

SPANISH COCKTAIL EVENING

IN PARTNERSHIP WITH HUMMINGBIRD COCKTAILS

FOOD

Manzanilla olive and Serrano ham tortilla, tomato salsa, roast garlic aioli

Confit chicken and chorizo Croquetas, patatas bravas, chilli fried egg, Padron peppers

Honey and lime Crème Catalana, cigarillo wafer

COCKTAILS

Coconut Clarified Sangria

Red wine, orange juice, Spanish brandy, cinnamon washed with coconut milk to clarify,
topped with Cava

Fresco Spritz

El Bandarra Al Fresco, strawberry infused Campari, Fevertree white grape and apricot soda

Spanish Old Fashioned

Spanish Brandy, Pedro Jimenez Sherry, sour cherry reduction, bitters.

Carajillo

Grounded Coffee Liqueur, Licor 43, espresso

*Dietary and allergen alternatives are available. Please inform Bailiffgate Hotel upon booking.
We cannot guarantee that any of our dishes are completely free from allergens. All prices are inclusive of VAT.*

