HILLTOP
COUNTRY HOUSE
food & drink

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your wedding dining experience

Our team of incredible chefs and mixologists are guaranteed to deliver a dining experience that will have your guests talking for years to come. We cater for all of your wedding food and drinks in-house to ensure your wedding planning is seamless throughout.

All of our dishes and drinks have been carefully tested and selected by our experienced catering team. Our chefs are always up for a culinary challenge and offer bespoke menus if desired. We also offer every couple the opportunity to create a signature cocktail menu to be displayed and available on your special day.

the hilltop kitchen

Simon heads the Hilltop kitchen team and is accompanied by Naomi and Paul and a large team of excellent service staff. Together, they create, present and deliver delicious food.

Paul is a former two time winner of the coveted Michelin star, is an accomplished author and has been on your TV screens many times. He brings a wealth of experience and techniques to the kitchen.

Our menus are priced per person
Choose off 1 menu: 1 starter, 1 main and 1 dessert for your guests.
We cater for dietaries and allergies additional to this.

Option menu
You can offer an option menu to your guests where you'll choose off one of our menus: 2 starters, 2 mains and 2 desserts.
For this we charge a £5 supplement per person.
Please then ask your guests for a pre-order of their preference.

Please ensure we have your pre-order 5 weeks prior to your wedding.
There will be an increase from 2027 on both food and drink for 2028 weddings.
All of our pricing is inclusive of VAT.

wedding breakfast menu

canapés

2026 & 2027

3 canapés	**10**
5 canapés	**15**

Tomato, red onion & basil bruschetta

Crispy halloumi fries, Happy Valley hot honey

Mini Cornish pasties, brown sauce

Smoked salmon rillettes with dill & crème fraiche

Sticky honey mustard sausages

Mini Yorkshire puddings with roast beef & horseradish crème fraiche

Wild mushroom arancini, black truffle mayonnaise

Tomato arancini, saffron & herb aioli

Smoked chicken on sourdough, Caesar dressing, parmesan

Sticky glazed Asian pork belly

Crispy calamari, lemon aioli

Smoked mackerel rillettes, Hilltop pickled cucumber

New York Reuben crostini

Smashed avocado on granary toast with pomegranate & cottage cheese

Tempura king prawns, wasabi mayo

Crispy spring rolls, sweet chilli sauce, sesame

Chicken shawarma skewers, roasted red pepper Aivar

Chargrilled lamb kofta, tzatziki dip

Crispy pork belly, sriracha butter

Smoked chicken vol au vent with sour cream, chives & poppy seeds

Tuscan fennel sausage arancini, black garlic aioli, San Marzano relish

Whipped goats' cheese on a seeded cracker, fresh fig & blossom honey

Spicy Korean popcorn chicken, Gochujang mayo

Pressed lamb belly, crispy leek, mint sauce

slider & shot combos

2026 & 2027
Per person **9**
Selection of all 3 types

Mini cheeseburger, lettuce, tomato & mayo, Beartown Inception shot

Mini avocado, rocket & cream cheese wrap, Kir Royale shot

Mini Katsu chicken sando, Bloody Mary shot

breads

2026 & 2027

Galician sourdough rolls, homemade Hilltop butter	**4**
Add Gordal olives, Arbequina extra virgin olive oil, aged balsamic	**7.5**

daffodil menu

2026	**60**
2027	**63**

starters

Leek & potato soup, Hilltop herb oil, cheese on toast

Prawn cocktail, palm heart, mango, avocado, micro herb salad

Homemade scotch egg, grain mustard mayo

Pork rillettes, toasted brioche, sticky fig relish

mains

Cumberland sausage and mash, roasted roots, onion gravy

Hilltop pies: steak & ale, roast chicken & ham, Lancashire cheese & onion, creamed potato, seasonal vegetables, Hilltop gravy

Chicken breast stuffed with pork & sage stuffing & wrapped in Parma ham, confit garlic mashed potato, miso butter hispi cabbage & wholegrain mustard velouté

Roasted salmon fillet, summer vegetable ratatouille, crushed new potatoes, samphire

desserts

Tiramisu, Kahlúa caramel

Strawberry Eton mess, white chocolate straw, butter crisp tuille

Brown sugar crunch profiteroles filled with vanilla ice cream, hot chocolate sauce

Hilltop rhubarb & apple crumble, warm vanilla custard

Warm apple tart tatin, Somerset cider caramel, vanilla ice cream

bluebell menu

2026	**67**
2027	**70**

starters

Feta, sundried tomato and spinach tartlet, red pepper rouille, herb salad

Smoked haddock fishcakes, tartare sauce, kohlrabi slaw

Smoked salmon rillettes, toasted sourdough, avocado and tomato salsa

Roasted tomato and red pepper soup, Hilltop garden pesto

mains

Roasted rump of lamb on champ, chargrilled leek purée, heritage carrots, Marsala jus

Haddock wrapped in Serrano, wild garlic & herb roasted new potatoes, seared tiger prawns, tomato salsa

Slow cooked beef bourguignon, pomme purée, roasted roots and purple sprouting broccoli

Chicken breast wrapped in sage & Parma ham, wild mushroom tortiglioni, truffle oil, chives & parmesan

desserts

Mango & passion fruit delice, candied pecans

Home-made triple chocolate brownie, chocolate sauce, vanilla ice cream

Sticky toffee pudding, toffee sauce, vanilla ice cream

Madagascan vanilla panna cotta, blood orange & cardamom, brown sugar shortbread

Lemon meringue pie, lemon curd

wisteria menu

2026	**75**
2027	**78**

starters

Smokey bourbon pulled pork on granary toast with cheddar cheese rarebit

Seared lamb kofta on whipped feta, barley, tomato and pomegranate salad

Warm baked camembert, vegetable crudité and sourdough toast

Gruyere AOP & ham hock tartlet, herb salad, Calvados & apple relish

mains

Rare roasted beef sirloin, crispy rosemary potatoes, béarnaise sauce and greens

Herb crusted rack of Adlington lamb, dauphinoise potato, green beans wrapped in pancetta, Marsala jus

12-hour crispy belly of pork, smoked shallot and apple purée, crushed new potatoes, pork jus

Garlic, lemon and thyme roasted chicken breast, Cheshire cheese mash, Champagne cream sauce, Hilltop garden herb oil

desserts

Lemon posset, raspberry compôte, Lotus biscuit crunch

Banoffee tart, caramelised banana, salted caramel ice cream

Summer berry & garden rhubarb trifle

Milk chocolate mousse, dark chocolate crumble, popping candy

roast menu

2026	**70**
2027	**73**

starters

Wild mushroom soup, hazelnut pesto, toasted ciabatta

Prawn & crayfish cocktail, gem lettuce, heritage tomatoes, Marie Rose

Warm baked camembert, blossom honey, sourdough

mains

Slow roasted rump of beef, goose fat roast potatoes, Yorkshire pudding, buttered chard, beef & Trooper ale Jus

16-hour crispy shoulder of Adlington lamb, confit garlic roast potatoes, chargrilled leek, Marsala jus

Pan roasted chicken breast, pork & sage stuffing, clotted cream mashed potato, honey roasted Chantenay carrots, Hilltop gravy

Rib eye of pork, apricot stuffing, black pudding bon bon, apple cider jus

Mains can be served individually by the plate or on sharing boards as a table centre

desserts

Hilltop rhubarb & apple crumble, warm vanilla custard

Knickerbocker glory, pistachio cream

Home-made triple chocolate brownie, chocolate sauce, vanilla ice cream

sharing boards

2026 & 2027 **+5**

Designed to replace your starter course

mediterranean

Charcuterie, pesto, Datterini tomatoes, buffalo mozzarella, dolmades, Spanish tortilla, Gordal olives

middle eastern

Tabbouleh, barrel aged feta cheese, marinated artichokes, warm pitta bread, tzatziki, warm crispy lamb on hummus

gastro pub

Gloucester Old Spot scotch eggs, toasted pork belly rarebit, pickled onions, Cheshire cheese, crusty white bread, pork pie & piccalilli

galician

Crispy calamari, Sobrasada rarebit, Gambas al Ajillo, Jamon Iberico, Galician Sourdough, lemon aioli

barbecue menu

2026	**60**
2027	**63**

Choose 3 mains, 3 sides & 1 dessert

mains

7oz Cheshire beef burger, brioche bun, pickles, house fries

Chicken shawarma skewers, tahini, pomegranate molasses

Lamb kofta kebabs, coriander chutney, toasted flatbreads

Mini olde English sausages, grain mustard mayo

sides

Green salad, sherry vinaigrette

Roasted new potatoes, wild garlic butter, parsley

Skin on fries, Maldon salt

Smoked chicken salad, shaved parmesan, focaccia croutes

Mac ‘n’ cheese

Heritage tomato salad, buffalo mozzarella, basil oil

Datterini tomato, cave aged feta, wild rocket

Perello Gordal olives, chargrilled focaccia

Galician sourdough, Hilltop butter

desserts

Amalfi lemon posset, white chocolate, amaretti biscuit crumb

Madagascan vanilla panna cotta, blood orange & cardamom, candied pecans

Milk chocolate mousse, dark chocolate hazelnuts, dulce de leche cream

small plates

2026 **60**
2027 **63**
Choose 5 dishes

Iberian charcuterie, toasted sourdough, Arbequina olive oil

Katsu chicken tenders, pickled red onions, steamed rice

Wild garlic roasted Tenderstem broccoli, hazelnut pesto

Manchego & Serrano croquettes, garlic aioli

Satay pork skewers, toasted peanut slaw, sweet chilli

Skin on fries, parmesan, truffle oil

Blackened rump steak, chimichurri

Chargrilled halloumi, hot honey, pork popcorn

Galician Padrón peppers, sea salt

Patagonian crispy squid, lemon aioli

Black pudding bon bons, bloody Mary chutney

Hickory pork belly stew, fried egg, soldiers

Steamed bao buns, crispy hoi sin duck, black sesame & spring onion mayo

Buffalo chicken, blue cheese sauce, tater tots

Chargrilled salmon fillet, Romesco sauce, samphire

Baked camembert, blossom honey, roasted figs

3am Mac ‘n’ cheese, pulled pork, smoked jalapeño jam

Pulled lamb, harissa & butternut pasty, black olive tapenade, preserved lemon

Pan fried cod, house chips, pea purée, scraps

Grilled gammon, chargrilled pineapple, crispy egg yolk

Pasta alla vodka, pancetta crumb

vegetarian menu

Designed to replace a main dish
Vegan alternatives available

Risotto Primavera

Wild mushroom gnocchi, sweet onion purée, goats cheese

Hilltop cheese and onion pie

Pumpkin & pine nut ravioli, roasted wild mushrooms, butternut purée, crispy sage

Wild mushroom risotto, shaved parmesan, truffle butter

children's menu

2026 & 2027 **25**

starters

Crispy chicken strips, dips selection

Dough balls, garlic butter

Seasonal soup, crusty bread

mains

Lasagne al forno, garlic ciabatta

Mac 'n' cheese, bacon crumb

Sausage & mash, onion gravy

4oz Cheshire beef burger, red Leicester cheese, brioche bun, house fries

desserts

Seasonal fruit salad, whipped cream

Hilltop triple chocolate brownie, Bidlea dairy vanilla ice cream

Biscoff ice cream sundae, dulce de leche, shaved white chocolate

wedding morning bites

2026 & 2027
Served on sharing boards to guests

Cheshire oak smoked bacon, Galacian sourdough roll **8**

Cheshire Charcuterie **16**
Cured meats, burrata, toasted nuts, olives & pickles

Continental Breakfast **12**
Pastries, sourdough toast, Hilltop butter & jam, seasonal fruit

cheese boards & towers

2026 & 2027

Cheese board	**18pp**
Cheese tower	**+35**

Choose 1 cheese tour

a journey in cheese: from british heritage to french elegance and european delights

Our cheese can be served on boards for your guests to help themselves or served as a cheese tower on display to then be served on boards. All of our cheese is accompanied by seed crackers, homemade chutney and seasonal fruit.

a tour of the isles: celebrating britain's rich cheese heritage

Belton's Cheshire cheese: a light, crumbly texture and a slightly salty taste with hints of fresh citrus

Yarg: a hand-made, semi-hard cheese wrapped in stinging nettle leaves handmade in Cornwall

Blacksticks Blue: a creamy, smooth, and tangy blue cheese handmade in Lancashire

Tunworth cheese: rich, nutty, and sweet milky flavour with hints of mushroom and garlic

cheese boards & towers

le tour fromage - savour the artistry of france, one cheese at a time

Comté: a traditional French hard cheese made from unpasteurized cow's milk in eastern France

Roquefort: a cave aged French blue cheese made from raw ewe's milk, with a crumbly, moist texture and tangy, salty flavour

Chaource: a soft, creamy cheese made from cow's milk, named after the town of Chaource in the Champagne region

Brie de Meaux: named after the town of Meaux, known for its rich, creamy texture and complex flavour

the grand tour - from alpine peaks to mediterranean shores – a taste of europe

Cashel Blue: a farmhouse Irish blue with a rich, creamy flavour and balanced texture

Manchego: a firm, aged sheep's milk cheese from the La Mancha region of Spain, known for its distinctive zigzag rind and rich, nutty flavour

Kaltbach Alpine: A firm-pressed, semi-hard Swiss mountain cheese made with fresh Swiss cream and cow's milk. Aged for at least four to five months in the Kaltbach sandstone caves

Gorgonzola Dolce: a creamy, mild Italian blue cheese made from pasteurized cow's milk, with a sweet, buttery flavour and soft texture. This delight originates in the northern Italian regions of Lombardy

ice cream cart

Ice cream tubs sourced locally from Bidlea Diary and a Hilltop wafer served by a member of the team from our traditional ice cream bike

Unlimited ice cream for 2 hours
2026 & 2027

Up to 80 guests	**350**
80+ guests	**450**

Choose 3 ice cream flavours & 1 sorbet flavour

ice cream

Amereno Cherry
Banana
Caramelised Biscuit
Chocolate
Cookie Crumble
Honeycomb
Maltese
Mint Chocolate
Raspberry Ripple
Rum & Raisin
Salted Caramel
Strawberry
Vanilla
White Chocolate Em & Em

sorbet

Limoncello
Mango & Passion Fruit

snack cart

2026 & 2027 **170**

Includes:

A selection of classic crisps

Artisan nuts & fruits

Savoury treats: cheese, pretzels, peanuts, olives, mini chorizo, pork scratching, beef jerky, sundried tomatoes

Special requests available

vintage sweetie cart

2026 **120**
2027 **130**

Vintage sweetie cart filled with an abundance of retro sweets

Special requests available

evening food

pizzas

2026 & 2027 **15**

Margherita

Pepperoni

Confit pork belly, Sobrasada, Hilltop hot honey

Goats cheese, red onion marmalade, wild rocket

Portobello mushroom, ricotta, truffle oil

loaded skin on fries

2026 & 2027 **19**

3am loaded fries – pulled pork, smoked brisket, Jack cheese

Meatballs, marinara sauce, mozzarella

Chorizo, tomato frito, garlic aioli

12 hour braised chilli beef, guacamole, nacho cheese

from the grill

2026 & 2027 **24**

Chicken gyros, Hilltop chilli sauce, toasted flatbreads

Skewered rump steak kebabs, bone marrow butter, chimichurri fries

4oz Cheshire beef burger, brioche bun, pickles, house fries

local suppliers

We love supporting small and local businesses! Not only to contribute to the community within our neighbouring towns and villages, but sourcing produce and ingredients as close as we can to Hilltop allows us to keep our carbon footprint to a minimum. The suppliers you see here are just a select few of the local businesses we utilise.

JJJ Heathcote, Bollington

Bidlea Diary, Holmes Chapel

Easy Fish Co., Heaton Moor

R Noone & Son, Bredbury

Sapling Eggs, Knutsford

High Peak Cider, Furness Vale

Happy Valley Honey, Bollington

Great North Pie Co., Wilmslow

Beartown Brewery, Congleton

Bollington Brewery, Bollington

Hunters Cheshire Gin, Congleton

sustainability

kitchen & bar practices

We are always looking at how we can minimise food wastage. The kitchen use many byproducts of ingredients to create exciting elements to elevate dishes such as turning pork skin into a crispy pork popcorn. The chefs use their butchery skills to make chicken strips on the children's menu from mini fillets cut from chicken breasts.

The bar dehydrate fruit, extending its life to use as garnishes in most of the drinks you'll enjoy from our bar and on our Madagascan vanilla panna cotta, blood orange & cardamom, brown sugar shortbread.

the hilltop garden

Our gardens provide us with fresh herbs and produce which is served to you within your wedding breakfast and drinks. We grow lots of herbs such as wild garlic, chillies, chives, parsley, mint, basil, thyme, rosemary, sage, fennel and so much more to use for flavouring and garnishes.

The chefs utilise the herbs such as chives, parsley and basil to make Hilltop herb oil and colourful aiolis. Hilltop herb oil is used throughout the menus and the aioli for all of our arancini canapés. Parsley stems and chillies are pickled to make use as a garnish for many canapés and starters.

In cocktails you'll taste the mint in our Mojito, Southside and Hugo Spritz. Many of our flowers in the gardens are edible to decorate both your cocktails and dinner plate!

Our orchard gives us plenty of apples and when in season we have rhubarb from the herb garden. The rhubarb is preserved and used in our Hilltop rhubarb and apple crumble. Apples from our orchard are added to this dessert and picked up by High Peak Cider to be made into juice. We use this juice to cook our pork dish and in the jus. It is also the perfect addition to our signature cocktail, Truly British.

drinks menu

drinks packages, wine & cocktails

With bars available in the house, outdoors and in the marquee, our dedicated bar team of mixologists will serve your favourite drinks wherever you may be. From beautifully presented welcome drinks to expertly paired wines and unique cocktails, your drinks choice is endless and our team will guide you with specialist advice.

drinks packages

Our drinks packages include a welcome drink, table wine and toast drink. Table wine is served at half a bottle per person.

Our drinks packages have been designed to suit all tastes and preferences so that there will be something for everyone and that will complement your wedding reception and breakfast perfectly.

Please choose your welcome drink, two wines from white, red or rosé and one toast drink.

special requests

Our amazing bar team welcome all special requests whether that may be a local ale from your hometown, spirits from your favourite holiday or non-alcoholic versions of your most loved drinks.

signature cocktails

We offer the opportunity for you to design a signature cocktail menu to display on your wedding day for you and your guests to enjoy. These cocktails can be from our menus, a recipe you know and love or completely bespoke.

Our mixologists can create a tailored cocktail made with your chosen flavours and fresh ingredients from our very own gardens. We welcome all of your ideas, no matter how weird or wonderful!

Signature cocktails can be presented as your welcome drink or purchased from the bar during your day.

thyme package

2026	**30**
2027	**32**

welcome drinks

Bottled Beer

Cider

Prosecco

Bucks Fizz

Pimm’s

Aperol Spritz

Hugo Spritz

Limoncello Spritz

thyme package

white

I Castelli Pinot Grigio *(Italy)*

Te Aka Sauvignon Blanc *(New Zealand)*

red

Baron D'Arignac Cabernet Sauvignon *(France)*

Writers Block Shiraz *(South Africa)*

rosé

I Castelli Pinot Grigio Rosé *(Italy)*

Writers Block Sauvignon Blanc Rosé *(South Africa)*

toast drink

Prosecco

Shots

lavender package

2026	**39**
2027	**41**

welcome drinks

Bottled Beer

Cider

Prosecco

Champagne De Saint Gall

Bucks Fizz

Pimm's

Aperol Spritz

Hugo Spritz

Limoncello Spritz

welcome cocktails

Margarita

Mojito

Espresso Martini

Passion Fruit Martini

Old Fashioned

Negroni

Southside

Paloma

lavender package

white

Marquis De Gouline Touraine Sauvignon *(France)*

Domaine De La Baume Viognier *(France)*

Caves De Lugny Macon Villages Chardonnay *(France)*

red

Carlos Serres Rioja Crianza *(Spain)*

Piedra Negra Organic Malbec *(Argentina)*

Andreas Mazzei Passi Neri Syrah *(Italy)*

rosé

Villa Blanche Grenache Rosé *(France)*

Marius Peyol Provence Rosé *(France)*

toast drink

Prosecco

Champagne De Saint Gall

Shots

rosemary package

2026	**45**
2027	**47**

welcome drinks

Bottled Beer

Cider

Prosecco

Champagne De Saint Gall

Bucks Fizz

Pimm's

Aperol Spritz

Hugo Spritz

Limoncello Spritz

welcome cocktails

Margarita

Mojito

Espresso Martini

Passion Fruit Martini

Old Fashioned

Negroni

Southside

Paloma

rosemary package

white

J Moreau et Fils Chablis *(France)*

Domaine Raffaitin-Planchon Sancerre *(France)*

Entreflores Albarino *(Spain)*

red

Carlos Serres Rioja Gran Reserva *(Spain)*

Jaffelin Bourgogne Pinot Noir *(France)*

Dulong Reserve Saint Emilion *(France)*

rosé

Mirada Organic Rosé *(Spain)*

Miraval Rosé *(France)*

toast drink

Prosecco

Champagne De Saint Gall

Shots

non-alcoholic package

2026	**30**
2027	**32**

welcome drinks

Sparkling Wine (0.0%)

Lucky Saint IPA & Lager (0.0%)

Mocktails

Bucks Fizz (0.0%)

non-alcoholic wine

Bon Voyage Alcohol Free Merlot *(France)*

Bon Voyage Alcohol Free Sauvignon Blanc *(France)*

toast drink

Sparkling Wine (0.0%)

soft drinks package

2026	**17**
2027	**19**

welcome drinks

Elderflower Spritz

Bucks Fizz - Orange Juice & Lemonade

Mocktails

wedding breakfast table drinks

Sparkling Water

Carafe of Fresh Juice (please choose from the following):

Freshly Pressed Apple Juice

Freshly Squeezed Orange Juice

Fresh Pineapple Juice

Raspberry Lemonade

Blueberry & Blackcurrant Soda

toast drink

Elderflower Spritz

Raspberry Lemonade

With our non-alcoholic drinks packages, you can mix & match the options between the welcome drink, wedding breakfast table drinks & toast drink.

welcome drinks

2026 & 2027

welcome drinks

Bottled Beer	**5**
Cider	**6**
Prosecco	**8**
Champagne De Saint Gall	**14**
Bucks Fizz	**7**
Pimm's	**8**
Aperol Spritz	**9.5**
Hugo Spritz	**9.5**
Limoncello Spritz	**9.5**

welcome soft drinks

Fresh Juice Carafe	**10**
Elderflower Spritz	**4.5**
Mocktails	**7.5**

welcome cocktails

Margarita	**11**
Mojito	**11**
Espresso Martini	**11**
Passion Fruit Martini	**11**
Old Fashioned	**11**
Negroni	**11**
Southside	**11**
Paloma	**11**

Harry's
The 93:20

shot wall

2026 & 2027	**75**
Shots	**3.5**

Hire our shot wall & display your favourite shots for all of your guests.

Choose from the following shots:
Vodka
Limoncello
Baby Guinness
Tequila
Tequila Rose
Sambuca
Fireball

champagne tower

2026	**80**
2027	**85**

Pyramid of 14 glasses & 3 bottles.

Prosecco	**100**
Champagne	**200**

beer pong

2026 & 2027 **75**

Hilltop beer pong table with plastic cups & balls.
Drinks are served in rounds of 10 with 10 cups on either side of the table.
Special requests available.

Pre-order

Beer	**20**
Cider	**19**
Prosecco	**27**

On the day

Beer	**25**
Cider	**24**
Prosecco	**32**

drinks displays

drinks cart & beer barrow

2026 & 2027 **75**

drinks cart & wooden boxes

2026 & 2027 **75**

cocktails

old fashioned

Bourbon whiskey, Demerara sugar, orange bitters

negroni

Hunters gin, Rosso Sweet Vermouth, Campari

margarita

Tequila, orange liqueur, sugar syrup, lime, salt

passion fruit martini

Vodka, passion fruit liqueur, fresh passion fruit, pineapple, vanilla, lime

espresso martini

Vodka, coffee liqueur, vanilla, fresh espresso

whiskey sour

Bourbon whiskey, lemon, sugar, egg white alternative

paloma

Tequila, fresh pink grapefruit juice, lime, Agave syrup, grapefruit soda

southside

Hunters gin, fresh mint, lime, sugar

cocktails

mango mai tai

Rum, fresh mango juice, yellow Chartreuse, Dry Curaçao, lime, vanilla, pineapple juice

raspberry lychee martini

Hunters gin, lychee liqueur, raspberry, fresh lychee juice, lemon, vanilla

the sweet & sour

Amaretto, limoncello, lemon, pineapple, vanilla, bitters, egg white alternative

happy valley honey rum daiquiri

Hilltop honey rum made with Happy Valley Honey, lime, sugar

after eight

Baileys, Crème de Menthe, oat milk, chocolate bitters, vanilla

rhubarb & custard

Rum, Advocaat, rhubarb liqueur, vanilla

sugar plum

Hunters gin, plum & vanilla liqueur, fresh pomegranate juice, egg white alternative

clementine punch

Clementine spiced rum, vanilla, cinnamon, fig liqueur, cloudy apple juice
Served warm

mocktails

honey blossom

Pineapple, vanilla, Happy Valley honey

peach margarita

Lime, peach, sugar, salt, soda water

truly british

Cloudy apple, elderflower, lime, mint

mojito

Lime, sugar, mint, soda water
Choose watermelon, strawberry or passion fruit

notes

notes