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CAMPARI IPA

- 1 Take two tumblers and put 2-3 ice cubes in each one.
- 2 Divide 50ml Campari between the glasses and top with 300ml IPA.
- 3 Add a splash of sparkling orange juice and rub a piece of orange peel around the rim of each glass before dropping it into the drink.

POSH GINGER SHANDY

Put a handful of ice into a large cocktail shaker and add the juice of 2 lemons, 1 teaspoon ginger cordial and 1 tablespoon ginger wine. Shake the cocktail shaker until the outside feels cold and looks frosted. Divide the mixture between two large martini glasses or short tumblers and top with 250ml wheat beer. If you'd like to ramp it up even further, you could garnish the drink with ginger matchsticks.

ESPRESSO STOUT

Pour 25ml cold espresso into a small jug and add 25ml coffee liqueur. Stir and place in the fridge along with two tall, thin pilsner glasses or a slim tumbler. Chill for 30 minutes or until really cold, then divide 250ml stout between the two glasses. Slowly divide the chilled espresso mix between the glasses and serve immediately.

TROJAN HORSE

An incredibly well named drink this, because there's no way of knowing what the creamy head and dark hue hides! There is really no skill required for this one because the Guinness hides the fact that it's mixed with an equal quantity of cola. It goes into a standard pint glass and there's no particular skill or trick required to making it. Start off with the cola and top off with the stout – and enjoy.