

PROSECCO COCKTAIL MENU

MOJITO

Your favourite summer tipple with a twist, the usual rum, mint & lime but topped with ice cold prosecco, hold the soda!

BELLINI

An inch of peach puree in a champagne flute forms the foundation for this summer classic, topped with prosecco and churned, slice of peach to garnish.

APEROL SPRITZ

A double measure of Italian aperitif; Aperol, served over ice in a gin balloon, topped with prosecco and garnished with large slices of fresh orange.

FRENCH 75

Fresh lemon juice, sugar & gin shaken with ice; strained into a champagne flute & topped with ice cold prosecco. Garnished with a ribbon of fresh lemon.

KIR ROYALE

Crème de Cassis forms the basis of this crowd pleaser, topped with prosecco & garnished with a blackberry.

THE BAR ACRO

ROSSINI

Muddled strawberry puree topped with prosecco, serve in champagne flute & garnish with a half a strawberry.

FIZZY BRAMBLE

Similar in basis to the French 75, lemon & sugar shaken over ice, served over ice in a rocks glass, top with prosecco and drizzle with crème de cassis, garnished with a blackberry & lemon.

LEMONCELLO SPRITZ

A double measure of Vodka, a shot of limoncello, a shot of pure lemon juice, topped with prosecco, served in a champagne flute & garnished with a lemon ribbon

PINK GIN FIZZ

A double measure of pink gin served over ice & raspberries, a dash of lemonade then topped with prosecco.