

NO.  
**15**

When you come to see us in the No.15 Bar, we'll be able to fix you almost any drink you fancy. Here's a taster of some of our listed cocktails to get you in the mood.

### **THE CLASSICS**

**British spirits, liqueurs and garnishes from our favourite local producers bringing flavours that roll with the seasons. That's the basis of a GuestHouse classic cocktail.**

#### **Sussex Cuvee**

Cider brandy, Bitter Union No.1 Aromatic bitters, a little sugar, and Bolney Estate Classic Cuvée.

#### **Caledonian Martini**

A choice of:

Botanist gin, dry vermouth, and a Bruichladdich Islay single-malt mist.

*or*

Arbikie Potato or Haar Wheat vodka and dry vermouth from the Scottish Highlands. Served with a lemon twist or Islay botanicals-infused olives.

#### **Capital Negroni**

Jensen's Old Tom gin, Amber vermouth and Rosehip Cup by Sacred Spirits, and Asterley Brother's Dispense Amaro. Served on ice with a slice of orange.

#### **Suffolk Clover Club**

Fisher's gin, Agora Rosso vermouth, raspberry syrup, lemon, and egg white. Served with a pinch of powdered raspberry.

#### **Gracie Margarita**

VIVIR Tequila Blanco, Solerno Blood Orange liqueur, and lime. Served with a Scottish berry-smoked-salt rim.

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While away your evenings at the No. 15 Bar, we can make you almost anything on request but here are some of our cocktails.

**Dorset pick me up  
(aka Espresso Martini)**

Black Cow vodka, Conker Spirit Cold Brew liqueur,  
and freshly brewed espresso.

**Somerset Old Fashioned**

Somerset 10-year-old cider brandy, bourbon,  
Bristol Syrup Company No. 3 Demerara, and our house bitters blend.  
Served with an orange twist and dehydrated apple.

**BREAKFAST & BRUNCH PERFECTION**

**GuestHouse Bloody Mary**

Chase smoked vodka, PX sherry, lemon, Seventeen Spicy Tomato,  
and our house spice mix. Served with a heritage crudité and a choice  
of Wiltshire Chilli Farm sauces for a little extra kick.

**Bellini of the month**

Prosecco blended with our local, seasonal fruit blend.

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**NO.15'S OWN**

This list showcases our bar team's creativity to the full. They take the best of British and add ingredients they've made themselves, be it syrups, cordials, infusions, blends, purees or garnishes.

The result is unusual combinations and concoctions loved by regulars and those who like to explore the art of the cocktail.

**English Rose Fizz**

Beefeater London Dry Gin, No.15 English rose syrup, English spring bitters, fresh lemon, and Bolney Estate Cuvée Rosé.

**King's Royal Licence**

Remy Martin 1738 cognac, Berry Bros. King's Ginger liqueur, maraschino, English spring bitters, and Bolney Bubbly.

**Barb 'n Beet**

No.15 rhubarb vodka, Schofield's English Dry Vermouth, and No.15 beetroot shrub.

**Circumstantial Hemmingway**

Bristol's Circumstantial rum, fresh lime, grapefruit, and a maraschino cherry to top it all off.

**Long-distance Relationship**

VIVIR Tequila Blanco, Sacred Rosehip Cup, No.15 strawberry & vanilla puree, and cranberry juice.

**Toff & Doll**

Kin Toffee Vodka, Sacred English Orange Whisky Liqueur, fresh cream, and a pinch of smoked Cornish sea salt.