

COCKTAIL OF THE WEEK



RAISTHORPE
DISTILLERY

Basil & Lychee Shimmering Spritz

Using Raisthorpe's Oak
Aged Dry Gin

INGREDIENTS:

Double Shot of Raisthorpe's
Oak Aged Dry Gin
10ml Lychee Syrup
1/2 shot of Lemon Juice
50ml of mixer (we
recommend a fruity soda
water)
Basil Leaf to garnish
Edible Shimmer

METHOD:

1. Fill a cocktail shaker with ice.
2. Add the Dry Gin, Lychee Syrup and Lemon Juice.
3. Shake well.
4. Strain into an ice-filled highball glass.
5. Top up with chosen mixer.
6. Add a drop of the edible shimmer to the drink and stir.
7. Garnish with Basil Leaf.

