

BRUNCH



All Day Energiser 16.95 VEGAN

Beetroot houmous, 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



Tartine Selection NEW





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

Creamy goat's cheese & caramelised onions; Salt beef with pickles & mustard mayo; 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's cheese & caramelised onion; Crushed avocado & diced tomatoes



Bread & Nibbles

VITALIAN BREAD BASKET 6.25

Focaccia, ciabatta, rye bread, grissini, olive tapanade & olive oil

MIXED MARINATED OLIVES 6.95

VITALIAN FLATBREAD

Choose from:

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

PIZZETTA FOCACCIA BREAD NEW

Topped with pomodoro, extra virgin olive oil & a choice of:

- Feta cheese, pesto, cherry tomato & spinach 10.95
- Parma Ham, cherry tomato, olives, bocconcini cheese

& rocket 11.95



Starters

BRUSCHETTA 7.45

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

CLASSIC CAPRESE 8.95

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

ROASTED PEPPER CAPRESE 9.95 NEW

With olive oil, garlic & basil topped with mozzarella di buffalo

HALLOUMI BRUSCHETTA 9.95

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

WILD MUSHROOM ARANCINI 9.95 NEW

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

MUSSELS ARRABBIATA 9.95 NEW

With spicy tomato sauce, No'duja & a side of garlic bread

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

ITALIAN MEATBALLS 12.95 (SEW) NEW

Beef meatballs in tomato raqu & garlic ciabatta bread

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











Toasted Ciabatta

WITH MIXED SALAD & FRENCH FRIES

HAM & CHEESE 16.95

with tomato, cheddar, rocket leaves & olive oil

MOZZARELA & TOMATO 17.95

with basil pesto

PESTO CHICKEN 18.95

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

CORONATION CHICKEN 18.95 (NEW

chicken in a creamy curry sauce with raisins & rocket leaves

PARMA HAM & MOZZARELLA 18.95

with tomato, rocket leaves & olive oil



Toasted Club Sandwiches

WITH MIXED SALAD & FRENCH FRIES

CLASSIC EGG MAYO & CHEESE 16.95

TUNA & AVOCADO 16.95 NEW

Tuna mayo, avocado, pesto & tomato

B.L.T 16.95

Crispy bacon, cheese, lettuce, tomato & mayo

ORIGINAL EGG MAYO & BACON 17.95

CHICKEN MAYO, AVOCADO & LETTUCE 17.95





Open Focaccia

WITH MIXED SALAD & FRENCH FRIES

TUNA & CHEESE MELT 18.95 NEW

Tuna mayo & cheddar cheese

SMOKED SALMON 19.95 NEW

With soft cheese, fresh dill & capers

Toasted Focaccia

GRILLED HALLOUMI 18.95

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

CHICKEN ESCALOPE 19.95 with vine tomatoes, rocket, pickels & concerto sauce

SALT BEEF 21.95

with pickles, rocket, tomato & mustard mayo









Fritto Misto Platter 28.95

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



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

Pasta & Risotto

SPAGHETTI AL **PESTO** 19.95 Chardonnay

Spaghetti with our homemade pesto, touch of cream, crushed pine nuts, basil, mushroom, sun-dried tomato, spinach & parmesan. Add chicken for + 4.95

SPAGHETTI ALLA CARBONARA 20.95 Cabernet Sauvignon

Smoked pancetta, parmesan & egg yolk with cream

SPAGHETTI BOLOGNESE 23.95
Chianti

SPAGHETTI SMOKED SALMON 25.95 Pinot Grigio With broccoli, cream & dill

SPAGHETTI KING PRAWNS 25.95 Pinot Grigio
With sauted king prawns, chilli garlic & shellfish bisque

Traditional minced beef ragu

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

GNOCCHI FOUR CHEESE & TRUFFLE OIL 18.95 Some GNOCCHI SORRENTINA 19.95 Merlot Chardonnay

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 Tabernet 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 MUSHROOM 23.95 NEW Pinot Grigio With cream of porcini mushroom & truffle infusions

RIGATONI MEATBALLS 23.95 NEW Chianti Rich tomato ragu, topped with Parmesan

RIGATONI CONCERTO 23.95 Pinot Grigio
Chicken, mushroom & cherry tomatoes
Choose your sauce: Rosé sauce, cream sauce or pomodoro

RIGATONI VEGETARIAN CONCERTO 23.95 Pinot Grigio With mushrooms, sun-dried tomato, broccoli, baby mozzarella, Parmesan & cream sauce

RISOTTO WILD MUSHROOM & PARMESAN 19.95 Pinot Grigio Sauted mixed wild mushrooms finished with parmesan & a hint of truffle

RISOTTO CHICKEN & WILD MUSHROOM 23.95 Pinot Grigio Grilled chicken, sauted 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







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

Salad

TRICOLORE 18.95 TChardonnay

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

GREEK SALAD 18.95 NEW Chardonnay

Feta cheese with cucumber, red onions, tomatoes, green peppers, red chicory, oregano, mint & olives

GOAT'S CHEESE SALAD 20.95 Pinot Grigio

Grilled goats cheese on a bed of dressed rocket, figs, roasted pepper, beetroot & a balsamic cream

SALT BEEF SALAD 24.95 Merlot

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

SEAFOOD SALAD 24.95 Thardonnay

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 Thardonnay
- WITH GRILLED SALMON 26.95 Thardonnay

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



Plant-Based Vegan Pasta & Risotto

NO'DUJA RIGATONI 18.95 VEGAN Malbec With No'duja, tomato sauce, grilled vegetables & chilli NEW

CHICKPEA & TOMATO RISOTTO 19.95

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

BROCCOLI & SPINACH SPAGHETTI 19.95

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

RIGATONI WILD MUSHROOM 20.95

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

VEGAN PESTO SPAGHETTI 22.95

Spaghetti with our homemade vegan pesto. Crushed pine nuts, basil, mushroom, cherry tomato, spinach & vegan parmesan vegan Y Chardonnay





Burgers

WITH FRENCH FRIES

VEGETARIAN BURGER 19.95

A sweet potato & lentil frittello with grilled halloumi, 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% 80z beef, lettuce, tomatoes, American cheese, red onions, mayo, pickles & 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

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

Fish

CONCERTO FISH & CHIPS 22.95

Battered cod fillet with a classic tartar sauce & lemon Sauvignon Blanc

GRILLED SEA BASS 25.95 NEW Pinot Grigio Served with baby potatoes, green beans, cherry tomatoes, broccoli, olive & sauce vierge & garnished with root vegetables

GRILLED SALMON STEAK 25.95 Chardonnay With sautéed baby potatoes, spinach, broccoli, dill, capers & lemon butter sauce





Meat

GRILLED MEDITERRANEAN NEW

CHICKEN BREAST 24.95 Sauvignon Blanc On a bed of marinated roasted vegetables

CHICKEN ESCALOPE 24.95 Merlot

Served with a choice of spaghetti Napolitano or French fries

GRILLED CHICKEN BREAST 25.95 Pinot Grigio With a creamy mushroom sauce served with sautéed baby potatoes, green beans & roasted vine cherry tomatoes

BEEF MEATBALLS 25.95 NEW Malbec Beef meatballs in tomato ragu, roasted peppers on a bed of parmesan risotto

BRAISED LAMB SHANK 25.95 Merlot Slowly braised lamb shank with creamy mashed potatoes, roasted vegetables & gravy





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
- Coronation chicken **NEW**

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





Luxury Cream Tea

For one 28.95 | For two 54.95

Freshly baked plain & raisins 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







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
- Pistachio paste & roasted pistachio 15.95 NEW





Danish Pastries

CROISSANT With jam & butter 3.75

ALMOND CROISSANT 4.25

CHOCOLATE & ALMOND 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

NEW YORK ROLL Pistachio, hazelnut or chocolate 7.95 NEW



Gluten-Free Cake

CARROT CAKE 6.95 (#)

Carrot sponge with vanilla cream

Gateaux & Patisserie



FERRERO NOCCIOLA CAKE 8.20 🔊



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



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



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



BISCOFF LOTUS CHEESECAKE 8.20



CHOCOLATE GATEAUX 7.95 With chocolate creme & delicate Belgian chocolate swirls



MILLE FEUILLE 7.95 Delicate filo leaves with creme patisserie



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



MACARON CAKE 8.50





RED VELVET CAKE 8.45 Red velvet sponge with mascarpone cream



LEMON MERINGUE 7.95



LEMON CHEESECAKE 7.95 *Traditional recipe cheesecake with lemon*



CHOCOLATE ÉCLAIR 6.95 🦠



MACARONS 3 pieces 7.45



LOVE CONCERTO MOUSSE 8.95 *Rose & raspberry mousse*



VEGAN PISTACHIO CAKE 7.95





SALTED CARAMEL CAKE 8.20



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



TARTE 8.20Strawberries or berries



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



SAFFRON MILK CAKE 8.95

Hot Drinks

ESPRESSO	Double 4.6	5 Single 2.95		
ESPRESSO MACCHIATO)	3.65		
CAPPUCCINO	Large 5.35	Medium 4.95		
AMERICANO		4.95		
LATTE		4.95		
FLAT WHITE	<i>Large</i> 5.35	Medium 4.95		
HOT CHOCOLATE		4.95		
CONCERTO HOT CHOCOLATE 5.50				

BAILEYS HOT CHOCOLATE

With whipping cream

PINK HOT CHOCOLATE 7.95

8.95

NEW :

Strawberry, milk, whipping cream, mini marshmallows & sprinkles

MOCHA	4.95
SPANISH LATTE	5.95
ROSE SPANISH LATTE NEW	5.95
PISTACHIO GOURMET NEW	5.95
CARAMEL GOURMET NEW	5.95

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

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

TEA4.75
English Breakfast | Organic Earl Grey | Darjeeling |

Chamomile Blossoms | Jasmin Green Tea | Lemongrass and Ginger | Sencha Green Tea | Fruity Sensational Bora Bora | Decaf Breakfast

FLORA TEA Blossoming Tea

6.95

Liqueur Coffee

With a choice of

WHISKY | BAILEYS | TIA MARIA 8.95



Add honey or sugar as preferred

HONEY-VANILLA LATTE 5.95
Latte, honey & vanilla extract

AUTHENTIC MASALA CHAILATTE 6.50 With Honey

ORGANIC MATCHA LATTE

6.95

Cocoa-Toffee- Cinnamon



ROSE LATTE 6.95

NEW

Rose syrup, milk & coffee

ORGANIC GOLDEN LATTE

Tumeric, vanilla & coconut

RUBY LATTE

Latte with beetroot and ginger

6.95

Latte with butterfly pea flower tea & honey

BLUE BUTTERFLY LATTE



6.95



Cold Drinks

STILL WATER	Small 4.65 La	rge 6.50
SPARKLING WATER	Small 4.85 La	rge 6.65
COKE, DIET-COKE, COK	E ZERO	4.80
SPRITE, FANTA		4.80
APPLETISER		4.95
TONIC WATER / SODA WA	TER	4.45
ROSE LEMONADE (Franklin)		5.25

Frappuccino

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

Add syrup:

Vanilla, caramel, hazelnut & coconut + 0.50p

Smoothies				
SUPER GREEN NEW Kale, banana, pineapple, ginger & lime	7.95			
PASSION STORM NEW Mango, pineapple & passion fruit	7.95			
SUPER BERRY NEW Strawberry, banana, cherry, blueberry, lime & acai berry	7.95			
MANGO & DRAGON FRUIT Mango, dragonfruit, pineapple, papaya & lime juice	7.95			

Homemade Lemonade

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MINT LEMONADE Fresh mint, lemon juice & lemon slices	7.95
STRAWBERRY LEMONADE Strawberry puree, fresh lemon juice, strawberries & r	7.95 nint
RASPBERRY LEMONADE Raspberry puree, fresh lemon juice, raspberries & min	7.95
Blueberry puree, fresh lemon juice & mint	7.95
PASSION FRUIT LEMONADE Passion fruit puree, fresh lemon juice & mint	7.95
PINK GRAPEFRUIT LEMONADE NEW Pink arapefruit puree, fresh lemon iuice & mint	7.95
Homemade Iced Te	ea
LEMON ICED TEA Fresh lemon juice & homemade iced tea	7.95
STRAWBERRY ICED TEA Strawberry puree & homemade iced tea	7.95
PEACH ICED TEA Peach puree & homemade iced tea	7.95
PASSION FRUIT ICED TEA Passion fruit puree & homemade iced tea	7.95
Juices	
CRANBERRY	4.25
APPLE	4.95
ORANGE	5.75

5.75



PINEAPPLE







Cocktail Selection

LONG ISLAND Vodka, gin, rum, cointreau, tequila & coke	13.95	A shake of vodka, Tia Maria, sugar syrup &	13.95
MOJITO White rum, with fresh mint & lime, sugar syrup, serv crushed ice	13.95 red with	PORNSTAR MARTINI Passion Fruit, vodka, lime juice & house prosecco	12.95
STRAWBERRY MOJITO White rum, lime mint, strawberry & sugar syrup,	13.95	DRY MARTINI with a green olive	12.95
PASSION FRUIT MOJITO	13.95	BLUE HAWAIIAN Pineapple juice, rum, blue curacao syrup & coconut	11.95 milk
White rum, lime mint, passion fruit & sugar syrup, crushed ice		SGOPPINO NEW Lemon sorbet, limoncelo & prosecco	13.95
WATERMELON MOJITO NEW White rum, lime mint, watermelon & sugar syrup, crushed ice	13.95	SUMMER KISS NEW Watermelon syrup/puree, grenadine, rum & sprite	13.95
RASPEBERRY & ELDERFLOWER MOJITO White rum, lime mint, strawberry & sugar syrup, cru		BERRY GIN NEW Mulberry puree, raspberry puree, strawberry puree, triple sec, sprite & curacao	13.95 gin,
MARGARITA A shake of cointreau, tequila, lemon & salt	12.95	LOVE CONCERTO PUNCH NEW Passion fruit puree, watermelon puree, rose syrup, li melon, sprite, vodka & triple sec	13.95 me,
PINA COLADA Bacardi, Malibu, pineapple juice & condensed cream	13.95	LUCID DREAM NEW Gin, blackberry puree & lime juice	13.95
COSMOPOLITAN Vodka, cointreau, fresh lime & cranberry juice	12.95	PINEAPPLE SUNSET NEW Pineapple juice, passion fruit puree, lime juice & great	13.95 nadine
TEQUILA SUNRISE Tequila, grenadine & orange	12.95	AMARETTO SOUR NEW Disaronno, whiskey, egg white, lemon juice & brown	13.95 n sugar











Mocktail Selection

V.I.P 9.5

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

RAINBOW 9.95

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

NADA COLADA 9.95

Pineapple juice, coconut puree & coconut milk

STAR MARTINI 9.95

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

VIRGIN BERRY DREAMS NEW 13.95

Mulberry puree, raspberry puree, strawberry puree, sprite & curação

VIRGIN MOJITO 9.95

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

FLAVOURED VIRGIN MOJITO 9.95

Choose from: Raspberry; Strawberry; or Passion Fruit

VIRGIN BLUE HAWAIIAN 9.95

Pineapple juice, blue curacao syrup & coconut milk



VIRGIN LOVE CONCERTO PUNCH 13.95

NEW

Passion fruit puree, watermelon puree, rose syrup, lime, melon & sprite

*Alcoholic option available

Sparkling Cocktails

	<u> </u>	
APEROL SPRITZ	11.95	MIMO
Aperol, prosecco, soda water & orange slice	•	Orange j

GIN & TONIC 11.95

HUGO NEW 13.95

Elderflower syrup, gin, prosecco, soda water, mint & lime

RAPSBERRY LIMONCELO SPRITZ 13.95

Raspberry puree, limoncelo & prosecco NEW

BELLINI 10.95

Peach with Prosecco

MIMOSA
Orange juice with Prosecco

ROSSINI
Strawberry puree with Prosecco

CAMPARI
With Prosecco

KIR ROYAL
Creme de cassis with Prosecco

CHAMBORD ROYAL
11.95







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

Red Wine

175ml Glass 250ml 28.95

8.95 9.95 MERLOT

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, wellstructured and conveys all the character of the Sangiovese grape

LUIGI BOSCA FINCA LA LINDA MALBEC

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

Brunello di Montalcino

89.95

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

Rose Wine

59.95

PINOT GRIGIO BLUSH

8.95

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

PINK WHISPERING ANGEL

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

Prosecco & Champagne

Prosecco Grande Cuvee (House) 9.95 11.95 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

11.95 14.95 59.95 ROSE PROSECCO BELCANTO Our Pinot Noir vinified in rose grape variety

					200ml Bottle
B S	House (CHAM	PAGN	E	-
	MOËT & Brut Impér	CHA	NDON	1	24.95
NOT I COMPANY	MOËT &		NDON	1	26.95

White Wine

250ml

PINOT GRIGIO

9.95 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

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

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

Intense aroma, fruity with floral persistence

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.

essert Wine

750ml Bottle

CREMANT DOLCE TRATTENENDOSI

Sparkling Wine

PERONI OR STELLA

5.95

DRAFT - PERONI/STELLA PINT 7.95 HALF PINT 5.95

CIDER

50ml

6.95

6.95

APERITIFS, LIQUEURS & SPIRITS

25ml 4.25

Martini Bianco

Jack Daniels

Teguila

Vodka

Limoncelo Grappa Tia Maria Cognac Whiskey Campari Baileys Gin Triple Sec

750ml **Bottle**

69.95

79.95

89.95