

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

Knickerbocker Glory

Crema, strawberry & Belgian chocolate gelato, cake bites, Chantilly cream, glacé cherry

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Crème Brulee

Cream, vanilla, scorched sugar

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Limoncello Tiramisu

Ladyfinger biscuit, mascarpone, Luxardo limoncello

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Sticky Toffee Pudding

Homemade caramel sauce, crema gelato

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Affogato

Crema gelato, espresso, Bepe Tossolini amaretto

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Trio of Miogelato Gelati

Crema, strawberry, Belgian chocolate

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