



DRINKS  
— & —  
COCKTAILS



WEST PARK  
HOTEL RESTAURANT BAR  
— HARROGATE —

# GIN SELECTION

*Locally sourced and traditional gins each with their own garnish*

<b>MASONS YORKSHIRE GIN</b> An incredibly smooth spirit with malty grain notes served with grapefruit peel & black pepper	£4.00	<b>BROCKMANS GIN</b> A wonderful, smooth and refreshing berry-based gin served with blackberries and raspberries	£4.60
<b>MASONS YORKSHIRE TEA GIN</b> Delicate and fresh on the palate, with a citrus sharpness hitting the senses. Served with a twist of lemon and cucumber	£4.00	<b>MONKEY 47 GIN</b> A complex blend of 47 botanicals with a unique ingredient: cranberries. Served with dehydrated grapefruit and cardamom	£5.10
<b>MASONS LAVENDER GIN</b> Dry lavender notes on the nose and a slight fennel aroma create a soft & subtle experience. Perfect just with a slice of lime and rosemary	£4.00	<b>PINKSTER</b> Triple distilled & produced in small batches. Deliciously dry with a subtly smooth finish. The selected botanicals include fresh raspberries, adding a gentle fruity flavor. Served with raspberries and dehydrated lemon	£4.20
<b>SING GIN</b> Yorkshire's first Gin to be crafted from grape. Inspired by our home county's breathtaking natural beauty. Garnished with an orange twist or a sprig of mint	£4.50	<b>WHITLEY NEILL BLOOD ORANGE</b> Bright and zesty aromas head up this citrus gin. A sweet burst of Sicilian blood oranges offer a smooth crisp taste of the Mediterranean sun. Garnished with dehydrated orange and juniper berries	£3.90
<b>SLINGSBY GIN</b> Harrogate botanical gin made with pure Harrogate water, served with dehydrated grapefruit and juniper berries	£4.40	<b>WHITTAKERS GIN</b> Harrogate distilled gin with a beautiful light taste and floral notes served with juniper berries and cardamom	£4.30
<b>SLINGSBY RHUBARB GIN</b> London Dry Gin infused with the finest Yorkshire rhubarb sourced from the famous 'Rhubarb Triangle'. Served over ice with fresh raspberries and mint	£4.40	<b>WHITTAKERS CLEARLY SLOE GIN</b> Juniper notes create a delicious sweetness to this gin which is best enjoyed with blueberries and lemon peel	£4.30
<b>SLINGSBY GOOSEBERRY GIN</b> Yorkshire gooseberries bring an unmissable tangy sharpness tempered with a sweet and fruity finish. Finished with dehydrated apple and lemon	£4.50	Add a <b>Fever-Tree Tonic</b> to your gin, please ask us for the recommended serve	£2.20

# LIGHT & REFRESHING COCKTAILS

£7.50

*These light and refreshing cocktails are the perfect way to start the night or as a light drink along with your meal. With all the flavour and less of the hit, these drinks are great on a summer's day*

## TROPICAL FIZZ

The wonderful melon flavour of Midori, combined with the sweet flavour of kiwi, topped with Prosecco

*Midori/Kiwi/Lemon/Prosecco*



## HARROGATE GARDEN

Easy to drink. Dry notes from the Italian vermouth are complemented by the fresh notes of elderflower and the sweet sharp taste of raspberries

*White Vermouth/Elderflower Liqueur/Lemon/Raspberry Jam*



## MEDITERRANEAN PEACHES

A long, refreshing drink with a smooth, light taste that transports you to the Mediterranean

*Dry Vermouth/Peach Liqueur/Basil/Mediterranean Tonic*



## SPRING DAISY

Perfect for sloe gin lovers! The sloe gin combines perfectly with the apricot. A great pick me up after a long day

*Sloe Gin/Apricot Liqueur/Lime/Pomegranate Syrup/Egg White*



## GINGER COLADA

A twist on a Pina Colada with the sweet pairing of pineapple and coconut, along with slightly fiery notes of ginger

*Coconut Rum/Lime/Pineapple Syrup/Ginger Ale*



# SIGNATURE COCKTAILS

£8.00

*Our signature cocktails take inspiration from the spa town of Harrogate, using flavours and presentation that represent the town.*

*A must try when visiting*

## DAWN IN YORKSHIRE

The perfect combination of the earthy notes of vodka with the lighter summer notes of blackberry and rosemary.

A great pick me up

*Masons Vodka/Blackberry Liqueur/Rosemary/Lemon/Honey*



## WEST PARK SPRITZ

This spritz cocktail combines the sweet notes of rhubarb gin with the bittersweet orange flavours of Aperol, to create this cocktail founded in Milan, with a Harrogate twist

*Slingsby Rhubarb Gin/Aperol/Strawberry/Prosecco*



## THE MEXICAN WAY

A long refreshing drink with a fresh kick combining the Mexican flavours of tequila with the more gentle flavours of elderflower and cucumber

*Tequila/Elderflower/Cucumber/Agave/Apple*



## SPIRIT OF PROVENANCE

This great little cocktail packs a punch. A stirred drink that combines Slingsby gooseberry gin with elderflower and white vermouth. Great for Martini drinkers

*Slingsby Gooseberry Gin/White Vermouth  
Elderflower Cordial/Orange Bitters*



## BREAKFAST IN KENTUCKY

Sweet maple flavours from the bourbon and almond essence from the amaretto, combined with local marmalade make this cocktail dark and warming  
*Makers Mark/Amaretto/Lemon/Orange Marmalade*



## MATADOR

The combination of rum and banana creates sweet tropical notes, making this cocktail perfect on its own, or paired with a dessert

*Bacardi 8 Year Old dark Rum/Pedro Ximenez Sherry/  
Banana Liqueur/Angostura Bitters*



## WESTSIDE COLLINS

Fresh mint married with peach makes this drink perfectly light and floral

*Masons Tea Gin/Peach Liqueur/Mint/Lime/Soda*



## PICNIC IN THE PARK

The flavours of vanilla, strawberry and passion fruit – a delicate dessert in a glass

*Vanilla Vodka/Strawberry Liqueur/Lime/Passion Fruit Syrup/Pineapple*



## DANCING LADY

This drink takes inspiration from refreshing light notes of white rum and raspberries and combines them with slightly sweeter, heavier notes of white chocolate liqueur

*Bacardi White Rum/Cacao Blanc/Lime/Raspberry Syrup/Egg White*



## BITTER QUEEN

The ultimate summer drink. The citrus notes of the gin blended with fresh summer watermelon, rounded off with the slightly bitter taste of Campari

*Bombay Sapphire Gin/Campari/Lime/Watermelon/Soda*



# CONTEMPORARY COCKTAILS

£8.50

*These cocktails are a modern take on some world famous cocktails.  
Brilliant if you want to try something new, in a familiar style*

## OUT OF THIS WORLD

Nutty and creamy notes of pistachio blend with the heavy sweet notes of Cognac and Grand Marnier making a wonderfully rich and textured drink

*Cognac/Grand Marnier/Lime/Pistachio Syrup*



## WEST PARK SOUR

A modern take on an old West Park favourite. Pear and almond compliment the raspberry brilliantly for a zesty little sour

*Amaretto/Xante/Lemon/Raspberry Syrup/Egg White*



## SECRET CLUB

With inspiration from the classic Clover Club cocktail, we've added apricot and sherry for extra depth and for extra sweetness, we have added strawberry

*Masons Gin/Apricot Liqueur/Olorosa Sherry/Lemon Strawberry Syrup/Egg white*



## SOUTH OF THE BORDER

Brilliant for Margarita drinkers – this drink uses tropical sweet notes of mango and coconut and matches with the fiery notes of tequila for a perfect combination

*Tequila/Coconut Liqueur/Lime/Mango/Salt*



## NIGHT CAP

This drink is perfect to finish off your evening. Combining vodka, banana, coffee and almond syrup

*Vanilla Vodka/Banana Liqueur/Coffee/Almond Syrup*





## FRANKLIN & SONS

£3.75

*Franklin & Sons has been at the forefront of innovation since the Victorian era, known for introducing innovative flavours to the UK. Today, their soft drink flavours still combine the finest quality, specially sourced ingredients from around the globe. The recipes draw on unique flavours with real provenance from Yorkshire Rhubarb through to Sicilian Lemon, all of which blend with harmonising tastes of fruits, herbs and spices.*

### **CLOUDY APPLE & YORKSHIRE RHUBARB**

Over ice with fresh strawberries and dehydrated apple

### **SICILIAN LEMON & ENGLISH ELDERFLOWER**

Over ice with dehydrated lemon and blackberries

### **WILD STRAWBERRY & SCOTTISH RASPBERRY**

Over ice with fresh mint and raspberries

### **VALENCIAN ORANGE & PINK GRAPEFRUIT**

Over ice with dehydrated grapefruit and basil

### **BRITISH DANDELION & HANDPICKED BURDOCK**

Over ice with dehydrated lemon and rosemary



## THE WEST PARK HOTEL HARROGATE

01423 524471 | [enquiries@thewestparkhotel.com](mailto:enquiries@thewestparkhotel.com) | [www.thewestparkhotel.com](http://www.thewestparkhotel.com)

The West Park Hotel is brought to you by

PROVENANCE INNS&HOTELS