



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)

-  **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 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

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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 Buffalo, 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*
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



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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 **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

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 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% 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	5.95
PISTACHIO GOURMET	5.95
CARAMEL GOURMET	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
<i>Kale, banana, pineapple, ginger & lime</i>	
PASSION STORM NEW	7.95
<i>Mango, pineapple & passion fruit</i>	
SUPER BERRY NEW	7.95
<i>Strawberry, banana, cherry, blueberry, lime & acai berry</i>	
MANGO & DRAGON FRUIT NEW	7.95
<i>Mango, dragonfruit, pineapple, papaya & lime juice</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>	
BLUEBERRY LEMONADE NEW	7.95
<i>Blueberry puree, fresh lemon juice & mint</i>	
PASSION FRUIT LEMONADE	7.95
<i>Passion fruit puree, fresh lemon juice & mint</i>	
PINK GRAPEFRUIT LEMONADE NEW	7.95
<i>Pink arapefruit puree, fresh lemon juice & 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>	
PEACH ICED TEA	7.95
<i>Peach puree & homemade iced tea</i>	
PASSION FRUIT ICED TEA	7.95
<i>Passion fruit puree & homemade iced tea</i>	

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

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

13.95

NEW

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, limoncelo & prosecco

13.95

SUMMER KISS **NEW**

Watermelon syrup/puree, grenadine, rum & sprite

13.95

BERRY GIN **NEW**

Mulberry puree, raspberrry 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. <i>Banana puree, coconut puree, passion fruit puree, pineapple juice & grenadine</i>	9.95	FLAVOURED VIRGIN MOJITO <i>Choose from: Raspberry; Strawberry; or Passion Fruit</i>	9.95
RAINBOW <i>Grenadine, orange juice, lime, passion fruit puree, sprite & blue curaçao</i>	9.95	VIRGIN BLUE HAWAIIAN <i>Pineapple juice, blue curaçao syrup & coconut milk</i>	9.95
NADA COLADA <i>Pineapple juice, coconut puree & coconut milk</i>	9.95	 <p>VIRGIN LOVE CONCERTO PUNCH 13.95 <i>Passion fruit puree, watermelon puree, rose syrup, lime, melon & sprite</i></p> <p><i>*Alcoholic option available</i></p>	
STAR MARTINI <i>Passion Fruit puree, pineapple juice, lime, vanilla syrup, sprite & grenadine</i>	9.95		
VIRGIN BERRY DREAMS NEW <i>Mulberry puree, raspberry puree, strawberry puree, sprite & curaçao</i>	13.95		
VIRGIN MOJITO <i>Fresh mint, sugar, lime served over crushed ice & soda water</i>	9.95		

Sparkling Cocktails

APEROL SPRITZ <i>Aperol, prosecco, soda water & orange slice</i>	11.95	MIMOSA <i>Orange juice with Prosecco</i>	10.95
GIN & TONIC	11.95	ROSSINI <i>Strawberry puree with Prosecco</i>	10.95
HUGO NEW <i>Elderflower syrup, gin, prosecco, soda water, mint & lime</i>	13.95	CAMPARI <i>With Prosecco</i>	11.95
RASPBERRY LIMONCELO SPRITZ <i>Raspberry puree, limoncello & prosecco</i> NEW	13.95	KIR ROYAL <i>Crème de cassis with Prosecco</i>	10.95
BELLINI <i>Peach with Prosecco</i>	10.95	CHAMBORD ROYAL <i>Raspberry liqueur with Prosecco</i>	11.95



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 <i>Aroma with a hint of raspberry and cinnamon</i>	8.95	9.95	28.95
MONTEPULCIANO D'ABRUZZO <i>Well-balanced body bursting with red cherry aromas</i>	9.95	11.95	33.95
CABERNET SAUVIGNON IGP <i>Deep ruby red colour with a violet nuances, vinous and spicy scent</i>	9.95	11.95	33.95
SANT'ILARIO CHIANTI DOCG <i>Characteristic scents of violet, small red fruit and subtle spices. Full, well-structured and conveys all the character of the Sangiovese grape</i>	9.95	11.95	33.95
LUIGI BOSCA FINCA LA LINDA MALBEC <i>Marked intense red colour. Aromas of Morello cherries and spices. Velvety, well structured, refined and delicious. Great with red meat!</i>			49.95
BRUNELLO DI MONTALCINO <i>A very easy style of wine with a soft, refreshing burst of summer red fruits.</i>			89.95



Rose Wine

	175ml Glass	250ml Glass	750ml Bottle
PINOT GRIGIO BLUSH <i>Light Rose in colour with a rich nose ranging from pear to Rose</i>	8.95	9.95	28.95
PINK WHISPERING ANGEL <i>Fresh, crisp rosé from the award-winning Château d'Esclans.</i>			59.95



Prosecco & Champagne

	125ml Glass	175ml Glass	750ml Bottle
PROSECCO GRANDE CUVEE (HOUSE) <i>Its versatility makes it suitable for every occasion, as an aperitif or to accompany all dishes</i>	9.95	11.95	49.95
PROSECCO (EXTRA DRY) VALDOBBIADENE <i>Superiore Docg</i> <i>Aperitif it goes well with salad or fish dish</i>			59.95
ROSE PROSECCO BELCANTO <i>Our Pinot Noir vinified in rose grape variety</i>	11.95	14.95	59.95



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

White Wine

	175ml Glass	250ml Glass	750ml Bottle
PINOT GRIGIO <i>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</i>	8.95	9.95	28.95
SAUVIGNON BLANC <i>Expect a burst of passion fruit and guava from this delightful Sauvignon Blanc. A simple lifted floral finish that is clean on the palate</i>	9.95	11.95	33.95
CHARDONNAY <i>Lemon and vanilla on the nose with a round, fruity body and a hint of vanilla oak character</i>	9.95	11.95	33.95
LA CAPLANA GAVI-DI-GAVI DOCGV. <i>Intense aroma, fruity with floral persistence</i>	9.95	11.95	33.95
J MOREAU ET FILS CHABLIS <i>Light gold colour with green hues. Fresh, lively and mineral. with intense aromas of fruits, flowers, and subtle spice. Dry with a perfect finish.</i>			57.95



Dessert Wine

	125ml Glass	175ml Glass	750ml Bottle
CREMANT DOLCE TRATTENENDOSI <i>Sparkling Wine</i>	8.45	9.45	26.95



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		Vodka
Grappa	Cognac	Limoncello		
Tia Maria	Campari	Whiskey		
Baileys	Gin	Triple Sec		

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