

The
ROSENDALE
Public House & Garden

AUTUMNAL APERITIFS 11.5

- Bonfire Blaze
Bulleit Bourbon, Laphroaig, Marshmallow Syrup
- Dark & Winter Stormy
Captain Morgan Black Spiced, Ginger Tea,
Cloves, Honey, Lime, Apple
- French Connection
Amaretto Disaronno, Remy Martin VSOP, Cherry

MOCKTAILS 6

- Crodino Spritz
- Passionfruit Collins
- Proud Mary
- Cranberry Ginger Fizz
- Elderflower Mint Spritz
- 0.0% Tanqueray Gimlet

BEER & CIDER

- | | |
|--------------------------------------|-----|
| Amstel 4% | 6.4 |
| Birra Moretti 4.6% | 7.5 |
| Brixton Coldharbour Lager 4.4% | 7.4 |
| Cruzcampo Spanish Pilsner 5% | 6.9 |
| Beavertown Neck Oil Session IPA 4.3% | 7.6 |
| Brixton Reliance Pale Ale 4.5% | 7.4 |
| Gypsy Hill Hepcat Session IPA 4.6% | 7.6 |
| Henry Weston's Vintage Cider 5.2% | 6.6 |
| Jubel Peach (gf) 4% | 7.8 |
| Guinness 4.1% | 7.3 |

CASK ALE

- | | |
|----------------------------------|-----|
| Timothy Taylors Golden Best 3.4% | 6.4 |
| Harvey's Sussex Best 4% | 6.4 |

CLASSIC COCKTAILS 11.5

- Espresso Martini
Chase Vodka, Espresso, Kahlua
- Orange Old Fashioned
Bulleit Bourbon, Cointreau,
Orange Angostura Bitters, Demerara
- Winter's Bitter Negroni
Cinnamon-infused Tanqueray Gin,
Martini Rosso, Campari

- Whiskey Sour
Johnnie Walker Black, Egg White, Lemon Juice,
Angostura Bitters
- Sriracha Bloody Mary 10.5
Absolut Vodka, Sriracha, Worcestershire, Tabasco,
Tomato & Lemon Juice

COCKTAILS WITH A TWIST 11.5

- Maple Manhattan
Canadian Club Rye, Martini Rosso, Maple Syrup
- Fireside Spritz
Aperol, Angostura, Prosecco, Ginger Beer,
Pomegranate, Rosemary
- Toblerone
Kahlua, Baileys, Frangelico, Cream,
Honey, Chocolate Syrup
- Blackcurrant Bramble
Tanqueray Blackcurrant Royale Gin,
Lemon Juice, Crème de Mûre
- El Pepino
Casamigos Blanco Tequila, Agave, Lime Juice
Cucumber, Jalapeño, Tajin Rim
- Rhubarb Cosmopolitan
Chase Rhubarb Vodka, Cointreau, Rhubarb Syrup,
Lime Juice, Cranberry Juice
- Blood Orange Buck
Tanqueray Sevilla Gin, St Germain Elderflower,
Lime Juice, Blood Orange Syrup, Ginger Beer