



# THE GREAT BUSTARD

## BUSTARD-ISED CLASSICS

£14

*Our collection of classic cocktails that the bar team have "Bustard-ised" for your imbibing pleasure  
In most cases, we are still able to make classics so please ask if you'd like your drink un-Bustard-ised*

### Martini (NA)

*No.3 Gin – Knightor White Vermouth  
Capreolus 1,000 Trees Apple Eau de Vie*

### Mojito (NA)

*Lime Leaf Mount Gay Eclipse Rum – Clairin Communal Rum  
Mint Cordial – Schweppes Soda Water*

### Espresso Martini

*Remy Martin VSOP – Caffè Corretto Liqueur – Coffee*

### Old Fashioned (LA)

*Beeswax Bruichladdich Classic Laddie & Buffalo Trace Blend  
Burnt Honey – Fennel & Orange Bitters*

### Negroni

*The Botanist Distillers Strength Gin – Knightor Rosso Vermouth  
Elderflower Campari – Sippello*

### Paloma (NA)

*Tapatio Blanco Tequila – Gabriel Boudier Crème de Cacao Blanc  
Grapefruit – Lime – White Chocolate*

## ESTATE INFUSED

£14

*A selection of drinks made using the amazing Durnford Estate spirit range  
created with ingredients found in and around the estate*

### Durnford Bloody Mary

*Durnford Estate Chilli Vodka – The Pickle House Spiced Tomato Juice  
(further spiced and 'shired by you!)*

### Durnford Clover Club

*Durnford Estate Raspberry Vodka – No.3 Gin  
Knightor White Vermouth – Lemon*

### Durnford Spiced Apple Toddy

*Durnford Estate Spiced Apple Whisky - Durnford Estate Honey - Lemon  
(Served hot)*

## DESSERT COCKTAILS

£14

*Crafted with the same care as our puddings, they balance sweetness, texture, and depth — creamy, boozy, and unapologetically indulgent.  
Whether you're skipping dessert or doubling down, these are the final flourish to a meal worth remembering.*

### Godfather

*Scotch Whisky – Saliza Amaretto*

### Grasshopper

*Branca Manthe – Gabriel Boudier Crème de Menthe  
Mint Chocolate Ice Cream*

### Irish Coffee

*Bushmills Black Bush – Coffee – Chantilly Cream*

### Pomona

*Christian Drouin VSOP – PX Sherry – Vanilla*

### Brandy Alexander

*Remy Martin VSOP – Gabriel Boudier Crème de Cacao Brown  
White Chocolate Ice Cream*