

Inspired Cocktails

BEER FOR BREAKFAST



100ml Fordham Gypsy Lager
37.5ml Tincup Whiskey
12.5ml plum & cinnamon
cordial - optional
1 bar spoon of marmalade
25ml lemon juice
1 egg white

Shake all ingredients over ice, except for the lager. Strain into a tall glass and top with Gypsy Lager. Garnish with orange peel.

Created by Chris Hart, mixologist at Above Audio, Brighton

FORDHAM FLIP

100ml Fordham Copperhead Ale
37.5ml bourbon
15ml lemon juice
1 egg
2 bar spoons of sugar (icing sugar works well)



Whisk the egg and sugar (shake with springs from a Hawthorn stirrer). Heat the bourbon, Copperhead Ale and lemon juice in a metal jug – use a coffee steaming wand. Carefully fold the foamed egg into the warm ale and bourbon. Serve in a tall glass and sprinkle cinnamon/nutmeg on top.

Created by Sam Sidgwick, freelance mixologist

PISCO BEACH SOUR

50ml Saugatuck Oval Beach Blonde
25ml pisco
25ml lemon juice
10ml gomme

Stir on ice and serve with an orange twist

*Created by Sam Sidgwick,
freelance mixologist*



CHASED BY A BURLEIGH WHITE LADY

50ml Dominion Candi Tripel Belgian Ale
35ml Burleighs London Dry Gin
20ml Elderflower liqueur,
10ml Krupnik,
3 squeezes of lime juice
1 egg white



Shake all ingredients (except the beer)
and top with Dominion Candi Tripel
Belgian Ale.

*Created by Andy Clarke, Bar Manager at
The City Barge, Chiswick*

OAK BARREL MARTINI



50ml Dominion Oak
Barrel Stout
30ml vodka
25ml coffee liqueur

Shake over ice and
strain into chilled
martini glass.
Garnish with 3
coffee beans.

Created by Sam Sidgwick, freelance mixologist

BOILERMAKER

1 bottle of Fordham Route 1 IPA
1 shot of Tin Cup Whiskey

Go warm yourself up!

