



Welcome to The Fizzy Tarté. We offer a unique range of local and luxury products for our customers to enjoy in a friendly & inviting atmosphere. So sit back, relax, & sip some fine Champagne.

'Let's pop some corks' & enjoy some effortless sophisticated fun.

# CONTENTS

- CHAMPAGNE & PROSECCO Pages **3**
- WINES OF THE WORLD Pages **11**
- CLASSIC COCKTAILS Pages **15**
- MADE EN MAISON COCKTAILS Pages **18**
- TOP TARTÉ COCKTAILS Pages **22**
- BEERS, CIDERS & SPIRITS Pages **27-30**
- NON-ALCOHOLIC BEVERAGES Pages **31-38**
- PÂTISSERIE Pages **39-42**
- AFTERNOON TEAS Pages **43-46**
- SAVOURY BITES Pages **47-48**
- BOOTH PACKAGES Pages **49**

## **EXCLUSIVE TO THE FIZZY TARTÉ**

- **Our own Champagne 'TT Fizzy Tarté cocktail'** - See page 23
- **Bottles and Magnums of Belvedere & Grey Goose** - See page 30
- **Afternoon Tea - The Fizzy Tarté Ultimate Afternoon Indulgence** - See page 46





# CHAMPAGNE & PROSECCO



We stock the largest range of Champagne & Prosecco by the glass or bottle in Bowness-on-Windermere. Therefore, we can offer you a taste of something new, exciting or you can simply enjoy your favourite bottle of bubbly.

As the first luxury Champagne bar and Pâtisserie in Bowness-on-Windermere, The Fizzy Tarté endeavours to offer a variety of bubbly tipples for your pleasure.

Each Champagne has been hand-picked and tested (at length) to create a menu of quality and taste. Whether you prefer a popular classic, a prestigious bottle, or you wish to discover a more unusual Champagne, we have a glass waiting just for you...



ARMAND DE BRIGNAC

Commonly known as 'Ace of Spades'. Armand de Brignac is celebrated for both its full flavoured wines and their iconic, showstopping bottles (all the labels on Armand de Brignac bottles are made of real pewter, polished, and applied by hand).



Veuve Clicquot

■ REIMS FRANCE ■

Veuve Clicquot is a Champagne house synonymous with style and innovation. Although the house was founded in 1772, Veuve Clicquot led the way in advancements in the method Champenoise, which changed the way many Champagnes are produced today.



Louis Roederer is a Champagne house of exceptional quality and aristocratic elegance. Derservedly famous for its Cristal Champagne, it is a wine both powerful and delicate to taste. With the precision and balance of flavours, it is no surprise that the Cristal range by Louis Roederer is held in such high esteem.



Krug is a Champagne house which prides itself on its preservation of Savour-Faire. Production at Krug remains very much a human process, and although the procedure may be laborious, craftsmanship and unparalleled quality is guaranteed with every bottle as a result. This unconventional and rebellious style reflects the wines that are produced, which consist of racy and decadent flavours that may take you by surprise.



Laurent-Perrier seeks to produce quality wines based on their signature house style of freshness, lightness and elegance. It is those desired qualities that you will find in the Laurent-Perrier Brut L.P. For a more structured, but equally fresh tasting wine, opt for the Laurent-Perrier Cuvee Brut. Inspired by the era dominated by the reign of French King Henri IV, the Champagne is an original in terms of its history, the way its made, and the design of its distinctive, regal looking bottle.



From its artistic collaborations to the stunning detail featured on Perrier-Jouët bottles, this Champagne house seeks for aesthetic beauty as well as on the palate. The Belle Epoque Rosé available at The Fizzy Tarté is a multi-seasonal wine. It combines delicate and complex harmonies, forming a perfectly balanced wine.

# CHAMPAGNES BY THE GLASS

*'EXPLORE THE LARGEST SELECTION OF CHAMPAGNES BY THE GLASS IN  
THE LOCAL AREA.'*



125ml glasses

- **HOUSE CHAMPAGNE HENRI FAVRE NV** 7.50
- **PIERRE MIGNON GRAND RESERVE ROSE NV** 8.00
- **G H MUMM CORDON ROUGE BRUT NV** 9.20
- **TAITTINGER BRUT RESERVE** 10.80
- **VEUVE CLICQUOT YELLOW LABEL BRUT** 12.50
- **LAURENT-PERRIER CUVÉE ROSÉ BRUT** 15.90

# CHAMPAGNES BY THE BOTTLE

*'WHY NOT POP THE CORK AND SHARE?'*



- **HOUSE CHAMPAGNE** 40.00
- **PIERRE MIGNON GRAND RESERVE ROSE NV** 45.00
- **MERCIER BRUT NV** 50.00
- **G H MUMM CORDON ROUGE BRUT NV** 55.00
- **TAITTINGER BRUT RESERVE** 65.00
- **LANSON BLACK LABEL BRUT** 66.00
- **BOLLINGER SPECIAL CUVÉE BRUT** 75.00
- **VEUVE CLICQUOT YELLOW LABEL BRUT** 75.00
- **TAITTINGER PRESTIGE BRUT ROSÉ** 80.00
- **VEUVE CLICQUOT BRUT ROSÉ** 90.00
- **LAURENT-PERRIER CUVÉE ROSÉ BRUT** 95.00

## WHAT MAKES A PRESTIGE CHAMPAGNE?

Prestige Champagnes are usually the producer's most expensive wines, and should represent the essence of the Champagne house, as well as be the best Champagne they can make. A typical Prestige Champagne is made exclusively from Grand Cru grapes from the oldest vines. The ageing period in the cellar is maximised, and in some cases, oak barrels are used. The presentation tends to be luxurious, some using specially designed bottles or ornate boxes made from fine wood.

Prestige wine started with Dom Pérignon in 1936 when the house launched its first Prestige Champagne. 'Roederer's Cristal' was admittedly sold at an earlier date to the Russian Tsar, but the first vintage only came on the market in 1945, and was not sold until the 1950s.

# PRESTIGE CHAMPAGNES BY THE BOTTLE

*'ENJOY THE TASTE OF SOME OF THE FINEST CHAMPAGNES  
IN THE WORLD'.*



- **POMMERY BRUT ROSÉ APANAGE** 130.00
- **BOLLINGER LA GRANDE ANNÉE BRUT** 145.00
- **DOM PERIGNON BRUT** 220.00
- **KRUG GRANDE CUVÉE BRUT** 250.00
- **LOUIS ROEDERER CRISTAL BRUT** 280.00
- **PIPER-HEIDSIECK RARE BRUT** 280.00
- **PERRIER-JOUET BELLE EPOQUE ROSÉ** 295.00
- **DOM PERIGNON BRUT LUMINOUS** 350.00
- **ARMAND DE BRIGNAC BRUT** 395.00
- **ARMAND DE BRIGNAC BRUT ROSÉ (ACE OF SPADES)** 595.00

## ACCOUTREMENTS

*"SPICE UP YOUR BUBBLES".*

- **PUREE 50ML** 2.50  
Raspberry or Passion fruit Puree to go with your bottle of Champagne.
- **CASSIS 50ML** 3.50  
Cassis to go with your bottle of Champagne.

## DOES SIZE REALLY MATTER?

It's not all about size. However, if you are looking to share, or you just LOVE those bubbles, then a classic bottle will probably leave you wanting more.

Luckily for you, we have a solution...

Why not try a Magnum? With a Magnum you can enjoy 1.5ltrs of Champagne (equivalent to 2 bottles or 12 Glasses!)

If that still isn't enough, then let us tempt you with a Jeroboam, holding a mere 3ltrs of Champagne. With the equivalent of 24 glasses, there is more than enough to go around.



bottle



Magnum



Jeroboam

## MAGNUMS OF CHAMPAGNE

*'LOVE TO SHARE CHAMPAGNE?  
MAGNUMS ARE IDEAL FOR 4-6 PEOPLE'*



- **TAITTINGER BRUT RESERVE** 130.00
- **VEUVE CLICQUOT BRUT NV** 155.00
- **LAURENT-PERRIER CUVÉE ROSÉ BRUT** 190.00

## JEROBOAMS OF CHAMPAGNE

*'FOR A CELEBRATORY OCCASION A JEROBOAM IS THE ONLY WAY  
TO GO. WHAT COULD BE BETTER THAN 3 LITRES OF BUBBLY IN THE  
ULTIMATE STATEMENT BOTTLE?!'*



- **LAURENT-PERRIER BRUT NV** 295.00
- **VEUVE CLICQUOT YELLOW LABEL BRUT** 340.00

# PROSECCO

'THIS HOUSE RUNS ON LOVE, LAUGHTER & PROSECCO'.

Prosecco is quickly developing a reputation as a premium sparkling wine all over the world, and here at The Fizzy Tarté, we understand why. Our love for bubbles certainly does not stop at Champagne, and we are proud stockists of some of the highest quality Prosecco around.

## ***Did you know?***

Fully sparkling wines, like Champagne, are generally sold with 5 to 6 atmospheres of pressure in the bottle. This is nearly twice the pressure found in a car tyre.

EU regulations define a sparkling wine as any wine with an excess of 3 atmospheres in pressure. These include Italian Spumante and French Cremant of Mousseux wines.

Semi-sparkling wines are defined as those between 1 and 2.5 atmospheres of pressure and include Italian Frizzante and French Petillant wines.

The amount of pressure in the wine is determined by the amount of sugar added at the beginning of the secondary fermentation with more sugar producing increased amount of carbon dioxide gas and therefore the pressure in the wine.

## BOTTEGA

Bottega Gold is a sparkling wine that uses Glera grapes grown in the Valdobbiadene hills. This area is close to the Venetian Prealps, and is characterised by a climate perfect for this native variety of grape. The wine is served in show stopping golden bottles which are designed to protect the wine from any source of light, preserving its aroma and freshness.

# PROSECCO & SPARKLING BY THE GLASS

*'I ONLY DRINK PROSECCO ON TWO OCCASIONS. WHEN  
IT'S MY BIRTHDAY AND WHEN ITS NOT'.*



- **DI MARIA PROSECCO** 6.20
- **BOTTEGA ROSÉ GOLD PINOT NOIR SPUMANTE** 7.90

# PROSECCO & SPARKLING BY THE BOTTLE



- **DI MARIA PROSECCO** 29.00
- **DI MARIA ROSE** 32.00
- **BOTTEGA GOLD BRUT** 45.00
- **BOTTEGA ROSÉ GOLD PINOT NOIR SPUMANTE** 47.00

## MINIATURE BOTTLES

- **BOTTEGA ROSÉ** - 200ML 10.00
- **BOTTEGE GOLD** - 200ML 10.00

# MAGNUMS OF PROSECCO & SPARKLING



- **BOTTEGA GOLD BRUT** 90.00
- **BOTTEGA ROSÉ GOLD PINOT NOIR SPUMANT** 94.00

# JEROBOAMS OF PROSECCO



- **BOTTEGA GOLD BRUT** 180.00
- **BOTTEGA ROSÉ GOLD PINOT NOIR SPUMANTE** 188.00



# WINES OF THE WORLD



A variety of white, red & rosé wines from around the world. Savour a glass of your French favourite or discover the refreshing flavours of something new from our hand-picked wine list.

# RED WINES

'MEN ARE LIKE WINE, SOME TURN TO VINEGAR BUT THE  
REST IMPROVE WITH AGE'.  
POPE JOHN XXIII

	175ml 	250ml 	75cl 
<p><b>ROOS ESTATE MERLOT</b>  <b>Country:</b> South Africa <b>Features:</b> Plummy woodland fruits            Smooth and smoky.</p>	4.95	6.95	19.95
<p><b>THE GAVEL SHIRAZ</b>  <b>Country:</b> Australia <b>Features:</b> Black fruits and a hint of spice.</p>	5.50	7.50	21.95
<p><b>LA RIADA GARNACHA TEMPRANILLO</b>  <b>Country:</b> Spain <b>Features:</b> For lovers of Rioja.</p>	5.95	8.50	23.95
<p><b>LOS HERALDOS MALBEC</b>  <b>Country:</b> Argentina <b>Features:</b> Intense plum, damson, black            cherry fruit.</p>	6.50	8.95	26.50
<p><b>TERRE AVARE NEGROAMARO</b>  <b>Country:</b> Italy <b>Features:</b> Spicy red fruits, aromatic herbs.</p>	-	-	25.00
<p><b>BARON PHILIPPE DE ROTHSCHILD SYRAH VDP</b>  <b>Country:</b> France <b>Features:</b> beautifully fresh and ripe, subtle            dark fruit, black pepper.</p>	-	-	26.00

# WHITE WINES

'DO YOU HAVE JOY IN YOUR HEART AND A WINE IN YOUR  
HAND? COINCIDENCE?'

	175ml 	250ml 	75cl 
<p><b>PELUSAS SAUVIGNON BLANC</b>  <b>Country:</b> Chile <b>Features:</b> Young, zingy, fresh, ripe citrus,  tropical fruit.</p>	4.95	6.95	19.95
<p><b>THE GAVEL CHARDONNAY</b>  <b>Country:</b> Australia <b>Features:</b> Yellow fruit, delicate oak,  lemon finish.</p>	5.50	7.50	21.95
<p><b>ROOS ESTATE CHENIN BLANC</b>  <b>Country:</b> South Africa <b>Features:</b> Crisp delicate and  citrus flavours.</p>	5.50	7.50	21.95
<p><b>CA DEL LAGO PINOT GRIGIO</b>  <b>Country:</b> Italy <b>Features:</b> Green apple, peach, pear,  hint of elderflower.</p>	5.50	7.50	21.95
<p><b>BARON ROTHSCHILD VOIGNIER</b>  <b>Country:</b> France <b>Features:</b> Delicate white peach,  nutty finish.</p>	-	-	25.00
<p><b>MUSSEL BAY SAUVIGNON BLANC</b>  <b>Country:</b> New Zealand <b>Features:</b> Gooseberries, fresh  melon, passion fruit.</p>	-	-	29.95

# ROSÉ WINES

'OUR ROSÉ WINES ARE FRESH ON THE PALATE, WITH  
FRUITY AROMAS AND A CRISP ACIDITY'.

175ml  250ml  75cl 

## SAPURI PINOT GRIGIO BLUSH

Country: Italy Features: Fresh cherry style fruits, light dry finish.

4.95

6.95

19.95

## STATE WEST WHITE ZINFANDEL

Country: USA Features: California. Medium sweet & juicy.

5.75

7.95

23.00

## ANJOU ROSE CABERNET

Country: France Features: Medium dry rose.

-

-

25.00

## RIOJA SANTIAGO ROSADO

Country: Spain Features: Punchy strawberry, light and fruity.

-

-

26.00



# CLASSIC COCKTAILS



Our in-house team of mixologists have created a list of classic cocktails designed to delight the senses. All our cocktails are made using the finest spirits and freshest ingredients, to guarantee a range of fabulous tasting beverages.

*PS. Have a look at our new 'Made en Maison' Cocktails.*

*PPS. Are you a cocktail connoisseur? If so you'll want to look at our 'Top Tarté' Cocktails*



# CLASSIC COCKTAILS



Individual

## RASPBERRY BELLINI

Vodka, Lemon Juice, Raspberry Puree, topped with Champagne.

8.80

## ELDERFLOWER FIZZ

Portobello Road Gin, Elderflower Liqueur, Sugar Syrup, Lemon Juice, topped with Champagne.

8.80

## DAIQUIRI (CLASSIC, SHAKEN)

Plantation 3 Star, Lime Juice, Sugar Syrup.

9.20

## STRAWBERRY DAIQUIRI

Havana 3yr, Lime Juice, Home made Strawberry Puree.

10.00

## MOJITO

Lime Wedges, Sugar Syrup, Mint Leaves, Havana 3 year, topped with Soda.

9.60

## PORNSTAR MARTINI

Vodka, Passionfruit Liqueur, Lime Juice, Vanilla Syrup, Pineapple juice, Passionfruit Puree.

10.90

## ESPRESSO MARTINI

Vodka, Coffee Liqueur, Sugar Syrup, shot of fresh brewed Espresso.

10.00

## MARGARITA

Tequila Blanco, Cointreau, Lime Juice, Sugar Syrup.

9.50

## GODFATHER

Naked Grouse, Ameretto.

8.50

## OLD FASHIONED

1 barspoon Brown Sugar/ 10ml Demerera Brown Sugar syrup, 50ml Buffalo Trace Bourbon, 3 dash Angostuta Bitters.

9.50

## AMARETTO SOUR

Amaretto, Lemon Juice, Egg White, Sugar Syrup, Angostura Bitters.

9.20

## WHISKEY SOUR

Buffalo Trace, Lemon Juice, Egg White, Sugar Syrup, Angostura Bitters.

10.00

## LONG ISLAND ICED TEA

Vodka, Havana 3 yr, Beefeater, Cointreau, Tequila Blanco, Sugar Syrup, Lemon Juice, topped with Coca Cola.

9.80

## THE FIZZY TARTE

25ml Raspberry Vodka, Vanilla Vodka, Lime Juice, Raspberry Puree, Champagne shot on the side.

10.90

# CLASSIC COCKTAILS



Individual

## **PINA COLADA**

Bacardi Carta Oro, Koko Kanu, Lime Juice, Coconut Puree, Pineapple Juice, Condensed Milk, pinch of Salt.

10.00

## **COSMOPOLITAN**

Absolut Citron Vodka, Cointreau, Lime Juice, Cranberry Juice.

9.80

## **FROZEN ROSE**

Vanilla Vodka, Raspberry Vodka, Lime Juice, Cranberry Juice, Vanilla Syrup, Raspberry Puree.

9.90

## **TOM COLLINS**

Haymans Old Tom Gin, Lemon Juice, Sugar Syrup, Top With Soda.

9.90

## **MAI TAI**

Plantation 3 star, Pierre Ferrand Dry Curacau, Home-made Orgeat, Pineapple Juice, Orange blossom water. Float of Overproof Rum.

10.50

## **NEGRONI**

Monkey 47 Gin, Lillet Rosso, Campari.

10.50

## **VESPER MARTINI**

Reyka Vodka, Portobello Road Gin, Lillet Blanc.

10.50

# MOCKTAILS

Individual

## **FROZEN DAIQUIRI**

Choose from Strawberry, Raspberry or Passionfruit, with Lime Juice, Soda Water, Sugar Syrup.

7.00

## **PINA COLADA**

Coconut puree, Pineapple Juice, Lime Juice, Condensed Milk.

7.00

## **TROPICAL PUNCH**

Orange Juice, Pineapple Juice, Passionfruit Puree, Lime Juice, Home-made Grenadine and topped with Soda Water.

7.00

## **MOJITO**

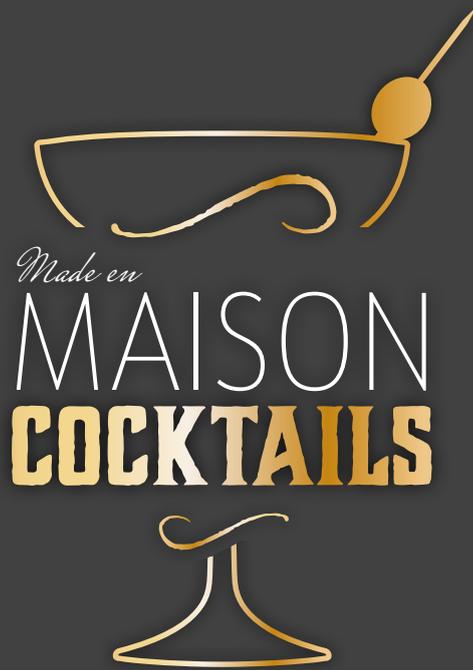
Fresh Lime Juice, Sugar Syrup, Mint Leaves, Apple Juice topped with Soda Water.

7.00

## **GRAPEFRUIT PUNCH**

Lemon Juice, Grapefruit Juice, Pineapple Juice, Honey & Cinnamon Syrup.

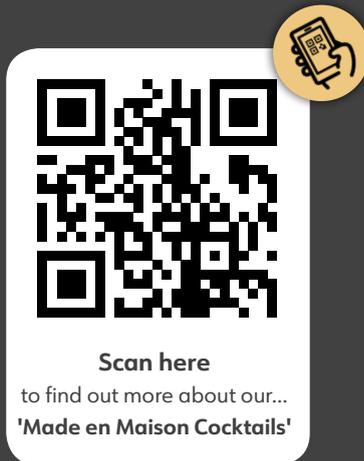
7.00



### A NEW ERA OF COCKTAIL!

The Fizzy Tarté is all about sophisticated fun and that's what these specially designed cocktails represent.

We all have our favourites we have come to know by name over time, but our mixologists love to create, and piece together cocktails like a chef would piece together his dishes. Our 'Made en Maison' Cocktails are just that. Elegant, indulging, and fun. We have searched the globe to include the best, tried and tested spirits, and the absolute freshest products to create experiences you won't forget, unless your aim is to work your way through our full list...



Made en  
**MAISON  
COCKTAILS**

### **WRAY IS THE WAY**

An exotic concoction of Plantation 3 Star Rum, Briottet Crème De Apricot Liqueur, Wray & Nephew Overproof Rum, Fresh Lime Juice, Pineapple Syrup, Pineapple Juice, all shaken and then topped with an Earthy Red Wine Float.

**Taste:** Tropical, citrus, exotic.

11.00

### **GRANDE LOVE**

A Strong, traditional base of Portobello Road Gin, Shaken with Briottet Violet Liqueur, Fresh Lemon Juice, Sugar Syrup and topped with crisp, Brut Champagne.

**Taste:** French sophistication, balanced.

11.50

### **SHAKEN NOT CURD**

Buffalo Trace is mixed delightfully with Lemon Juice, Sugar Syrup, Angostura Bitters, Egg whites for a silky texture and a head of foam, Lemon Curd and topped with an Earthy, Red Wine Float.

**Taste:** Indulge in traditional balanced, sweet and sour experiences.

11.00

### **HONEY, I DRANK THE TEQUILA**

Espolon Reposado (rested in oak) Tequila is shaken with Cointreau Blood Orange, Home-made Honey & Cinnamon Syrup, Fresh Lime Juice and Pink Grapefruit Juice.

**Taste:** Dry, slightly sweet balanced with sour.

11.00

### **CLUBMANS OLD FASHIONED**

Plantations Guatemalan Gran Añejo Rum is stirred down with Pineapple Syrup, Anise Bitters, Orange Blossom Water and Angostura Bitters in this Caribbean twist on an Old Fashioned.

**Taste:** Sweet, short, powerful Caribbean flavours.

11.00

Made in  
**MAISON  
COCKTAILS**

**WHITE NEGRONI**

Portobello Road Gin is stirred with the French made aromatic, sweet, herbal Yellow Chartreuse and Lillet Blanc French Vermouth, and Lavender Bitters.

**Taste:** Bitter but sweet, short & herbal.

11.00

**MR & MRS. DAISY**

Espolon Blanco Tequila is tantalisingly mixed with the subtly smoky Bruxo 1 Mezcal, Fleur De Sureau (Elderflower Liqueur), Home-made Pomegranate syrup and Fresh Lime Juice.

**Taste:** Balanced between sweet and sour, slightly smoky, floral.

11.00

**EASY PEEZY RHUBARB SQUEEZY**

Whitley Neil Rhubarb & Ginger Gin is combined with Chambord Black Raspberry Liqueur, Fresh Raspberries, Mint Leaves, Fresh Lime Juice, Grapefruit Shrub, shaken and topped with Tonic water.

**Taste:** Sweet and tart.

11.00

**BLUE COUNTY**

Four Roses Small Batch edition Bourbon brings to life the USAs bourbon county, mixed with Blueberry Liqueur, Fresh Lemon Juice, Cinnamon & Clove Spiced maple Syrup, Walnut Bitters, Mint Leaves & Soda.

**Taste:** Bourbon forward, sweet and earthy.

12.00

**THE FIGGY TARTÉ**

The Gin Hall of fames Tanqueray is paired with Fig Liqueur, Fig Jam, Egg whites for a silky, foamy texture, Fresh Lemon Juice, Sugar Syrup, Walnut Bitters and topped with a crisp, dry Brut Champagne.

**Taste:** Balanced between sweet and sour, crisp and dry.

11.00

**BITTERSWEET LAVANDULA**

Portobello Road Gin is complemented with Aperol, Fresh Lime Juice, Lavender Syrup and Angostura Bitters.

**Taste:** Bitter sweet, a touch on the sour side.

10.50

Made en  
**MAISON  
COCKTAILS**

**INDULGENCE IN MANHATTAN**

Indulge in a sweet, dry, nutty, herbal and subtly cocoa mix of Buffalo Trace Bourbon, Aduki bean infused Crème De Cacao, Antica Formula Vermouth and Walnut Bitters.

**Taste:** Short, bitter, sweet, earthy.

12.00

**WHITE VELVET**

The spectacular Plantation 3 star is mixed with Crème De Cacao Blanc, The Barbados treasure Velvet Falernum, Almond Orgeat, Fresh Lime Juice & egg white for a silky, foamy texture.

**Taste:** Velvety smooth and sweet.

11.00

**THE DIRECTORS CHOICE – CHERRY EDITION**

Truly Sophisticated. Disaronno Amaretto is stirred with Crème De Apricot, The worlds best Cherry Liqueur, Cherry Heering, Angostura bitters & Walnut Bitters. One from our last menu which was so good it stayed with us.

**Taste:** A sweet indulgence.

11.00

**TEA TOTAL**

The worlds most awarded Gin - Beefeater, is the base for this tribute to Tea & Gin. Mixed with Damman strong Breakfast Tea Syrup, Fresh Lemon Juice, Orange Marmalade, Egg Whites for Silky, foamy texture, shaken and topped with crisp, dry Brut Champagne.

**Taste:** A well balanced blend of sweet, bitter and citrus flavours and slightly dry.

11.00

**SKY SCRAPER**

A Tribute to our bartender, Andre the 'Giant'. Havana 3 Años, Disaronno Amaretto, Blue Curacao are shaken with Fresh Lime Juice, Sugar Syrup and Orange Juice.

**Taste:** Simple, sweet & dry.

11.00



# TOP TARTÉ COCKTAILS



## WHAT IT TAKES TO MAKE THE TOP TARTÉ GRADE?

There's not a drink on our menu which we wouldn't serve the queen, but that said there's always a opportunity to strive for something more, something magical, like 'classics re-imagined'. Our Top Tartés are just that, a blend of imagination, freshly made ingredients and pure excitement. Some are show stopping, others are just deliciously divine and one or two may have you thinking they have been hand crafted by a French dessert chef.



Scan here  
to find out more about our...  
**'Top Tarté Cocktails'**

# TOP TARTÉ COCKTAILS



## FIZZY TOP TARTÉ

The TT Fizzy Tarte is an upgrade of one of our best selling signature cocktails whilst staying true to its original recipe. With this beauty, we have gone for a home-made raspberry & echinacea syrup, lemon verbena, home-made vanilla vodka, raspberry and echinacea foam. This is also garnished with a bespoke raspberry and white chocolate profiterole made

by local Lake District bakers.  
**Taste:** Sweet, floral, dry, silky

14.50

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## THE BON VIVANT

Where to start... Well, given that this is our second cocktail menu, it's no coincidence that we named this cocktail 'The Bon Vivant'. The second cocktail book written by the worlds first showmanship bartender, Jerry Thomas. He is also seen as the pre-prohibition godfather of mixology and was named The Bon Vivant's Companion.

Originally, this was put together as a cocktail that represents our brand in liquid form: sophistication, indulgence, and Champagne. Almost like The Fizzy Tarté. We also happen to own a Boutique Smart Villa called Bon Vivant which sleeps 6 people, has it's own cinema room and an outdoor hot tub. This property can be rented by the night and for more information on the 'Bon Vivant Boutique Smart Villa' please visit [www.thecranleigh.com/the-bon-vivant](http://www.thecranleigh.com/the-bon-vivant). *This drink certainly represents the class and craft we put into creating making this Boutique Property.*

**Taste:** A balanced, dry, velvety, with tones of Parma Violets.

14.50



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## TT NEGRONI (BARREL AGED)

Originally made as a stronger kick to the classic Italian cocktail, The Americano, where Gin was on the tasting end of multiple Negroni tasting experiments. We have purchased some European Oak Barrels for the purpose of resting our Negroni experiments in view on the Fizzy Tarté bar. This allows us to create anything from traditional, to more powerful flavours such as Cardomom, Lavender, Kaffir Lime, Grapefruit, Orange, Curry Leaf, Cacao or Saffron. We have brought in the most awarded gins in the world, as well as the most prestigious vermouths on the market. Each time we age a batch in a barrel, it will be different from the last. Want to step up your Negroni game? Then this is must.

**Taste:** Bitter sweet, oaky, and mixture of floral and herbal.

14.00



# TOP TARTÉ COCKTAILS

## TT COSMOPOLITAN

You will find almost all elements of common citrus fruits in a well made Cosmopolitan – Lemon, Lime, Orange, Grapefruit... These fruits contribute both flavour and acidity, but have you ever considered other ways to explore what contributes acidity to your cocktail and how to balance that well? Try this Cosmopolitan with our Cranberry Shrub for something new to awaken your taste buds and leave you gasping for more.

**Taste:** Elements of sweet, sour, tangy, light acidity, this drink really pops.

13.95



## TT PORNSTAR

“You put as much passion into your work as a Pornstar does.” This was the phrase used to describe Douglas Ankrah when he created this cocktail for friends in London, and it’s true. With passion in mind, we wanted to create the perfect Pornstar Martini showcasing our home made products, freshness and specialised mixology. Vanilla vodka, Passion Fruit Liqueur with Champagne Sorbet really make this drink something special, with tributes to the original. With Pornstar Martinis being one of the most popular cocktails on the market today this Top Tarté Pornstar will leave you begging for more.

**Taste:** Sweet, indulgent, slightly tart.

14.95

## TT ESPRESSO MARTINI

Rumour has it that this drink was first created for Naomi Campbell, as she walked into a bar after a long day of shooting in London. Only to be greeted by Dick Bradsell, the revolutionary London bartender, and asks for a drink that “wakes me up and f\*\*\*\* me up” - and the Espresso Martini was born. This drink fulfils all requirements with an added bonus of Dark Chocolate and Raspberry and a slight smoky hint. This Espresso Martini will be the best Espresso Martini you have ever experienced.

**Taste:** Espresso lovers dream, powerful slightly smoky and smooth.

14.95



# TOP TARTÉ COCKTAILS



## TT VESPER

Water is one of, if not the most important element in your cocktail. It adds the necessary dilution for your drink to be more palatable and less harsh, especially when drinking Martini style cocktails. Water, which has high minerals and contains some sulphurs, is considered heavy/hard meaning it can impart a lot of flavour on the final product. Water with low mineral count is considered soft water and has little effect on your drink. Here, we add water before hand and bottle freezing our Martini for maximum flavours bonding between all the elements in this drink.

**Taste:** Clean, velvety, slightly oily, citrus notes.

13.95

## TT MARGARITA

Experience Mexican culture, through sipping our upgraded Margarita, using a fantastic and smooth rested Tequila. A dry Orange Curacao finished in Cognac Barrels, and our home-made Lime cordial using Aromatic Kaffir Lime Leaf and Cane Sugar. A nod to the Tequila producers that have to use cane spirit as a blend, to stretch out their yield of Agave plant production. We've added a touch of Mexican essence as a garnish to take you on a journey to Mexico, and one you will never forget.

**Taste:** A Mexican flavour-fest of Tequila, agave, cane sugar and citrus.



13.95



## TT DAIQUIRI

Familiar with Tiki? Polynesian cultured, Hula style bars.

Well, this is a twist on a drink that became a favourite of Ernest Hemingway in a bar named El Floridita, in Cuba, where his Diabetic requirements saw him substitute sugar for a Cherry Liqueur, and add a touch of dryness with Grapefruit Juice. Now served in Tiki bars around the globe. And in true Tiki fashion, with a tribute to Hemingway, we'll quote one of the godfathers of Tiki cocktails - "Trader Vic", who said, "what one Rum can't do, three Rums can".

**Taste:** A balance of dry and citrus, with a slight sweetness.

13.50

## TT Old Fashioned

An eastern take on an Old Fashioned with Nikkas 'From The Barrel' Japanese Malt Whisky. The Founder of their distillery travelled to Scotland in the early 20th century to study the art of Scotch Whisky making and now, his distilleries produce one of the best value for money Whiskies in the world, Nikka From The Barrel. Paired with Smokey Lapsang Tea Syrup, which is a traditional Fujian Chinese Tea Leaf that has been smoked over a pinewood fire. A truly magnificent new take on the classic Old Fashioned cocktail.

**Taste:** Japanese malt Whisky & smoky.



13.95

## HAND CRAFTED IN HOUSE:

Each home made product requires chef-like precision to create the freshest ingredients to compliment the cocktail.

- Sugar Syrup
- Breakfast Tea Syrup
- Grenadine
- Raspberry & Echinacea Syrup
- Spiced Maple Syrup
- Honey & Cinnamon Syrup
- Lapsang Souchong Syrup
- Vanilla Syrup
- Kaffir Lime Tincture
- Lemon Verbena Tincture
- Lavender Foam
- Raspberry Foam
- Grapefruit Shrub
- Coffee & Raspberry Foam
- Cranberry, Lime & Orange Shrub



### DEHYDRATED FRUITS

Dehydrating fruits removes the water element increasing the acidity and flavour imparting more aromatics in your drink.



### FOAM

A mixture of egg white, flavouring and nitro-charged in a whipping syphon.



### SUGAR SYRUP

A mixture of equal parts sugar and water.



### TINCTURE

Dried herbs or flowers steeped in high proof alcohol.



### FRESH FRUIT SYRUP

Using a sous method removing oxygen and cooking in an air tight pack to produce a longer lasting and tastier product.



### SHRUB

A mixture of fruits/juice of a fruit, citrus, sugar and white wine vinegar.



### TEA SYRUP

Infusing tea leaves in equal amounts of hot water and sugar and then filtering. These have a long shelf life.



### GRENADINE

A mixture of just pomegranate and sugar.



**BEERS CIDERS  
SPIRITS**

It's not all about the bubbly and cocktails. We also have a great range of quality ales, ciders and spirits.

# BEERS

'DRINK GOOD BEER WITH GOOD FRIENDS'.

## DRAUGHT LAGER



**PERONI** - Available in half pint/pint. Abv 5.1%

2.60 5.20

## BOTTLED LAGER



**BUDWEISER** - 300ml bottle. Abv 4.8%

4.50

**CORONA** - 330ml bottle. Abv 4.5%

4.50

**DESPERADO** - 330ml bottle. Abv 5.9%

4.50

**PERONI NASTRO AZZURRO** - 330ml bottle. Abv 5.1%

4.50

## BOTTLED ALE

**BREWDOG PUNK IPA** - 330ml bottle. Abv 5.6%

5.00

**JET BLACK HEART** - 330ml bottle. Abv 5.2%

5.50

## ALE

**ESTRELLA DAMM INEDIT** - 330ml bottle. Abv 4.8%

5.50

# CIDERS

**STELLA CIDRE RASPBERRY** - 500ml bottle. Abv 4%

5.50

**STELLA CIDRE ORIGINAL** - 500ml bottle. Abv 4.5%

5.50

# SPIRITS

'VODKA CAN BE MIXED WITH ANYTHING -  
EVEN MORE VODKA'.

## VODKA

Absolut	3.50
Absolut Vanilla	3.90
Absolut Raspberri	3.90
Absolut Citron	3.90
Reyka	4.50
Babicka	4.50
Belvedere	4.60
Grey Goose	4.80
Beluga	5.00
Chase Smoked	5.00

## RUM

Bacardi Carta Blanca	3.50
Havana 3	3.50
Koko Kanu	3.50
Sagatiba	3.50
Bicardi Oakheart	3.80
Plantation 3	3.90
Bacardi Carta Negra	3.90
Havana 7	4.00
Plantation Guatemala Gran Anejo	4.50
Plantation Pineapple	4.50
Bacardi Carta Ocho	4.50
Don Papa	4.50
El Dorado 12yr Old	5.00
El Dorado 15yr Old	6.00
Plantation Gran Anejo	6.00

## GIN

Beefeater	3.50
Tanqueray	3.90
Opivr	3.90
Haymans Old Tom	4.00
Plymouth	4.00
Portobello Road	4.00
Whitley Neil Rhubarb Gin	4.00
Monkey 47	5.00
Hendricks	5.00
Beefeater Burroughs Reserve	5.00
Star of Bombay	5.50
Tanqueray 10	6.00

## WHISKEY & BOURBON

Jack Daniel's Tennessee	3.80
Buffalo Trace	4.00
Jim Beam Rye	4.50
Four Roses Small Batch	4.50
Gentlemen Jack	5.50
Jack Daniel's Single Barrel	8.00

## COGNAC

Martell VS	4.00
Pierre Ferrand Grande Cognac Ambre	5.50
Martell VSOP	6.00

## TEQUILA

Espolon Blanco	4.00
Espolon Reposado	4.00
Olmecca Altos Plata	4.50
Bruxo 1 Mezcal	6.00

## LIQUEUR

Briottet Creme de Cassis	3.20
Briottet Liqueur de Fruits de la Passion	3.20
Briottet Liqueur de Violette	3.20
Briottet Pamplemousse Rose	3.20
Campari	3.20
Cointreau Blood Orange	3.20
Edmond Briottet Creme de Peche	3.20
Aperol	3.40
Briottet Creme de Cocoa	3.40
Briottet Creme de Cocoa Blanc	3.40
Briottet Liqueur de Curacao Bleu	3.40
Edmond Briottet Creme de Abricot	3.40
Briottet Liqueur Fleur de Sureau	3.50
Edmond Briottet Creme de Myrtille	3.50
Jägermeister	3.50
Antica Formula	3.80
Edmond Briottet Creme de Figue	3.90
Cherry Heering	4.00
Cointreau	4.00
Lillet Blanc	4.50
Lillet Rosso	4.50
Mr Black	4.50
Pierre Ferrand Dry Orange Curacau	4.50
Yellow Chartreuse	4.50
Green Chartreuse	5.00
Hapsburg Absinthe Classic	7.00

## SCOTCH

Auchentoshan American Oak	4.50
Jameson	3.50
Nikka from the Barrel	5.00
Naked Grouse	4.50
Laphroig 10 yr	6.80
Auchentoshan 12 yr	6.80

## BITTERS

Anfoostura Orange Bitters	1.00
Peyschauds Bitters	1.20
Angostura Bitters	1.60
Fee Brothers Rhubarb	2.80
Fee Brothers Cardamom	2.80
Bitter Bastards Lavender	2.80
Fee Brothers Walnut Bitters	2.80
Bitter Truth Orange Flower Water	3.00
Fee Brothers Barrel Aged Bitters	3.40

**Mixers:** If you wish to add a mixer to your drink, please see our soft drinks selection. Charged as per on list.

# **SPIRITS** **BY THE BOTTLE**

'A 70CL BOTTLE CONTAINS 28 BY 25ML SHOTS - FOR VALUE, THIS IS THE BEST WAY TO ENJOY QUALITY BRANDED SPIRITS WITH YOUR FRIENDS'.



## VODKA

Absolut - 70cl	85.00
Absolut Raspberry - 70cl	85.00
Absolut Peach - 70cl	85.00
Belvedere - 70cl	110.00
Grey Goose - 70cl	110.00

## RUM

Havana Club 3yr - 70cl	70.00
Havana Club 7yr - 70cl	95.00

## GIN

Tanqueray - 70cl	80.00
Portobello Road - 70cl	85.00
Hendricks - 70cl	110.00

## WHISKY & BOURBON

Jameson - 70cl	80.00
Southern Comfort - 70cl	80.00
Jack Daniel's - 70cl	90.00

## TEQUILA

Espolon Blanco - 70cl	85.00
Espolon Reposardo - 70cl	85.00

## LIQUEUR

Jägermeister - 70cl	65.00
Amaretto - 70cl	85.00

## COGNAC

Martell VS - 70cl	85.00
Martell VSOP - 70cl	135.00

## MAGNUMS

'A REAL PARTY PIECE WITH A CELEBRATION SPARKLER AND A 'LIT UP' BOTTLE. CONTAINS 70 BY 25ML SHOTS'.

Belvedere Magnum - 1.75lt	195.00
Grey Goose Magnum - 1.75ltr	195.00

**Mixers:** When you purchase any spirit by the bottle you receive 4 complimentary mixers and 1 pitcher of juice or 6 mixers of your choice. When you purchase any spirit by the Magnum you receive 10 complimentary mixers and 1 pitcher of juice or 12 mixers of your choice.



# NON-ALCOHOLIC BEVERAGES



Enjoy a range of coffees, teas, hot chocolates, smoothies, shakes and soft drinks from a selection of the finest brands.

# SOFT DRINKS/MIXERS

## DRAUGHT CLASSICS

	Dash		
▪ <b>COCA-COLA</b> - Available in half pint/pint	0.80	1.90	3.80
▪ <b>DIET COCA-COLA</b> - Available in half pint/pint	0.80	1.90	3.80
▪ <b>SCHWEPPES LEMONADE</b> - Available in half pint/pint	1.60	1.90	3.80
▪ <b>SCHWEPPES TONIC</b> - Available in half pint/pint	0.60	1.90	3.80
▪ <b>SODA WATER</b> - Available in half pint/pint	0.50	1.00	2.00

## WATER

▪ <b>VOSS WATER STILL</b> - 375ml	3.00
▪ <b>VOSS WATER SPARKLING</b> - 375ml	3.00

## JUICES

	Dash		
▪ <b>ORANGE JUICE</b> - Available in half pint/pint	1.00	2.00	4.00
▪ <b>PINEAPPLE JUICE</b> - Available in half pint/pint	1.00	2.00	4.00
▪ <b>CRANBERRY JUICE</b> - Available in half pint/pint	1.00	2.00	4.00
▪ <b>APPLE JUICE</b> - Available in half pint/pint	1.00	2.00	4.00
▪ <b>TOMATO JUICE</b> - Available in half pint/pint	1.00	2.00	4.00

## CORDIALS

**Flavours:** Elderflower, Blackcurrant, Orange, Lime & Lemon

▪ <b>ANY CORDIAL WITH WATER</b>	1.20
▪ <b>ANY CORDIAL WITH DRAFT SOFT DRINK</b>	2.60
▪ <b>DASH OF ANY CORDIAL</b>	0.80

# BOTTLED SOFT DRINKS

- **COCA-COLA** - 200ml 2.50
- **DIET COCA-COLA** - 200ml 2.50
- **LEMONADE** - 200ml 2.50
- **REDBULL** - 250ml can 3.20
- **FRANKLIN & SONS** - Cloudy Apple & Rhubarb - 275ml 3.50
- **FRANKLIN & SONS** - Wild Strawberry & Scottish Raspberry - 275ml 3.50
- **FRANKLIN & SONS** - Dandelion & Burdock - 275ml 3.50
- **FEVER TREE ORIGINAL GINGER ALE** 3.50

## TONIC

- **FEVER TREE LIGHT TONIC** - 200ml 2.25
- **FEVER TREE TONIC** - 200ml 2.25



# COFFEE & TEA SELECTION



'In 1933 the illy brand was founded in Trieste, Italy by Francesco illy whose dream was to produce and sell the best coffee in the world. In 1994 illy was launched in the UK. Today, illy is well established as the quality leader and is served in the UK's top restaurants, cafés and coffee bars.

Illy coffee offers you a unique blend of 100% superior Arabica coffee beans for maximum flavour and a rich, fragrant aroma.'

## DAMMANN FRÈRES *Paris 1692*

'Bringing French aromas and flavours to the taste buds, this high quality and unique range of teas are a must try for anyone who adores all things tea.

Dammann quality comes from only using natural and unaltered raw materials directly from the producing countries and they have strict controls throughout production to ensure the highest quality is maintained.'



'Chocolaterie MONBANA's history started in 1934 with the manufacture of cocoa butter and powder.

1978: MONBANA created its first chocolate squares.

MONBANA is famous in the Hotel, Restaurant and Café sector for the excellence of its pure cocoa butter products.'

# ILLY COFFEES

'COFFEE IS A LANGUAGE IN ITSELF'.

	Drink In	Takeaway
▪ <b>AMERICANO</b>	3.00	2.50
▪ <b>CAFÉ LATTE</b>	3.30	2.70
▪ <b>CAPPUCCINO</b>	3.30	2.70
▪ <b>FLAT WHITE</b>	3.00	2.50
▪ <b>CAFÉ MOCHA</b>	3.30	2.70
▪ <b>ESPRESSO</b>	2.60	-
▪ <b>DOUBLE ESPRESSO</b>	3.20	-
▪ <b>ESPRESSO MACCHIATO</b>	3.30	2.70
▪ <b>AN EXTRA SHOT OF COFFEE</b>	0.70	0.60

All coffees are served with a single Espresso shot.

Decaffeinated versions of all our coffees are also available.

## VÉDRENNE SYRUPS

**Add some flavour to your coffee:** Founded in 1923 in Védrenne, the heart of Burgundy, it is the syrup of choice for baristas.

<b>CARAMEL, AMARETTO, VANILLA, GINGERBREAD, HAZELNUT, MINT, COCONUT, CHOCOLATE</b>	0.80	0.80
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# ALCOHOLIC COFFEES

<b>IRISH COFFEE</b> 25ml Whisky, brown sugar, double Espresso & cream.	6.70
<b>BAILEYS COFFEE</b> 50 ml Baileys, double Espresso & whipped cream.	6.70
<b>KAHLÜA COFFEE</b> 25 ml Kahlúa, double Espresso & whipped cream.	6.70
<b>FRANGELICO COFFEE</b> 25 ml Frangelico, double Espresso & whipped cream.	6.70

# DAMMANN TEAS

	Drink In	Takeaway
▪ <b>BREAKFAST TEA</b>	2.90	2.40
▪ <b>DECAFFEINATED CEYLON BLACK TEA</b>	2.90	2.40
▪ <b>GUNPOWDER GREEN TEA</b>	3.20	2.40
▪ <b>EARL GREY YIN ZHEN TEA</b>	3.20	2.40
▪ <b>COQUELICOT GOURMAND</b> (delicious poppy, almond & cherry black tea)	3.20	2.40
▪ <b>DARJEELING TEA</b>	3.20	2.40
▪ <b>PEPPERMINT TEA</b>	3.20	2.40

# MONBANA HOT CHOCOLATES

<b>CLASSIC OR WHITE HOT CHOCOLATE</b>	3.20	2.20
<b>CLASSIC OR WHITE HOT CHOCOLATE WITH CREAM</b>	3.50	2.50
<b>LUXURY CLASSIC OR WHITE HOT CHOCOLATE</b> A rich hot chocolate with whipped cream & marshmallows.	3.90	3.00
<b>BAILEYS CLASSIC OR WHITE HOT CHOCOLATE</b> 50 ml Baileys, rich hot chocolate & whipped cream.	6.50	5.00
<b>RUM CLASSIC OR WHITE HOT CHOCOLATE</b> 25ml rum, rich hot chocolate & whipped cream.	6.50	5.00
<b>WHISKY CLASSIC OR WHITE HOT CHOCOLATE</b> 25ml whisky, rich hot chocolate & whipped cream.	6.50	5.00

# SMOOTHIES & SHAKES

*'A GREAT WAY TO HAVE 1 OR 2 OF YOUR  
5 A DAY'.*

## SMOOTHIES

*A BLEND OF FRESH FRUIT, PUREES AND SYRUPS. MADE WITH  
EITHER MILK OR WATER.*



- **STRAWBERRY** 5.00
- **PASSION FRUIT** 5.00
- **TROPICAL BLUEBERRY** 5.00

## MILK SHAKES

*A BLEND OF MILK AND VÉDRENNE SYRUPS.*

- **STRAWBERRY** 3.50
- **BANANA** 3.50
- **CHOCOLATE** 3.50
- **CARAMEL** 3.50
- **RASPBERRY** 3.50
- **GLASS OF MILK** 1.00
- Add:** extra whipped cream 0.60



# PÂTISSERIE



Discover a choice of French Pâtisserie that will make the mouth water. Lovingly handmade by the finest bakers.

## **WHAT MAKES A PÂTISSERIE SO SPECIAL?**

Pâtisserie is more than just sweet pastry. It is an art.

You are purchasing a fine, handmade product which has required skill and delicacy to create. Tantalisingly delicious and wonderfully unique, pâtisserie is an experience for the mouth and mind.

In France, Pâtisserie Chefs are considered skilled masters of their trade. To create such beautiful delights they need to be expert in intricacy, and have an in-depth understanding of flavours.

Here at The Fizzy Tarté most of our patisserie are handmade locally, by talented pastry chefs. We feel that their impeccable standards align with our ethos of providing nothing but quality to our customers.

We hope you appreciate our wide selection of pâtisserie. Whether you enjoy yours with a glass Champagne, or while soaking up the atmosphere with a hot beverage, indulge in the tastiest treats around.

# PÂTISSERIE

*'THE FINE ARTS ARE FIVE IN NUMBER, NAMELY; PAINTING, SCULPTURE, POETRY, MUSIC AND ARCHITECTURE. THE PRINCIPAL BRANCH OF THE LATTER BEING PÂTISSERIE'.*

MARIE ANTOINE CAREME

All pâtisserie are served with fresh whipped cream.

## CHEESECAKES

	<b>Eat In</b>	<b>Takeaway</b>
<b>INDIVIDUAL CHOCOLATE &amp; HONEYCOMB CHEESECAKE</b> A winning mix of flavours for a sweet & nutty tasting cheesecake.	4.90	4.50
<b>INDIVIDUAL CITRON &amp; LIME CHEESECAKE</b> The combination of lemon & lime makes for a wonderfully tasty & refreshing cheesecake.	4.90	4.50
<b>VANILLA CHEESE CAKE (GF)</b> A classic cheese cake bursting with flavour.	4.90	4.50

## TORTES

<b>INDIVIDUAL MANGO CHARLOTTE</b> Strawberry swirl infused sponge, crème patisserie finished with a mango and truffle glaze.	4.90	4.50
<b>INDIVIDUAL CHOCOLATE TRUFFLE TORTE</b> A chocolate lovers dream, a rich chocolate torte sublimely finished, with a truffle ball and dusting of coco powder.	4.90	4.50
<b>STRAWBERRY &amp; CHAMPAGNE TORTE INDIVIDUAL</b> A strawberry torte with a Champagne mousse. Finished with a marble glaze & a chocolate run out.	4.90	4.50
<b>GANACHE TORTE SLICE</b> A rich & decadent chocolate torte with layers of praline.	4.90	4.50
<b>RASPBERRY TEARDROP TORTE</b> Layers of sponge with raspberry mouse, fresh raspberry centre and finished with white chocolate.	4.90	4.50

## CHOUX PÂTISSERIE

<b>CHOCOLATE ÉCLAIR</b> A patisserie classic. A light choux pastry filled with fresh cream & topped with a rich chocolate fudge icing.	4.40	3.50
<b>MINI PROFITEROLE TOWER</b> Mini profiteroles filled with vanilla cream, towered-up with chocolate fudge all placed on a shortbread biscuit & drizzled with white chocolate.	4.90	4.50
<b>PRALINE PARIS BREST</b> A delicious choux ring split and filled with praline and a cream mix of white chocolate and Nutella.	4.90	4.50

# PÂTISSERIE

## TARTÉS & FLANS

*'It's TARTÉ TIME!'*

	<b>Eat In</b>	<b>Takeaway</b>
<b>INDIVIDUAL PECAN PIE (GF)</b> Crunchy pecans and sticky sweet syrup set inside an individual shortcrust pastry case.	4.90	4.50
<b>INDIVIDUAL TARTÉ AU STRAWBERRY</b> Strawberries on a bed of crème pâtisserie, garnished with a strawberry jelly glaze, fresh cream.	4.90	4.50
<b>SALTED MILK CHOCOLATE &amp; CARAMEL TARTÉ</b> A pastry base filled with soft melt in the mouth caramel, topped with flavoursome salted milk chocolate.	4.90	4.50

## TRADITIONAL

<b>TWO FRENCH FANCIES</b> A dainty sponge smothered in soft fondant icing. Available in a variety of flavours.	4.50	3.50
<b>TWO MACAROONS (GF)</b> Two macaroons made from ground almonds, coconut, nuts, sugar & egg white. Available in a variety of flavours.	4.95	3.50
<b>FRUIT SCONE WITH JAM PRESERVE &amp; CREAM</b> A delicious fruit scone, with jam preserve and cream.	4.90	-
<b>VICTORIA LAYER CAKE</b> Soft Victoria sponge with cream and strawberry jam sprinkled with icing sugar, a true British classic.	4.50	3.50
<b>BAKEWELL SLICE</b> A short crust pastry base with a layer of jam and sponge filling, topped with almonds.	4.20	3.50
<b>INDIVIDUAL CUMBRIAN RUM NIKKI</b> Decadent white chocolate mouse with layers of soaked rum dates and finished with chopped pistachio.	4.90	4.50
<b>CHOCOLATE &amp; ALMOND CAKE SLICE</b> A fluffy chocolate sponge smothered in a chocolate frosting & topped with almonds (contains eggs, nuts & whey).	4.50	3.50

# AFTERNOON TEAS

Miniature delights, classic scones & a selection of fine finger sandwiches. If you're looking for an extraordinary treat then see our signature 'Fizzy Tarté Ultimate Afternoon Indulgence.'



Scan here  
to find out more about our...  
**'Afternoon Teas'**

# CREAM TEA FOR 2

*"Quintessentially British and 100% delicious! Our traditional Cream Tea service offers a cheeky treat for anytime of the day."*

8.00  
per person  
(2 people  
minimum)

**For 2 includes:** 2 Scones with fresh clotted cream & strawberry preserve. Served with a pot of Dammann Tea or an Illy coffee beverage of your choice.

Please be aware that products are subject to change.

Enjoy Cream Tea for 2 people.



ADD:  
**A GLASS  
OF HOUSE  
CHAMPAGNE**  
7.60  
per person

Available as Cream Tea for 1.



# CLASSIC AFTERNOON TEA

"Our Classic Afternoon Tea for 2 people comes with a delicious range of miniature cakes & finger sandwiches, plus a pot of Dammann Tea or Illy coffee beverage."

19.50  
per person  
(2 people  
minimum)

**For 2 includes:** 2 French fancies, 1 white chocolate profiterole, 1 dark chocolate profiterole, 2 mini lemon cheesecake, 1 mini banoffee flan, Victoria sponge with cream and jam, 1 mini rum and pistachio Delice. 8 finger sandwiches, 1 ramekin of crisps & 2 fruit scones with fresh clotted cream and strawberry preserve. Served with a pot of Dammann Tea or an Illy coffee beverage of your choice.

Please be aware that products are subject to change.

ADD:  
**A GLASS  
OF HOUSE  
CHAMPAGNE**  
7.60  
per person



Compliment your Afternoon Tea with one of our Champagnes or Proseccos.

## CHAMPAGNE



- **HOUSE BRUT** 40.00
- **VEUVE CLICQUOT YELLOW LABEL BRUT** 78.00
- **VEUVE CLICQUOT BRUT ROSÉ** 90.00
- **DOM PERIGNON BRUT** 220.00

## PROSECCO



- **DI MARIA PROSECCO BRUT** 29.00
- **BOTTEGA ROSE GOLD BRUT** 47.00

# THE FIZZY TARTÉ

## ULTIMATE AFTERNOON INDULGENCE

"The finest things in life all in one place, wouldn't you say?"

**For 2 includes:** 1 Strawberry & Champagne Torte, 1 mini profiterole tower, 1 Chocolate Truffle Torte, 1 Lemon & Lime Cheesecake, 1 White Rum & Pistachio Delice, 8 finger sandwiches, 1 ramekin of crisps & 2 scones with fresh clotted cream and strawberry preserve. Served with a pot of Dammann Tea or an Illy coffee beverage of your choice, and 1 glasses of rosé Prosecco per person.

25.00  
per person  
(2 people  
minimum)

Please be aware that products are subject to change.



ADD:  
**A BOTTLE OF  
CHAMPAGNE  
OR PROSECCO.**  
See prices below.

Please note the package includes a glass of rose Prosecco per person and the bottle of Prosecco shown above is not included.

Why not compliment 'The Fizzy Tarté Ultimate Afternoon Indulgence' with one of our Champagnes or Proseccos?

### CHAMPAGNE



- **HOUSE BRUT** 40.00
- **VEUVE CLICQUOT YELLOW LABEL BRUT** 78.00
- **VEUVE CLICQUOT BRUT ROSÉ** 90.00
- **DOM PERIGNON BRUT** 220.00

### PROSECCO



- **DI MARIA PROSECCO BRUT** 29.00
- **BOTTEGA ROSE GOLD BRUT** 47.00

# SAVOURY BITES

## ARTISAN SANDWICHES

Please be aware all sandwiches are only served until 5pm.

Freshly made chunky sandwiches served on white or granary artisan bread, with a salad garnish & side of crisps.

- **EGG MAYONNAISE** 6.50
- **CREAM CHEESE & CUCUMBER** 6.60
- **TUNA & MAYONNAISE** 6.70
- **HONEY ROASTED HAM** 6.70
- **CORONATION CHICKEN** 6.90
- **SALMON & CREAM CHEESE** 6.90

## NIBBLES

- **BOWL OF CRISPS (1 BAG)** - Selection of flavours available 1.50
- **BOWL OF OLIVES** 2.95
- **BOWL OF NUTS** - Selection of flavours available 2.95
- **POT OF HUMMUS WITH PITTA BREAD FINGERS** 4.50



# BOOTH PACKAGES

## All sharing packages include:

*"VIP access to The Fizzy Tarté, private booth hire, personal table service & a 'Champagne Strawberry Tower' to accompany any bottle of bubbly."*

## PINK PACKAGE

£38.00 per person

(6 people minimum - £230.00 minimum spend for fewer)

- 1 Magnum of Bottega Gold Prosecco (12 glasses of Prosecco).
- Any two classic cocktails of your choice for each person.
- Olives & crisps.

## GOLD PACKAGE

£38.00 per person

(6 people minimum - £230.00 minimum spend for fewer)

- 1 Bottle (70cl) of Grey Goose or Belvedere
- Bottle sparklers.
- 3 pitchers of any mixer of your choice.
- 6 Bottles of Corona.
- 1 Round of Jägerbombs.
- Olives & crisps.

## PRESTIGE PACKAGE

£58.00 per person

(6 people minimum - £350.00 minimum spend for fewer)

- 1 Magnum of Veuve Clicquot or Laurent-Perrier Brut Rosé Champagne (12 glasses of Champagne).
- 1 Bottle (70cl) of Grey Goose or Belvedere
- Bottle sparklers.
- 3 Pitchers of any mixer of your choice.
- 1 Round of Jägerbombs.
- Olives, crisps & mini finger sandwiches (4 per person).

## CRYSTAL PACKAGE

£95.00 per person

(6 people minimum - £570.00 minimum spend for fewer)

- 1 Jeroboam of Laurent-Perrier Brut N.V Champagne (24 glasses of Champagne).
- 1 Bottle (70cl) of Grey Goose or Belvedere
- Bottle sparklers.
- 1 Bottle (70cl) of Jägermeister or any choice of one cocktail of your choice per person.
- 3 Pitchers of any mixer of your choice.
- Olives, crisps & mini finger sandwiches (4 per person).

## Make your party even more special with our Party Extras:

Special occasion cake & candles | an Afternoon Tea service | Patisseries/cakes (choose from our menu)  
*Speak to a member of The Fizzy Tarté team who will be more than happy to help with any special requests.*

## Booking Terms and Conditions:

For bookings please call our concierge on 015392 77515

1. Booth has a capacity of up to 10 people.
2. Bookings are for 3 hours maximum.
3. All bookings can be made online.
4. All bookings require full pre-payment at time of booking, including any packages you purchase with us.
5. Any extra people over 6 can be added to a package for the listed person price of the package.
6. Bookings for groups less than 6 have a minimum spend. Please see each package for further information.

# FIZZY TARTÉ

## HOUSE RULES

### Children

The Fizzy Tarté welcomes children under the age of 18 on the terrace until 5pm. After these respective times we ask that there are no children (Under 18) on our premises. We hope you enjoy your Fizzy Tarté experience and if you have any questions, please speak with a member of our staff.

### Disclaimer

We aim to please and maintain high standards in regard to our products and services. In order to be able to offer a fresh menu and a varied level of choice, this may require us to change or substitute stock at The Fizzy Tarté. Therefore, on occasion you may find a product unavailable. However, if this is the case please do not be too disappointed, and be sure to speak to a member of our staff who will be more than happy to help you find a delicious alternative.

### Food Disclaimer

Food offered on these premises may contain traces of nuts or may have been produced in a factory that contains nuts. If you have any allergy or dietary needs, please speak with a member of our staff.

### OPENING TIMES

(Opening times may vary)

Monday: 11am till Midnight

Tuesday: 11am till Midnight

Wednesday: 11am till Midnight

Thursday: 11am till Midnight

Friday: 11am till 1am

Saturday: 11am till 1am

Sunday: 11am till Midnight

### Smoking

We do not permit smoking inside or on the terrace area of our premises.

### Dress Code

After 7pm on a Friday and Saturday evening we adopt a dress code. We kindly ask for no sportswear, sports trainers or fancy dress. Thank you for understanding.

### Booking enquiries

We take bookings for Afternoon Tea (Monday to Friday Only) & Booth Packages. Due to the size of the premises we can't hold large parties, however, if you have a party of up to 10 people, you can hire our Private Booth. Afternoon Tea and other available packages can be booked via our website.

We thank you for your co-operation.

*The Fizzy Tarté Team.*