



COCKTAILS 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 tippie

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' 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



DESSERTS

8.0

Homemade Chocolate Brownie

Honeycomb ice cream



Libby's Tiramisu



Malteser Crème Brûlée



Morello Cherry Cheesecake



Affogato

Vanilla ice cream, espresso, amaretto

Trio of Cheshire

Farm ice cream

5.5

LIQUEUR COFFEE

7.5

Courvoisier Brandy

Glenfiddich 12yr Whisky

Gosling's Dark Rum

Frangelico Hazelnut
Liquer

Maker's Mark Bourbon

Bepe Tossolini Saliza
Amaretto