



Caffé Concerto
LONDON

Merry Christmas

A discretionary 12.5% service charge will be added to your bill



*BOOK A TABLE
for Christmas Day*

WWW.CAFFECONCERTO.CO.UK



All Day Energiser 16.95 **VEGAN**

Beetroot hummus, avocado & marinated cherry tomatoes.
Peanut butter & sliced banana, drizzled with golden syrup



Salmon & Avocado Tartine 19.95

Scottish smoked salmon, soft cream cheese & capers tartine served on toasted rye bread. Sliced avocado, diced tomatoes and beetroot houmous tartine served on toasted rye bread.

add a poached egg for 1.95



Omelette (Served with chips)

- PLAIN OMELETTE 14.95**
- MATURE CHEDDAR CHEESE 16.95**
- CHEESE & TOMATO 17.95**
- CHEESE & MUSHROOM 17.95**
- SPINACH & CHEESE 18.95**
- HAM & CHEESE 18.95**
- SPINACH, MUSHROOM & CHEESE 19.95**

SHARE



Tartine Selection

To share 29.95 | For one 18.95
Served with French fries & aioli sauce

Creamy goat cheese & caramelised onions; Parma ham & mozzarella; Crushed avocado & diced tomatoes; Scottish smoked salmon, capers & cream cheese

Vegetarian Tartine Selection

To share 27.95 | For one 17.95
Served with French fries & aioli sauce

Vine tomatoes & parmesan shavings; Olive tapenade; Creamy goat cheese & caramelised onion; Crushed avocado & diced tomatoes

Dishes may contain Allergens! We can't guarantee our dishes are allergen free. If you have any dietary requirements, please speak to a member of staff. Please scan the QR code for full dietary information.



Bread & Nibbles

ITALIAN BREAD BASKET 6.25

Focaccia, ciabatta, rye bread, olive tapenade & olive oil

MIXED MARINATED OLIVES 6.95

ITALIAN FLATBREAD

Choose from:

- Roasted garlic & rosemary 9.95
- Pomodoro with basil pesto 10.95
- Caramelised onion topped with gorgonzola dolce & rocket 12.95



Starters

SOUP OF THE DAY 6.95

Served with warm bread

BRUSCHETTA 7.45

Chargrilled ciabatta topped with diced vine tomatoes, garlic, parmesan shavings & drizzled with olive oil

CAPRESE 8.95

Mozzarella di Buffala, vine tomatoes, basil oil & balsamic cream

PARMA HAM 8.95

With rocket, beetroot & figs

HALLOUMI BRUSCHETTA 9.95

Chargrilled ciabatta topped with marinated vine cherry tomato, mint, parsley & olive oil

MUSSELS ARRABBIATA 9.95

With spicy tomato sauce

WILD MUSHROOM ARANCINI 9.95

A wild mushroom fricassee with truffle oil, risotto, parmesan & gruyere cheese, panko breadcrumbs & aioli sauce

GOLDEN MOZZARELLA STICKS

Large 10.95 | Small 7.45

With rocket & concerto sauce

SALT BEEF 12.95

Sliced salt beef on a rocket leaves, vine cherry tomatoes, mozzarella, figs, olive oil & balsamic cream

FRIED CALAMARI

Large 17.95 | Small 10.95

Breaded calamari rings, courgette & carrot ribbon with aioli sauce

FRIED KING PRAWNS

Large 22.95 | Small 13.95

Fried king prawns, courgette & carrot ribbon with a sweet chilli

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Toasted Ciabatta

WITH MIXED SALAD & FRENCH FRIES

HAM & CHEESE 16.95

with tomato, cheddar, rocket leaves & olive oil

MOZZARELLA & TOMATO 17.95

with basil pesto

GRILLED CHICKEN 18.95

with mayo, basil pesto, rocket leaves & sun-dried tomato

PARMA HAM & MOZZARELLA 18.95

with tomato, rocket leaves & olive oil

SMOKED SALMON 19.95

on a open ciabatta served with soft cheese, fresh dill & capers



Toasted Club Sandwiches

WITH MIXED SALAD & FRENCH FRIES

CLASSIC EGG MAYO & CHEESE 16.95

HAM, CHEESE & TOMATO 16.95

B.L.T 16.95

Crispy bacon, cheese, lettuce, tomato & mayo

ORIGINAL EGG MAYO & BACON 17.95

CHICKEN MAYO, AVOCADO & LETTUCE 17.95



Toasted Focaccia

WITH MIXED SALAD & FRENCH FRIES

GRILLED HALLOUMI 18.95

with crushed avocado, olives tapanade, roasted red pepper & tomato

GOAT'S CHEESE 18.95

Grilled goat cheese, grilled Mediterranean vegetables, baby spinach & basil pesto

GRILLED CHICKEN WITH TRUFFLE

MAYO 18.95

with cheddar cheese & tomato

CHICKEN ESCALOPE 19.95

with vine tomatoes, rocket, pickles & concerto sauce

SALT BEEF 21.95

with pickles, rocket, tomato & mustard mayo



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SHARE




Concerto Misto Tower 36.95

Fried king prawns | Fried calamari rings | Courgette & carrots ribbons | Arancini ball | Mozzarella stick | Roasted garlic & rosemary flatbread | With sweet chilli sauce & aioli sauce

 **Chardonnay**



Fritto Misto Platter 28.95

Breaded calamari rings, tiger king prawns, cod fillets, courgette & carrots ribbons, aioli & sweet chilli dip  **Pinot Grigio**



Antipasto Misto **Malbec**

To share 29.95 | For one 19.95

Carefully selected parma ham from Emilia-Romagna, salami, honey roasted ham, salt beef, gorgonzola, mozzarella, sun-dried tomatoes & mixed olives on a rocket leaves served with selection of bread

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Pasta & Risotto

SPAGHETTI ALLA NAPOLITANA 18.95 Chianti

With tomato sauce & buffalo mozzarella

SPAGHETTI AL PESTO 19.95 Chardonnay

Spaghetti with our homemade pesto, touch of cream, crushed pine nuts, basil, mushroom, sun-dried tomato, spinach & parmesan

SPAGHETTI ALLA CARBONARA 20.95 Cabernet Sauvignon

Smoked pancetta, parmesan & egg yolk with cream

SPAGHETTI ALLA BOLOGNESE 20.95 Chianti

Traditional minced beef ragu

SPAGHETTI SMOKED SALMON 25.95 Pinot Grigio

With broccoli, cream & dill

SPAGHETTI KING PRAWNS 25.95 Pinot Grigio

With sautéed king prawns, chilli garlic & shellfish bisque

SPAGHETTI ALLA PESCATORA 26.95 Pinot Grigio

Tiger king prawns, squid rings, mussels, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque

PISTACHIO GNOCCHI 22.95 Chardonnay

With pistachio, spinach, pesto & a touch of cream

BAKED GNOCCHI FOUR CHEESE & TRUFFLE OIL 18.95 Chardonnay

BAKED GNOCCHI SORRENTINA 19.95 Merlot

RAVIOLI SPINACH & RICOTTA 20.95 Cabernet Sauvignon

Choose your sauce: Pomodoro, rosé sauce or cream sauce

RIGATONI ARRABBIATA 18.95 Malbec

With spicy tomato sauce & buffalo mozzarella

RIGATONI SICILIANA 20.95 Cabernet Sauvignon

Sun-dried tomato, olives, spinach, aubergine, chilli & garlic, buffalo mozzarella with tomato sauce

RIGATONI TRUFFLE FONDUE 23.95 Chardonnay

With mixed wild mushrooms in a rich truffle cheese fondue

RIGATONI CONCERTO 23.95 Pinot Grigio

Chicken, mushroom & cherry tomatoes

Choose your sauce: Rosé sauce, cream sauce or pomodoro

RISOTTO WILD MUSHROOM & PARMESAN 19.95 Pinot Grigio

Sautéed mixed wild mushrooms finished with parmesan & a hint of truffle

RISOTTO GOAT CHEESE 22.95 Chardonnay

With goat cheese, asparagus, broad beans & mint

RISOTTO CHICKEN & WILD MUSHROOM 23.95 Pinot Grigio

Grilled chicken, sautéed mixed wild mushrooms finished with parmesan & a hint of truffle

RISOTTO KING PRAWNS 25.95 Pinot Grigio

Shell-off tiger king prawns in creamy risotto & a shellfish bisque

RISOTTO SEAFOOD 26.95 Pinot Grigio

With tiger king prawns, squid rings, mussels, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque



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Cicchetti Tower

BEST FOR SHARING 62.95

CHOOSE 1 SEAFOOD, 1
MEAT & 1 VEGETARIAN
DISH FROM OUR
SELECTION OF PASTAS,
RISOTTOS & GNOCCHI.
VEGETARIAN AND VEGAN
OPTIONS AVAILABLE.

*In Italy, it is traditional for Italians to share
cicchetti plates; small plates of food served in
“bacari” bars.*

WINE SUGGESTIONS:


 *Pinot Grigio*

 *Chardonnay*

 *Sauvignon Blanc*

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Salad

TRICOLORE 18.95 Chardonnay

Buffalo mozzarella, vine tomatoes, half avocado, fresh basil, rocket leaves, balsamic & olive oil

QUINOA TABBOULEH WITH GRILLED HALLUMI 18.95 Sauvignon Blanc

Quinoa, chopped parsley, mint, onion, tomatoes, beetroot, chicory, walnuts, pomegranate, olive oil & lemon dressing

GOAT'S CHEESE SALAD 21.95 Chardonnay

Grilled goats cheese on a bed of dressed rocket, figs, grilled Mediterranean vegetables, beetroot & a balsamic cream

SALT BEEF SALAD 24.95 Merlot

Rocket, fresh figs, mozzarella, cherry tomatoes, beetroot & balsamic dressing

SEAFOOD SALAD 24.95 Chardonnay

Sauteed tiger prawns, calamari rings, bread with cream cheese & smoked salmon, avocado, mixed leaves, capers & mango dressing

CLASSIC CAESAR SALAD

Crispy cos lettuce, parmesan shavings, croutons & a classic Caesar dressing

- WITH GRILLED CHICKEN 19.95  Pinot Grigio 

- WITH KING PRAWNS 23.95  Chardonnay

- WITH GRILLED SALMON 26.95  Chardonnay

SALMON NIÇOISE 26.95 Chardonnay

Grilled salmon fillet, mixed leaf salad, fresh green beans, boiled egg, baby potatoes, olives, tomatoes & extra virgin olive oil



Plant-Based Vegan Salad

SUPER FOOD SALAD 18.95 VEGAN

Lentils, carrots, broccoli, chickpea, avocado, baby spinach, pomegranate, asparagus, cherry tomatoes & raspberry dressing

 Chardonnay

FRITTELLE SALAD 18.95 VEGAN

Sweet potato & lentil in a wholesome, flakey frittelle patty served with firey rocket, avocado, olive oil, balsamic cream, sprinkled with pomegranate & rose harissa

 Sauvignon Blanc

QUINOA TABBOULEH

WITH FRITTELLE 18.95  VEGAN  Sauvignon Blanc

Quinoa, chopped parsley, mint, onion, diced tomatoes, beetroot, walnuts, pomegranate & lemon dressing

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Plant-Based Vegan Pasta & Risotto

SPICY RIGATONI 18.95 **Malbec**

With tomato sauce, grilled vegetables & chilli

CHICKPEA & TOMATO RISOTTO 19.95

With tomato sauce, mixed peppers, chickpeas, broad beans, sun-dried tomatoes & fried capers   **Chianti**



BROCCOLI & SPINACH SPAGHETTI 19.95

Red chillies, broccoli, cherry tomato, sun-dried tomato, tomato sauce, broad beans & capers   **Chardonnay**

RIGATONI WILD MUSHROOM 20.95

With spinach, sun-dried tomato, pesto, crushed pine nuts & vegan cream   **Pinot Grigio**

VEGAN PESTO SPAGHETTI 22.95

Spaghetti with our homemade vegan pesto. Crushed pine nuts, basil, mushroom, cherry tomato, spinach & vegan parmesan (non vegan option available)   **Chardonnay**



Burgers

WITH FRENCH FRIES

VEGETARIAN BURGER 19.95


A sweet potato & lentil frittello with grilled hallumi, lettuce, tomatoes, rose harissa & avocado spread

 **Sauvignon Blanc**



CHICKEN BURGER 19.95

Chargrilled chicken breast, halloumi, lettuce, tomato & concerto sauce

 **Pinot Grigio**



CONCERTO BEEF BURGER 22.95

100% 8oz beef, lettuce, tomatoes, American cheese, red onions, mayo & concerto sauce

 **Cabernet Sauvignon**


Side Order

French Fries | Sautéd Baby Potatoes | Sautéd Spinach 5.95

Mixed salad | Tomato & onion salad | Mashed potatoes | Caesar salad 5.95

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Fish

CONCERTO FISH & CHIPS 22.95

Battered cod fillet with a classic tartar sauce & lemon

 Sauvignon Blanc

GRILLED SEA BASS 24.95 Pinot Grigio

Served with baby potato, green bean, cherry tomato, broccoli, olive & sauce vierge, garnished with root vegetables & brussels sprouts

GRILLED SALMON STEAK 25.95 Chardonnay

With sautéed baby potatoes, spinach, broccoli, dill, capers & lemon butter sauce, garnished with root vegetables & brussels sprouts

FISH STEW 26.95 Chardonnay

Seabass, salmon, mussels, squid and prawns stewed in fish bisque with roasted root vegetables



Meat

ROASTED TURKEY BREAST 23.95 Chardonnay

With roasted potato, brussel sprout, yorkshire pudding & gravy sauce

GRILLED MEDITERRANEAN

CHICKEN BREAST 24.95 Sauvignon Blanc

With wild mushroom & parmesan risotto

CHICKEN ESCALOPE 24.95 Merlot

Served with a choice of spaghetti Napolitano or French fries

GRILLED CHICKEN BREAST 25.95

With a creamy mushroom sauce served with sautéed baby potatoes, green beans & roasted vine cherry tomatoes, garnished with root vegetables & brussels sprouts

 Pinot Grigio

BRAISED LAMB SHANK 25.95 Merlot

Slowly braised lamb shank with creamy mashed potatoes, roasted vegetables & gravy, garnished with root vegetables & brussels sprouts

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BEST SELLER



Afternoon Tea



for one 32.95 | for two 62.95

Selection of finger sandwiches & mini brioche rolls:

- Cucumber with cream cheese
- Egg mayo-mustard
- Scottish smoked salmon & soft cheese
- Chicken mayo & sun-dried tomato
- Salt beef with pickles & mustard mayo

Freshly baked raisins & plain scones with Cornish clotted cream & strawberry jam

Assortment of mini cakes.

A choice of tea from our world selection.



VEGETARIAN OPTION AVAILABLE:

Cucumber with cream cheese; Egg mayo-mustard; Beetroot houmous & crushed avocado; Bruschetta tomato & avocado; Cheddar cheese & caramelised onion

Prosecco Afternoon Tea

for one 38.95 | for two 72.95

All the above & a glass of Prosecco



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Luxury Cream Tea

For one 28.95 | For two 54.95

*Freshly baked raisins & plain scones with
Cornish clotted cream & strawberry jam.
A rich selection of Afternoon Tea mini cakes
& macarons.
A choice of tea from our world selection.*

Prosecco Luxury Cream Tea

For one 32.95 | For two 62.95

All the above & a glass of Prosecco



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Hot Desserts

CHERRY FRANGIPANE 10.95

With custard & a scoop of vanilla gelato

APPLE CRUMBLE FRANGIPANE 10.95

Served with custard & vanilla ice cream

AMERICAN PANCAKE 11.95

Served with fresh strawberry & banana, golden syrup

CHOCOLATE FONDANT 11.95

With warm pouring Nutella sauce & a scoop of homemade vanilla gelato

CREPES with Nutella 12.95

Add a scoop of vanilla gelato for + 2.00

CREPES 13.95

with Nutella, strawberry and banana

Add a scoop of vanilla gelato for + 2.00

FRENCH TOAST

- Golden syrup 12.95

- Nutella 13.95

- Banana & golden syrup 13.95

- Strawberry, banana & golden syrup 14.95

- Nutella, strawberry, banana & golden syrup 15.95

Danish Pastries

CROISSANT *With jam and butter* 3.75

ALMOND CROISSANT 4.25

CHOCOLATE CROISSANT 4.25

CHOCOLATE & ALMOND CROISSANT 4.25

PAIN AU RAISIN 4.25

APRICOT DANISH 4.25

CINNAMON BUN 4.25

MUFFIN *Chocolate, Berries or Caramel* 4.25

PALMIERS 3.95

FRANGIPANE *Cherry or Apple Almond & cinnamon* 6.45

Gluten-Free Cake

CARROT CAKE 6.95

Carrot sponge with vanilla cream

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Gateaux & Patisserie



FERRERO NOCCHIOLA CAKE 8.20 🌿



BISCOFF LOTUS CHEESECAKE 8.20



BLACK FOREST 7.95 🌿
With dark pitted cherries, chocolate sponge & creme chantilly



CHOCOLATE GATEAUX 7.95 🌿
With chocolate creme & delicate Belgian chocolate swirls



STRAWBERRY GATEAUX 8.20 🌿
A light & delicate vanilla sponge with fresh strawberries & cream



MILLE FEUILLE 7.95 🌿
Delicate filo leaves with creme patisserie



HONEY CAKE 8.75 🌿
Layers of light cream accompanied by rich caramelized honey sponge



PISTACHIO HONEY CAKE 8.95 🌿
Layers of light cream accompanied by rich caramelized pistachio honey sponge



PISTACHIO DOLCE 8.95 🌿



MACARON CAKE 8.50 🍷 Prosecco 🌿

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Gateaux & Patisserie



RED VELVET CAKE 8.45 
Red velvet sponge with mascarpone cream



VEGAN PISTACHIO CAKE 7.95 



LEMON MERINGUE 7.95 



SALTED CARAMEL CAKE 8.20



LEMON CHEESECAKE 7.95
Traditional recipe cheesecake with lemon



TIRAMISU 7.95
Genoise sponge soaked in freshly brewed coffee with mascarpone cheese & dusted with cocoa



ÉCLAIR 6.95 
Crème Chantilly, Chocolate Crème, Hazelnut or Pistachio



TARTE 8.20  **Prosecco**
Strawberry, Berries or Mixed Fruits




MACARONS 3 pieces 7.45  **Prosecco** 



SCONES 6.45
A plain and a raisin with clotted cream & strawberry preserves

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Hot Drinks

ESPRESSO	Double 4.65	Single 2.95
ESPRESSO MACCHIATO		3.65
CAPPUCCINO	Large 5.35	Medium 4.95
AMERICANO		4.95
LATTE		4.95
FLAT WHITE	Large 5.35	Medium 4.95
HOT CHOCOLATE		4.95
CONCERTO HOT CHOCOLATE		5.50
<i>With whipping cream</i>		
BAILEYS HOT CHOCOLATE		8.95



GINGERBREAD HOT CHOCOLATE 6.95

Gingerbread syrup, chocolate powder, milk & whipped cream

PUMPKIN SPICE HOT CHOCOLATE	5.95
MOCHA	4.95
SPANISH LATTE	5.95

Alternative milk: soya, almond, oat & coconut + 0.50p

Extra syrup: vanilla, caramel, hazelnut & coconut + 0.50p

TEA

4.75

English Breakfast | Organic Earl Grey | Darjeeling | Chamomile Blossoms | Jasmin Green Tea | Lemongrass and Ginger | Sencha Green Tea | Fruity Sensational Bora Bora | Decaf Breakfast



CONCERTO WINTER TEA 5.95

Apple slices, orange slices, masala chai syrup, raspberry puree, cloves & lime wedge

FLORA TEA Blossoming Tea



4.95

Liqueur Coffee

With a choice of

WHISKY | BAILEYS | TIA MARIA 8.95

Alternative Lattes

Add honey or sugar as preferred

HONEY-VANILLA LATTE 5.95
Latte, honey, vanilla extract



PUMPKIN SPICE LATTE 5.95

Pumpkin spice syrup & cinnamon

AUTHENTIC MASALA CHAI LATTE 6.50
With Honey

ORGANIC MATCHA LATTE 6.95
Cocoa-Toffee- Cinnamon

ORGANIC GOLDEN LATTE 6.95
Tumeric-Vanilla-Coconut

RUBY LATTE 6.95
Latte with beetroot and ginger

BLUE BUTTERFLY LATTE 6.95
Latte with butterfly pea flower tea & honey



FLORA TEA



SPANISH LATTE



BLUE BUTTERFLY LATTE

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ICED SPANISH LATTE



ICED BLUE MATCHA



SMOOTHIES

Cold Drinks

STILL WATER	Small 4.65 Large 6.50
SPARKLING WATER	Small 4.85 Large 6.65
COKE, DIET-COKE, COKE ZERO	4.80
<i>Coca-Cola</i>	
SPRITE, FANTA	4.80
APPLETISER	4.95
TONIC WATER / SODA WATER	4.45
ROSE LEMONADE (Franklin)	5.25

Frappuccino

ICED CAFFE LATTE	5.75
ICED CAFFE MOCHA	5.95
ICED BLUE MATCHA	7.95
ICED SPANISH LATTE	7.95

Add syrup:

Vanilla, caramel, hazelnut & coconut + 0.50p

Juices

APPLE	4.95
ORANGE	5.75
PINEAPPLE	5.75
CRANBERRY	4.25

Smoothies

GREEN REVIVER (veggie)	7.95
<i>Kale, banana, mango & lemongrass</i>	
PASSION STORM (fruit)	7.95
<i>Peach, pineapple, papaya, passion fruit juice & guava puree</i>	
ACAI KICK (fruit)	7.95
<i>Strawberry, mango, blueberry & acai</i>	

Homemade Lemonade

MINT LEMONADE	7.95
<i>Fresh mint, lemon juice & lemon slices</i>	
STRAWBERRY LEMONADE	7.95
<i>Strawberry puree, fresh lemon juice, strawberries & mint</i>	
RASPBERRY LEMONADE	7.95
<i>Raspberry puree, fresh lemon juice, raspberries & mint</i>	
PASSION FRUIT LEMONADE	7.95
<i>Passion fruit puree, fresh lemon juice, passion fruit & mint</i>	

Homemade Iced Tea

LEMON ICED TEA	7.95
<i>Fresh lemon juice & homemade iced tea</i>	
STRAWBERRY ICED TEA	7.95
<i>Strawberry puree & homemade iced tea</i>	



RASPBERRY LEMONADE



PASSION FRUIT LEMONADE



STRAWBERRY ICED TEA

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Cocktail Selection

LONG ISLAND

Vodka, gin, rum, cointreau, tequila & coke

13.95

OLD 75

Gin, lemon juice, brown sugar & house prosecco

12.95

MOJITO

White rum, with fresh mint & lime, sugar syrup, served with crushed ice

13.95

AMERICANO

Sweet vermouth, Campari & soda water

12.95

STRAWBERRY MOJITO

White rum, lime mint, strawberry & sugar syrup, crushed ice

13.95

MARGARITA

A shake of cointreau, tequila, lemon & salt

12.95

PINA COLADA

Bacardi, Malibu, pineapple juice & condensed cream

13.95

COSMOPOLITAN

Vodka, cointreau, fresh lime & cranberry juice

12.95

BLOODY MARY

Vodka, tomato juice, Worcestershire sauce, salt & pepper

13.95

TEQUILA SUNRISE

Tequila, grenadine & orange

12.95

ESPRESSO MARTINI

A shake of vodka, Tia Maria, sugar syrup & shot of espresso

13.95

PORNSTAR MARTINI

Passion Fruit, vodka, lime juice & house prosecco

13.95

DRY MARTINI

with a green olive

12.95

FRENCH MARTINI

Vodka, Chambord & pineapple juice

12.95

BLUE HAWAIIAN

Pineapple juice, rum, blue curacao syrup & coconut milk

11.95

GREEN HAWAIIAN

Orange juice, rum, blue curacao syrup & 7UP

11.95

Sparkling Cocktails

APEROL SPRITZ

Aperol, prosecco, soda water & orange slice

12.95

GIN & TONIC

11.95

BELLINI

Peach with Prosecco

13.95

MIMOSA

Orange juice with Prosecco

12.95

ROSSINI

Strawberry puree with Prosecco

11.95

CAMPARI

With Prosecco

12.95

KIR ROYAL

Creme de cassis with Prosecco

12.95

CHAMBORD ROYAL

Raspberry liqueur with Prosecco

12.95



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V.I.P



RAINBOW



NADA COLADA

Mocktail Selection

GREEN APPLE

Apple juice, lime, brown sugar & blue curaçao

9.95

V.I.P

Banana puree, coconut puree, passion fruit puree, pineapple juice & grenadine

9.95

RAINBOW

Grenadine, orange juice, lime, passion fruit puree, sprite & blue curaçao

9.95

NADA COLADA

Pineapple juice, coconut puree & coconut milk

9.95

STAR MARTINI

Passion Fruit puree, pineapple juice, lime, vanilla syrup, sprite & grenadine

9.95

VIRGIN MOJITO

Fresh mint, sugar, lime served over crushed ice & soda water

9.95

FLAVOURED VIRGIN MOJITO

Choose from: Raspberry; Strawberry; or Passion Fruit

9.95

VIRGIN MARY

Tomato juice, celery, salt, Worcestershire sauce & peppers

9.95

VIRGIN BELLINIS

(Strawberry or peach)

9.95

VIRGIN BLUE HAWAIIAN

Pineapple juice, blue curacao syrup & coconut milk

9.95

VIRGIN GREEN HAWAIIAN

Orange juice, blue curacao syrup & 7UP

9.95



THE GRINCH

MUDSLIDE

PUMPKIN MOSCOW MULE

Christmas Edition Mocktails & Cocktails

THE GRINCH

Non-alcoholic Rhubarb and Ginger Gin, blue curaçao, orange juice, ginger syrup & lime wedges

14.95

APPLE SPICED

Non-alcoholic Rhubarb and Ginger Gin, apple juice, pumpkin syrup, ginger syrup & grenadine

14.95

MUDSLIDE

Vodka, Bailey's, Kahlua & cream

14.95

PUMPKIN MOSCOW MULE

Distiller's Cut London Dry Gin, vanilla syrup, pumpkin syrup, lime wedge & ginger ale

14.95



WHITLEY NEILL GIN

SCAN THE QR-CODE FOR A CHANCE TO WIN
WHITLEY NEILL PRIZES THIS CHRISTMAS



A discretionary 12.5% service charge will be added to your bill.

Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.

Wine recommendation: The recommended wine is not included in the product price.

Red Wine

MERLOT 175ml Glass 8.95 250ml Glass 9.95 750ml Bottle 28.95

Aroma with a hint of raspberry and cinnamon

MONTEPULCIANO D'ABRUZZO 9.95 11.95 33.95

Well-balanced body bursting with red cherry aromas

CABERNET SAUVIGNON IGP 9.95 11.95 33.95

Deep ruby red colour with a violet nuances, vinous and spicy scent

SANT'ILARIO CHIANTI DOCG 9.95 11.95 33.95

Characteristic scents of violet, small red fruit and subtle spices. Full, well-structured and conveys all the character of the Sangiovese grape

LUIGI BOSCA FINCA LA LINDA MALBEC 49.95

Marked intense red colour. Aromas of Morello cherries and spices. Velvety, well structured, refined and delicious. Great with red meat!

CHATEAU CISSAC CRU

BOURGEOIS HAUT MEDOC 58.95

Lovely family owned property making Cabernet Sauvignon dominant wines, full of spicy red fruit with nuances of leather, earth and wood.

PRIMITIVO DI MANDURIA, D'ADDARIO VIGNALESTA 79.95

The aroma offers notes of prune, berries, cinnamon, liquorice, vanilla and dried figs. Full-bodied, opulent and velvety. A long finish with notes of coffee and chocolate.

BRUNELLO DI MONTALCINO 89.95

A very easy style of wine with a soft, refreshing burst of summer red fruits.

Rose Wine

PINOT GRIGIO BLUSH 8.95 9.95 28.95

Light Rose in colour with a rich nose ranging from pear to Rose

PINK WHISPERING ANGEL 59.95

Fresh, crisp rosé from the award-winning Château d'Esclans.

Prosecco & Champagne

PROSECCO GRANDE CUVÉE (HOUSE) 125ml Glass 9.95 175ml Glass 11.95 750ml Bottle 49.95

Its versatility makes it suitable for every occasion, as an aperitif or to accompany all dishes

PROSECCO (EXTRA DRY) VALDOBBIADENE Superiore Docg 59.95

Aperitif it goes well with salad or fish dish

ROSE PROSECCO BELCANTO 11.95 14.95 59.95

Our Pinot Noir vinified in rose grape variety



HOUSE CHAMPAGNE 200ml Bottle - 750ml Bottle 69.95

MOËT & CHANDON 24.95 79.95

Brut Impérial, NV

MOËT & CHANDON 26.95 89.95

Rosé Impérial, NV

White Wine

PINOT GRIGIO 175ml Glass 8.95 250ml Glass 9.95 750ml Bottle 28.95

A crisp dry white with citrus fruits on the nose and a refreshing palate of zesty green apple and fresh pear. Ideal on its own but also a perfect accompaniment with food

SAUVIGNON BLANC 9.95 11.95 33.95

Expect a burst of passion fruit and guava from this delightful Sauvignon Blanc. A simple lifted floral finish that is clean on the palate

CHARDONNAY 9.95 11.95 33.95

Lemon and vanilla on the nose with a round, fruity body and a hint of vanilla oak character

LA CAPLANA GAVI-DI-GAVI DOCGV. 9.95 11.95 33.95

Intense aroma, fruity with floral persistence

BOLNEY ESTATE PINOT GRIS 46.95

Elegant, refreshing and soft with medium body. Delicate but with lots of concentrated stone fruit character, with pear and apricot and a touch of orange blossom and honey.

J MOREAU ET FILS CHABLIS 57.95

Light gold colour with green hues. Fresh, lively and mineral. with intense aromas of fruits, flowers, and subtle spice. Dry with a perfect finish.

CLOUDY BAY SAUVIGNON BLANC 84.95

The palate is ripe, fine and succulent, offering zesty ripe citrus flavours coupled with an edge of minerality and sweet herbs.

Dessert Wine

CREMANT DOLCE TRATTENENDOSI 125ml Glass 8.45 175ml Glass 9.45 750ml Bottle 26.95

Sparkling Wine



Mulled Wine

8.95

Beers

PERONI OR STELLA 5.95

ON DRAFT - PERONI PINT 7.95 HALF PINT 5.95

CIDER 6.95

Liqueurs

APERITIFS, LIQUEURS & SPIRITS

Martini Bianco Baileys Grappa Tia Maria Jack Daniels Cognac Campari Gin Tequila

25ml 50ml

4.25 6.95

Dishes may contain Allergens! We can't guarantee our dishes are allergen free. If you have any dietary requirements, please speak to a member of staff. Please scan the QR code for full dietary information.

