fennel seed, offering a savoury-sweet aroma and a soft, delicate bite.

Courtyard Dairy Cheeses

Yorkshire Pecorino (Fresco) £6.00
A soft ewe's milk cheese, nutty and savoury with a soft texture – aged to develop a robust finish.

Dorstone £5.50
Light, tangy goat's cheese with a creamy centre and ash-ripened rind — bright and citrusy with a mousse-like texture.

Tunworth £5.95
An English take on Camembert, this soft, bloomy-rind cheese is rich, creamy, and mushroomy — decadently unctuous.

Devon Blue £5.25
Unpressed, French-style, it is sold by The Courtyard Dairy at four months' old, when it is flinty, minerally and light with a subtle blue taste.

Doddington £5.50
A firm, full-flavoured cheese with nutty sweetness and a touch of caramel — somewhere between Cheddar and Parmesan.

Grazing Plate Extras

Truffle Honey £2
Selection of Crackers £2.50
Cornichons £1.50
Chutney £1.50
Grapes £1.95
Homemade Sourdough, Chatsworth Oil £5.50

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DESSERTS

Cream Tea £11.95
Freshly Baked Plain & Fruit Scones

Chocolate Fondant £9.00
Banana Yuzu Sorbet

Apple and Blackberry Crumble (V) £8.50
Crème Anglaise

Yorkshire Ginger Parkin £8.50
Butterscotch Sauce, Salted Caramel Ice Cream

Pistachio Cheese Cake £8.00
Ginger Nut

Cheese Board £15.00
Selection of 3 cheeses from The Courtyard Dairy served with grapes, selection of crackers and chutney

TEA & COFFEE

Tea or Coffee & Biscuit £5.50

Tea or Coffee & Homemade Treat £8.95

Black Teas
Earl Grey
Pure Assam
Ceylon Tea
Afternoon Darjeeling
Decaffeinated Tea

Infusions and Fruit Teas
Chamomile Flowers
Peppermint
Fresh Mint (When Available from the kitchen garden)
Rooibos/Red Bush
Very Berry (Whole fruit)
Lemon & Ginger
Blood Orange
Elderflower
Strawberry & Kiwi

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PORT

	100ml
Grahams Fine Ruby (19%)	£10.00
Grahams LBV 2019 (20%)	£13.00
Grahams 10 Year Tawny (20%)	£13.00
Grahams 20 Year Tawny (20%)	£22.00
Ramos Pinto Adriano White Port (19.5%)	£10.00

SHERRY

	50ml
Amontillado, Lustau, Los Arcos (18.5%)	£8.00
Pedro Ximenez, Lustau, San Emilio (17%)	£8.00
Manzanilla, La Gitana (15%)	£6.50
Tio Pepe (15%)	£5.00
Harveys Bristol Cream (17.5%)	£5.50
Croft Original (17.5%)	£5.50

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APERITIF

Lillet Rosé Spritz	£9.00
Negroni Spagliatto	£14.00
Ramos Pinot White Port & Tonic	£10.00

LIQUEURS

	50ml
Advocaat (17.2%)	£9.00
Arran Gold (17%)	£10.00
Archers (18%)	£9.00
Baileys (17%)	£9.00
Benedictine (40%)	£9.00
Cherry Heering (24%)	£9.00
Cointreau (40%)	£9.00
Disaronno Amaretto (28%)	£9.00
Drambuie (40%)	£9.00
Fernet Branca (39%)	£8.00
Fernet Branca Menta (37%)	£8.00
Glayva (35%)	£9.00
Grand Marnier (40%)	£9.00
Grappa Di Moscato Bepi Tosolini (40%)	£12.00
Limoncello (28%)	£8.50
Midori (20%)	£8.50
Pernod (40%)	£9.00
Pimms (25%)	£6.50
Poire Williams (25%)	£10.00
Ricard (45%)	£8.50
Sambuca (38%)	£8.50
Southern Comfort (35%)	£8.00
Stones Ginger Wine (12%)	£5.50
Tia Maria (20%)	£9.00

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WINE BY THE GLASS

CHAMPAGNE & SPARKLING WINE

	125ml	Bottle
Delamotte Brut, Mesnil-sur-Oger, Champagne, France (12%)	£15.50	£76.00
Borgo Molin, Prosecco, Italy (11%)	£11.50	£47.00

WHITE WINE

	175ml	250ml	Bottle
Chardonnay, Deen Vat 7, DeBortoli, Riverina, AUS (13%)	£11.25	£16.00	£47.00
Pinot Grigio, "Luna" Cecilia Beretta, Veneto, Italy (12%)	£10.50	£14.50	£44.00
Pedra da Auga Albariño, Rias Baixas, Spain (12.5%)	£15.50	£20.50	£61.00
Sauvignon Blanc, Eradus, Marlborough, New Zealand (13.5%)	£14.25	£19.50	£56.00
Andaina Godello, Adegas Galegas, DO Monterrei, ES (12.5%)	£10.00	£14.00	£42.00
Rioja Vega, Tempranillo Blanco, Spain (14.5%)	£14.50	£20.00	£58.00

ROSÉ WINE

	175ml	250ml	Bottle
Pinot Grigio "Montevento", Cecilia Beretta, Veneto, IT (12%)	£10.50	£14.50	£44.00
Château La Tour de l'Eveque, Provence, France (13%)	£13.00	£18.00	£51.00
Domaine Petroni, Corsica, France (12%)	£14.50	£20.00	£58.00

RED WINE

	175ml	250ml	Bottle
Shiraz, Mountadam, Barossa Valley, Australia (15.5%)	£14.00	£19.00	£54.00
Pinot Noir, Edna Valley, California, USA (14%)	£15.00	£20.50	£61.00
Malbec, 1492, Don Cristobal, Mendoza, Argentina (14%)	£11.25	£16.00	£47.00
Rioja Joven, Altos de Baroja, Rioja, Spain (13.5%)	£10.50	£14.50	£46.00
Fleurie, Marc Jambon, Beaujolais, France (13%)	£14.00	£19.00	£54.00
Merlot, Montes Alpha, Colchagua Valley, Chile (14.5%)	£15.50	£21.50	£62.00

ORANGE WINE

	175ml	250ml	Bottle
Maturana Wines, Naranjo Torontel, Loncomilla Valley (13.5%)	£14.50	£20.00	£58.00

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CORAVIN LIST

Exceptional wines from the Devonshire Cellar, available by the glass.

White

Pieropan 'La Rocca' Soave Classico Organic 2022– Veneto, Italy
125ml £20.50
La Rocca is Pieropan's flagship Soave, sourced from a single south-west facing vineyard below the castle walls of Soave town, where limestone soils bring tension and complexity to this beautifully expressive Garganega. The 2022 vintage is fermented and matured in oak, giving a layered and luxurious texture without overwhelming the purity of the fruit. Aromas of baked apple, chamomile, toasted almond and warm stone unfold on the nose, while the palate is rich yet finely poised, with notes of honeyed citrus, fennel, and a savoury, mineral finish.

Domaine Leflaive Mâcon-Verzé Les Chênes 2019 – Burgundy, France
125ml £18.00
Domaine Leflaive is one of Burgundy's most revered estates, and this Mâcon bottling is a rare chance to access their winemaking genius without reaching for a Grand Cru. From organically and biodynamically farmed vines, this Chardonnay offers beautifully focused citrus, white flowers and crushed shell minerality. Vibrant, pure and expressive, a lesson in restraint and detail.

Rioja Vega Tempranillo Blanco Reserva 2018 – Rioja, Spain
125ml £24.50
Tempranillo Blanco is an ultra-rare natural mutation of the red variety, grown only in Rioja. This Reserva spends time in barrel, giving it a golden hue and aromas of vanilla, pear skin, and spiced almond. Rich and textured like a white Burgundy but with its own Iberian soul, creamy yet dry, exotic but disciplined.

Red

Gevrey-Chambertin 2018, Domaine Rossignol-Trapet – Burgundy, France
125ml £25.50
One of the most complete expressions of Gevrey-Chambertin village-level wine you'll find from old vines (45–85 years), vinified from three terroirs: stony valley-floor plots for elegance, mid-slope clay for body, and parcels below the grands crus for finesse. Complex, concentrated, and a standout value in the appellation.

Flor De Pingus 2010, Dominio De Pingus – Ribera Del Duero, Spain
125ml £25.50
Made by Danish winemaker Peter Sisseck, Flor de Pingus is the more accessible sibling to the legendary Pingus. Sourced from old, organically farmed vines, it's rich and dense, with layers of black plum, graphite and spice. It marries New World opulence with Old World detail, bold, but never heavy.

Ridge "Geyserville" Zinfandel 2021 – Sonoma County, California, USA
125ml £25.50
A legendary field blend, Geyserville is mainly Zinfandel with Carignan, Petite Sirah and more, from century-old vines. Ripe but restrained, it offers bramble fruit, crushed herbs, black tea and polished oak. Ridge's philosophy of minimal intervention and gentle ageing make this one of California's most age-worthy and complex reds.

Orange

Colbajè Pinot Grigio Ramato – Friuli, Italy 125ml £19.50
An elegant take on orange wine, this copper-hued Ramato is made from Pinot Grigio fermented on its skins for depth and texture. Notes of dried apricot, blood orange and tea leaf meet a gentle tannic grip. A traditional Friulian style, revived with a minimalist touch.

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BRANDY

ARMAGNAC	50ml
Baron De Sainte-Fauste 1990 (40%)	£30.00
Baron De Sigognac 10yr (40%)	£12.50
Baron De Sigognac 20yr (40%)	£20.00
Janneau VSOP (40%)	£10.00
Le Grand Josaine (36%)	£13.00

CALVADOS	50ml
Berneroy VSOP (40%)	£11.50

COGNAC	50ml
Chateau Montifaud XO (40%)	£20.00
Hennessey Paradis Imperial (40%) *25ml Measure**	£140.00
Hennessey XO (40%)	£35.00
Hine Antique XO (40%)	£34.00
Hine Rare VSOP (40%)	£15.50
Le Reviseur VS (40%)	£12.50
Martell VS (40%)	£9.50
Maxime Trijol XO (40%)	£25.00
Minuet Family Reserve 1947 (40%) *25ml Measure**	£220.00
Remy Martin VSOP (40%)	£12.00

ENGLISH	50ml
Somerset Royal Cider Brandy (42%)	£12.00

SPANISH	50ml
Cardenal Mendoza (40%)	£20.00
Uno En Mil, Solera Gran Reserva (40%)	£20.00

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RUM

	50ml
Bacardi (37.5%)	£7.50
Lambs Navy Rum (40%)	£7.50
Malibu Coconut (18%)	£7.50
Mount Gay (40%)	£11.00
Red Leg Spiced (37.5%)	£8.50

VODKA

	50ml
Absolut Blue (40%)	£8.50
Absolut Citron(40%)	£8.50
Absolut Vanilla(38%)	£8.50
Belverdere (40%)	£10.50
Grey Goose (40%)	£10.50

VERMOUTH

	50ml
Campari (25%)	£6.50
Cocchi Di Torino (16%)	£6.50
Dubonnet (14.8%)	£5.50
Lillet Rose (17%)	£7.50
Martini Bianco (15%)	£5.00
Martini Dry (15%)	£5.00
Martini Rosso (15%)	£5.00
Noilly Prat (18%)	£5.00

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CELEBRATE ENGLISH SPARKLING WINE

Open a bottle of sparkling to make the occasion special. Don't wait for the special occasion. Life is too short, pop the bubbles and shine.

Great love affairs may start with Champagne, but English Sparkling is made for life's memorable moments.

Join us in the exploration of the country's fast growing sparkling wine market and find yourself a new favourite.

~ Stuart Bond, Cavendish Hotel Sommelier

	Glass (125ml)	Bottle
Ambriel Classic Cuvée Bright and fine with ripe cox apple and pear flavours, creamy summer berries with hints of brioche. *West Sussex, England (11% ABV)*	£13.00	£65.00
Ambriel Huzzah Rosé A delicate rose colour, red berries with a hint of biscuit, packed with raspberry and wild strawberry. *West Sussex, England (11% ABV)*	£13.00	£65.00
Artelium Blanc de Blancs, 2015 Elegant with aromas of lemon, melon, and proving dough, a creamy medium palate, with lingering biscuit. *East Sussex, England (12% ABV)*		£100.00
Rathfinny Blanc de Noirs 2015 A rose-gold glow, vibraint red fruit aromas, luscious palate of pear and plum, finishing with ripe cherry. *East Sussex, England (12.5% ABV)*		£95.00

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COCKTAILS

Seasonal Cocktails

£15.00

Lemon Honey Margarita
Tequila, Cointreau, Lemon, Honey

Apple & Blackberry Bramble
Hedgegrow Gin, Lemon, Apple, Crème de Mure

Dark & Stormy Mojito
Lambs Rum, Brown Sugar, Lime, Mint, Ginger Beer

Elderflower & Cucumber Collins
Sing Gin, St Germaine Elderflower, Lime, Cucumber, Soda

Classic Cocktails

£15.00

Black Forrest Martini
Arran Gold, Cherry Liqueur, Crème de Cacao, Crème de Cassis, Cream

Gin or Vodka Martini
Plymouth Gin or Grey Goose Vodka, Noilly Prat

Classic Margarita
Tequila, Cointreau, Lime

Manhattan
Woodford Reserve, Cocchi Di Torino, Bitters

Cosmopolitan
Absolut Citron, Cranberry, Lime, Cointreau

Mojito
Bacardi, Sugar, Lime, Mint, Soda

Daiquiri
Bacardi, Lime, Sugar

Negroni
Tanqueray, Campari, Cocchi Di Torino

Espresso Martini
Kahlua, Vodka, Espresso

Old Fashioned
Woodford Reserve, Sugar, Orange Bitters

Paloma
Tequila Blanco, Lime, Grapefruit, Soda

Champagne Cocktails

£18.00

Comino
Calvados, Apple Juice

Kir Imperial
Crème de Framboise

The Hancock
Cointreau, Demerara Sugar, Bitters

Kir Pêche
Crème de Pêche

Kir Royale
Crème de Cassis

Spritz Selection

£14.00

Aperol Spritz
Aperol, Soda, Prosecco

Limoncello Spritz
Limoncello, Soda Prosecco

Hugo Spritz
St Germaine Elderflower, Soda, Prosecco

Rhubarb & Raspberry Spritz
Sommer Aperitif, Soda, Prosecco

Yuzu Spritz £14.95
Keigetsu Brewery Yuzu Sake, Soda, Prosecco

More classic cocktails are available upon request. Ask a member of our team.

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WHISKEY

	50ml
IRELAND	
Bushmills 10yr (40%)	£11.50
Jamesons (40%)	£8.50
ENGLAND	50ml
Filey Bay Flagship (46%)	£14.00
Filey Bay Moscatel Cask Finish (46%)	£14.50
The Lakes No.5 (52%)	£16.00
JAPAN	50ml
Nikka Whisky From The Barrel (51.4%)	£17.00
USA & CANADA	50ml
Canadian Club (40%)	£9.00
Jack Daniels (40%)	£9.00
Makers Mark (45%)	£9.00
Sazerac Rye (45%)	£12.50
Woodford Reserve (43.2%)	£12.00
BLENDED WHISKEY	50ml
Famous Grouse (40%)	£8.00
Johnnie Walker Black (40%)	£9.50

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WHISKY

HIGHLAND

	50ml
Dalwhinnie 15ys (43%)	£12.50
Glenmorangie 10yr (40%)	£12.50
Glenmorangie Lasanta 12yr (43%)	£15.50
Glenmorangie Nectar 16yr (46%)	£19.50
Glenmorangie Quinta Ruban 14yr (46%)	£15.50
The Macallan 12yr (40%)	£16.00
Oban 14yr (43%)	£20.00

LOWLAND

	50ml
Auchentoshan Three Wood (43%)	£14.00
Glenkinchie 12yr (43%)	£13.00

ISLAY & ISLANDS

	50ml
Ardbeg 10yr (46%)	£12.50
Ardbeg Uigeadail (54.2%)	£18.50
Highland Park 12yr (40%)	£15.50
Highland Park 18yr (43%)	£35.00
Lagavulin 16yr (43%)	£27.00
Laphroaig 10yr (40%)	£12.50
Talisker (45.89%)	£12.50
Torabhaig Allt Gleann (46%)	£16.00

SPEYSIDE

	50ml
Craggenmore 12yr (40%)	£11.50
Glendronach 21yr (48%)	£32.50
Glenfiddich 12yr (40%)	£15.50
Glenfiddich 18yr (40%)	£26.00
The Balvenie 12yr (40%)	£12.50

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BEERS

DRAUGHT

	½ Pint	Pint
Estrella Damm, Barcelona (4.6%) Original 1876 recipe: Barley, malt, rice and hops sourced from local Mediterranean farmers. 100% natural.	£3.65	£6.95

BOTTLES

	Bottle (330ml)
Daura Damm, Barcelona GF (5.4%) Gluten Free from the makers Estrella Damm. It is fruity, floral and sweetly spiced. This well known lightly effervescent beer.	£5.50
Peroni Red (4.7%) This pale lager offers a slightly darker hue than its more famous counterpart, Peroni Nastro Azzurro, expect subtle floral and fruity notes balanced by a gentle hop bitterness and a clean, smooth finish.	£5.50

ILKLEY BREWERY

	Bottle (500ml)
Ilkley Alpha Beta GF (4.5%) Big on flavour, easy on abv. Distinctive American hop character. Depth and body coming for the rye.	£7.00 (440ml)
Ilkley Daydreamer GF (0.5%) Refreshing, perfectly balanced with subtle citrus aroma and a full-bodied taste.	£5.80 (330ml)
Ilkley Joshua Jane (3.7%) Rich nut-brown colour and the soft caramel flavour is fused with their unique hop character.	£6.00
Ilkley Pale (4.2%) Crisp and dry with a zesty finish and fresh-cut grass aroma, powerfully hopped for a floral finish.	£6.00

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NO & LOW ALCOHOL

BEER	330ml
San Miguel 0.0 (0.04%) With it's aroma reminiscent of hop flowers, grass and notes of cereal. It has a moderate bitterness and is slightly sweet on the finish.	£3.50

SPIRITS	50ml
Anon Bittersweet Aperitif (0%)	£9.00
Anon English Garden (0%)	£6.00
Bax Botanics Sea Buckthorn (0%)	£8.00
Bax Botanics Verbena (0%)	£8.00
Myth Coconut White Cane Spirit (0%)	£10.00
Seedlip Garden 108 (0%)	£8.00
Seedlip Spice 94 (0%)	£8.00
Talonmore Ginger Infused Spirit (0%)	£8.00

MOCKTAILS	
Anon Spritz Anon Bittersweet, Tonic, Soda	£9.00
Apple & Elderflower Mojito Apple, Elderflower, Lime, Mint, Soda	£9.00
Bax "Cosmopolitan" Bax Botanics Sea Buckthorn, Cranberry, Orange, Lime	£9.00
Rhubarb & Ginger Rhubarb, Lime, Ginger Beer	£9.00
Talonmore Sour Talonmore Ginger, Lime Juice, Sugar (Contains Egg White)	£9.00
Yorkshire Garden Anon English Garden, Lemonade	£9.00

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OUR NORTHERN SELECTION	50ml
Chatsworth Gin (40%)	£11.00
Defiance Foraged Gin (40%)	£14.00
Defiance Navy Gin (57%)	£17.50
Masons Lavender Gin (42%)	£11.00
Masons Yorkshire Gin (42%)	£11.00
Masons Yorkshire Tea Gin (42%)	£11.00
Raisthorpe Manor Sloe Gin (25%)	£8.00
Sing Gin (40%)	£11.00
Slingsby Rhubarb Gin (40%)	£12.00
The Botanist Gin (46%)	£11.00
The Lakes Gin (46%)	£11.00
Whittakers Gin (42%)	£11.00

LONDON DRY	50ml
Bombay Sapphire (40%)	£8.00
Gordons (37.5%)	£8.00
Plymouth (41.2%)	£8.00
Tanqueray (41.3%)	£8.00
Tanqueray 10 (47.3%)	£11.50

WORLD GINS	50ml
Deaths Door, USA (47%)	£16.00
Monkey 47, Germany (47%)	£16.00

INFUSED GINS	50ml
Hedgerow Blackberry & Apple (40%)	£11.50
Hendricks (41.4%)	£11.50
Saxton Cooper Blood Orange (37.5%)	£11.50
Warner Edwards Elderflower (40%)	£11.50

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