

THE TIPPLE TIMES



90 MINUTES || £37.50 PER PERSON

BOTTOMLESS BRUNCH



STEP 1: FOOD

Choose between a cheese/charcuterie board to share (both available for groups of 4+). Served with bread & butter, oil & balsamic vinegar, balsamic onions, chutney, artisan crackers, seasonal fruit, & nuts.

CHEESE BOARD

your choice of 4 cheeses, served with olives.

CHARCUTERIE BOARD

your choice of 2 cheeses, served alongside pastrami, chorizo, parma ham, & salami.

cheeses

*extra mature
cheddar, french brie,
garstang blue, smoked
lancashire, manchego,
& garlic & herb roule.*

extras + £3

*cheese portion
meat portion
bread portion*

STEP 2: DRINKS

OPTION 1

*house cocktail pitchers
the rum/tequila/whiskey/gin/vodka one
prosecco
soft drinks
please ask or see our fridges for our selection*

OPTION 2 (+£10)

*all of the above plus the following by the glass:
seasonal tipples
pear & ginger sour, appletini, & pecan pie
classic tipples
french martini, margarita, espresso
martini, pina colada, bramble, daiquiri,
pornstar martini, aperol spritz, cable car,
& carajillo.*