



DRINKS MENU



THE
FIZZY
TARTÉ

HAND PICKED
COVID-19
MENU
More drinks coming soon.

FIZZY COCKTAILS

RASPBERRY BELLINI	9.50	OLD FASHIONED	10.00
JJ Whitley Vodka, lemon juice, raspberry purée, topped with prosecco.		Demerara brown sugar syrup, Buffalo Trace Bourbon, Angostura Bitters.	
ELDERFLOWER FIZZ	9.50	AMARETTO SOUR	10.00
JJ Whitley Elderflower Gin, elderflower liqueur, sugar syrup, lemon juice, topped with prosecco.		Amaretto, lemon juice, egg white, sugar syrup, Angostura Bitters.	
FROZEN STRAWBERRY DAIQUIRI	11.00	WHISKEY SOUR	10.50
Bacardi Carta Blanca, lime juice, home-made strawberry purée.		Buffalo Trace, lemon juice, egg white, sugar syrup, Angostura Bitters.	
MOJITO	10.50	THE FIZZY TARTÉ	11.50
Bacardi Carta Blanca, lime juice, sugar syrup, mint leaves, topped with soda.		Raspberry vodka, vanilla vodka, lime juice, raspberry purée, with a champagne shot on the side.	
PORNSTAR MARTINI	11.50	PINA COLADA	11.00
JJ Whitley Vodka, passion fruit liqueur, lime juice, passion fruit syrup, pineapple juice.		Bacardi Carta Oro, Koko Kanu, lime juice, coconut syrup, pineapple juice, condensed milk, with a pinch of salt.	
ESPRESSO MARTINI	11.00	FIZZY RUM PUNCH	12.00
JJ Whitley Vodka, coffee liqueur, sugar syrup, a shot of freshly brewed espresso.		Bacardi Negra, Bacardi Carta Blanca, pineapple juice, passion fruit syrup, orgeat, Absinth, Angostura Bitters.	
MARGARITA	10.50	LONG ISLAND ICED TEA	11.00
Tequila Blanco, Cointreau, lime juice, sugar syrup.		JJ Whitley Vodka, Bacardi Carta Blanca, JJ London Dry Gin, Cointreau, Tequila Blanco, sugar syrup, lemon juice, topped with Coca Cola.	
COSMOPOLITAN	10.50	VELVET MARTINI	12.00
Absolut Citron Vodka, Cointreau, lime juice, cranberry juice.		Velvet Falernum, Italicus, Portobello Gin, lavender syrup, lavender bitters, lemon juice.	
GODFATHER	9.00	TT NEGRONI	15.00
Chivas Regal 12Yr, Amaretto.		Campari Sweet Vermouth (ask bartender which batch) and Gin (ask bartender which batch).	
CHERRY DELIGHT	10.00	TT VESPER	15.00
Amaretto, Angostura Bitters, Crème De Apricot, Cherry Heering, walnut bitters.		Babicka vodka, Hayman's Old Tom Gin, Lillet Blanc Vermouth.	

CHAMPAGNES GLASS & BOTTLE

• HOUSE CHAMPAGNE	8.00	42.00
• HOUSE ROSÉ CHAMPAGNE	8.90	50.00
• LAURENT-PERRIER LA CUVÉE BRUT NV	11.00	67.00
• LAURENT-PERRIER CUVÉE ROSÉ BRUT NV	16.50	97.00

PROSECCO GLASS & BOTTLE

• HOUSE PROSECCO	6.80	29.95
• HOUSE ROSATO PROSECCO	7.00	32.95



SCAN TO
ASSIST WITH
TRACK & TRACE



SCAN FOR
COMPLETE
DRINKS MENU

ALSO AVAILABLE... SPIRITS, MIXERS, BOTTLES BEERS, PERONI ON DRAUGHT, HOT DRINKS & MILK SHAKES

FOOD MENU

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TARTÉ

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MENU

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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 & a 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** 6.95

NIBBLES

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

CHARCUTERIE BOARDS

MEATS BOARD

Fennel salami, Serrano ham, Nduja sausage, sliced chorizo, warm mini picante sausage, garlic aioli, Cornichons.

12.50

CHEESE BOARD

Crook blue, Owd yonner, Skyes fell, Garstang white, Faradays red onion chutney, grapes, artisan crackers.

12.50

MIXED BOARD

Crook blue, Garstang white, Owd yonner, warm mini picante sausage, Serrano ham, Fennel salami, garlic aioli, Cornichons, grapes, Faradays red onion chutney, artisan crackers.

15.00

GLUTEN FREE BREAD AVAILABLE

THE FIZZY TARTÉ

ULTIMATE AFTERNOON INDULGENCE

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.

29.95 per person

TAKEAWAY
& EAT IN
AVAILABLE



SCAN TO SEE ALL OUR
AFTERNOON TEAS