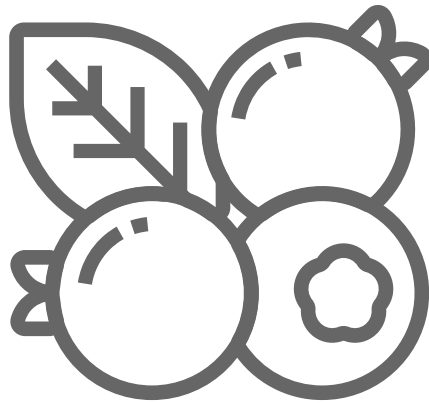
  blueberrybistronewbury

— COCKTAIL — MENU



BLUEBERRY

— bistro —
& cocktail bar



(v) = Vegetarian

We warmly encourage you or any member of your party with allergies or food intolerances to kindly inform our staff. Please note, a discretionary 12.5% service charge will be added to your bill for your convenience.

COCKTAILS

French Martini £10

It is a simple combination that produces this amazing drink – Absolut Vanilla Vodka, Chambord and pineapple juice.

Lychee Martini £10

If you're a Martini fan, try this out. The lychee gives it a really beautiful perfume and taste. Absolut Vodka, Lychee Liqueur, fresh lime juice, gomme syrup and lychee juice.

Pornstar Martini £11

More innocent than it sounds. This fruity cocktail combines Absolut Vanilla Vodka, Passoa Liqueur, passion fruit puree, vanilla syrup and a shot of Prosecco.

Espresso Martini £10

Rich, indulgent and creamy, the Espresso Martini is a sophisticated little devil. Consists of Absolut Vanilla Vodka, Kahlua coffee liqueur and a shot of fresh espresso. Shaken with ice to produce the thick, luxurious, creamy froth that sits at the top of the glass.

The Corn Flip £11

This modern cocktail will definitely surprise you. Simply – Bourbon, crème de cacao, popcorn syrup, egg white and served with a cone of popcorns.

Pretty Green Eyes £10

Gaze into those Pretty Green Eyes. Ingredients together are cool, refreshing, tropical and just delicious. Midori and Archers shaken with fresh lime and pineapple juice.

Celery Sour £10

A delightful refreshing drink, using Rutte Celery gin, fresh lemon juice, pineapple juice, gomme syrup, egg white.

Coconut & Pineapple Sour £10

This sweet and tropical cocktail with Bombay Sapphire Gin, Aluna Coconut rum, fresh lime juice, pineapple juice, agave syrup, and egg white.

Caribbean Club £10

A taste of the Caribbean – Made with Plantation pineapple rum, fresh lemon juice, raspberry syrup, pineapple juice, fresh raspberries, and egg white.

Aperol Spritz £9

Bittersweet Aperol topped up with Prosecco and soda and garnished with an orange wedge.

Blueberry Crush £10

A refreshing and unique summery cocktail. Simply – Tanqueray Gin, Crème de Mure, fresh blueberries, gomme syrup, and fresh lemon juice.

Rum Punch £11

This modern punchy cocktail was created for rum lovers. Roasted pineapple rum, dark rum, pineapple juice, passion fruit puree, passion fruit syrup, and angostura bitters.

Signature £10

Rich, sweet and fruity – it's made with Chase Marmalade Vodka, peach liqueur, peach puree, pineapple juice.

Newbury Night £10

Refreshing, sweet and fruity-it's made with Cachaça, Midori, Coconut syrup, fresh lime juice and fresh mint.

Rhubarb & Pomegranate Martini £10

Another fruity cocktail. Chase Rhubarb Vodka, Pama liqueur, pomegranate syrup, fresh lime juice and gomme syrup.

Bourbon Sour £10

If you want a classic bourbon sour, look no further. Made with Woodford Reserve bourbon, orange bitters, angostura bitters, brown sugar, fresh sour mix and egg white.

Sweet Bourbon Sour £11.5

Fancy a sweeter option? Add Disaronno.

COCKTAILS

Old Fashioned £10

Another classic cocktail for Bourbon lovers. Consist of Bulleit Bourbon, brown sugar, orange bitters, and angostura bitters.

Blueberry Royal £18

Bombay dry gin, Lavender & Blueberry syrup, and citrus topped with Champagne

Kir Royal £15

Champagne and Crème de Cassis swirled together.

Peach Bellini £15

This recipe marries Champagne with peach liqueur and peach puree.

SOBERS

Non-alcoholic Cocktails

Lychee Fizz £6.5

Lychee puree, fresh lime, and gomme syrup topped with lemonade

Raspberry Cooler £6.5

A taste of berry bliss with fresh raspberries mixed with elderflower cordial and topped with soda.

Tropical £6.5

A refreshing blend of coconut syrup, fresh lime juices, cucumber syrup and pineapple juice.

Watermelon Mojito £6.5

Watermelon syrup, elderflower cordial, lime and lemon, and mint.



www.blueberrybistro.com

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