

COCKTAILS

Merry Dancer 17

Grey Goose vodka, LBV port, blackberry liqueur,
lemon juice, Joseph Perrier Champagne

Aurora 17

Grey Goose vodka, Aperol, strawberry liqueur,
passion fruit syrup, pineapple juice

Cool and Warm 17

Grey Goose vodka, maple syrup, star anise, cinnamon,
ginger beer, served hot

Northern Sky 17

Grey Goose La Poire vodka, Mozart dark & white chocolate liqueur,
Cointreau, Bitter Truth Aztec chocolate and orange bitters



BOTTLE SERVES

SERVED WITH MIXER & GARNISH

Coke/Diet, lemonade, tonic, ginger ale, soda, juices, Red Bull

Grey Goose Bottle 700ml 198

Grey Goose Half Bottle 350ml 105

Grey Goose Magnum 1.5lt (Northern Lights Limited Edition) 410



SMORGASBORD 100

Feast in the art of the true smørrebrød, taking part in the ritual of Norse dining.

A selection of traditional smoked and cured meat, Baltic smoked salmon,
pickled vegetables, Wookey Hole Cave Aged Cheddar, Tunworth, Stichelton Blue,
biscuits, grapes, celery, spicy pear chutney, winter rødbetor & horseradish dip,
røget mackerel pâté, served with toasted surdejsbrød

Selection of nuts & olives

AVIARY
ROOFTOP RESTAURANT & TERRACE BAR


GREY GOOSE
VODKA

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.
Our dish names don't always mention every ingredient. Please let our team know if you have any allergies.