



**BLUEBIRD**  
*cafe*

PRESENTS

A

**WINTER**

IN THE

**WEST**

IN PARTNERSHIP WITH

@BluebirdCafeW12 | @CambridgeGin  
#WinterInTheWest

[www.bluebirdcafe.co.uk](http://www.bluebirdcafe.co.uk)





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**COCKTAILS**  
ALL £10

**CAMBRIDGE JULEP**

Cambridge Dry Gin, homemade peppermint & lime zests syrup, angostura bitter

**TVC AFTERHOUR**

Cambridge Dry Gin, Anica Formula sweet Vermouth, orange saccharum, lemon juice

**JAPANESE GARDEN**

Japanese Gin, Amaro Montenegro, elderflower syrup, slimline tonic,  
fresh mint, fresh cucumber, apple air

**JAPANESE MARTINI**

Japanese Gin, Noilly Prat

**TRUFFLE NEGRONI**

Truffle Gin, Campari, Antica Formula sweet vermouth, Cassis

**TRUFFLE OLD FASHIONED**

Truffle Gin, Aztec chocolate bitter, sugar



**CAMBRIDGE DISTILLERY**

Most gins are good. Some are very good. Ours are outstanding. They are the vision of the world's first Master Tailor of gin, William Lowe, our co-founder, who distils each botanical individually to preserve the purity of its essence. Only then does he blend these perfectly-refined elements into spirits of exquisite quality. To achieve this excellence, we harvest the most rarified ingredients from around the world: from the fresh botanicals of an English country garden to the Alba white truffle from Piemonte all the way to the Japanese shiso and Yuzu. Cambridge Distillery represents the pinnacle of modern spirit making. We stand as the world's finest luxury gin range. We can say this with confidence because no one does what we do, quite how we do it.