

## C O C K T A I L S 9.5

Inspired by Spring, our cocktails incorporate this season's ingredients, citrus fruits \& fresh herbs.

Tangerine Sour
Our tangerine and whisky twist on the classic. And yes, we can make an amaretto sour!

Pink Grapefruit Sangria
Summer in a glass. We've used rosé wine mixed with refreshing flavours of pink grapefruit, elderflower \& fresh mint

Blood Orange \& Campari Spritz
Gin \& bitter Campari create this Aperol spritz for grown-ups
Early Spring
As the name suggests, spring in a glass. Rhubarb \& lavender flavours combine for a floral \& refreshing tipple

Rose Garden
Silky smooth, showcasing old acquaintances gin, rose \& lemon.
Jalisco Flower
Pink grapefruit, floral elderflower \& subtle tequila all topped off with prosecco

Honeysuckle Daiquiri
Every menu needs a daiquiri, right? This is ours: Rum, honey and citrus. Classic daiquiris also available

Grapefruit \& Elderflower Spritz
Lower on the alcohol content, this is the perfect aperitif
Chilli \& Apricot Margarita
A margarita with a kick. Warming chilli and fruity apricot with the classic lime hit. Served Tommy's style over ice.

Gin $n^{\prime}$ Juice
Long and refreshing. Gin, limoncello \& fresh lemon lengthened with apple juice \& invigorated with fresh basil

Espresso 43
Think Espresso Martini but with tequila and vanilla spiced liqueur. Or, if you ask nicely we can make you a banging classic Espresso Martini

D E S S ERTS
8.0

Homemade Chocolate Brownie
Honeycomb ice cream
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Libby's Tiramisu Malteser Crème Brûlée

Morello Cherry Cheesecake

## Affogato

Vanilla ice cream, espresso, amaretto

> Trio of Cheshire Farm ice cream 5.5

Libby's Cheeseboard 9.5

Cheddar, blue stilton, brie, red onion chutney, grapes, croutes

L I Q U E U R COFFE E
7.5

## Courvoisier Brandy

Gosling's Dark
Rum

Maker's Mark Bepe Tossolini Bourbon

Glenfiddich 12yr Whisky

Frangelico Hazelnut Liquer Saliza Amaretto

