



Caffé Concerto



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

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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)

VEGETARIAN PLAIN OMELETTE 14.95

VEGETARIAN MATURE CHEDDAR CHEESE 16.95

VEGETARIAN CHEESE & TOMATO 17.95

VEGETARIAN CHEESE & MUSHROOM 17.95

VEGETARIAN SPINACH & CHEESE 18.95

HAM & CHEESE 18.95

VEGETARIAN SPINACH, MUSHROOM & CHEESE 19.95

SHARE



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 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

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Bread & Nibbles

ITALIAN BREAD BASKET 6.25

Focaccia, ciabatta, rye bread, grissini, 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

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



PIZZETTA FOCACCIA BREAD



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 **NEW**

Beef meatballs in tomato ragu & 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

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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

WITH MIXED SALAD & FRENCH FRIES

GRILLED HALLOUMI 18.95 
with crushed avocado, olives tapanade, roasted red pepper & 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 Artisano Pizza

MARGHERITA 15.95 🍃 🍷 Chianti
Mozzarella, tomatoes & fresh basil

WILD MUSHROOM 18.95 🍃 🍷 Malbec
Mozzarella, mushrooms, tomatoes, truffle oil & olives

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

NO'DUJA & BOCCONCINI 18.95 🍃 🍷 Malbec **NEW**
No'duja, mushrooms, cherry tomatoes & bocconcini cheese

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

TUNA PIZZA 18.95 🍷 Pinot Grigio **NEW**
Mozzarella, tuna, red onion & olives

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

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. Add chicken for + 4.95

SPAGHETTI ALLA CARBONARA 20.95 Cabernet Sauvignon

Smoked pancetta, parmesan & egg yolk with cream

SPAGHETTI BOLOGNESE 23.95 Chianti

Traditional minced beef ragu

SPAGHETTI SMOKED SALMON 25.95 Pinot Grigio

With broccoli, cream & dill

SPAGHETTI KING PRAWNS 25.95 Pinot Grigio

With sauted 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

GNOCCHI FOUR CHEESE & TRUFFLE OIL 18.95

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 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 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 **NEW**

RISOTTO WILD MUSHROOM & PARMESAN 19.95 Pinot Grigio

Sauteed 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



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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 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 **NEW**

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 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

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

 Chardonnay

FRITTELLE SALAD 18.95

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 Sauvignon Blanc

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

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Plant-Based Vegan Pasta & Risotto

NO'DUJA RIGATONI 18.95   **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   **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   **Chardonnay**





Burgers

WITH FRENCH FRIES


 **VEGETARIAN BURGER 19.95**
A sweet potato & lentil frittella 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% 8oz 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

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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

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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
- 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



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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

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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

- Pistachio paste & roasted pistachio 15.95 **NEW**



Danish Pastries

CROISSANT *With jam & 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

NEW YORK ROLL *Pistachio, hazelnut or chocolate* 7.95 **NEW**




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 🌿


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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




CHOCOLATE ÉCLAIR 6.95 



TARTE 8.20
Strawberries or berries



MACARONS 3 pieces 7.45 



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




LOVE CONCERTO MOUSSE 8.95
Rose & raspberry mousse



SAFFRON MILK CAKE 8.95

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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



PINK HOT CHOCOLATE 7.95

Strawberry, milk, whipping cream, mini marshmallows & sprinkles

NEW

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

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



FLORA TEA Blossoming Tea 6.95



SPANISH LATTE



BLUE BUTTERFLY LATTE

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

AUTHENTIC MASALA CHAI LATTE 6.50

With Honey

ORGANIC MATCHA LATTE 6.95

Cocoa-Toffee- Cinnamon



ROSE LATTE 6.95

Rose syrup, milk & coffee

NEW

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

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

Homemade Lemonade

MINT LEMONADE	7.95
Fresh mint, lemon juice & lemon slices	
STRAWBERRY LEMONADE	7.95
Strawberry puree, fresh lemon juice, strawberries & mint	
RASPBERRY LEMONADE	7.95
Raspberry puree, fresh lemon juice, raspberries & mint	
BLUEBERRY LEMONADE NEW	7.95
Blueberry puree, fresh lemon juice & mint	
PASSION FRUIT LEMONADE	7.95
Passion fruit puree, fresh lemon juice & mint	
PINK GRAPEFRUIT LEMONADE NEW	7.95
Pink grapefruit puree, fresh lemon juice & mint	

Homemade Iced Tea

LEMON ICED TEA	7.95
Fresh lemon juice & homemade iced tea	
STRAWBERRY ICED TEA	7.95
Strawberry puree & homemade iced tea	
PEACH ICED TEA	7.95
Peach puree & homemade iced tea	
PASSION FRUIT ICED TEA	7.95
Passion fruit puree & homemade iced tea	

Juices

CRANBERRY	4.25
APPLE	4.95
ORANGE	5.75
PINEAPPLE	5.75



RASPBERRY LEMONADE



PASSION FRUIT LEMONADE



STRAWBERRY ICED TEA

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PINEAPPLE SUNSET



AMARETTO SOUR



BERRY GIN

Cocktail Selection

LONG ISLAND

Vodka, gin, rum, cointreau, tequila & coke

13.95

MOJITO

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

13.95

STRAWBERRY MOJITO

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

13.95

PASSION FRUIT MOJITO

White rum, lime mint, passion fruit & sugar syrup, crushed ice

13.95

WATERMELON MOJITO NEW

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

13.95

RASPEBERRY & ELDERFLOWER MOJITO NEW

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

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

12.95

DRY MARTINI

with a green olive

12.95

BLUE HAWAIIAN

Pineapple juice, rum, blue curacao syrup & coconut milk

11.95

SGOPPINO NEW

Lemon sorbet, limoncello & prosecco

13.95

SUMMER KISS NEW

Watermelon syrup/puree, grenadine, rum & sprite

13.95

BERRY GIN NEW

Mulberry puree, raspberry puree, strawberry puree, gin, triple sec, sprite & curacao

13.95

LOVE CONCERTO PUNCH NEW

Passion fruit puree, watermelon puree, rose syrup, lime, melon, sprite, vodka & triple sec

13.95

LUCID DREAM NEW

Gin, blackberry puree & lime juice

13.95

PINEAPPLE SUNSET NEW

Pineapple juice, passion fruit puree, lime juice & grenadine

13.95

AMARETTO SOUR NEW

Disaronno, whiskey, egg white, lemon juice & brown sugar

13.95



SUMMER KISS



SCOPPINO



LUCID DREAM

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.





Mocktail Selection

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 BERRY DREAMS NEW

Mulberry puree, raspberry puree, strawberry puree, sprite & curaçao

13.95

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 BLUE HAWAIIAN

Pineapple juice, blue curaçao syrup & coconut milk

9.95



NEW

VIRGIN LOVE CONCERTO PUNCH 13.95

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

*Alcoholic option available

Sparkling Cocktails

APEROL SPRITZ

Aperol, prosecco, soda water & orange slice

11.95

GIN & TONIC

11.95

HUGO NEW

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

13.95

RASPBERRY LIMONCELO SPRITZ

Raspberry puree, limoncello & prosecco NEW

13.95

BELLINI

Peach with Prosecco

10.95

MIMOSA

Orange juice with Prosecco

10.95

ROSSINI

Strawberry puree with Prosecco

10.95

CAMPARI

With Prosecco

11.95

KIR ROYAL

Crème de cassis with Prosecco

10.95

CHAMBORD ROYAL

Raspberry liqueur with Prosecco

11.95



HUGO



APEROL SPRITZ

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

	175ml Glass	250ml Glass	750ml Bottle
MERLOT	8.95	9.95	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!			
BRUNELLO DI MONTALCINO			89.95
A very easy style of wine with a soft, refreshing burst of summer red fruits.			

Rose Wine

	175ml Glass	250ml Glass	750ml Bottle
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

	125ml Glass	175ml Glass	750ml Bottle
PROSECCO GRANDE CUVÉE (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			
ROSE PROSECCO BELCANTO	11.95	14.95	59.95
Our Pinot Noir vinified in rose grape variety			



	200ml Bottle	750ml Bottle
HOUSE CHAMPAGNE	-	69.95
MOËT & CHANDON Brut Impérial, NV	24.95	79.95
MOËT & CHANDON Rosé Impérial, NV	26.95	89.95

White Wine

	175ml Glass	250ml Glass	750ml Bottle
PINOT GRIGIO	8.95	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 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			
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.			

Dessert Wine

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

Beers

PERONI OR STELLA		5.95
DRAFT - PERONI/STELLA	PINT 7.95	HALF PINT 5.95
CIDER		6.95

Liqueurs

APERITIFS, LIQUEURS & SPIRITS			25ml	50ml
Martini Bianco	Jack Daniels	Tequila	4.25	6.95
Grappa	Cognac	Limoncello		
Tia Maria	Campari	Whiskey		
Baileys	Gin	Triple Sec		
		Vodka		

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