



THE RECIPES 2023





EASY RECIPES

We like to keep our products simple and clean, using as few ingredients as possible whilst delivering maximum flavour and profitability. This mindset is at the heart of everything we do and applies to how we make our drinks too. We understand the operational challenges you face so avoid adding to those with overcomplicated processes and recipes. The guide at the back shows the methods to make these recipes with our Sweebird, Zuma and Bristol Syrup Company products.

Scan the QR code above to view our Annual Brochure featuring these recipes, as per the page numbers.

All these methods are for 12oz drinks (unless stated otherwise). For smaller or larger serves adjust to taste.

If there is a **VE** next to the recipe name, the products used are approved by The Vegan Society, just choose plant based products to make these drinks vegan friendly.

HOT DRINKS

LATTES

English Toffee Latte (ve) (pg 2)

- Double espresso
- 2 pumps English Toffee syrup
- Steamed milk (of your choice)
- Caramel sauce to finish

Caramel Latte (v) (pg 67)

- Double espresso
- 1 pump Caramel sauce
- Steamed milk (of your choice)
- Caramel sauce and Biscuit crumb to finish

CHAI

Spiced Chai (ve) (pg 2/62/74)

- 1 scoop Spiced chai
- Steamed milk (of your choice)

Vanilla Chai (ve) (pg 74)

- 1 scoop Vanilla chai
- Steamed milk (of your choice)

Spiced Rose Chai (ve) (pg 74)

- 1 scoop Spiced chai
- 1 pump Rose syrup
- Steamed milk (of your choice)

STEAMERS

Beetroot Latte (ve) (pg 72)

- 1 mini scoop Beetroot powder
- Steamed milk (of your choice)

Matcha Latte (ve) (pg 72)

- 1 mini scoop Matcha
- Steamed milk (of your choice)

Turmeric Latte (ve) (pg 72)

- 1 mini scoop Turmeric chai
- Steamed milk (of your choice)

Almond Matcha Latte (ve) (pg 62)

- 1 mini scoop Matcha
- Steamed almond milk

Matcha & Coconut Latte (ve) (pg 80)

- 1 mini scoop Matcha
- 1 pump Coconut syrup
- Steamed milk (of your choice)



MOCHAS

Dark Chocolate Mocha (ve)

- Double espresso
- 1 scoop Fairtrade Dark hot chocolate
- Steamed milk (of your choice)

White Chocolate Mocha (v)

- Double espresso
- 1 scoop White hot chocolate
- Steamed milk (of your choice)

Double Chocolate Mocha (v)

- Double espresso
- 1 pump White Chocolate sauce
- 1 pump Dark Chocolate sauce
- Steamed milk (of your choice)



HOT CHOCOLATES

Fairtrade Hot Chocolate (ve) (pg 2)

- 1 scoop Fairtrade Dark hot chocolate
- Steamed milk (of your choice)

Original Hot Chocolate (ve) (pg 4/68)

- 1 scoop Original hot chocolate
- Steamed milk (of your choice)

White Hot Chocolate (v) (pg 68/70)

- 1 scoop White hot chocolate
- Steamed milk (of your choice)

Coconut Hot Chocolate (ve) (pg 62)

- 1 scoop Original hot chocolate
- 2 pumps Coconut syrup
- Steamed milk (of your choice)

Cinnamon Dark Hot Chocolate (ve) (pg 62)

- 1 scoop Dark hot chocolate
- 2 pumps Cinnamon syrup
- Steamed milk (of your choice)

Matcha White Hot Chocolate (v) (pg 4)

- 1 scoop White hot chocolate
- 1 mini scoop Matcha
- Steamed milk (of your choice)

Thick Hot Chocolate (ve) (pg 68/70)

- 1 scoop Thick hot chocolate
- Milk (of your choice)

Strawberry White Hot Chocolate (v) (pg 66)

- 1 scoop White hot chocolate
- 1 pump Strawberry purée
- Steamed milk (of your choice)

Spanish Dipping Chocolate (ve) (pg 62)

- 1 scoop Thick hot chocolate
- Hot water

HAPPÉS (HOT FRAPPÉS)

Cookies & Cream Happe™ (v)

- 1/2 scoop Cookies & Cream frappé
- Steamed milk (of your choice)

Sticky Salted Caramel Happe™ (v)

- 1/2 scoop Sticky Toffee frappé
- 2 pumps Sugar-free Salted Caramel syrup
- Steamed milk (of your choice)
- Whipped Cream, to top

COLD DRINKS

FLAVOURED ICED LATTES

Butterscotch Iced Latte (ve) (pg 4)

- Ice
- Double espresso
- 2 pumps Butterscotch syrup
- Milk (of your choice)

Almond Iced Latte (ve) (pg 6)

- Ice
- Double espresso
- 2 pumps Almond syrup
- Milk (of your choice)



Toffee Nut Iced Latte (ve) (pg 8)

- Ice
- Double espresso
- 2 pumps Toffee Nut syrup
- Milk (of your choice)

FRAPPÉS

Chocolate frappé (v) (pg 30)

- Ice / milk of your choice
- 1 scoop Chocolate frappé



Caramel Vanilla frappé (v) (pg 76)

- Ice / milk of your choice
- 1 scoop Vanilla frappé
- 2 pumps Caramel sauce

Mocha frappé (v)

- Ice / milk of your choice
- 1 scoop Mocha frappé

Cookies & Cream frappé (v)

- Ice / milk of your choice
- 1 scoop Cookies & Cream frappé
- Whipped cream, to top
- Dark Chocolate sauce, to top

MILKSHAKES

Vanilla Milkshake (ve) (pg 2)

- Ice / milk of your choice
- 1/2 scoop Vanilla Bean frappé

Banana Milkshake (ve) (pg 33)

- Ice / milk of your choice
- 2 pumps Banana purée
- 1/2 scoop Vanilla Bean frappé

Strawberry Milkshake (ve) (pg 67)

- Ice / milk of your choice
- 1 pump Strawberry purée
- 1/2 scoop Vanilla Bean frappé

Chocolate Milkshake (v)

- Ice / milk of your choice
- 1/2 scoop Chocolate frappé

Banoffee Milkshake (v)

- Ice / milk of your choice
- 1/2 scoop Sticky Toffee frappé
- 1 pump Banana purée

SMOOTHIES

Mango Smoothie (ve) (pg 28)

- Water
- Ice
- Mango smoothie

Peach Smoothie (ve) (pg 29)

- Water
- Ice
- Peach smoothie

Mango & Passionfruit Smoothie (ve) (pg 2)

- Water
- Ice
- Mango & Passionfruit smoothie



Strawberry Sherbet Smoothie (ve)

- Water
- Ice
- Strawberry smoothie
- 2 pumps Lime syrup

Peach Sunset Smoothie (ve)

- Water
- Ice
- Peach smoothie
- 2 pumps Raspberry syrup

SEASONAL RECIPES

GRANITAS

Watermelon Granita (ve) (pg 31/81)

- Chilled water / ice
- 3 pumps Watermelon syrup
- 2 pumps Liquid Frappé & Granita base

Raspberry & Pomegranate Granita (ve)

- Chilled water / ice
- 3 pumps Raspberry & Pomegranate Lemonade syrup
- 2 pumps Liquid Frappé & Granita base

Salted Caramel Coffee Granita (ve)

- Chilled water / ice
- 2 pumps Salted Caramel syrup
- Double espresso
- 2 pumps Liquid Frappé & Granita base

Passionfruit & Lemon Iced Tea Granita (ve)

- Chilled water / ice
- 3 pumps Passionfruit & Lemon syrup
- 2 pumps Liquid Frappé & Granita base

Lemon Granita (ve) (pg 28)

- Ice
 - Lemon smoothie
 - 2 pumps Liquid Frappé & Granita base
1. Overfill glass with ice
 2. Pour smoothie over ice to 1/3 full
 3. Pour into blender jar
 4. Add the liquid base
 5. Blend on 14 second 'granita /medium milkshake' cycle

LEMONADES

Pink Lemonade (ve) (pg 6)

- 2 pumps Strawberry syrup
- 2 pumps Lemonade syrup
- Ice
- Still or sparkling water

Raspberry & Pomegranate Lemonade (ve) (pg 6)

- 4 pumps Raspberry & Pomegranate Lemonade syrup
- Ice
- Still or sparkling water

Rose Lemonade (ve) (pg 4)

- 2 pumps Botanical Rose syrup
- 2 pumps Lemonade syrup
- Ice
- Still or sparkling water



Traditional Lemonade (ve) (pg 11)

- 4 pumps Lemonade syrup
- Ice
- Still or sparkling water

Pink Guava & Lime Lemonade (ve) (pg 20)

- 4 pumps Pink Guava & Lime Lemonade syrup
- Ice
- Still or sparkling water

Mango Lemonade (ve)

- 2 pumps Mango purée
- 2 pumps Lemonade syrup
- Ice
- Still or sparkling water

ICED TEAS

Iced Tea (ve) (pg 2/23)

- 3 pumps any Iced Tea syrup
- Ice
- Still or sparkling water

Sparkling Peach Iced Tea (ve) (pg 6)

- 3 pumps Peach Iced Tea syrup
- Ice
- Still or sparkling water



Sugar-free Lemon Iced Tea (ve) (pg 24)

- 3 pumps Sugar-free Lemon Iced Tea syrup
- Ice
- Still or sparkling water

Raspberry & Orange Iced Tea (ve)

- 2 pumps Raspberry Tea syrup
- 1 pump Orange syrup
- Ice
- Still or sparkling water

Matcha & Lemon Iced Tea (ve)

- 1 mini scoop Matcha
 - 3 pumps Sugar-free Lemon Iced Tea syrup
 - Ice
 - Still or sparkling water
1. Add Matcha to a glass, with a splash of hot water and mix to a smooth paste
 2. Add syrup, ice and water stirring as you pour

CRAFT SODAS

Hibiscus Craft Soda (ve) (pg 14)

- Ice
- 3 pumps Hibiscus syrup
- Sparkling water



Peach Craft Soda (ve) (pg 81)

- Ice
- 3 pumps Peach syrup
- Sparkling water

Passionfruit Craft Soda (ve) (pg 32)

- Ice
- 2 pumps Passionfruit purée
- Sparkling water

Cherry Cola (ve)

- Ice
- 3 pumps Cherry syrup
- Cola

HOT DRINKS

LATTES

Peanut Butter Latte (ve) (pg 13)

- Double espresso
- 2 pumps Peanut Butter syrup
- Steamed milk (of your choice)

Salted Caramel Truffle Latte (v)

- Double espresso
- 2 pumps Amaretto syrup
- 1 pump Salted Caramel syrup
- Steamed milk (of your choice)
- Caramel sauce to top

STEAMERS

Passionfruit Turmeric Latte (ve) (pg 6)

- 1 mini scoop Turmeric
- 1 pump Passionfruit purée
- Steamed milk (of your choice)

Toffee Nut Steamer (ve)

- 2 pumps Toffee Nut syrup
- Steamed milk (of your choice)



HOT SMOOTHIES

Hot Peach Smoothie (ve) (pg 29)

- 50ml Peach smoothie
- Hot water

Hot Gingerberry Smoothie (ve)

- 50ml Raspberry & Blackcurrant smoothie
- 2 pumps Gingerbread syrup
- Hot water

HOT CHOCOLATE

S'mores Hot Chocolate (ve) (pg 6)

- 1 scoop Original hot chocolate
- 2 pumps S'mores syrup
- Steamed milk (of your choice)



Rose White Hot Chocolate (v) (pg 6)

- 1 scoop White hot chocolate
- 2 pumps Botanical Rose syrup
- Steamed milk (of your choice)

Eggnog White Hot Chocolate (v) (pg 13)

- 1 scoop White hot chocolate
- 2 pumps Eggnog syrup
- Steamed milk (of your choice)

Ginger White Hot Chocolate (v) (pg 62)

- 1 scoop White hot chocolate
- 2 pumps Ginger syrup
- Steamed milk (of your choice)

Raspberry Hot Chocolate (ve) (pg 32)

- 1 scoop Original hot chocolate
- 1 pump Raspberry purée
- Steamed milk (of your choice)

Spiced Cookie Hot Chocolate (ve) (pg 62)

- 1 scoop Original hot chocolate
- 2 pumps Speculoos syrup
- Steamed milk (of your choice)

Orange Hot Chocolate (ve) (pg 81)

- 1 scoop Original hot chocolate
- 2 pumps Orange syrup
- Steamed milk (of your choice)

Black Forest Hot Chocolate (ve)

- 1 scoop Fairtrade Dark hot chocolate
- 2 pumps Cherry syrup
- Steamed milk (of your choice)

Red Velvet Hot Chocolate (ve) (pg 73)

- 1 scoop Original hot chocolate
- 1 mini scoop Beetroot powder
- Steamed milk (of your choice)

Praline Dark Hot Chocolate (ve)

- 1 scoop Dark hot chocolate
- 1 pump Almond syrup
- 1 pump Hazelnut syrup
- Steamed milk (of your choice)

Golden Hot Chocolate with cold foam (v) (pg 64)

- 1 scoop Original hot chocolate
- 1 mini scoop Turmeric chai
- Milk (of your choice)
- 200ml skimmed milk for cold foam

1. Combine powders in a cup, with a splash of hot water and mix to a smooth paste
2. Add steamed milk (of your choice), stirring as you pour

For Cold Foam:

1. Put the skimmed milk in a cold foam jar and blend on 'small milkshake' setting for 18 seconds
2. Pour cold foam over hot chocolate and serve.



SEASONAL RECIPES

COLD DRINKS

ICED DRINKS

Iced Latte with Hazelnut cold foam (v) (pg 24)

- Ice
- Double espresso
- Milk (of your choice)
- 200ml skimmed milk for cold foam
- 1 pump Sugar-free Hazelnut syrup

1. Add ice to glass to 1/3 full
2. Pour double espresso over ice
3. Top with milk and stir

For Cold Foam:

1. Put the skimmed milk in a cold foam jar with syrup and blend on 'small milkshake' setting for 18 seconds
2. Pour cold foam over iced latte and serve.

3. Iced Americano with Chocolate Cold Foam (v) (pg 11)

- Double espresso
- Ice
- Skimmed milk
- 1 pump Chocolate syrup

1. Combine double espresso with ice in a glass
2. Put the skimmed milk and syrup in a cold foam jar and blend on 'small milkshake' setting for 18 seconds
3. Half fill (separate) glass with ice then pour over cold foam
4. Strain the espresso over the top of the cold foam



French Vanilla Iced Americano (ve) (pg 8)

- Ice
- Double espresso
- 2 pumps French Vanilla syrup

1. Add ice to glass to 1/3 full
2. Pour double espresso and syrup over ice
3. Stir and serve

Vanilla Iced Matcha (ve) (pg 72)

- 1 mini scoop Matcha
- 1 pump Vanilla syrup
- Milk (of your choice) / ice

1. Add matcha and syrup to cup with a splash of hot water and whisk vigorously to a smooth paste
2. Add milk, stirring as you pour
3. Add ice to fill

Iced White Chocolate Matcha (v) (pg 64)

- 1 scoop White hot chocolate
- 1 mini scoop Matcha
- Milk (of your choice) / ice

1. Add hot chocolate and matcha to a glass with a splash of hot water and mix to a smooth paste
2. Add milk, stirring as you pour
3. Add ice to fill
4. Add any cream and toppings, then serve.

CAFFE FREDDOS

White Chocolate Caffe Freddo (v) (pg 8)

- Double espresso
- 1 pump White Chocolate syrup
- Ice
- Skimmed milk

Caffe Freddo with Irish Cream cold foam (v) (pg 80)

- Double espresso
- Ice
- Skimmed milk
- 1 pump Irish Cream

FRAPPÉS

Banoffee Frappé (v) (pg 11)

- Ice / milk of your choice
- 1 scoop Sticky Toffee frappé
- 2 pumps Banana syrup

Honeycomb Chocolate Frappé (v) (pg 4)

- Ice / milk of your choice
- 1 scoop Chocolate frappé
- 2 pumps Honeycomb syrup
- Whipped cream, Dark Chocolate sauce and Biscuit Crumb to top



Salted Caramel Caffe Frappé (ve) (pg 8)

- Ice / milk (of your choice)
- 1 scoop Caffe frappé
- 2 pumps Salted Caramel syrup

Pumpkin Spice Frappé (ve) (pg 13)

- Ice / milk (of your choice)
- 2 pumps Pumpkin Spice syrup
- 1 scoop Caffe frappé
- Cinnamon to dust

Butterscotch Blondie Frappé (v)

- Ice / milk (of your choice)
- 1 pump Butterscotch syrup
- 1 pump White Chocolate syrup
- 1 scoop Sticky Toffee frappé

SMOOTHIE FRAPPÉS

How to:

1. Fill glass with ice, level with the top of the glass
2. Pour over smoothie to 1/3 full
3. Top with milk (of your choice), to 1cm from the top
4. Pour contents of glass into blender jar
5. Add the frappé and powders
6. Put the lid on tightly then blend until smooth
7. Pour back into glass and serve

Berry & Cream Frappé (ve) (pg 30)

- Ice / milk (of your choice)
- Blackcurrant & Raspberry smoothie
- 1 scoop Vanilla frappé

Spiced Mango Lassi (v) (pg 72)

- Ice / milk (of your choice)
- Mango smoothie
- 1 scoop Yoghurt frappé
- 1 mini scoop Turmeric powder

Strawberries & Cream Smoothie (v) (pg 28)

- Ice / milk (of your choice)
- Strawberry smoothie
- 1 scoop White Chocolate frappé

Chocoberry Frappé (v) (pg 28)

- Ice / milk (of your choice)
- Raspberry & Blackcurrant smoothie
- 1 scoop Chocolate frappé

MILKSHAKES

Toasted Marshmallow Milkshake (ve) (pg 13)

- Ice / milk (of your choice)
- 2 pumps Toasted Marshmallow syrup
- 1/2 scoop Vanilla Bean frappé



White Chocolate Chai Milkshake (v)

- Ice / milk (of your choice)
- 2 pumps Chai syrup
- 1/2 scoop White Chocolate frappé

Peach Melba Milkshake (v)

- Ice / milk (of your choice)
- 1 pump Peach syrup
- 1 pump Raspberry syrup
- 1/2 scoop Yogurt frappé

Dragonfruit, Papaya & White Chocolate Milkshake (v)

- Ice / milk (of your choice)
- 3 pumps Dragonfruit & Papaya syrup
- 1/2 scoop White Chocolate frappé

ICED TEAS

Moroccan Mint Iced Tea (ve)

- 3 pumps Sugar-free Lemon Iced Tea syrup
- 1 pump Garden Mint syrup
- Ice
- Still or sparkling water

Sugar-free Raspberry & Vanilla Iced Tea (ve)

- 2 pumps Sugar-free Raspberry Tea syrup
- 1 pump Sugar-free Vanilla syrup
- Ice
- Still or sparkling water

CRAFT SODAS

Dragonfruit & Papaya Craft Soda (ve) (pg 16)

- Ice
- 3 pumps Dragonfruit & Papaya syrup
- Sparkling water

Mango & Lime Craft Soda (ve)

- Ice
- 2 pumps Mango purée
- 1 pump Lime syrup
- Sparkling water

Rose & Garden Mint Craft Soda (ve)

- Ice
- 2 pump Botanical Rose syrup
- 2 pumps Garden Mint syrup
- Sparkling water

Lemon & Mint Craft Soda (ve)

- Ice
- 125ml Lemon smoothie
- 1 pump Mint syrup
- Sparkling water



LEMONADES

Raspberry, Pomegranate & Beetroot Lemonade (ve) (pg 72)

- 1 mini scoop Beetroot powder
 - 4 pumps Raspberry & Pomegranate Lemonade syrup
 - Ice
 - Still or sparkling water
1. Add beetroot to cup with a splash of hot water and whisk vigorously to a smooth paste
 2. Add syrup to cup
 3. Fill to 3/4 with water
 4. Stir and add ice cubes to fill
 5. Garnish and serve

GRANITAS

Dragonfruit & Papaya Granita (ve) (pg 16)

- Chilled water / ice
- 2 pumps Dragonfruit & Papaya syrup
- 2 pumps Liquid Frappé & Granita base

Mint Chocolate Granita (ve) (pg 31)

- Chilled water / ice
- 2 pumps Mint syrup
- 2 pumps Liquid Frappé & Granita base
- 1 scoop Dark hot chocolate



HOW TO MAKE ZUMA HOT CHOCOLATE



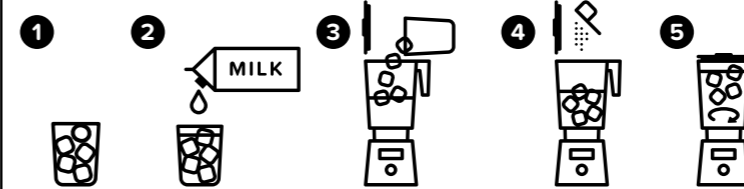
1. Add Zuma hot chocolate to a cup
2. Add a splash of hot water and mix to a smooth paste
3. Add steamed milk (of your choice), stirring as you pour
4. Add any toppings then serve

HOW TO MAKE FLAVOURED LATTE / MOCHA



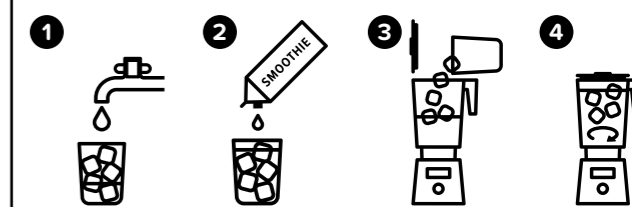
1. Add double espresso into cup (for a mocha add a scoop of hot chocolate)
2. Add Sweetbird syrup or Zuma sauce to the cup
3. Add steamed milk (of your choice), stirring as you pour
4. Add any toppings then serve

HOW TO MAKE FRAPPÉ



1. Fill glass with ice, level to the top of the glass.
2. Pour milk over ice (to 1cm below top)
3. Pour contents of glass into blender jar
4. Add Sweetbird frappé (and/or syrup, purée, sauce, plant powder)
5. Put the lid on tightly then blend until smooth

HOW TO MAKE ICE-BLENDED SMOOTHIE



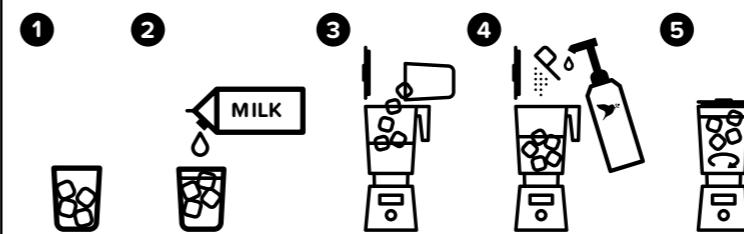
1. Fill glass with ice, level to the top of the glass, then fill with water to 1/3 full
 2. Pour Sweetbird smoothie over water and ice to the top
 3. Pour contents of glass into blender jar
 4. Put the lid on tightly, blend until smooth
- Add 2 pumps of syrup here for a flavoured smoothie*

HOW TO MAKE CAFFE FREDDO



1. Pour espresso over ice in a small jar
2. Add Sweetbird syrup and set aside to cool
3. Add 150ml skimmed milk (and syrup) to Blendtec cold foam jar
4. Blend on 'small milkshake' setting for 18 seconds
5. Add 2 ice cubes to glass. Pour cold foam over ice
6. Strain chilled espresso over cold foam
7. Add straw and serve

HOW TO MAKE MILKSHAKE



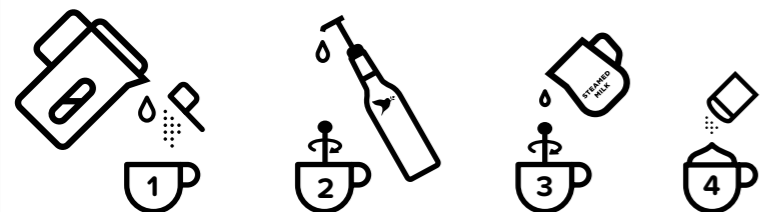
1. Half fill glass with ice
 2. Fill glass with milk (to 1cm below the top)
 3. Pour contents of glass into blender jar
 4. Add 1/2 scoop of Sweetbird frappé (and syrup/purée)
 5. Put the lid on tightly then blend until smooth
 6. Add any toppings then serve
- This is just one of many ways to make a Sweetbird milkshake, visit sweetbird.com for other methods*

HOW TO MAKE FRUIT CRAFT SODA



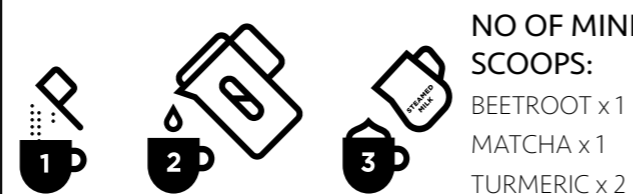
1. Add 2 pumps Sweetbird purée to glass
 2. Fill to 3/4 with sparkling water
 3. Stir and add ice cubes to fill
 4. Garnish and serve
- This method also works with 3 pumps Sweetbird fruit syrup or 50ml Sweetbird smoothie*

HOW TO MAKE FLAVOURED HOT CHOCOLATE



1. Combine Zuma hot chocolate with a splash of hot water
2. Add Sweetbird syrup (and/or plant powder, purée, sauce) then mix into a smooth paste
3. Add steamed milk (of your choice), stirring as you pour
4. Decorate with whipped cream, then dust with chocolate

HOW TO MAKE TURMERIC, MATCHA OR BEETROOT LATTE



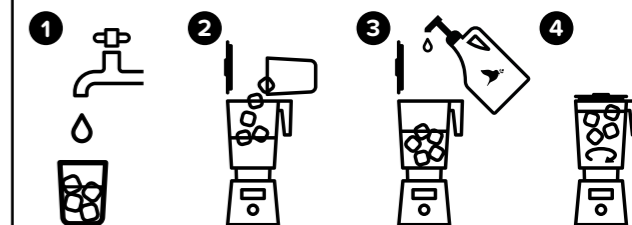
1. Take correct number of mini scoops of Zuma Plant Powder
 2. Add 30ml warm water (and syrup/purée) and whisk vigorously
 3. Top up with steamed milk (of your choice)
- NO OF MINI SCOOPS:
BEETROOT x 1
MATCHA x 1
TURMERIC x 2*
- You may wish to add more powder to suit your taste.*

HOW TO MAKE FLAVOURED ICED LATTE



1. Half fill glass with ice
2. Add double espresso
3. Add Sweetbird syrup
4. Fill to 3/4 with milk
5. Stir and top with extra ice cubes to fill

HOW TO MAKE GRANITA



1. Overfill glass with ice, then fill with water to 1/2 full
2. Pour into blender jar
3. Add 2 pumps Sweetbird Frappé & Granita base and choice of flavouring (syrup, purée, sauce, powder)
4. Blend on 14 seconds 'granita/medium milkshake' cycle

HOW TO MAKE ZUMA THICK CHOCOLATE (6OZ)



1. Pour 100ml milk (of your choice) into steaming pitcher
2. Add Zuma Thick hot chocolate
3. Stir well
4. Heat using a steam wand until it thickens
5. Pour and serve

HOW TO MAKE SPICED, VANILLA OR FLAVOURED CHAI



1. Add Zuma chai powder (and syrup) to a cup
2. Add 1/3 hot water and mix into a smooth paste
3. Top up with steamed milk (of your choice)
4. Dust with cinnamon and serve

HOW TO MAKE ICED TEA / LEMONADE / CRAFT SODA



- 4 pumps x Lemonade syrup
3 pumps x Iced Tea syrup
3 pumps x Botanical syrup*
1. Add Sweetbird syrup (and/or purée) to glass
 2. Fill to 3/4 with still or sparkling water
 3. Stir and add ice cubes to fill
 4. Garnish and serve

HOT FRUIT SMOOTHIES

Add hot water to 50ml Sweetbird smoothie mix and stir. Add two pumps of Sweetbird syrup for added flavour.

HAPPÉS™ (HOT FRAPPÉS)

Add 1/2 scoop of Sweetbird frappé powder (and syrup) to a cup with a splash of hot water. Mix to a paste. Add steamed milk, stirring as you pour.

ZUMA SPANISH DIPPING SAUCE

To make a super thick dipping sauce mix one scoop of Zuma Thick hot chocolate with 1oz (30ml) hot water.

MOCKTAILS & COCKTAILS

Whether you're a barista or a bartender, the products with an asterisk * can be swapped between Sweetbird or Bristol Syrup Company to make the recipes below, depending on the range you stock.

MOCKTAILS

Shirley Temple (pg 16)

- Ice
 - 2 pumps Sweetbird Grenadine syrup*
 - Ginger ale
1. Fill glass with ice
 2. Add syrup to glass
 3. Fill with ginger ale
 4. Garnish with lime wedge and maraschino cherry

Tropical Sunrise Mocktail

- Ice
 - 2 pumps Grenadine syrup*
 - Orange juice
1. Fill hi-ball glass with ice
 2. Add syrup to glass
 3. Top up with orange juice



To keep the recipes short we've abbreviated Bristol Syrup Company to BSC.

Mai Thai Spritz

- 1 pump Sweetbird Almond syrup
 - 150ml pineapple juice
 - 1 pump Sweetbird Grenadine syrup*
 - 30ml soda water
1. Shake almond syrup and pineapple juice over ice, pour in tall glass
 2. Layer grenadine, top with soda and garnish with a pineapple leaf



Irish Espresso Non-Tini (pg 80)

- 1 pump of Sweetbird Irish Cream syrup
 - Double espresso
 - Ice
1. Layer syrup in martini glass
 2. Shake coffee and ice, strain into glass over syrup
 3. Garnish with 3 coffee beans

Blushin' Russian

- 2 pumps Sweetbird Amaretto syrup
 - Double espresso
 - 100ml whole milk
1. Add ice cubes to coupette glass to chill the glass.
 2. Add all ingredients to cocktail shaker then shake vigorously for 30 seconds
 3. Remove ice from glass then strain drink into chilled glass and serve



Passiontini

- Ice
 - 1 pump Sweetbird Vanilla syrup*
 - 1 pump Sweetbird Lime syrup*
 - 2 pumps Sweetbird Passionfruit purée*
 - 50ml pineapple juice
1. Add handful of ice to cocktail shaker
 2. Add syrups, purée and juice, then shake for 30 seconds
 3. Strain into chilled glass

Garden Mint Nojito (pg 14)

- 4 leaves of mint
 - 3 squeezed lime wedges
 - 3 pumps of Sweetbird Garden Mint syrup
 - Ice
 - Sparkling water
1. Pick 4 mint leaves and squeeze 3 lime wedges into hi-ball glass
 2. Add syrup and top glass with ice
 3. Add sparkling water and stir well with long bar spoon
 4. Garnish with lime wheel and a sprig of mint

Raspberry Mule

- Ice
 - 2 pumps Sweetbird Raspberry purée*
 - 1 pump Sweetbird Lime syrup*
 - Ginger ale
1. Fill hi-ball glass with ice.
 2. Add purée and syrup.
 3. Top with ginger ale, stir well
 4. Garnish with lime wheel

COCKTAILS

Strawberry Margarita (pg 44)

- 25ml BSC Strawberry purée*
 - 15ml BSC Lime juice
 - 20ml triple sec
 - 40ml tequila
1. Shake and dirty pour into a rocks glass.
 2. Garnish with a salt rim and a strawberry

Elderflower Twinkle (pg 44)

- 20ml BSC Elderflower syrup
 - Sparkling wine top
1. Build in a champagne flute.
 2. Garnish with a lemon twist.

Tequila Sour (pg 46)

- 20ml BSC I:I Simple syrup
 - 20ml BSC Lime juice
 - 50ml tequila
 - 20ml aquafaba
1. Shake and strain into a rocks glass filled with ice
 2. Garnish with a lime wedge

Paragon (pg 46)

- 10ml BSC Yuzu Sherbet syrup
 - 15ml BSC Raspberry purée*
 - 75ml dry vermouth
1. Shake and strain into a nick & nora glass
 2. Garnish with a lemon twist

Mango Spritz (pg 46)

- 20ml BSC Mango puree*
 - Sparkling wine top
1. Build in a champagne coupe

Elderflower Hi-ball (pg 49)

- 25ml BSC Elderflower syrup
 - 10ml BSC Lime Sherbet syrup
 - Soda top
1. Build in a hi-ball filled with ice
 2. Garnish with a lime twist

Grapefruit Sling (pg 49)

- 25ml BSC Grapefruit Sherbet syrup
 - 50ml cachaca
 - 50ml white grape juice
1. Shake and strain into a rocks glass filled with ice
 2. Garnish with a grapefruit slice

Cherry Sour (pg 49)

- 20ml BSC Cherry & Vanilla syrup
 - 25ml BSC Lemon juice
 - 50ml brandy
 - 20ml aqua faba
1. Shake and strain into a nick & nora

Winter in Somerset Cocktail

- 15ml BSC Mulled Spice syrup
 - 20ml BSC Lime Sherbet syrup
 - 40ml cider brandy
 - Topped with ginger ale
1. Add syrups and brandy to a shaker with ice and shake
 2. Strain into a hi-ball filled with ice, top up with ginger ale
 3. Garnish with a lime wheel



Coconut Rum Punch

- 30ml BSC Coconut syrup*
 - 15ml BSC Lime Sherbet syrup
 - 45ml gold rum
 - 40ml pineapple juice
 - 20ml orange juice
 - 2 dashes of Peychaud's bitters
1. Add ingredients to a shaker with ice and shake
 2. Strain into a glass with crushed ice
 3. Garnish with a lime and pineapple leaf

You Smoothie

- 50ml BSC Passionfruit purée
 - 20ml BSC Lemon juice
 - 50ml pineapple juice
 - 50ml coconut rum
1. Blend with ice and pour into a hi-ball.
 2. Garnish with an umbrella and pineapple leaf

Frappetini

- 20ml BSC Vanilla syrup*
 - Double espresso
 - 1 scoop Sweetbird Vanilla frappé powder
 - 50ml dark rum
1. Shake and pour into a rocks glass
 2. Garnish with coffee beans

Perfect lady

- 25ml BSC Peach purée
 - 20ml BSC Lemon juice
 - 50ml gin
 - 20ml aqua faba
1. Shake and strain into a cocktail glass
 2. Garnish with a peach slice

Shrub Club

- 25ml BSC Raspberry Shrub syrup
 - 15ml BSC Lemon juice
 - 25ml aqua faba
 - 50ml blanco vermouth
1. Shake and strain into a coupe
 2. Garnish with raspberry powder

Summer Julep

- 15ml BSC Pineapple & Coconut syrup
 - 50ml gold rum
 - 6 mint leaves.
1. Build and churn in a julep tin of crushed ice
 2. Garnish with an ice crown, mint sprig and pineapple leaves



Infante

- 20ml BSC Orgeat syrup
 - 20ml BSC Lime juice
 - 50ml tequila
1. Shake and strain into a nick & nora
 2. Lime twist to garnish

Sober Sangria

- Ice
 - 50ml Sweetbird Blackcurrant & Raspberry smoothie
 - Sparkling water
 - 2 pumps Sweetbird Lemonade syrup
1. Fill glass with ice
 2. Add smoothie and water over ice
 3. Add syrup and stir
 4. Garnish with chopped fruit

Hugging on the Beach

- 50ml orange juice
 - 50ml cranberry juice
 - 2 pumps Sweetbird Raspberry purée*
 - 1 pump Sweetbird Lime syrup*
 - Sparkling water
1. Fill hi-ball glass with ice
 2. Add juice, purée and syrup over ice
 3. Top with sparkling water and stir
 4. Garnish with lime

Irish Cream Coffee

- 2 pumps Sweetbird Irish Cream syrup
 - Double espresso
 - 50ml hot water
 - 100ml cream
1. Shake coffee and syrup over ice, pour into Irish coffee glass
 2. Top with hot water, layer with cream and garnish with 3 coffee beans



Watermelon Margarita Spritz

- Ice
 - 1 pump Sweetbird Watermelon syrup*
 - 1 pump Sweetbird Orange syrup
 - 2 pumps Sweetbird Lime syrup*
 - 1 pump Sweetbird Liquid Frappé & Granita base
 - 50ml soda water
1. Fill glass with ice, then add syrups and granita base
 2. Pour contents of glass into blender jar
 3. Put the lid on tightly then blend until smooth
 4. Pour into margarita glass, top with soda
 5. Garnish with watermelon wedge

I Carried a Watermelon

- 25ml BSC Watermelon syrup*
 - 20ml BSC Lemon juice
 - 50ml Caleno
1. Shake and strain into a Nick & Nora glass
 2. Garnish with a lemon twist



Tea-Totally

- 20ml BSC Strawberry Shrub syrup
 - 50ml cooled jasmine green tea
 - 3 small basil leaves
1. Churn over crushed ice in a rocks glass
 2. Garnish with extra basil and a strawberry

Sober Swizzle

- 20ml BSC Falernum syrup
 - 20ml BSC Lime juice
 - 50ml Caleno Dark & Spicy
 - Ginger ale top
1. Build and churn in a hi-ball of crushed ice
 2. Garnish with a cinnamon stick and lime wheel

Silk Stocking

- 20ml BSC Disco Grenadine syrup
 - 30ml tequila
 - 30ml white crème de cacao
 - 50ml double cream
1. Shake and strain into a coupe glass

Dark & Stormy

- 20ml Ginger syrup*
 - 20ml BSC Lime Juice
 - 50ml dark rum
 - 2 dashes of angostura
 - Topped with ginger beer
1. Built in a hi-ball filled with ice
 2. Garnish with a lime wedge

Grog

- 15ml BSC Demerara syrup
 - 15ml BSC Lime juice
 - 2 dash Angostura bitters
 - 50ml dark rum
1. Shake and strain into a mug
 2. Garnish with a lime wedge

El Presidente

- 5ml Grenadine syrup
 - 50ml white rum
 - 20ml dry vermouth
 - 5ml triple sec
1. Stir and serve up in a pony glass
 2. Garnish with an orange twist

Gin Fizz

- 20ml BSC 2:1 Simple syrup
 - 20ml BSC Lemon juice
 - 20ml aqua faba
 - 50ml gin
 - soda top
1. Shake and strain into a hi-ball filled with ice
 2. Garnish with a lemon wedge

Frosé

- 25ml BSC Passionfruit syrup*
 - 100ml rosé wine
1. Blend with ice and pour into wine glass
 2. Garnish with half a passionfruit

Fresco

- 15ml BSC Lime juice
 - 15ml BSC Raspberry syrup*
 - 10ml mezcal
 - 40ml tequila
 - Soda top
1. Build in a hi-ball of crushed ice
 2. Garnish with a lime wheel and raspberries.

