



QUAGLINO'S



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Explore our exclusive cocktail menu, launched on St David's Day, to celebrate the essence of Wales. Luxuriate in a smooth blend of flavours with sweet notes of orange, warming vanilla and subtle hints of bee pollen, which are made silky smooth with the addition of Manuka honey in Cygnet 22.

Serenade

COCKTAIL MENU

The flavours found in Cygnet Welsh Dry Gin and Cygnet 22 pair beautifully with our newly crafted cocktails, inspired by cherished memories of Katherine Jenkins OBE, founder of Cygnet, and the approaching warmth of spring.

IN
PARTNERSHIP
WITH




Cygnet


Cygnet



Cocktails

ALL £17

SWEET MEMORIES

Cygnets 22 Gin, Fennel & All Spice Berries Liqueur, Berries Cordial, Vanilla Syrup, Fever-Tree Ginger Ale

FRUITY | SPICED | SPARKLING

BEEHIVE

Cygnets Welsh Dry Gin, Chamomile & Pear Liqueur, Honey Syrup, Clarified Lychee & Lemon Cordial, Bubbles

CLEAR | DELICATE | FIZZY



Cocktails

ALL £17

PREMIERE

Cygnets Welsh Dry Gin, Grand Marnier Orange Liqueur, Mancino Sakura Vermouth, Raspberry & Chamomile Cordial, Spiced Syrup, Lemon Juice

FLORAL | AROMATIC | REFRESHING

22 MARTINI

Cygnets 22 Gin, Dry Vermouth

SHARP | CITRUS | COMPLEX

