



# SIGNATURE SPRING SPECIALS

## Baked Tattie

£9.25

### **Garden Ranch Chicken Baked Tattie**

Fluffy baked potato topped with tender chicken, crispy bacon, melted cheddar, spring onions and creamy ranch dressing.

## Signature Panini

£8.75

### **Smoky BBQ Chicken & Crispy Onion Panini**

Tender BBQ chicken, melted cheddar and crispy onions served in a golden toasted panini.

## Open Sandwich

£7.95

### **Spring Chicken Caesar Open Sandwich**

Toasted sourdough topped with grilled chicken, crisp lettuce, crispy bacon, parmesan shavings, crunchy croutons and Caesar dressing.

*A little taste of spring at Annie's...*





# Signature Spring Drinks

## Spring Honey Blossom Latte

£4.95

Smooth espresso blended with steamed milk and lightly sweetened with golden honey and vanilla for a soft and comforting springtime latte.

## Strawberries & Cream Hot Chocolate

£4.95

Rich hot chocolate blended with creamy milk and a hint of strawberry sweetness, topped with whipped cream for a deliciously indulgent spring treat.

## Lemon Drizzle Iced Matcha

£4.95

Smooth matcha blended with milk and Sicilian lemon syrup, served over ice for a bright and refreshing twist on iced matcha.

## Mango Boba Frappe

£4.95

A creamy mango frappe blended with ice and vanilla, topped with whipped cream and finished with juicy mango popping pearls for a burst of flavour.

## Sky Blue Refresher

£4.95

Sparkling lemonade infused with blue citrus syrup and a subtle splash of grenadine, creating a vibrant layered drink with a light and refreshing sweetness.

*A refreshing taste of spring at Annie's...*

# Garden Ranch Chicken Baked Tattie

## INGREDIENTS

- 1 X BAKED POTATO
- 1 X HANDFUL OF CHICKEN
- 1 X HANDFUL OF CHEESE
- 1 X TBLSPN OF CRISPY BACON
- 1 X TBLSPN OF RANCH
- 1 X SPRING ONION



## METHOD

1. COOK THE BAKED POTATO AS NORMAL
2. MIX THE CHICKEN, SPRING ONION, CRIPSY BACON WITH RANCH DRESSING
3. CUT OPEN THE BAKED POTATO
4. ADD A HANDFUL OF CHEESE TO THE INSIDE
5. SPOON THE CHICKEN MIXTURE ON TOP

# Smokey BBQ Chicken & Crispy Onion Panini

## INGREDIENTS

- 1 X PANINI
- 1 X HANDFUL OF CHICKEN
- 1 X HANDFUL OF CHEESE
- 1 X TBLSPN ON BBQ SAUCE
- 1 X HANDFUL OF CRIPSY ONIONS



## METHOD

1. MIX THE CHICKEN WITH BBQ SAUCE
2. CUT OPEN THE PANINI
3. FILL THE PANINI WITH CHICKEN MIXTURE
4. TOP WITH CHEESE, SCATTER WITH ONIONS
5. COOK AS NORMAL

# Spring Chicken Caesar Open Sandwich

## INGREDIENTS

- 1 X SLICE OF SOUR DOUGH
- 1 X HANDFUL OF CHICKEN
- 1 X HANDFUL OF SALAD LEAVES
- 1 X HANDFUL OF CRISPY BACON
- 1 X HANDFUL OF PARMESAN
- 1 X PORTION OF CAESAR DRESSING
- 1 X HANDFUL OF CROUTONS



## METHOD

1. MIX THE CHICKEN WITH CAESAR DRESSING
2. TOAST SLICE OF SOURDOUGH
3. PLACE SALAD LEAVES OVER THE SOURDOUGH
4. SPOON CHICKEN ONTO THE SALAD LEAVES
5. TOP WITH PARMESAN, CRISPY BACON AND CROUTONS
6. DRIZZLE CAESAR DRESSING OVER TO FINISH



# Spring Honey Blossom Latte

## INGREDIENTS

SIMPLY VANILLA SYRUP  
SIMPLY HONEYCOMB SYRUP  
ESPRESSO SHOT  
STEAMED MILK  
WHIPPED CREAM

## METHOD

1. ADD ONE PUMP OF VANILLA AND HONEYCOMB TO GLASS
2. ADD ESPRESSO SHOT TO GLASS
3. MIX SYRUP & ESPRESSO ON COMBINE
4. POUR IN STEAMED MILK
5. SERVE



# Strawberries & Cream Hot Chocolate

## INGREDIENTS

HOT CHOCOLATE POWDER

STRAWBERRY SYRUP

COLD MILK

WHIPPED CREAM

MARSHMALLOWS

WHITE CHOCOLATE CURLS

FREEZE DRIED STRAWBERRIES

## METHOD

1. COMBINE HOT CHOCOLATE POWDER, SYRUP AND MILK THEN COMBINE / HEAT
2. ONCE HOT POUR INTO GLASS
3. TOP WITH HANDFUL OF MARSHMALLOWS
4. DECORATE WITH WHIPPED CREAM, CHOCOLATE CURLS AND FREEZE DRIED STRAWBERRY
5. SERVE

# Lemon Drizzle Iced Matcha

## INGREDIENTS

MATCHA POWDER  
LEMON SYRUP  
COLD MILK  
ICE  
LEMON SLICE (GARNISH)



## METHOD

1. COMBINE THE LEMON SYRUP AND MATCHA POWDER WITH A SMALL AMOUNT OF MILK AND WHISK
2. FILL GLASS WITH ICE, POUR IN THE MILK
3. SLOWLY POUR THE MATCHA OVER THE TOP FOR A LAYERED EFFECT
4. GARNISH WITH A SLICE OF LEMON
5. SERVE

# Mango Boba Frappe

## INGREDIENTS

SIMPLY VANILLA FRAPPE POWDER

SIMPLY MANGO SMOOTHIE

40ML MILK

ICE

WHIPPED CREAM

SIMPLY MANGO TOPPING SAUCE

SIMPLY MANGO POPPING BOBA



## METHOD

1. ADD THE MILK, SMOOTHIE MIX AND FRAPPE POWDER TO A BLENDER
2. ADD A CUP OF ICE AND BLEND FOR 30 SECONDS UNTIL SMOOTH
3. DECORATE THE CUP WITH MANGO TOPPING SAUCE AND ADD A SCOOP OF MANGO BOBA TO THE CUP
4. POUR THE BLENDER CONTENTS INTO THE CUP AND TOPP WITH WHIPPED CREAM
5. DECORATE WITH MANGO TOPPING SAUCE AND A FEW BOBA PEARLS

# Sky Blue Refresher

## INGREDIENTS

SIMPLY BLUE CURACAO SYRUP  
SIMPLY GRENADINE SYRUP  
CAN OF LEMONADE  
SLICES OF LEMON



## METHOD

1. ADD THE SYRUPS TO A CUP OF ICE
2. SLOWLY TOP WITH LEMONADE TO CREATE A LAYERED EFFECT
3. GARNISH WITH FRESH FRUIT AND A COCKTAIL UMBRELLA

# Rose Lemonade

## INGREDIENTS

SIMPLY ROSE SYRUP  
CAN OF LEMONADE  
ICE  
SLICES OF LEMON  
STRAW / STIRRER  
UMBRELLA





# Strawberry, Basil, Cucumber Cooler

## INGREDIENTS

SIMPLY STRAWBERRY, BASIL & CUCUMBER SYRUP

WATER

ICE

STRAW / STIRRER

CUCUMBER

UMBRELLA





# Raspberry & Pineapple Spritz

## INGREDIENTS

SIMPLY RASPBERRY SYRUP

ICE

SPARKLING WATER

STRAW / STIRRER

UMBRELLA





# Mango, Passionfruit & Guava (Tropical)

## INGREDIENTS

SIMPLY TROPICAL SYRUP

ICE

LEMONADE

STRAW / STIRRER

UMBRELLA

SLICE OF LEMON



# Peach Iced Tea with Strawberry Boba

## INGREDIENTS

SIMPLY PEACH ICED TEA SYRUP - 2 PUMPS

STRAWBERRY POPPING BOBA - 2 SCOOPS

WATER

ICE

LARGE STRAW



# Dragon Fruit with Mango Boba

## INGREDIENTS

SIMPLY PEACH DRAGON FRUIT SYRUP - 2 PUMPS

MANGO POPPING BOBA - 2 SCOOPS

WATER

ICE

LARGE STRAW



# Watermelon Iced Tea with Raspberry Boba

## INGREDIENTS

SIMPLY WATERMELON ICED TEA SYRUP - 2 PUMPS

RASPBERRY POPPING BOBA - 2 SCOOPS

WATER

ICE

LARGE STRAW



# Cinnamon Bun Frappe

## INGREDIENTS

SIMPLY CINNAMON BUN SYRUP

SIMPLY FRAPPE POWDER

MILK

ICE

WHIPPED CREAM

DUSTING OF CINNAMON

## METHOD

1. ADD THE SYRUP, VANILLA FRAPPE POWDER AND MILK TO THE BLENDER
2. ADD A CUP OF ICE AND BLEND FOR 30 SECONDS OR UNTIL SMOOTH
3. POUR THE BLENDER CONTENTS INTO A CUP AND TOP WITH WHIPPED CREAM
4. DECORATE WITH A DUSTING OF CINNAMON SUGAR



# Toffee Apple Frappe

## INGREDIENTS

SIMPLY TOFFEE APPLE SYRUP  
SIMPLY FRAPPE POWDER  
MILK  
ICE  
WHIPPED CREAM  
SIMPLY TOFFEE SAUCE  
SIMPLY DICED TOFFEE PIECES



## METHOD

1. ADD THE SYRUP, VANILLA FRAPPE POWDER AND MILK TO THE BLENDER
2. ADD A CUP OF ICE AND BLEND FOR 30 SECONDS OR UNTIL SMOOTH
3. POUR THE BLENDER CONTENTS INTO A CUP AND TOP WITH WHIPPED CREAM
4. DECORATE WITH TOFFEE SAUCE AND DICED TOFFEE PIECES

# Rhubarb & Custard Frappe

## INGREDIENTS

SIMPLY RHUBARB SYRUP  
SIMPLY FRAPPE POWDER  
MILK  
ICE  
WHIPPED CREAM  
FREEZE DRIED RASPBERRIES



## METHOD

1. ADD THE SYRUP, VANILLA FRAPPE POWDER AND MILK TO THE BLENDER
2. ADD A CUP OF ICE AND BLEND FOR 30 SECONDS OR UNTIL SMOOTH
3. POUR THE BLENDER CONTENTS INTO A CUP AND TOP WITH WHIPPED CREAM
4. DECORATE WITH FREEZE DRIED RASPBERRIES

# White Chocolate & Raspberry Frappe

## INGREDIENTS

SIMPLY RASPBERRY SYRUP  
SIMPLY FRAPPE WC POWDER  
MILK  
ICE  
WHIPPED CREAM  
RASPBERRY TOPPING SAUCE  
FREEZE DRIED RASPBERRIES



## METHOD

1. ADD THE SYRUP, WHITE CHOCOLATE FRAPPE POWDER AND MILK TO THE BLENDER
2. ADD A CUP OF ICE AND BLEND FOR 30 SECONDS OR UNTIL SMOOTH
3. DECORATE GLASS WITH RASPBERRY TOPPING SAUCE
4. POUR THE BLENDER CONTENTS INTO A CUP AND TOP WITH WHIPPED CREAM & FREEZE DRIED RASPBERRIES