

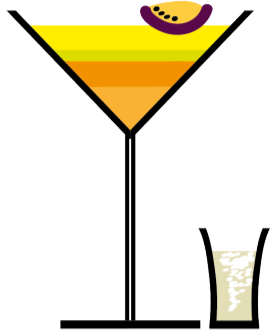
COCKTAILS

All £9.50

PLONKERS
WINE BAR
& BISTRO

Pornstar Martini

The pornstar martini is a passionfruit flavoured cocktail made with vanilla flavoured vodka, Passoã, passion fruit juice, and lime juice. It is traditionally accompanied by a chilled shot glass of prosecco. The cocktail was created in 2002 by Douglas Ankrah.



Espresso Martini

The espresso martini is a cold caffeinated alcoholic drink made with espresso, coffee liqueur, and vodka. It is not a true martini as it contains neither gin nor vermouth, but is one of many drinks that incorporate the term martini into their names.



Mojito

The mojito is a traditional Cuban punch. The cocktail often consists of five ingredients: white rum, sugar, lime juice, soda water, and mint. It's combination of sweetness, citrus, and herbaceous mint flavors intended to complement the rum, and has made the mojito a popular summer drink.



Roman Fruits Mojito

Made with York Gin's Roman Fruits Gin, rather than white rum. This gives the drink a unique fruity and well balanced sweet and sour flavour – a real favourite here in Plonkers.



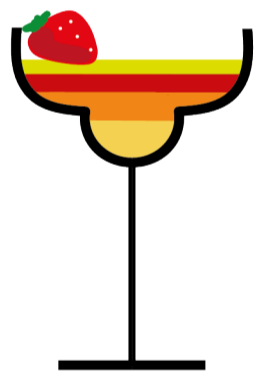
Margarita

A margarita is a cocktail consisting of tequila, triple sec, and lime juice often served with salt on the rim of the glass. The drink is served shaken with ice, blended with ice, or without ice. The drink is generally served in a stepped-diameter variant of a cocktail glass or champagne coupe called a margarita glass.



Strawberry Margarita

The classic Margarita with a strawberry twist – is there anything better in life than a Strawberry Margarita, a sunny day, and the beach?



Negroni

A Negroni is an Italian cocktail, made of one part gin, one part vermouth rosso and one part Campari, garnished with orange peel. It is considered an aperitivo. A traditionally made Negroni is stirred, not shaken; it is built over ice in an old-fashioned or rocks glass and garnished with a slice of orange.



Old Fashioned

The old fashioned is a cocktail made by muddling sugar with bitters and water, adding whiskey, and garnishing with an orange slice or zest and a cocktail cherry. It is traditionally served with ice in an old fashioned glass, which predated the cocktail.



Gin Bramble

The Bramble cocktail features gin, crème de mûre (blackberry liqueur), lemon juice and sugar syrup. It was created in London in 1984 by Dick Bradsell, a bartender at Fred's Club in Soho. Bradsell was inspired by memories of blackberry picking on the Isle of Wight as a child, and named the cocktail the 'Bramble' after the common name for blackberry bushes. Popular variations include using lime juice instead of lemon, or crème de cassis instead of crème de mûre.

