

## CLASSIC, LONDON DRY STYLE GINS

PERFECTLY PAIRED WITH FEVER-TREE INDIAN TONIC WATER

### EDINBURGH GIN

*Refreshing, crisp and clean with smooth pine notes.  
Garnished with orange.*

### GORDON'S LONDON DRY GIN

*A traditional refreshing taste from the finest handpicked juniper berries and a selection of other botanicals.  
Garnished with a lime wedge.*

### SIPSMITH LONDON DRY GIN

*Exceptionally well balanced with a classic juniper front.  
Garnished with a lime wedge.*

### TANQUERAY LONDON DRY GIN

*Clear and poignant juniper aromas with a light spice.  
Garnished with lemon and limes.*

## CITRUS AND HERBACEOUS GINS

PERFECTLY PAIRED WITH FEVER-TREE MEDITERRANEAN TONIC WATER

### BLOOM JASMINE AND ROSE GIN

*A limited edition pink gin, with floral flavours of jasmine and rose.  
Garnished with blackberries and mint.*

### BOMBAY SAPPHIRE GIN

*Aromatic, balanced, bright citrus and warming spice.  
Garnished with lemon and lime.*

### BURLEIGH'S GIN

*A supremely crisp juniper hit is followed by a fresh lemon zest.  
Perfectly balanced.  
Garnished with a slice of grapefruit.*

### MALFY GIN

*An Italian gin made using a selection of six botanicals,  
as well as an infusion of Italian coastal lemons,  
with notes of coriander and liquorice.  
Garnished with lemon.*

### TANQUERAY FLOR DE SEVILLA GIN

*Crisp juniper and zesty Seville orange, supported further by  
orange blossom, vanilla and allspice.  
Garnished with an orange wheel.*

### WHITLEY NEILL GIN

*Smooth with rich juniper and citrus combined with notes  
of potpourri and exotic spice.  
Garnished with orange.*

## JUNIPER RICH AND ROBUST GINS

PERFECTLY PAIRED WITH FEVER-TREE AROMATIC TONIC WATER

### PLYMOUTH GIN

*Extremely smooth, creamy and full-bodied with a slight  
sweetness. On the nose there is a rich, fresh aroma of juniper  
followed by notes of coriander and cardamom.  
Garnished with lemon and lime.*

## FRESH AND FLORAL GINS

PERFECTLY PAIRED WITH FEVER-TREE ELDERFLOWER TONIC WATER

### ADNAMS COPPER HOUSE GIN

*Classically charged with juniper, floral and citrus notes.  
Garnished with orange.*

### BLOOM GIN

*Delicate notes of chamomile and honeysuckle.  
Garnished with lime and mint.*

### HENDRICK'S GIN

*Delightfully infused with cucumber and rose petal.  
Garnished with a slice of cucumber.*

### THE BOTANIST ISLAY DRY GIN

*Crafted on Islay with 22 foraged botanicals for a  
uniquely delectable and luxurious gin.  
Garnished with rosemary.*

### WHITLEY NEILL PARMA VIOLET GIN

*Bright vibrant flavours of juniper followed by a  
herbaceous floral note from the Violet.  
Garnished with blueberries.*

## SLOE AND SWEETER GINS

PERFECTLY PAIRED WITH FEVER-TREE SICILIAN LEMON TONIC WATER

### GORDON'S PINK GIN

*The natural sweetness of raspberries and strawberries, and the  
tang of redcurrant, served up in a unique blushing tone.  
Garnished with raspberries.*

### TARQUIN'S BRITISH BLACKBERRY GIN

*Brilliant British blackberry gin, with a touch of  
Cornish wildflower honey.  
Garnished with lime, mint and blackberry.*

### WHITLEY NEILL RASPBERRY GIN

*An invigorating tartness from Scottish raspberries, complemented  
perfectly by undertones of liquorice and coriander.  
Garnished with raspberries.*

## GINGER SERVES

PERFECTLY PAIRED WITH FEVER-TREE GINGER ALE

### BROCKMANS GIN

*Juniper is complemented by unique blueberry and blackberry  
flavours that deliver a distinctive fruit taste.  
Garnished with blackberries and orange.*

### WARNER EDWARDS RHUBARB GIN

*A big hit of rhubarb, soft citrus, pecans and caramel. This could  
easily be a sipping gin served ice cold.  
Garnished with grapefruit.*

### WHITLEY NEILL RHUBARB & GINGER GIN

*Subtly tart with clear rhubarb influence. A twist of orange sweetener  
and herbaceous coriander brings balance to the palate.  
Garnished with orange and lime.*



## Desserts

<b>Mini Doughnuts</b>	<b>£5.95</b>
<i>Served warm with choice of dipping sauce</i>	
<b>Large White Chocolate &amp; Raspberry Meringue</b>	<b>£5.65</b>
<i>Filled with Seasonal Fruit and Whipped Cream</i>	
<b>Four Layer Chocolate Fudge Cake*</b>	<b>£5.95</b>
<b>Apple Crumble (Gluten Free)*</b>	<b>£4.95</b>
<b>Individual Lemon Meringue Pie*</b>	<b>£5.15</b>
<b>Ginger Rum &amp; Raisin Pudding*</b>	<b>£4.95</b>
<b>Bread and Butter Pudding*</b>	<b>£5.45</b>
<b>Cheesecake Of The Day*</b>	<b>£4.85</b>

*\*Served with Ice-cream, Custard or Cream*

## Ice Cream Sundaes

*all topped with fresh whipped cream*

<b>Mint Chocolate Mayhem</b>	<b>Small £4.55</b>	<b>Large £5.75</b>
<i>mint choc chip ice cream, stacked with mint chocolate pieces and chocolate sauce</i>		

<b>Banoffee Bonanza</b>	<b>Small £4.65</b>	<b>Large £5.85</b>
<i>vanilla ice cream, stacked with fresh banana and toffee sauce, topped with toffee popcorn</i>		

<b>Warm Chocolate Fudge</b>	<b>Small £4.15</b>	<b>Large £5.35</b>
<i>vanilla ice cream, topped with mini fudge pieces, served with a warm chocolate pouring sauce</i>		

## Ice Cream Selection

*Choose from Vanilla, Chocolate or Strawberry Ice-cream*

*With either Chocolate, Strawberry or Salted Caramel Sauce*

<b>Small £1.75</b>	<b>Large £2.95</b>
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*Add Toppings:*

**Mini Marshmallows £0.50   Chocolate Maltesers £0.45   Mini Fudge Pieces £0.25**

<b>Cheese Platter &amp; Biscuits</b>	<b>£6.95</b>
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## Hot Drinks



<b>Espresso</b>	<b>£1.95</b>
<b>Americano</b>	<b>£2.20</b>
<b>Flat White</b>	<b>£2.30</b>
<b>Latte</b>	<b>£2.55</b>
<b>Cappuccino</b>	<b>£2.55</b>
<b>Pot of Tea</b>	<b>£2.40</b>
<b>Floater Coffee</b>	<b>£3.15</b>
<b>Liqueur Coffee</b>	<b>£6.95</b>
<b>Hot Chocolate</b>	<b>£2.55</b>

*Choice of chocolate:   \*Dark chocolate   \*White chocolate   \*Milk chocolate*

<b>Add Whipped Cream</b>	<b>£0.50</b>
<b>Add Mini Marshmallows</b>	<b>£0.50</b>
<b>Add Espresso</b>	<b>£1.00</b>