



COCKTAIL MENU

HOUSE COCKTAILS

A selection of classic cocktails made the White Cross way.

MOJITO

Fresh mint & lime lead this rum-based classic, balanced with sugar for a refreshing summer favourite that is both sweet and sour.

BLOODY MARY

This savoury classic combines vodka, fresh lime & tomato juice with Tabasco & Worcestershire Sauce - the perfect hangover cure! Like it spicy? Just ask!

CYGNET

Fresh cranberry, lime & pineapple juices are combined with vodka and hibiscus syrup for a beautifully pink hue, garnished with hibiscus flowers for a final flourish.

ESPRESSO MARTINI

This classic pick-me-up uses Mr. Black cold brew coffee liqueur alongside vodka, sugar & freshly ground espresso - the perfect boozy energy boost!

DESSERT COCKTAILS

Uniquely crafted boozy treats - perfect on their own or after a meal.

MATCHA MARTINI

Our espresso martini's colourful cousin - vodka & white chocolate liqueur are shaken with matcha tea powder for a vibrantly green, sweet treat.

AFTER 9

Inspired by everyone's favourite after-dinner mint, vodka, sugar & dark chocolate liqueur are combined with mint-infused milk froth.

BLACK FOREST

This triple-layered treat blends cherry brandy, pink cherry gin & Baileys with dark chocolate liqueur & espresso - the perfect mix of bold & fruity, just like the cake!

APPLE DAIQUIRI

This fruity twist on the classic daiquiri combines both white & spiced rum with apple juice, lime juice & brown sugar - apple crumble in a glass!

Please see a member of the team for allergen information