



C R A Z Y B E A R
B E A C O N S F I E L D

chased through smoky fields



exclusive to the crazy bear beaconsfield

we infuse chase vodka (made from potatoes in hereford) with cooked bacon (gloucestershire old spot pork reared at the crazy bear farm in stadhampton), add a touch of smoked vodka and maple syrup, and strain it into a brandy balloon. we then pump smoke from maple wood chippings into the glass and cloche it with a rice paper lid infused with apple liqueur. as the lid (which can be consumed) is removed the mellow maple scent is inhaled and the combination of smoky sweetness is tasted.

enjoy!

www.crazybeargroup.co.uk