



The Palm Bar Cocktail Collection

Inspired by the rolling hills of Monmouthshire, the wild beauty of the Brecon Beacons and the rich culinary heritage of Abergavenny, our handcrafted cocktails celebrate the finest Welsh ingredients and the art of modern mixology.

Signature Serves

The Tredilion Garden

Welsh gin, elderflower liqueur, pressed apple, cucumber, mint and sparkling wine.
A bright and elegant serve inspired by the gardens and orchards surrounding Tredilion Park.

Sugar Loaf Spritz

A refined blend of Welsh sparkling wine, aperitif bitters, white peach and blood orange.
Light, vibrant and perfect for golden-hour celebrations.

The Palm House Martini

Premium Welsh vodka, white vermouth, lemon verbena and a touch of sea salt.
A sophisticated signature with a clean, herbaceous finish.

Black Mountain Old Fashioned

Small-batch Welsh whisky stirred with brown sugar syrup, Angostura bitters and charred orange.
Rich, warming and timeless.

Monmouthshire Mule

Welsh vodka, ginger, lime and cloudy apple, topped with artisan ginger beer.
A fresh countryside twist on a classic.



The Abergavenny Negroni

Welsh gin, Italian bitters and sweet vermouth infused with rosemary and wild blackberries.

Bold, aromatic and beautifully balanced.

Brecon Bees Knees

Welsh gin, local wildflower honey, fresh lemon and chamomile.

Delicately floral with a silky finish.

Wild Welsh Bramble

Welsh gin, blackberry liqueur, lemon and hand-picked seasonal berries.

Inspired by hedgerows in late summer.

Champagne & Sparkling Cocktails

The Palm Royale

Champagne, crème de cassis and fresh raspberry.

Welsh 75

Welsh gin, lemon, sugar and sparkling wine.

Rhubarb Bellini

Sparkling wine topped with pressed Welsh rhubarb purée.

Elderflower Fizz

Champagne, elderflower liqueur and fresh mint.



Alcohol-Free Creations

Orchard Blossom

Pressed apple, elderflower, cucumber and sparkling water.

Welsh Meadow

Chamomile, honey, lemon and tonic.

Blackberry & Thyme Spritz

Blackberry cordial, fresh thyme, citrus and soda.

Citrus Grove

Pink grapefruit, blood orange and rosemary tonic.

Our Provenance

At Tredilion Park, we proudly champion local producers and seasonal ingredients wherever possible.

Our cocktails feature:

Award-winning Welsh spirits and liqueurs
Fresh herbs grown in our gardens
Honey sourced from local Monmouthshire apiaries
Seasonal fruits from nearby orchards and growers
Artisan mixers and small-batch syrups crafted in Wales