



*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](http://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

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## 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



## 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



## Fritto Misto Platter 28.95

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

## Rustic Artisanso Pizza

**MARGHERITA 15.95** 🍷 Chianti  
Mozzarella, tomatoes & fresh basil

**WILD MUSHROOM 18.95** 🍷 Malbec  
Mozzarella, mushroom, tomatoes, truffle oil & olives

**VEGETARIAN 18.95** 🍷 Malbec  
Mushroom, aubergine, red peppers, mozzarella, tomatoes, red onion, olives & sun-dried tomatoes

**QUATTRO FORMAGGI 18.95** 🍷 Chianti  
Mozzarella, gorgonzola, goat cheese & cheddar cheese

**SALAMI PIZZA 18.95** 🍷 Montepulciano  
Chilli, mozzarella, tomatoes & fresh basil

**CALZONE 18.95** 🍷 Chianti  
Mozzarella, tomatoes, prosciutto cotto ham, roasted red peppers & mushrooms

**CONTADINA 19.95** 🍷 Malbec 🏆  
Mozzarella, tomatoes, roasted chicken, pepper & aubergine

**PARMA HAM & ROCKET 19.95** 🍷 Malbec  
Parma ham, rocket leaves, mozzarella & tomatoes

**CAPRICCIOSA 19.95** 🍷 Chianti  
Mozzarella, tomatoes, olives, prosciutto cotto ham & mushrooms

**FLORENTINA 19.95** 🍷 Cabernet Sauvignon  
Mozzarella, tomatoes, spinach, black olives, sun-dried tomato & an egg

**TIGER KING PRAWNS 22.95** 🍷 Pinot Grigio  
Mozzarella, tomatoes, tiger king prawns, chillies & garlic oil



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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 fritelle 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 NOCCIOLA 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

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



### GINGERBREAD HOT CHOCOLATE 6.95

Gingerbread syrup, chocolate powder, milk & whipped cream

<b>PUMPKIN SPICE HOT CHOCOLATE</b>	5.95
<b>MOCHA</b>	4.95
<b>SPANISH LATTE</b>	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

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

## Homemade Lemonade

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

## Homemade Iced Tea

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



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.





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

**CIDER** 6.95

## Liqueurs

**APERITIFS, LIQUEURS & SPIRITS** 25ml 4.25 50ml 6.95

Martini Bianco  
Grappa  
Tia Maria

Baileys  
Jack Daniels  
Cognac

Campari  
Gin  
Tequila

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