THE CHUBBBY CHERUB DRINKS LIST

VOLUME 1

SCAN HERE FOR OUR DIGITAL COPY OF OUR DRINKS LIST

If you'd like a digital copy of our drinks list scan the QR code below. Our drinks list features recipes for all of our cocktails which you can make at home. If you do make sure to tag us @chubbycherubbelfast & #chubbycherubbelfast

WELCOME TO THE CHUBBY CHERUB

Positioned in the heart of Belfast City Centre sits our Italian inspired restaurant.

This drinks and cocktail menu pays homage to great Italian cocktails and their recipes for you to try at home, as our renowned atmosphere stays with you long after you've left. Created by our bar team, this is a collection of old classics, contemporary favourites and original Chubby Cherub creations.

For those of you who wish to sip on a classic cocktail or craft coffee while enjoying our unique ambience, rest assured that the same time, pride and effort will go into your drink as much as it does in our award-winning Italian inspired fare.

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WINE LIST

VINO BIANCO WHITE WINE

Tremito Grillo 6.45 x2 11.90 x4.25 18.50 21.95 x8.5 38.50

Grillo from Sicilia, Italy. ABV 13% Abundantly aromatic with lush notes of apricot, lemons and herbs

La Maglia Rosa 6.95 x2 13.50 x4.25 23.50 24.50 x8.5 42.00

Pinot Grigio from Vento, Italy. ABV 11.5% A well-rounded wine with flavours of white fruits and delicate floral notes. Dry and crisp with an elegant, light body

Azziba Bianco Ⓥ Ⓥ 22.95

Enoitalia, Bardolino, Italy. ABV 11.5% A crisp, fresh Italian white wine with green apple and lemon fruit flavours

Terre di Giumara Grecanico Ⓥ 24.50

Grecanico from Sicilia, Italy. ABV 12.5% Intense and fresh. Its aroma is characterised by white fruits and orange blossom

Tuffolo Gavi DOCG 32.50

Cortese from Gavi, Piemonte, Italy. ABV 12% Delicate with pronounced fruit and lemon characteristics. Clean and fresh with a long, lingering citrusy finish.

Lamberti Ca'Preella Soave 29.00

Garganega & Trebbiano from Vento, Italy. ABV 12% Aromas and flavours of apple and peach, with notes of almonds. This medium-bodied white wine has notes of almonds and apples, with a soft but fresh finish

Villa del Fiori Pecorino d'Abruzzo 26.50

Pecorino from Abruzzo, Italy. ABV 12.5% This wine has fresh citrus fruit aromas and flavours, blended with delicate notes of orange blossom. Medium-bodied with a refreshing finish

Mamaku 27.50

Sauvignon Blanc, from Marlborough, NZ. ABV 12.5% This bright, refreshing Sauvignon Blanc has aromas and flavours of apples, pears and gooseberries

= Glass (150ml) x2 = 2 Glass Carafe (250ml) x4.25 = 4.25 Glass Carafe = Bottle (750ml) x8.5 = 8.5 Glass Carafe

WINE LIST

VINO ROSSO RED WINE

Tremito Nero d'Avola 6.45 x2 11.50 x4.25 19.50 21.95 x8.5 36.50

Nero d'Avola from Sicilia, Italy. ABV 13.5% Abundantly aromatic with lush notes of apricot, lemons and herbs

Villa dei Fiori 7.45 x2 12.50 x4.25 23.50 24.50 x8.5 42.00

Montepulciano from Abruzzo, Italy. ABV 12.5% Ripe, round and pleasingly rustic. Combining spicy black olives with morello cherry notes and a refreshing acidity. A bold red wine, bursting with red berry flavours

Paolo Conterno Ⓥ Ⓥ 39.50

Dolcetto from Alba, Piemonte, Italy. ABV 13.5% Intensely fragrant, black cherry fruit pairs with spicy liquorice and almond notes. Soft tannins

Masseria Borgo dei Trulli Negroamaro Ⓥ 29.50

Negroamaro from Puglia, Italy. ABV 13.5% Intense red with violet hues, this wine has aromas of plums, wild strawberries and black pepper. Full bodied, with hints of liquorice and nutmeg, well-balanced tannins and a long finish

San Lorenzo Chianti 27.50

Sangiovese Grosso from Tuscany, Italy. ABV 14% Bright ruby red in colour; a pronounced bouquet of raspberries and blackberries with hints of sweet violets and irises; well-defined, full, tangy and pleasantly tannic flavour with a lingering, pleasing aftertaste of mixed berry preserve and almond

Zensa 37.50

Primitivo from Puglia, Italy. ABV 13.5% Intense ruby-red colour, with a complex bouquet, reminiscent of cherries, dried berries and toasted almonds. The finish is long and lingering, with a burst of spiced cherries and bright fruit and earthiness at the end

Oscuro 27.50

Malbec from Mendoza, Argentina. ABV 13.5% Pure, juicy flavours of plum and blackberry, with a hint of chocolate and vanilla from the oak ageing

Les Nuages 26.50

Pinot Noir from Loire, France. ABV 12% A light yet intense red with redcurrant and spice flavours. This wine has a smooth, fresh finish

WINE LIST

VINO ROSATO ROSÉ WINE

Statua 6.45 x2 12.50 x4.25 21.00 22.95 x8.5 36.50

Pinot Grigio from Sicilia, Italy. ABV 12% A light, fragrant white wine, with aromas and flavours of white peach, flowers and juicy apples. Subtle and refreshing on the finish.

Domaine Lafage Cote Rose 27.50

Syrah, Grenache Noir, & Cabernet Sauvignon from Roussillon, France ABV 13% Fresh and fuity, intense with notes of citrus, peach and honey. Full flavoured palate, crisp acid finish and long mineral aftertaste.

VINO FRIZZANTE SPARKLING WINE

Maschio Del Cav Frizzante Rose 34.50

Pinot Blanc & Pinot Noir from Veneto, Italy. ABV 11% Bright pink, with an exuberant mousse. Intense nose, with scents of berries and blackcurrants, Soft, fresh and fruity

Maschio Del Cav Frizzante Treviso 34.50

Glero from Veneto, Italy. ABV 11% Pale golden color, zesty, with a nice toasty flavor. Persistent bubbles which makes it quite refreshing

Trulli Prosecco Brut 8.45 32.50

Glero from Veneto, Italy. ABV 11% Soft fruit flavours and a fresh, clean taste on the palate

Bottega Gold Prosecco Ⓥ Ⓥ 49.50

Glero from Prosecco, Vento, Italy. ABV 11% Characteristic, fruity with scents of golden apple, Williams pear, acacia flowers and lily of the valley

Bottega Pink Prosecco Ⓥ Ⓥ 49.50

Pinot Noir from Prosecco, Vento, Italy. ABV 11.5% Pinot Noir grapes from Oltrepò Pavese are hand-picked to make this peach-coloured rosé. The skins stay in contact with the must for 24 hours prior to a gentle pressing to separate them; this creates the delicate colour and helps to provide the wine with notes of mixed red berries to go alongside floral and white fruit aromas.

BEERS, CIDERS AND SPIRITS

BOTTLED BEER

Birra Moretti 4.6% 330ml	4.95
Menabrea 4.8% 330ml	4.95
Peroni 5.1% 330ml	4.95
Peroni 5.1% Gluten Free 330ml	4.95

BOTTLED CIDER

Angeliotti 5% 500ml	7.45

DRAUGHT BEER

Menabrea Italian Lager 455ml	4.95
Heverlee 455ml	4.70

APERITIFS

Aperol Soda 125ml	2.50
Campari Soda 100ml	2.50
Crodino 100ml	2.50
San Benedetto Bitter 100ml	2.50
White Peach Bellini 180ml	3.90

ITALIAN LIQUOR & SPIRITS 25ML

Amaretto Disaranno	4.50
Amaro Montenegro	4.50
Aperol	4.50
Bepi Tosolini Brandy	4.95
Black Sambucca	4.50
Fiorente Elderflower Liquer	4.50
Galliano L'Aapertivo Bitter	4.50
Galliano Vanilla 25ml	4.50
Grappa Galliano	4.50
Limoncello Galliano	4.50
Sambucca Galliano	4.50
Sprizzato Apertivo Italiano	4.50
Strega	4.50
Vecchia Romagna	5.50
Vecchia Romagna 10Yr	5.95

BEERS, CIDERS AND SPIRITS

COGNAC 35ML

Hennessey	5.45

GIN 35ML

Beefeater	4.50
Hendricks	5.60
Malfy Gin	5.10
Malfy Gin Con Limone	5.10
Tanqueray 10	6.70

LIQUERS 25ML

Baileys	4.70
Chambord	4.70
Frangelico	4.70
Kahlua	4.70
Tia Maria	4.70

RUM 35ML

Bacardi	4.50
Havana 3 Yr	4.50

PORT 35ML

Sandemans	4.95

TEQUILA 25ML

Patron	5.40
Patron Chocolate	5.70

WHISK(E)Y 35ML

Jack Daniels	4.50
Jameson	4.50
Johnny Walker Red	4.50

VODKA 35ML

Absolut Vodka	4.50
Kettle One	5.45
Grapefruit & rose	
Kettle One	5.45
Peach, & orange blossom	

TUSCANY FLOWER

A citrusy new addition to our menu

11.90

Ingredients

35ml Vanilla vodka
25ml Cointreu
10ml Limoncello
10ml Blue Curaçao
35ml Pineapple juice
25ml Gomme syrup
15ml Lemon juice
Freshly squeezed
5d Butterfly Pea Extract

Garnish

Pineapple leaf, Edible flower

Equipment

Cocktail shaker, Hawthrone strainer, Sling glass

01. Add ice to a cocktail shaker, then add vanilla vodka, Cointreau, limoncello, pinapple juice, gomme syrup, lemon juice. Shake vigorously
02. Add ice to a sling glass, add butterfly pea extract to the glass and top with more ice
03. Strain the contents of the shaker into the glass
04. Garnish with blue curaçao, edible flower and a pineapple leaf

AMARETTO SOUR

A sour, citrusy, contemporary classic

10.95

Ingredients

50ml Amaretto
25ml Sugar Syrup
1dsh Angostura Bitters
1 Egg white
Pasturised
30ml Lemon Juice
Freshly Squeezed

Garnish

Dehydrated Orange, Maraschino Cherry, Mint Leaf

Equipment

Cocktail Shaker, Hawthorne Strainer, Wine goblet

01. Add Amaretto, Sugar Syrup, 1-2 dashes of Angostura bitters, egg white and lemon juice to a cocktail shaker. Shake vigorously for 30 seconds until egg white is frothy.
02. Add ice to the cocktail shaker and shake again for 30 seconds
03. Add crushed ice to a wine goblet
04. Strain the contents of the shaker into the glass
05. Garnish with dehydrated orange, marchino cherry, a sprig of mint and a few dahses of angostura bitters

SORBETTO

A sherbey inspired citrusty flavoured dessert cocktail

10.95

Ingredients

50ml Tequila
Patron Silver
25ml Limoncello
25ml Lime Juice
Freshly Squeezed
20ml Sugar Syrup
1bsp Sorbet

Garnish

Lemon Zest, Lemon rind

Equipment

Cocktail Shaker, Hawthorne Strainer, Coupe Glass

01. Take a coupe glass, rim with lemon zest and chill
02. Add ice to a cocktail shaker, followed by Tequila, Limoncello and lime juice
03. Strain the contents of the shaker into the prepared glass
04. Garnish with a scoop of lemon sorbet, lemon zest and lemon rind

AFFOGATO

A gently, sweet dessert cocktail inspired by the dessert of the same name

10.95

Ingredients

35ml Bepi Tosolini Grappa di Moscato
20ml Kahlúa
20ml Edmon Brittet créme de cacao
30ml Espresso
Freshly Brewed
1 tbsp Vanilla Ice Cream

Garnish

Chocolate shaving, powder, coffee beans

Equipment

Cocktail Shaker, Hawthorne Strainer, Wine goblet

01. Add Amaretto, Sugar Syrup, 1-2 dashes of Angostura bitters, egg white and lemon juice to a cocktail shaker. Shake vigorously for 30 seconds until egg white is frothy.
02. Add ice to the cocktail shaker and shake again for 30 seconds
03. Add crushed ice to a wine goblet
04. Strain the contents of the shaker into the glass
05. Garnish with dehydrated orange, marchino cherry, a sprig of mint and a few dahses of angostura bitters

ITALIAN BRAMBLE

A shert, citrusty flavoured dessert cocktail

10.95

Ingredients

35ml Gin
25ml Créme de mûre
30ml Lemon juice
Freshly squeezed
4-5 d Amarena Cherry Syrup

Garnish

Lemon rind, maraschino cherry, sprig of mint

Equipment

Cocktail Shaker, Hawthorne Strainer, Coupe Glass

01. Add ice to a cocktail shaker, followed by gin, lemon juice, 4-5 dashes of Amerena cherry syrup. Shake vigorously
02. Add crushed ice to a wine goblet
03. Strain the contents of the cocktail shaker into the glass
04. Gently add Créme de mûre over the ice
05. Garnish with maraschino cherry, lemon rind & a sprif of mint

AMERICANO

A classic, gently sour herbal aperitivo

10.95

Ingredients

35ml Campari
35ml Vermouth
Martini Rosso
30ml Soda Water
1-2 d Angostura Bitters

Garnish

Orange peel, dehydated orange wheel, Maraschino cherry

Equipment

Bar spoon, Old fashioned glass

01. Add ice to and old fashioned glass
02. Add campari, then Martini into the glass, top with soda water. Stir gently with a bar spoon
03. Garnish with a dehydrated orange wheel, orange peel and a maraschino cherry

NEGRONI

A classic, gently sour herbal aperitivo

10.90

Ingredients

35ml Campari
35ml Vermouth
Martini Rosso
35ml Gin

Garnish

Orange peel, dehydated orange wheel, Maraschino cherry

Equipment

Bar spoon, Old fashioned glass

01. Add ice to and old fashioned glass
02. Add Campari, Martini Rosso and gin to the glass, and stir gently with a bar spoon
03. Garnish with orange peel, dehydrated orange wheel and a marschino cherry

BELLINI

A fruity classic

11.95

Ingredients

120ml Prosecco
15ml Peach schnapps
60ml Peach purée

Garnish

Orange peel, raspberry

Equipment

Cocktail shaker, Hawthorne strainer

01. Add ice to a cocktail shaker, followed by peach purée and peach schnapps. Shake vigorously
02. Take a chilled champagne flute and strain contents of the shaker to the glass
03. Top the contents of the glass with prosecco
04. Garnish with a peel of orange, topped with a raspberry

ROSSINI

A classic, gently sour herbal aperitivo

11.95

Ingredients

120ml Prosecco
10ml Cointreau
25ml Strawberry purée

Garnish

Orange peel, dehydated orange wheel, Maraschino cherry

Equipment

Bar spoon, Old fashioned glass

01. Add ice to a cocktail shaker, followed by strawberry purée, cointreau and 10ml of prosecco. Shake vigorously
02. Take a chilled champagne flute and strain contents of the shaker to the glass
03. Top the contents of the glass with the remaining prosecco
04. Garnish with half a strawberry

MIMOSA

A brunch classic

11.95

Ingredients

90ml Prosecco
15ml Cointreau
75ml Orange Juice
10ml Gomme Syrup

Garnish

Orange peel, raspberry

Equipment

Cocktail shaker, Hawthorne strainer

01. Add ice to a cocktail shaker, followed by cointreau, orange juice and gomme syrup. Shake vigorously
02. Take a chilled champagne flute and strain contents of the shaker to the glass
03. Top the contents of the glass with prosecco
04. Garnish with a peel of orange, topped with a raspberry

GIN & IT

A fabulously tasty combination of botanicals, wine & spirit

10.95

Ingredients

75ml Martini Rosso
50ml Gin
1d Angostura Orange Bitters

Garnish

Lemon rind

Equipment

Cocktail shaker, hawtorne strainer

01. Add ice to a cocktail shaker, then add gin, martini rosso and angostura bitters
02. Strain into a chilled martini glass
03. Granish with orange peel and a maraschino cherry

ANGELO AZZURO

Citrus forward with bontaical notes

10.95

Ingredients

35ml Gin
20ml Elderflower liqueur
15ml Cointreau
5ml Blue Curaçao
10ml Sugar syrup

Garnish

Twisted lemon peel, Maraschino cherry, sprig of mint

Equipment

Cocktail Shaker, Hawthorne Strainer, Wine Goblet

01. Add gin, elderflower liquer, blue curaçao, sugar syrup and egg white to a cocktail shaker. Shake vigorously for 30 seconds until egg white is frothy.

02. Add ice to the cocktail shaker and shake again for 30 seconds

03. Add ice to a wine goblet, strain the contents of the shaker into the glass

04. Garnish with a maraschino cherry, lemon wedge and a sprig of mint

MARTINI

A spirt forward, dry and cleansing classic

10.50

Ingredients

30ml Gin
60ml Vermouth
Martini Bianco

Garnish

Twisted lemon rind, Olive

Equipment

Cocktail shaker, hawtorne strainer, bar spoon, martini glass

01. Add ice to a cocktail shaker, then add gin and vermouth. Stir for 30 seconds
02. Strain the contents of the shaker into a chilled martini glass
03. Garnish with an olive and lemon rind

THE GODFATHER

A simple scotch cocktail with a pleasing almondy note

10.50

Ingredients

50ml Scotch
50ml Amaretto

Garnish

Orange peel, maraschino cherry

Equipment

Bar spoon, Old fashioned glass

01. Add ice to an old fashioned glass, then pour scotch and amaretto into the glass. Stir with a bar spoon until chilled

02. Garnsih with orange peel and a maraschino cherry

SANGRIA BIANCO

Our very own citrusy Italian inspired spritzer

12.50

Ingredients

60ml Pinot Grigio
60ml Prosecco
60ml Lemonade

Garnish

Basil Leaves, Dehydrated orange

Equipment

Bar spoon, Sling glass

01. Add ice the bottom of a sling glass, add basil leaves and dehydrated orange wheels, repeat by adding more ice, mint and orange.
02. Pour Pinot Grigio, lemonade into the glass, top with prosecco and gently stir
03. Garnish with basil leaves

AMALFI COSMO

Grapefruit led, crisp and slightly sweet

10.50

Ingredients

35ml Grapefruit & Rose Vodka
35ml Cointreau
50ml Cranberry Juice
35ml Lime Juice
Freshly squeezed

Garnish

Orange zest

Equipment

Cocktail shaker, Hawthrone strainer, Coupe glass

01. Add ice to a cocktail shaker, then add vodka, cointreau, lime juice and cranberry juice. Shake vigorously
02. Strain into a chilled coupe glass
03. Garnish with orange zest

MADONNA

Freshly minty and cleansing

10.90

Ingredients

25ml Limoncello
25ml Cointreau
5ml Crème de menthe
35ml Apple Juice
25ml Lemon juice
Freshly squeezed
25ml Gomme syrup

Garnish

Basil leaves

Equipment

Cocktail shaker, Hawthrone strainer, Highball glass

01. Add ice to a cocktail shaker, then add limoncello, cointreau, créme de menthe, lemon juice, gomme syrup and apple juice. Shake vigorously
02. Add ice to a high ball glass,
03. Strain contents of the shaker into the glass
04. Garnish with basil leaves

BRANDY ALESSANDRO

A rich, creamy, chocolately after-dinner drink

10.90

Ingredients

35ml Hennessy
25ml Creme de Cacao
25ml Cream
25ml Gomme Syrup

Garnish

Chocolate shaving, Coffee beans

Equipment

Cocktail shaker, Hawthrone strainer, Wine Goblett

01. Add ice to a cocktail shaker, then add Hennessy, Creme de Cacao, gomme syrup, and cream. Shake vigorously
02. Add ice to a wine goblet
03. Strain the contents of the shaker into the glass
04. Garnish with chocolate shaving and coffee beans

TIRAMISU

A creamy dessert style cocktail

10.95

Ingredients

25ml Italian Brandy
25ml Kahlua
25ml Baileys
15ml Fernet Branca
10ml Gomme Syrup
25ml Espresso
Freshly brewed
2.5ml Amaretto Cream

Garnish

Cocao powder & Chocolate shaving

Equipment

Cocktail Shaker, Hawthorne Strainer, Fine mesh strainer, Coupe Glass

01. Take a coupe glass, rim with cocoa powder and chill
02. Add ice to a cocktail shaker, followed by Brandy, Kahlua, Baileys, Fernet Branca, Gomme Syrup and freshly brewed espresso. Shake vigorously
03. Double strain the contents of the shaker into the rimmed glass, top with amaretto cream
04. Garnish with chcolate powder & a chocolate shaving

SPRITZERS & NON-ALCOHOLIC

SPRITZ AL PROSECCO

Sprizatto **10.50**

Sprizzato Apertivo Italiano is a bitter citrus & rhubarb infused spirit designed to be served with Prosecco topped with ice, soda water & infused with slices of orange

Florentine Fizz **10.50**

Fiorente Italian Elderflower Liquer - blended with a small amount of mint spearmint esscence, lemon juice & beet sugar served with Prosecco, soda water & infused with mint & lemon slices

Galliano Spritz **10.50**

Galliano L'Apertivo Bitter - Made with infusions of mediterranean citrus, oranges, bergomats, chinotto, tangerine & grapefruit, anise, juniper, cardamon, sandal wood, sage, lavendar, peppermint, cinnamon & vanilla served with Prosecco, soda water & infused with slices of orange & grapefruit

Sofia Loren **15.50**

Bepi Tosolini Vecchio 800 Italian Brandy - slightly sweet honeyed grape juice, vanilla, honeysuckle & dry spicy buttery oak served with Prosecco, soda water & cane syrup. Garnished with an Amarena cherry

Aperol Spritz **11.50**

Aperol Apertivo by Fratelli Barberi, zesty orange cordial with a faint bitterness, marmalade & pink grapefruit predominate - served with Prosecco, soda water. Garnished with a pink grapefruit slice

SOFT DRINKS

Coca Cola 330ml / 200ml	2.40 / 3.00
Diet Coke 330ml / 200ml	2.40 / 3.00
Tonic 125ml	2.30
Soda 125ml	2.30
Ginger 125ml	2.30
Bitter lemon 125ml	2.30
White Lemonade 125ml	2.30

CHILDREN'S DRINKS

Apple Nectar Juice	1.60
Pear Nectar Juice	1.60
Orange Nectar Juice	1.60
Peach Nectar Juice	1.60

SPRITZERS & NON-ALCOHOLIC

SPRITZERS & NON-ALCOHOLIC

AQUA SPRITZ NON ALCOHOLIC

Danedlion & Burdock	4.50
Blood Tonic	4.50
Lemon & Ginger Punch	4.50
Strawberry & Kiwi	4.50
Lime & Lemongrass	4.50
Plum, Pear & mixed spice	4.50
Sour cherry, grape & hibisus	4.50
Rhubarb & Rosehip	4.50
Elderflower & apple	4.50
Cranberry & pomegranate	4.50
Blackcurrant & Lquorice	4.50
Gooseberry & Elderflower	4.50

AQUA SPRITZ NO ADDED SUGAR

Clementine oranges	4.50
Lemon, cucumber & mint	4.50
Raspberry & lavendar	4.50
Rhubarb & Rose	4.50
Dandelion & Burdock	4.50
Sour cherry, grape & hibisus	4.50
Gooseberry & Elderflower	4.50
Cranberry & Pomegranate	4.50
Elderflower & Apple	4.50

GALVANIA ITALIAN MIXERS

Galvania Ginger Ale 200ml	2.70
Galvania Ginger Beer 200ml	2.70
Galvania Cola 200ml	2.70
Galvania Bitter Lemon 200ml	2.70
Galvania Bitter Orange 200ml	2.70

SAN PELLEGRINO

Lemon	2.70
Orange	2.70
Grapefruit	2.70
Blood Orange	2.70
Orange & Pomegranate	2.70

SAN BENEDETTO

San Benedetto Green Tea	2.50

STERILGARDA

Apple Nectar Juice	2.50
Pear Nectar Juice	2.50
Orange Nectar Juice	2.50
Peach Nectar Juice	2.50
Apricot Nectar Juice	2.50

HOT DRINKS

HOT DRINKS

PREMIUM COFFEES

Affagato 6.00
Espresso poured over vanilla ice cream

Marocchino 3.90
Espresso, cocoa powder & frothed milk

The Venetian 4.00
Large espresso with whipped cream

The Trevi 4.00
Long espresso, with steamed milk and whipped cream

The Leonardo 4.95
Frangelico, espresso, hot chocolate with crème chantilly & almond

The Italiano Imperial 9.50
Brandy, espresso, milk, topped with chocolate & whipped cream

HOT DRINKS

CAFFETTERIA COFFEE BAR

Americano	2.80
Cappuccino	2.90
English Breakfast Tea	2.70
Espresso	2.70
Macchiato	2.90
Mocha	3.10

LUXURY TEAS

Berry Dream	3.00
CappucChai	3.00
Creamy Grey	3.00
Detox Tea	3.00
English Breakfast Tea	3.00
Green Tea Jasmine	3.00
Hello Mint	3.00
Matcha Powder	3.50
Oolong Tea	3.00
Strawberry Oolong	3.00
Vanilla Rooibos	3.00

RRP £20

The Chubby Cherub
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wwww.chubbycherubbelfast.com