

### Seasonal Pairing

Mervin's Royal Rum Punch ~ £8.00

*An Isle of Wight Navy Rum fashioned, created by our mixologist Mervin*

Pumpkin Spiced White Russian ~ £9.00

*A classic White Russian, combined with flavours of cinnamon, nutmeg and ginger make this perfect autumn cocktail*

### Champagne Celebrations

Kir Royale ~ £10.50

*Classic aperitif of Joseph Perrier with a dash of crème de cassis liqueur*

Champagne Cocktail ~ £10.50

*Cognac, sugar, angostura bitters, topped with Champagne*

French 75 ~ £10.50

*The golden age of cocktail making, London dry gin, lemon juice, sugar and champagne*

### A Taste of Island Paradise

Mermaid Gimlet ~ £9.00

*Isle of Wight Mermaid gin, sugar syrup and lime juice*

Royal Frizzante ~ £9.50

*Prosecco, infused with flavours of fresh Arreton strawberries from our Isle of Wight Mermaid pink gin, finished with a dash of grenadine*

Isle of Wight Bloody Mary ~ £9.00

*How a bloody Mary should be made, merged with Isle of Wight Rock Sea Salt vodka*

Flagship Dark and Stormy ~ £8.50

*Isle of Wight HMS Victory dark rum, fresh lime and ginger beer*

## Classic Royal Cocktails

Dry Martini Cocktail ~ £9.50

*Shaken or stirred...Gordon's London gin, Noilly Prat Vermouth*

Espresso Martini ~ £9.50

*Vodka, Kahlua and freshly brewed espresso*

Negroni ~ £9.50

*Gin, Campari and Martini Rosso*

Cosmopolitan ~ £9.50

*Vodka, triple sec, lime juice and cranberry*

Brandy Alexander ~ £9.00

*Cognac, white crème de cacao and fresh double cream*

Old Fashioned ~ £9.00

*Bourbon, angostura bitters, orange, sugar, soda*

THE ROYAL

BELGRAVE ROAD • VENTNOR • ISLE OF WIGHT

## Mocktails

Riviera Sunset ~ £4.50

*Fresh orange juice, cranberry juice, elderflower cordial, crushed ice*

Big Apple ~ £4.50

*Cloudy apple juice, orange juice, grenadine, soda*

Cranberry Cooler ~ £4.50

*Crisp cranberry juice, lemonade, freshly squeezed lime*

Royal Refresher ~ £4.50

*Fever Tree ginger beer, lime cordial and fresh lime*

Shirley Temple ~ £4.50

*Made with ginger ale or lemonade, grenadine syrup and topped with a cherry*