



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.

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## EXCLUSIVE TO THE FIZZY TARTÉ

- **Our own Champagne 'TT Fizzy Tarté cocktail'** - See page 22
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# 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. D deservedly 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.



The maison was founded by Claude Moët in 1743. In 1832 Jean Remy Moët handed the business to his son Victor and son-in-law Pierre Chandon de Brialles and the house became 'Moët & Chandon'. It has been the leading winegrower in Champagne for over 200 years. They are the largest vineyard owner in Champagne with over 1,000 hectares in over 200 crus.



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.

# LA COLLECTION

The Fizzy Tarté are delighted to showcase a collection of some of the finest Champagnes in association with...



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 Cuvée 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 it made, and the design of its distinctive, regal looking bottle.



|  | 125ml | 6 Glasses Bottle | 12 Glasses Magnum | 24 Glasses Jeroboam | 48 Glasses Methuselah | 96 Glasses Balthazar |
|--|-------|------------------|-------------------|---------------------|-----------------------|----------------------|
| <b>LAURENT-PERRIER LA CUVÉE NV</b><br>A classically made non-vintage brut which combines balance, elegance and refinement with an unmistakable biscuit taste.  | 11.00 | 65.00            | 125.00            | 295.00              | 595.00                | 1500.00              |
| <b>LAURENT-PERRIER DEMI-SEC NV</b><br>A lovely intense golden colour, with aromas of dried fruit, almonds & hazelnuts followed by a toasty nuance. A full bodied rich wine which is very well rounded.                                   | -     | 65.00            | -                 | -                   | -                     | -                    |
| <b>LAURENT-PERRIER ULTRA BRUT NV</b><br>It has aromas of honeysuckle, citrus and white fruits with a light and delicate taste. The finish has a hint of minerality, with a crisp, lingering finish.                                      | -     | 79.00            | -                 | -                   | -                     | -                    |
| <b>LAURENT-PERRIER ROSÉ NV</b><br>The brand leader in rose champagne. Bottled in it's distinctive dumpy bottle and well enough made to repay being kept.   | 16.50 | 95.00            | 195.00            | -                   | -                     | -                    |
| <b>LAURENT-PERRIER ROSÉ CONSTELLATION</b><br>This is a limited edition Cuvée Rosé served in a luxurious bottle with a gorgeous designer robe that gives you a beautiful memory to take away.   | -     | 125.00           | -                 | -                   | -                     | -                    |
| <b>LAURENT-PERRIER GRAND SIÈCLE</b><br>This Prestige Cuvée blend is produced from about twelve of the most prestigious villages, all of them Grand Crus. It is powerful and well rounded, finishing with a remarkable length of flavour. | -     | 165.00           | -                 | -                   | -                     | -                    |
| <b>LP ALEXANDRA ROSÉ VINTAGE</b><br>A delicate salmon pink colour with aromas of wild strawberries and redcurrants. It has a soft elegant taste with a long berry fruit finish.  | -     | 395.00           | -                 | -                   | -                     | -                    |

# CHAMPAGNES BY THE GLASS

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



125ml

- **HOUSE CHAMPAGNE** 7.70
- **PIERRE MIGNON GRAND RESERVE ROSE NV** 8.50
- **VEUVE CLICQUOT YELLOW LABEL BRUT** 13.00

# CHAMPAGNES BY THE BOTTLE

'WHY NOT POP THE CORK AND SHARE?'



Bottle

- **HOUSE CHAMPAGNE** 42.00
- **PIERRE MIGNON GRAND ROSE NV** 50.00
- **TAITTINGER BRUT RESERVE** 69.00
- ✓ **MOET & CHANDON BRUT NV** 75.00
- ✓ **BARONS DE ROTHSCHILD BRUT NV** 75.00
- **BOLLINGER SPECIAL CUVÉE BRUT** 79.00
- ✓ **VEUVE CLICQUOT YELLOW LABEL BRUT** 79.00
- ✓ **BARONS DE ROTHSCHILD ROSÉ NV** 85.00



Gosset is the oldest wine house in Champagne, it was founded in 1584 by Pierre Gosset an alderman and wine-grower who made mostly red wines. Their wines are characterised by their purity and expressiveness with grapes (Pinot Noir and Chardonnay are the house's focus) coming mainly from premier and grand cru vineyards surrounding Epernay. Their winemaking style is minimal intervention, extended ageing and no malolactic fermentation.

- **GOSSET GRAND BLANC DE BLANCS BRUT NV** 95.00
- **GOSSET GRAND ROSÉ NV** 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'.*



Bottle

- **BOLLINGER LA GRANDE ANNÉE BRUT** 155.00
- **PERRIER-JOUET BELLE ÉPOQUE VINTAGE** 195.00
- **DOM PERIGNON BRUT** 235.00
- **KRUG GRANDE CUVÉE BRUT** 250.00
- **LOUIS ROEDERER CRISTAL BRUT** 295.00
- **ARMAND DE BRIGNAC BRUT** 395.00
- **ARMAND DE BRIGNAC BRUT ROSÉ** 595.00

## ACCOUTREMENTS

*"SPICE UP YOUR BUBBLES".*

- **PURÉE 50ML** 2.50  
Raspberry or Strawberry Purée to go with your bottle of Champagne.
- **CASSIS 50ML** 3.50  
Cassis to go with your bottle of Champagne.

# 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.

## PROSECCO & SPARKLING BY THE GLASS

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

• **DI MARIA PROSECCO**

  
125ml  
6.50

• **DI MARIA ROSATO ROSÉ**

6.95

## PROSECCO & SPARKLING BY THE BOTTLE

• **DI MARIA PROSECCO**

29.00

• **DI MARIA ROSATO ROSÉ**

32.00

• **BOTTEGA GOLD BRUT**

46.00

95.00

189.00

• **BOTTEGA ROSÉ GOLD PINOT NOIR SPUMANTE**

48.00

97.00

190.00

## MINIATURE BOTTLES

• **BOTTEGA ROSÉ - 200ML**

10.00

• **BOTTEGA GOLD - 200ML**

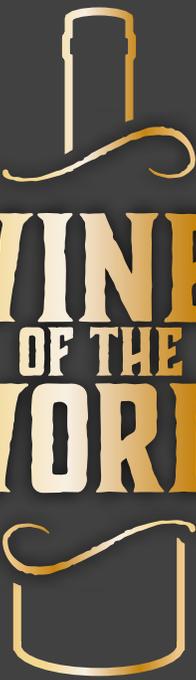
10.00



Bottle

Magnum

Jeroboam



# 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  |
|---|---|---|--|
| <b>PELUSAS MERLOT</b><br><b>Country:</b> Chile<br><b>Features:</b> Smooth, succulent & plummy flavours with delicate hints of spice & crushed blackberry.     | 5.75  | 8.00  | 21.95  |
| <b>BEYOND THE RIVER SHIRAZ</b><br><b>Country:</b> Australia<br><b>Features:</b> full bodied, ripe black fruit flavour & a warm spicy mouth feel.              | 6.00  | 8.50  | 22.95  |
| <b>LOS HAROLDOS CHACABUCO MALBEC</b><br><b>Country:</b> Argentina<br><b>Features:</b> An award winning wine with intense plum, damson & black cherry notes.   | 7.50  | 10.00   | 28.00  |
| <b>FRAPPATO</b><br><b>Country:</b> Italy<br><b>Features:</b> Rich, smooth and velvety with soft & delicious blackberry fruit flavours.                        | 7.50  | 10.00   | 28.00  |
| <b>NAVARDIA RIOJA</b><br><b>Country:</b> Spain<br><b>Features:</b> A classic Tempranillo with dark & rich warm notes.   | 7.90  | 10.00   | 30.00  |
| <b>CHATEAUNEUF-DU-PAPE CHAIS DU BÂTARD</b><br><b>Country:</b> France<br><b>Features:</b> A deep ruby colour, rich & luscious taste with an exquisite balance. | 15.00   | 19.00   | 55.00  |

# WHITE WINES

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

|   | 175ml  | 250ml  | 75cl  |
|---|---|---|--|
| <b>CA' DEL LAGO PINOT GRIGIO</b><br>Country: Italy<br>Features: Fruity with green apple, peach & pear notes.  | 5.75  | 8.00  | 21.95  |
|  <b>PELUSAS SAUVIGNON BLANC</b><br>Country: Chile<br>Features: Lovely herbaceous tropical fruit flavour with refreshing balancing acidity. | 6.00  | 8.50  | 22.95  |
| <b>CLARKS CROSSING MARLBOROUGH SAUVIGNON</b><br>Country: New Zealand<br>Features: Crisp & refreshing with lively tropical flavours.   | 8.00  | 10.50   | 30.00  |
| <b>CLARKS PINOT GRIS</b><br>Country: Australia<br>Features: Quintessential pear drop flavours with a distinctive peach hue.   | 8.50  | 12.00   | 32.00  |
|  <b>NOSTROS G.RES CHARDONNAY</b><br>Country: Chile<br>Features: Aromas of peach, honeydew melon & full bodied.                           | 8.50  | 12.00   | 32.00  |
| <b>PEDRA DA AUGA ALBARINO</b><br>Country: Spain<br>Features: Pear, apple & peach flavours with a fresh, clean finish.   | 8.50  | 12.00   | 32.00  |
| <b>CHABLIS, HAMELIN</b><br>Country: France<br>Features: Notes of green apple, hawthorn & minerals. Crisp with a good depth of flavour.  | 12.50   | 17.00   | 49.00  |

# ROSÉ WINES

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

|  | 175ml  | 250ml  | 75cl  |
|--|---|---|--|
| <b>STATE WEST WHITE ZINFANDEL</b>  | 6.25  | 8.95  | 24.00  |
| <b>Country:</b> USA - California   |   |   |  |
| <b>Features:</b> A taste of ripe raspberries & cream.                              |   |   |  |
| <b>✓ ANJOU ROSÉ CABERNET, CHÉREAU CARRÉ</b>  | 7.50  | 10.00   | 28.00  |
| <b>Country:</b> France   |   |   |  |
| <b>Features:</b> An old favourite, top of the market medium dry & extremely tasty. |   |   |  |
| <b>SAINT LOUIS DE PROVENCE ROSÉ</b>  | 7.95  | 11.10   | 30.00  |
| <b>Country:</b> France   |   |   |  |
| <b>Features:</b> Fresh, fruity with a remarkably soft, balanced flavour.           |   |   |  |



# 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*



Scan here  
to find out more about our...  
'Classic Cocktails'

# CLASSIC COCKTAILS



Individual

|  |       |
|--|-------|
| <b>RASPBERRY BELLINI</b><br>JJ Whitley Vodka, lemon juice, raspberry purée, topped with prosecco.  | 8.95  |
| <b>ELDERFLOWER FIZZ</b><br>JJElderflower gin, elderflower liqueur, sugar syrup, lemon juice, topped with prosecco.   | 8.95  |
| <b>DAIQUIRI (CLASSIC, SHAKEN)</b><br>Plantation 3 Star, lime juice, sugar syrup.   | 9.50  |
| <b>FROZEN STRAWBERRY DAIQUIRI</b><br>Bacardi Carta Blanca, lime juice, home-made strawberry purée.   | 10.50 |
| <b>MOJITO</b><br>Bacardi Carta Blanca, lime juice, sugar syrup, mint leaves, topped with soda.   | 9.80  |
| <b>PORNSTAR MARTINI</b><br>JJ Whitley Vodka, passion fruit liqueur, lime juice, passion fruit syrup, pineapple juice.  | 10.95 |
| <b>ESPRESSO MARTINI</b><br>JJ Whitley Vodka, coffee liqueur, sugar syrup, shot of freshly brewed espresso.   | 10.50 |
| <b>MARGARITA</b><br>Tequila Blanco, Cointreau, lime juice, sugar syrup.  | 9.95  |
| <b>GODFATHER</b><br>Chivas Regal 12Yr, Amaretto.   | 8.60  |
| <b>OLD FASHIONED</b><br>Demerara brown sugar syrup, Buffalo Trace Bourbon, Angostura Bitters.  | 9.60  |
| <b>AMARETTO SOUR</b><br>Amaretto, lemon juice, egg white, sugar syrup, Angostura Bitters.  | 9.30  |
| <b>WHISKEY SOUR</b><br>Buffalo Trace, lemon juice, egg white, sugar syrup, Angostura Bitters.  | 10.00 |
| <b>LONG ISLAND ICED TEA</b><br>JJ Whitley Vodka, Bacardi Carta Blanca, JJLondon Dry Gin, Cointreau, Tequila Blanco, sugar syrup, lemon juice, topped with Coca Cola. | 10.50 |
| <b>THE FIZZY TARTE</b><br>Raspberry vodka, vanilla vodka, lime juice, raspberry puree, with a champagne shot on the side.  | 10.95 |

# CLASSIC COCKTAILS



Individual

## **PINA COLADA**

Bacardi Carta Oro, Koko Kanu, lime juice, coconut syrup, pineapple juice, condensed milk, with a pinch of salt.

10.50

## **COSMOPOLITAN**

Absolut Citron Vodka, Cointreau, lime juice, cranberry juice.

9.95

## **FROZEN ROSE**

JJ Whitley Vodka, raspberry vodka, lime juice, cranberry juice, vanilla syrup, raspberry puree.

9.95

## **TOM COLLINS**

Haymans Old Tom Gin, lemon juice, sugar syrup, topped with soda.

9.95

## **MAI TAI**

Plantation 3 star, Cointreau, Orgeat, lime juice  
pineapple juice, orange blossom water and a 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.

7.25

## **PINA COLADA**

Coconut syrup, pineapple juice, lime juice, condensed milk.

7.25

## **TROPICAL PUNCH**

Orange juice, pineapple juice, passionfruit purée, lime juice, home-made grenadine and topped with soda water.

7.25

## **MOJITO**

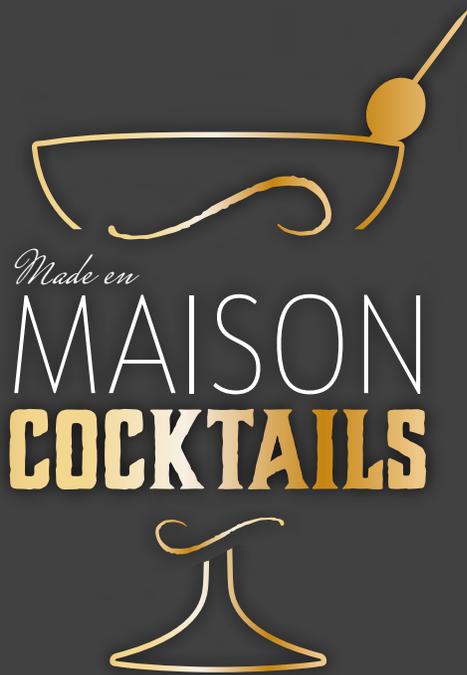
Fresh lime juice, sugar syrup, mint leaves & apple juice, topped with soda water.

7.25

## **GRAPEFRUIT PUNCH**

Lemon juice, grapefruit juice, pineapple juice, honey & cinnamon syrup.

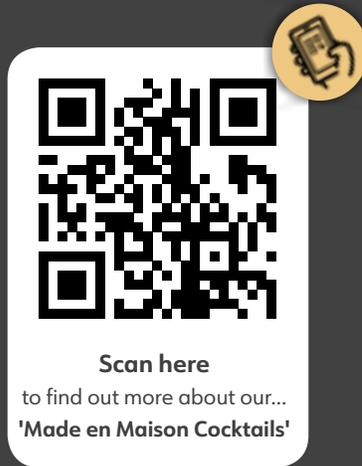
7.25



### A NEW ERA OF COCKTAIL!

The Fizzy Tarté is all about sophisticated fun and that's what these cocktails we have designed are all about.

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.

11.20

**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.

11.55

**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 & 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 & pink grapefruit juice.

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

11.50

**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 aromatics, sweet, herbal Yellow Chartreuse, Lillet Blanc French Vermouth & Lavender Bitters.

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

11.50

**MR & MRS. DAISY**

Espolon Blanco Tequila is tantalisingly mixed with the subtly smoky Bruxo 1 Mezcal, Fleur De Sureau (Elderflower Liqueur), grenadine 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.

11.35

**BLUE COUNTY**

Woodford Reserve 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.

11.50

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.

12.20

**WHITE VELVET**

The spectacular Plantation 3 star is mixed with Crème De Cacao Blanc, The Barbados treasure Velvet Falernum, Almond Orgeat, fresh lime juice, chocolate powder, grated chocolate & egg white for a silky, foamy texture.

**Taste:** Velvety smooth & sweet.

11.20

**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.

11.20

**TEA TOTAL**

The worlds most awarded Gin - Beefeater, is the base for this tribute to Tea & Gin. Mixed with a strong Breakfast Tea Syrup, fresh lemon juice, orange marmalade, egg whites for a 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





# 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 an 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



## TT FIZZY TARTÉ

The TT Fizzy Tarte is an upgrade of our best selling signature cocktail which stays true to our original recipe from our first menu. With this beauty, we have gone for a home-made raspberry syrup, paired with vanilla vodka, oleo saccharum, and topped with Laurent Perrier La Cuvée Brut NV Champagne & raspberry egg white foam for the ultimate signature. This cocktail is also garnished with a bespoke raspberry, grated white chocolate & a white chocolate profiterole made by local Lake District bakers.

**Ingredients:** Vanilla Vodka, Raspberry & Echinacea syrup, Lemon Juice, Verbena Tincture, Raspberry foam (contains egg white powder) & top with Laurent Perrier La Cuvée Brut NV.

**Taste:** Sweet, floral, dry, silky.

14.70

## TT BON VIVANT

This cocktail is named after the second cocktail book written by the world's first showmanship bartender, Jerry Thomas as well as our 6\* self-catering Boutique Smart Villa nestled in the heart of Bowness. As a cocktail that represents our brand in liquid form: sophistication & indulgence, it seemed only fitting that this cocktail should include... Laurent Perrier La Cuvée Brut NV Champagne, a locally made Macaron, Tanqueray Gin & Briottet Violette Liqueur plus hints of lemon. If you would like to find out more about the 'Bon Vivant Boutique Smart Villa' please visit [www.thecranleigh.com/the-bon-vivant](http://www.thecranleigh.com/the-bon-vivant).

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

**Ingredients:** Tanqueray Gin, Briottet Violet Liqueur, Lemon Juice, Champagne Syrup, Egg White & top with Laurent Perrier La Cuvée Brut NV



14.85

# TOP TARTÉ COCKTAILS

## TT MARGARITA

Our TT Margarita is a nod and cheers to the Tequila producers that use a cane spirit as a blend, to stretch out their yield of Agave plant production. Take a sip and experience Mexican culture right here in the heart of the Lakes with our upgraded TT Margarita. Using a rested, smooth Tequila, Vodka that's infused with verbena leaves, a dry Orange Curacao and our home-made Lime Cordial. We then add a touch of Mexican essence to garnish, as well as a lime ice lolly (because we know you love a treat). Overall we hope to take you on a journey to Mexico. One you will never forget.

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

**Ingredients:** Espolon Reposado Tequila, Pierre Ferrand Dry Curacao - orange liqueur, Kaffir Lime Cordial with Cane Sugar, Lemon Verbena Tincture

14.25



## TT OLD FASHIONED

An Eastern take on a New York classic. Our TT Old Fashioned includes the Japanese whisky, Nikka from The Barrel. Who's founder travelled to Scotland in the early 20th century to study the art of distilling. And so Nikka was born. This whisky has a grainy sweetness and flavours of candied orange peel, accompanied by cinnamon and cloves. Which we serve in a Lapsang Tea smoked glass, at the table over dry ice. Garnished with a slice of orange peel and our own Black Battenberg.

This truly is a magnificent take on the classic Old Fashioned.

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

**Ingredients:** Nikka Single Malt Japanese Whisky, Lapsang Tea Syrup, Whisky Barrel Aged Bitters

14.95



*Please note: Dry ice is used in the serving of this cocktail. See pg26 for more info.*

# TOP TARTÉ COCKTAILS

## TT COSMOPOLITAN

You will find almost all elements of common citrus fruits in a well made Cosmopolitan - Lemon, Lime, Orange, Grapefruit... but have you ever explored other ways to contribute acidity to your cocktail? Our well balanced, TT Cosmopolitan includes a Citrus Vodka and elements of cranberry, and white wine as well as a candyfloss garnish for a Cosmopolitan that will awaken your senses and leave your taste buds tingling for more.

**Ingredients:** Absolut Citron Vodka, Cranberry, Lime & Orange Shrub.

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

14.20



*Please note: Dry ice is used in the serving of this cocktail. See pg 26 for more info.*



## 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. Upon being greeted by Dick Bradsell, a renowned 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 Powder, Coffee and Raspberry Egg White Foam, and a slight smoky hint. This Espresso Martini will be the best Espresso Martini you have ever experienced.

**Ingredients:** Salted Vanilla Syrup, Mr Black Coffee Liqueur, Smoked Vodka, Coffee & Raspberry foam (contains egg white powder & espresso shot)

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

14.95

## TT NEGRONI (BARREL AGED)

The traditional Negroni was originally made as a stronger kick to the classic Italian Americano cocktail, where Gin was on the tasting end of multiple Negroni tasting experiments. However, with our TT Negroni, we've stepped up our game, adding a smoked finish at the table. Each batch of our Negroni will be different from the last. Rested in European Oak Barrels with the most awarded gins in the world, and the most prestigious vermouths on the market. This allows us to create anything from traditional to more powerful flavours such as Cardamom, Lavender, Kaffir Lime, Grapefruit, Orange, Curry Leaf, and more.

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

**Ingredients:** Campari Sweet Vermouth (ask bartender which batch), Gin (ask bartender which batch)

14.50



*Please note: Dry ice is used in the serving of this cocktail. See pg 26 for more info.*

# TOP TARTÉ COCKTAILS



*Please note: Dry ice is used in the serving of this cocktail. See pg 26 for more info.*

## TT VESPER

The Vesper, a drink invented and named by Ian Fleming in the 1953 James Bond novel *Casino Royale*. This cocktail is best known for being ordered “shaken not stirred” - And whilst we love James Bond, we like to do things the Top Tarté way. To achieve this we use premium spirits such as... Babicka Wormwood flavoured vodka, Hayman’s Old Tom Gin & Lillet Blanc Vermouth. Together, with soft mineral water, these ingredients are blended and bottle frozen for a Martini with maximum flavour.

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

**Ingredients:** Babicka – wormwood flavour vodka, Hayman’s Old Tom Gin, Lillet Blanc Vermouth

14.25

## TT PORNSTAR

“You put as much passion into your work as a Pornstar does.” This was the phrase used to describe Douglas Ankras when he created this cocktail for friends in London, and it’s true. With true passion in mind, we wanted to create the perfect Pornstar

Martini with luscious flavours that will blow you away. Our exquisite drink includes Vanilla vodka, passion fruit and citrus liqueurs paired with lemon and pineapple and served with a side of Champagne sorbet. It may be one of the most popular cocktails around, but once you’ve tried our version others will never compare. What are you waiting for?

**(Liquid in outer glass is not consumable).**

**Ingredients:** Vanilla Vodka, Passion Fruit Liqueur, Licor 43, Lemon Juice, Pineapple Juice, Passion Fruit Syrup

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

14.95



*Please note: Dry ice is used in the serving of this cocktail. See pg 26 for more info.*



## TT DAIQUIRI

Familiar with Tiki or Polynesian cultured, tropical style bars? If not, here’s a quote from one of the godfathers “Trader Vic”, who said, “What one Rum can’t do, three Rums can.” Our TT Daiquiri is a twist on a traditional Tiki drink, made in true Top Tarté Tiki fashion. With tropical flavours including lime and cherry, paired with our home-made grapefruit shrub as well as three of our premium Plantation rums. Garnished with a grapefruit sorbet. We promise this drink will leave you feeling like you’ve taken a trip to Bora Bora in just one sip.

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

**Ingredients:** Plantation 3 & 5 star Rum, Plantation Guatamala, Gran Anejo Rum, Cherry Heering Liqueur, Grapefruit shrub, Grapefruit Juice, Lime Juice

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.

## DRY ICE DISCLAIMER

Please be aware some of our cocktails do use dry ice for showmanship purposes only. We recommend before consuming any drink which uses dry ice that you allow for any 'smoke' to fully disappear. Any of our cocktails that use dry ice have been designed specially so the dry ice remains separate from any ingredients that are designated for consumption. If you choose to combine any liquid with the dry ice and consume it (which we strongly advise against and we must make you aware this has potentially life threatening consequences) then we will not be held responsible for the results of your actions by combing said products. Dry Ice is completely safe when used in the way it has been intended for and all our staff are trained on how to safely use this product. If you have any questions what so ever, please ask a member of our team.



**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%

2.80 5.60

## 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

**HAWKSHEAD LAGER** - 330ml Bottle. Abv 5%

4.95

## BOTTLED ALE

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

5.00

**HAWKSHEAD GREATWHITE** - 330ml bottle. Abv 4.8%

5.00

**HAWKSHEAD BRODIE'S PRIME PORTER** - 500ml 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

|                   |      |
|-------------------|------|
| JJ Whitley        | 3.50 |
| Absolut           | 3.60 |
| Absolut Vanilla   | 3.90 |
| Absolut Raspberri | 3.90 |
| Babicka           | 4.50 |
| Belvedere         | 4.60 |
| Grey Goose        | 5.00 |
| Reyka             | 5.00 |
| Beluga            | 6.00 |

## RUM

|                       |      |
|-----------------------|------|
| Bacardi Carta Blanca  | 3.50 |
| Bacardi Carta Oro     | 3.50 |
| Koko Kanu             | 3.50 |
| Sagatiba              | 3.50 |
| Bacardi Oakheart      | 3.80 |
| Plantation 3          | 3.90 |
| Bacardi Carta Negra   | 3.90 |
| 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

|                  |      |
|------------------|------|
| JJLondon Dry     | 3.50 |
| Beefeater        | 3.60 |
| Bombay Sapphire  | 3.80 |
| Tanqueray        | 3.90 |
| Opihr            | 4.50 |
| Haymans Old Tom  | 4.00 |
| Plymouth         | 4.00 |
| Portobello Road  | 4.00 |
| Whitley Flavours | 4.60 |
| Monkey 47        | 6.00 |
| Hendricks        | 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 |
| Nikka from the Barrel       | 5.30 |
| 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 |
| Olmea Altos Plata | 4.50 |
| Bruxo 1 Mezcal    | 6.00 |

## LIQUEUR

|  |      |
|--|------|
| Campari                                  | 3.20 |
| Cointreau Blood Orange                   | 3.20 |
| Briottet Crème de Pêche                  | 3.20 |
| Licor 43                                 | 3.20 |
| Briottet Crème de Cassis                 | 3.50 |
| Briottet Liqueur de Fruits de la Passion | 3.50 |
| Briottet Liqueur de Violette             | 3.50 |
| Briottet Pamplemousse Rosé               | 3.50 |
| Aperol                                   | 3.50 |
| Briottet Crème de Cocoa                  | 3.50 |
| Briottet Crème de Cocoa Blanc            | 3.50 |
| Briottet Liqueur de Curacao Bleu         | 3.50 |
| Briottet Crème de Abricot                | 3.50 |
| Briottet Liqueur Fleur de Sureau         | 3.50 |
| Briottet Crème de Myrtille               | 3.50 |
| Jägermeister                             | 3.50 |
| Briottet Crème de Figue                  | 3.50 |
| Antica Formula                           | 3.80 |
| Cherry Heering                           | 4.00 |
| Cointreau                                | 4.00 |
| Lillet Blanc                             | 4.50 |
| Lillet Rosso                             | 4.50 |
| Mr Black Coffee Liqueur                  | 4.50 |
| Yellow Chartreuse                        | 4.50 |
| Green Chartreuse                         | 5.00 |
| Hapsburg Absinthe Classic                | 7.00 |

## SCOTCH

|                           |      |
|---------------------------|------|
| Auchentoshan American Oak | 4.50 |
| Jameson                   | 3.50 |
| Laphroig 10 yr            | 6.80 |
| Auchentoshan 12 yr        | 6.80 |

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



**BOMBAY  
SAPPHIRE**



**BACARDI**

# 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

|                   |        |
|-------------------|--------|
| JJ Whitley - 70cl | 95.00  |
| Belvedere - 70cl  | 125.00 |
| Grey Goose - 70cl | 135.00 |

## RUM

|                             |       |
|-----------------------------|-------|
| Bacardi Carta Blanca - 70cl | 95.00 |
| Bacardi Carta Oro - 70cl    | 95.00 |

## GIN

|                        |        |
|------------------------|--------|
| Tanqueray - 70cl       | 100.00 |
| Portobello Road - 70cl | 105.00 |
| Hendricks - 70cl       | 130.00 |

## WHISKY & BOURBON

|                      |       |
|----------------------|-------|
| Slane - 70cl         | 95.00 |
| Jack Daniel's - 70cl | 95.00 |

## LIQUEUR

|                     |       |
|---------------------|-------|
| Jägermeister - 70cl | 90.00 |
|---------------------|-------|

## COGNAC

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

## MAGNUMS

|                            |        |
|----------------------------|--------|
| Belvedere Magnum - 1.5lt   | 270.00 |
| Grey Goose Magnum - 1.5ltr | 270.00 |

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

**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          | 1.00 | 2.00  | 4.00   |
| • <b>DIET COCA-COLA</b> - Available in half pint/pint     | 1.00 | 2.00  | 4.00   |
| • <b>SCHWEPPES LEMONADE</b> - Available in half pint/pint | 1.00 | 2.00  | 4.00   |
| • <b>SODA WATER</b> - Available in half pint/pint         | 1.00 | 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>CORDIAL</b> | 0.25 | 0.50 | 1.00 |
|------------------|------|------|------|

# BOTTLED SOFT DRINKS

- **COCA-COLA** - 200ml 2.75
- **DIET COCA-COLA** - 200ml 2.75
- **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

- **FRANKLIN & SONS LIGHT TONIC** - 200ml 2.25
- **FRANKLIN & SONS** 200ml 2.25



# COFFEES

'COFFEE IS A LANGUAGE IN ITSELF'.

|                                  | Drink In/Takeaway |
|----------------------------------|-------------------|
| • <b>AMERICANO</b>               | 3.30              |
| • <b>CAFÉ LATTE</b>              | 3.50              |
| • <b>CAPPUCCINO</b>              | 3.50              |
| • <b>FLAT WHITE</b>              | 3.50              |
| • <b>CAFÉ MOCHA</b>              | 3.50              |
| • <b>ESPRESSO</b>                | 2.60              |
| • <b>DOUBLE ESPRESSO</b>         | 3.20              |
| • <b>ESPRESSO MACCHIATO</b>      | 3.30              |
| • <b>AN EXTRA SHOT OF COFFEE</b> | 0.70              |

All coffees are served with a single Espresso shot.  
Decaffeinated versions of all our coffees are also available.

## MONIN SYRUPS

**Add some flavour to your coffee:** Founded by George Monin in 1912 in the heart of the small city of Bourges, central France. They are the syrups of choice for baristas. Choose from:

|  |      |
|--|------|
| <b>CARAMEL, AMARETTO, VANILLA, GINGERBREAD, HAZELNUT, MINT, COCONUT, CHOCOLATE</b> | 0.80 |
|--|------|

# ALCOHOLIC COFFEES

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

# COSY TEAS

Drink In/Takeaway

- **BREAKFAST TEA** 3.10
- **DECAFFEINATED CEYLON BLACK TEA** 3.10
- **GUNPOWDER GREEN TEA** 3.20
- **EARL GREY YIN ZHEN TEA** 3.20
- **ROOIBOS & VANILLA** 3.20
- **PEPPERMINT TEA** 3.20

# HOT CHOCOLATES

- CLASSIC OR WHITE HOT CHOCOLATE** 3.20
- CLASSIC OR WHITE HOT CHOCOLATE WITH CREAM** 3.70
- LUXURY CLASSIC OR WHITE HOT CHOCOLATE** 4.50  
A rich hot chocolate with whipped cream & marshmallows.
- BAILEYS CLASSIC OR WHITE HOT CHOCOLATE** 6.95  
50 ml Baileys, rich hot chocolate & whipped cream.
- RUM CLASSIC OR WHITE HOT CHOCOLATE** 6.95  
25ml rum, rich hot chocolate & whipped cream.
- WHISKY CLASSIC OR WHITE HOT CHOCOLATE** 6.95  
25ml whisky, rich hot chocolate & whipped cream.

# 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** 5.75
- **PASSION FRUIT** 5.75
- **TROPICAL BLUEBERRY** 5.75

## MILK SHAKES

A BLEND OF MILK AND VÉDRENNE SYRUPS.

- **STRAWBERRY** 4.20
  - **CHOCOLATE** 4.20
  - **CARAMEL** 4.20
  - **RASPBERRY** 4.20
  - **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 a sweet cake. 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

EAT IN/TAKEAWAY

- |  |      |
|--|------|
| <b>INDIVIDUAL CHOCOLATE &amp; HONEYCOMB CHEESECAKE</b>                                 | 4.95 |
| A winning mix of flavours for a sweet & nutty tasting cheesecake.                      |      |
| <b>INDIVIDUAL CITRON &amp; LIME CHEESECAKE</b>   | 4.95 |
| The combination of lemon & lime makes for a wonderfully tasty & refreshing cheesecake. |      |
| <b>VANILLA CHEESE CAKE (GF)</b>  | 4.95 |
| A classic cheesecake bursting with flavour.  |      |

## TORTES

- |  |      |
|--|------|
| <b>INDIVIDUAL CHOCOLATE TRUFFLE TORTE</b>  | 4.95 |
| A chocolate lovers dream, a rich chocolate torte sublimely finished, with a truffle ball and dusting of coco powder <i>(This product contains alcohol)</i> . |      |
| <b>STRAWBERRY &amp; CHAMPAGNE TORTE INDIVIDUAL</b>   | 4.95 |
| A strawberry torte with a Champagne mousse. Finished with a marble glaze & a chocolate run out <i>(This product contains alcohol)</i> .                      |      |
| <b>GANACHE TORTE SLICE</b>   | 4.95 |
| A rich & decadent chocolate torte with layers of praline.  |      |
| <b>RASPBERRY TEARDROP TORTE</b> (V)  | 4.95 |
| Layers of sponge with raspberry mousse, fresh raspberry centre and finished with white chocolate.  |      |

## CHOUX PÂTISSERIE

- |  |      |
|--|------|
| <b>CHOCOLATE ÉCLAIR</b> (V)  | 4.45 |
| A patisserie classic. A light choux pastry filled with fresh cream & topped with a rich chocolate fudge icing.                                   |      |
| <b>MINI PROFITEROLE TOWER</b> (V)  | 4.95 |
| Mini profiteroles filled with vanilla cream, towered-up with chocolate fudge all placed on a shortbread biscuit & drizzled with white chocolate. |      |

Please note that items marked with (V) are suitable for vegetarians.

# PÂTISSERIE

## TARTÉS & FLANS

*'It's TARTÉ TIME!'*

EAT IN/TAKEAWAY

**INDIVIDUAL PECAN PIE (GF)** (V) 4.95

Crunchy pecans and sticky sweet syrup set inside an individual shortcrust pastry case.

**INDIVIDUAL TARTÉ AU STRAWBERRY** 4.95

Strawberries on a bed of crème pâtisserie, garnished with a strawberry jelly glaze, fresh cream.

**SALTED MILK CHOCOLATE & CARAMEL TARTÉ** 4.95

A pastry base filled with soft melt in the mouth caramel, topped with flavoursome salted milk chocolate.

## TRADITIONAL

**TWO FRENCH FANCIES** 4.50

A dainty sponge smothered in soft fondant icing.

**THREE MACARONS** (V) 4.95

Three macarons made from ground almonds, coconut, nuts, sugar & egg white. Available in a variety of flavours.

**FRUIT SCONE WITH JAM PRESERVE & CREAM** 4.95

A delicious fruit scone, with jam preserve and cream.

**VICTORIA LAYER CAKE** (V) 4.50

Soft Victoria sponge with cream and strawberry jam sprinkled with icing sugar, a true British classic.

**BAKEWELL SLICE** (V) 4.35

A short crust pastry base with a layer of jam and sponge filling, topped with almonds.

**CHOCOLATE & ALMOND CAKE SLICE (GF)** (V) 4.55

A fluffy chocolate sponge smothered in a chocolate frosting & topped with almonds (contains eggs, nuts & whey).

**CARROT CAKE** (V) 4.55

A delightful classic packed with flavour.

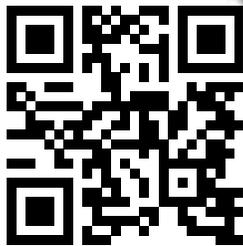
**CREAM TEA FOR 1 PERSON** 8.00

A delicious fruit scone, with jam preserve and cream for 1 person.



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 tea or an 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**  
7.70  
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 tea or coffee beverage."

**For 2 includes:** 2 French fancies, 1 white chocolate profiterole, 1 dark chocolate profiterole, 2 mini lemon cheesecake, 2 mini banoffee flan, 2 mini quiche. 8 finger sandwiches, 1 ramekin of crisps & 2 fruit scones with fresh clotted cream and strawberry preserve. Served with a pot of tea or a coffee beverage of your choice.

Please be aware that products are subject to change.

21.95  
per person  
(2 people  
minimum)

**Gluten Free option  
Now Available**

*(Pre-booking required please  
call for more details)*



ADD:  
**A GLASS  
OF HOUSE  
CHAMPAGNE**  
7.70  
per person



# THE FIZZY TARTÉ

## ULTIMATE AFTERNOON INDULGENCE

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

26.95  
per person  
(2 people  
minimum)

**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 tea or a coffee beverage of your choice & 1 glass of rosé prosecco per person.

Please be aware that products are subject to change.



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



# 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** 6.95
- **CREAM CHEESE & CUCUMBER** 6.95
- **TUNA & MAYONNAISE** 6.95
- **HONEY ROASTED HAM** 6.95
- **CORONATION CHICKEN** 6.95
- **SALMON & CREAM CHEESE** 7.50

## NIBBLES

- **BOWL OF CRISPS (1 BAG)** - Selection of flavours available 1.50
- **BOWL OF OLIVES** 3.95
- **BOWL OF NUTS** - Selection of flavours available 2.95
- **POT OF HUMMUS WITH PITTA BREAD FINGERS** 4.95



# 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."

### GOLD PACKAGE

£38.00 per person

(6 people minimum required for package)

- 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

### PINK PACKAGE

£40.00 per person

(6 people minimum required for package)

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

### PRESTIGE PACKAGE

£58.00 per person

(6 people minimum required for package)

- 1 bottle (75cl) of Laurent-Perrier 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

£85.00 per person

(6 people minimum required for package)

- 1 magnum of Laurent-Perrier Rose Champagne *(12 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)*

***If there is less than 6 people in your party we have a minimum spend of £230.00 for our booth. If you would like a bespoke package please call us on: 015394 43773***

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

Special occasion cake & candles | 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 015394 43773

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 7pm. 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 smart casual dress code. We kindly ask for no sportswear, sports trainers or fancy dress. Smart ripped jeans are permitted in The Fizzy Tarté.

### 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.*