

Tyn Dwr Hall

Cocktails 2026

The following cocktails are always available for your guests to enjoy!

SPRITZ MENU

Aperol Spritz

A classic taste of Italy designed as an aperitif to be enjoyed after a meal or on its own on a summer's day

Hugo Spritz

Young enough to be modern but old enough to be loved by many. Elderflower and fresh lime create a fantastic refreshing combination here

Limoncello Spritz

Limoncello is a classic Italian aperitif, here it has been made into a longer drink to be enjoyed throughout the day

Passionfruit Spritz

An extremely refreshing and colourful drink, combining lime and Passoa for a gorgeous pink tipple

TYN DWR FAVOURITES

Salted Caramel Espresso Martini

Absolute vanilla vodka and Kahlua liqueur, salted caramel syrup, home brewed espresso

Passionfruit Martini

Liquor 43 and Passoa, shaken with pineapple and passionfruit syrup, finished with a side shot of prosecco

Peachy Blinder

A proper little troublemaker. Strong tea laced with Disaronno, sweet peach syrup and a cut of lime — shaken hard and dressed to impress

SHOWTIME SHOTS

Baby Beer

Liquor 43 topped with double cream

Baby Guinness

Kahlua Coffee Liqueur topped with baileys

Jammy Donut

Chambord topped with creaming sugar

YOUR CHOSEN COCKTAILS

Please choose one each!

Maple Old Fashioned

Aber Falls whiskey with Maple Syrup and bitters garnished with a slice of fresh orange

Rhubarb & Gin-ger Collins

Rhubarb and Ginger Gin, lemon and sugar syrup and topped with soda

Pina Colada

A shaken combination of Malibu, cream, pineapple, and a sugar syrup

Strawberry and Cucumber Daquiri
Bacardi rum, lime juice, cucumber, strawberry puree, and a touch sugar syrup — served straight up

Amaretto Sour

Simply Disaronno, lemon and sugar syrup served over ice

Chilli Margarita

Tequila, Cointreau, lime, sugar syrup shaken together, and finished with a half chilli salt rim (or served classic)

