



# *Caffé Concerto*



XXIV.11.11 WD Bar Menu Leeds

[WWW.CAFFECONCERTO.CO.UK](http://WWW.CAFFECONCERTO.CO.UK)

# "The Creme de la Grape"

## Red

	Vintage	175ml Glass	250ml Glass	750ml Bottle
<b>SOLINO ROSSO, VINO ROSSO D'ITALIA</b> <i>Ruby red in the glass, this juicy red is packed full of flavours of red fruit and spice. It can be served lightly chilled. – Vegan</i>	2023	6.95	8.95	25.95
<b>MONTEPULCIANO D'ABRUZZO 'DEGA', DOC VIGNAMADRE, ABRUZZO</b> <i>Red fruits such as cherry, blueberry, blackcurrant and plum on the nose with floral notes of rose and violet. On the palate it is dry and refreshing with soft tannins. – Organic, Vegan</i>	2022	8.95	11.95	33.95
<b>PRIMITIVO MERLOT 'QUATTRO VENTI' COLLE AL VENTO, VIGNALESTA, IGP MANDURIA</b> <i>Intense, ruby red with purple reflections. Aromas of flowers, herbs and cherries. Elegant, fruity and harmonious.</i>	2022	9.95	12.95	36.95
<b>MERLOT DOMAINE DE LA BAUME, LANGUEDOC-ROUSSILLON</b> <i>Wild strawberry and juicy plum aromas on the nose with sweet spice flavours on the palate. Warm and silky with a long finish.</i>	2023	10.95	14.95	41.95
<b>CHIANTI CLASSICO SANT' ILARIO, DOCG CHIANTI CLASSICO</b> <i>Characteristic scents of violets, small red fruits and subtle spices. Full and well-structured it conveys all the character of the Sangiovese grape. – Vegan</i>	2021/2	10.95	14.95	41.95
<b>'3 PASSO' NEGROAMARO SYRAH, VINO D'ITALIA</b> <i>An intense nose of dried fruit and oaky spice. Full bodied but elegant with firm tannins and a long finish. – Organic, Vegan</i>	2022	11.95	15.95	44.95
<b>DOURO TINTO 'BULAS', DOC DOURO, PORTUGAL</b> <i>With aromas of ripe red fruit, it is fresh and fruity with good structure and well-rounded tannins, giving it elegance.</i>	2022	12.95	16.95	47.95
<b>RIOJA CRIANZA, FAUSTINO RIVERO ULECIA DOC RIOJA</b> <i>This wine has matured in American oak casks for 12- 14 months and has spicy aromas with moderate tannins on the palate.</i>	2019/21	12.95	16.95	47.95
<b>CANNONAU-ANZENAS, CANTINE DE DOLIANOVA</b> <i>Intense ruby red in colour, there are intense aromas of spiced woodland berries on the nose. The palate is warm and enveloping with berry flavours and a long finish.</i>	2021	13.95	17.95	50.95
<b>PINOT NOIR, DOMAINE DE VALMOISSINE, LOUIS LATOUR, IGP VAR</b> <i>A medium-bodied Pinot Noir with a velvety textured palate brimming with ripe cherry and strawberry fruits laced with vanilla, leading to a rounded finish. – Vegan</i>	2022	14.95	19.95	55.95
<b>CHATEAU CISSAC, CRU BOURGEOIS, HAUT-MEDOC</b> <i>A lovely family-owned property making wine from 75% Cabernet Sauvignon which imparts a structure of spicy red fruit with nuances of leather, earth and wood.</i>	2017			64.95
<b>'PURGATORI', FAMILIA TORRES, DO COSTERS DEL SEGRE</b> <i>A blend of Cariñena, Garnacha and Syrah. Aged in oak barrels for 15-18 months. A robust and rich red. – Vegan</i>	2020/21			68.95
<b>CHÂTEAUNEUF-DU-PAPE, DOMAINE JULIETTE AVRIL, RHÔNE</b> <i>Deep red in the glass, this has intense flavours of bramble fruit and garrique. A high proportion of Grenache has a pleasing freshness and roundness.</i>	2019/21			98.95

Wines by the glass are also available in 125ml. Vintages are subject to change.

Wines on this list may contain sulphites, egg or milk products. Please ask a member of staff should you require guidance.

A 12.5% discretionary optional charge will be added to your bill, which includes a 6.5% service charge. The additional 6% is a Hospitality Excellence Contribution, 100% of both dedicated to supporting our team.

## White

	Vintage	175ml Glass	250ml Glass	750ml Bottle
<b>SOLINO BIANCO, VINO BIANCO D'ITALIA</b> <i>Crisp and fresh with citrus and peach flavours and grassy notes.</i> – Vegan	2023	6.95	8.95	25.95
<b>PECORINO TERRE DI CHIETI 'DEGA', IGT VIGNAMADRE, ABRUZZO</b> <i>Floral with scents of lemon zest, pear and freshly cut grass. Fresh and savoury with a slight buttery note. Expressive and well-balanced.</i> – Organic, Vegan	2023	8.95	11.95	33.95
<b>GRÜNER VELTLINER 'SEEWINKEL', BURGENLAND, AUSTRIA</b> <i>Refreshing, well-balanced and delicate. Floral and white stone fruit aromas, with hints of citrus and white pepper. – Organic</i>	2021/2	9.95	12.95	36.95
<b>PINOT GRIGIO, BERICANTO, DOC VICENZA</b> <i>Delicate and fresh with ripe fruit aromas with hints of white flowers. Light and refreshing with citrus flavours and a soft texture. – Vegan</i>	2022/3	10.95	14.95	41.95
<b>SAUVIGNON BLANC, DOMAINE DE LA BAUME, LANGUEDOC-ROUSSILLON</b> <i>Intensely aromatic, soft and rounded on the palate with flavours of green citrus fruits.</i>	2022/3	10.95	14.95	41.95
<b>PICPOUL DE PINET, VILLA BLANCHE, LANGUEDOC-ROUSSILLON</b> <i>Very fresh and smooth with exotic fruit and a lightly lemony, mineral, salinity.</i>	2022/3	10.95	14.95	41.95
<b>'3 PASSO' FIANO CHARDONNAY, VINO D'ITALIA</b> <i>Full bodied with notes of tropical fruit, crisp acidity and a long finish.</i> – Organic, Vegan	2022	11.95	15.95	44.95
<b>MUSCADET SÈVRE-ET-MAINE SUR LIE, MARQUIS DE GOULAIN, LOIRE VALLEY</b> <i>Light and fresh with citrus and floral aromas. Lees ageing gives this classic Muscadet roundness and complexity on the palate.</i>	2023	11.95	15.95	44.95
<b>CHARDONNAY ROBLE, LOS HAROLDOS ESTATE, MENDOZA, ARGENTINA</b> <i>Aromas of tropical fruit and creamy vanilla with clean fruit and flavours of pineapple, papaya and banana. – Vegan</i>	2022	11.95	15.95	44.95
<b>GAVI DI GAVI 'LA SORAIA', DOCG GAVI DEL COMUNE DI GAVI</b> <i>Aromas of white peach and blossom, leading to flavours of citrus. Rounded and textured with a long, mineral finish.</i>	2023	13.95	17.95	50.95
<b>ALBARIÑO 'ENTREFLORES', BODEGAS PRINCIPE DE VIANA, RIAS BAIXAS, SPAIN</b> <i>Intense and complex white with aromas of pineapple, lemon verbena and white flowers. Soft and rounded with ripe fruit flavours with zesty citrus.</i>	2023			54.95
<b>CLOUDY BAY SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND</b> <i>The iconic NZ Sauvignon Blanc. Ripe, fine and succulent, offering zesty ripe citrus flavours coupled with an edge of minerality and sweet herbs.</i>	2023			98.95

Wines by the glass are also available in 125ml. Vintages are subject to change.  
Wines on this list may contain sulphites, egg or milk products. Please ask a member of staff should you require guidance.  
A 12.5% discretionary optional charge will be added to your bill,  
which includes a 6.5% service charge. The additional 6% is a Hospitality Excellence Contribution, 100% of both dedicated to supporting our team.

## Rosé

	Vintage	175ml Glass	250ml Glass	750ml Bottle
<b>BERICANTO ROSÉ, IGT TRE VENEZIE</b> <i>An elegant and dry rosé with aromas of redcurrant, white peach and citrus. Rounded and soft but with lovely freshness. – Vegan</i>	2023	10.95	14.95	41.95
<b>CHÂTEAU L'OASIS ROSÉ, CÔTES DE PROVENCE</b> <i>A classic Provence rosé, expressive and aromatic, blending fresh cherries and floral notes with exotic fruits and a soft, round palate.</i>	2023	11.95	15.95	44.95
<b>WHISPERING ANGEL ROSÉ, CÔTES DE PROVENCE</b> <i>Pretty scent of crushed strawberries, peach, rose-water and orange blossom. Dry and crisp with delicate summer berry fruits, citrus zest acidity and a creamy finish.</i>	2023	19.95	25.95	72.95

## Dessert Wine

	Vintage	125ml Glass	175ml Glass	750ml Bottle
<b>MOSCATO BELLUSSI</b> <i>Sparkling Wine</i>	NV	8.45	9.45	26.95

## Prosecco & Champagne

	125ml Glass	175ml Glass	750ml Bottle
<b>PROSECCO DOC FAMIGLIA BOTTER, ITALY</b> <i>An aromatic nose of wild apple with hints of honey and floral notes. Light bodied and well balanced, this is a perfect aperitif.</i>	8.45	9.45	26.95
<b>PROSECCO ROSE DOC FAMIGLIA BOTTER, ITALY</b> <i>Light rose colour. Elegant and intense bouquet. Dry, soft and well-balanced on the palate; round and full-bodied structure. Perfect as an aperitif but excellent with fish soups, grilled fish and courses based on mushrooms.</i>	8.95	9.95	27.95
<b>PROSECCO GRANDE CUVÉE</b> <i>Its versatility makes it suitable for every occasion, as an aperitif or to accompany all dishes.</i>	9.95	11.95	49.95
<b>PROSECCO (EXTRA DRY) VALDOBBIADENE SUPERIORE DOCG</b> <i>Aperitif it goes well with salad or fish dish.</i>			59.95
<b>ROSE PROSECCO BELCANTO</b> <i>Our Pinot Noir vinified in rose grape variety.</i>	11.95	14.95	59.95
<b>BRUT SATÈN, CONTADI CASTALDI, DOCG FRANCIACORTA</b> <i>Bright straw in colour, with fine and persistent bubbles. The nose is fresh and elegant, with aromas of stewed apple, blackberry leaf and toasted bread.</i>			69.95
<b>ROSÉ, CONTADI CASTALDI, DOCG FRANCIACORTA</b> <i>Pale pink with fine, persistent bubbles. Aromas of cherry blossom, white peach and green apple. Dry and toasty on the palate with some toasty brioche notes.</i>			79.95
<b>MOËT &amp; CHANDON</b> Brut Impérial, NV		200ml Bottle	750ml Bottle
		24.95	79.95
<b>MOËT &amp; CHANDON</b> Rosé Impérial, NV		26.95	89.95

A 12.5% discretionary optional charge will be added to your bill, which includes a 6.5% service charge. The additional 6% is a Hospitality Excellence Contribution, 100% of both dedicated to supporting our team.



CHRISTMAS SPECIAL



Mulled Wine

8.95

Beer

PERONI BOTTLE	4.95
PERONI DRAFT HALF PINT	3.75
PERONI DRAFT PINT	6.75
STELLA BOTTLE	3.75
CIDER	5.95

Aperitifs

	25ml	50ml
MARTINI BIANCO	3.95	5.95
GRAPPA	3.95	5.95
TIA MARIA	3.95	5.95
BAILYES	3.95	5.95
JACK DANIELS	3.95	5.95
COGNAC	3.95	5.95
CAMPARI	3.95	5.95
GIN	3.95	5.95
TEQUILA	3.95	5.95
LIMONCELO	3.95	5.95
WHISKEY	3.95	5.95
TRIPLE SEC	3.95	5.95
VODKA	3.95	5.95



## Cocktails

<b>BLUE HAWAIIAN</b>	10.95
<i>Pineapple juice, rum, blue curacao syrup &amp; coconut milk</i>	
<b>MARGARITA</b>	11.95
<i>A shake of cointreau, tequila, lemon &amp; salt</i>	
<b>COSMOPOLITAN</b>	11.95
<i>Vodka, cointreau, fresh lime &amp; cranberry juice</i>	
<b>TEQUILA SUNRISE</b>	11.95
<i>Tequila, grenadine &amp; orange</i>	
<b>PORNSTAR MARTINI</b>	11.95
<i>Passion Fruit, vodka, lime juice &amp; house prosecco</i>	
<b>DRY MARTINI</b>	11.95
<i>with a green olive</i>	
<b>LONG ISLAND</b>	12.95
<i>Vodka, gin, rum, cointreau, tequila &amp; coke</i>	
<b>NEGRONI</b>	12.95
<i>Gin, campari &amp; Martini rosso</i>	
<b>MOJITO</b>	12.95
<i>White rum, with fresh mint &amp; lime, sugar syrup, served with crushed ice</i>	
<b>FLAVOURED MOJITO</b>	12.95
<i>Choose from: Strawberry, Passion Fruit, Watermelon and Raspeberry &amp; Elderflower</i>	
<b>PINA COLADA</b>	12.95
<i>Bacardi, Malibu, pineapple juice &amp; condensed cream</i>	
<b>ESPRESSO MARTINI</b>	12.95
<i>A shake of vodka, Tia Maria, sugar syrup &amp; shot of espresso</i>	
<b>SGROPPINO</b>	12.95
<i>Lemon sorbet, limoncello &amp; prosecco</i>	
<b>SUMMER KISS</b>	12.95
<i>Watermelon syrup/puree, grenadine, rum &amp; sprite</i>	
<b>BERRY GIN</b>	12.95
<i>Mulberry puree, raspberry puree, strawberry puree, gin, triple sec, sprite &amp; curacao</i>	
<b>LOVE CONCERTO PUNCH</b>	12.95
<i>Passion fruit puree, watermelon puree, rose syrup, lime, melon, sprite, vodka &amp; triple sec</i>	
<b>LUCID DREAM</b>	12.95
<i>Gin, mulberry puree &amp; lime juice</i>	
<b>AMARETTO SOUR</b>	12.95
<i>Disaronno, whiskey, egg white, lemon juice &amp; brown sugar</i>	

## Festive Cocktails



<b>MISTLETOE MARGARITA</b>	14.95
<i>Tequila, cointreau, cranberry juice, lime &amp; simple syrup</i>	
<b>GINGERBREAD COCKTAIL</b>	14.95
<i>Baileys, vodka, gingerbread syrup, vanilla syrup &amp; cream</i>	
<b>CHRISTMAS MOJITO</b>	14.95
<i>White rum, coconut rum, coconut milk, soda water, lime juice &amp; mint</i>	
<b>MUDSLIDE</b>	14.95
<i>Vodka, Bailey's, Kahlua &amp; cream</i>	

A 12.5% discretionary optional charge will be added to your bill,  
which includes a 6.5% service charge. The additional 6% is a Hospitality Excellence Contribution, 100% of both dedicated to supporting our team.

## Non-Alcoholic Cocktails

<b>V.I.P</b> <i>Banana puree, coconut puree, passion fruit puree, pineapple juice &amp; grenadine</i>	9.95
<b>RAINBOW</b> <i>Grenadine, orange juice, lime, passion fruit puree, sprite &amp; blue curaçao</i>	9.95
<b>NADA COLADA</b> <i>Pineapple juice, coconut puree &amp; coconut milk</i>	9.95
<b>STAR MARTINI</b> <i>Passion Fruit puree, pineapple juice, lime, vanilla syrup, sprite &amp; grenadine</i>	9.95
<b>VIRGIN MOJITO</b> <i>Fresh mint, sugar, lime served over crushed ice &amp; soda water</i>	9.95
<b>VIRGIN RASPBERRY MOJITO</b> <i>Fresh mint, sugar, lime, raspberry, served over crushed ice &amp; soda water</i>	9.95
<b>VIRGIN STRAWBERRY MOJITO</b> <i>Fresh mint, sugar, lime, strawberry, served over crushed ice &amp; soda water</i>	9.95
<b>VIRGIN PASSION FRUIT MOJITO</b> <i>Fresh mint, sugar, lime, passion fruit, served over crushed ice &amp; soda water</i>	9.95
<b>VIRGIN BLUE HAWAIIAN</b> <i>Pineapple juice, blue curacao syrup &amp; coconut milk</i>	9.95
<b>PINEAPPLE SUNSET</b> <i>Pineapple juice, passion fruit puree, lime juice &amp; grenadine</i>	11.95
<b>VIRGIN LOVE CONCERTO PUNCH</b> <i>Passion fruit puree, watermelon puree, rose syrup, lime, melon &amp; sprite</i>	11.95

## Sparkling Cocktails

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

## Lemonade

<b>MINT LEMONADE</b> (59 cal)	5.95
<i>Fresh mint, lemon juice &amp; lemon slices</i>	
<b>STRAWBERRY LEMONADE</b> (145 cal)	5.95
<i>Strawberry puree, fresh lemon juice, strawberries &amp; mint</i>	
<b>RASPBERRY LEMONADE</b> (139 cal)	5.95
<i>Raspberry puree, fresh lemon juice, raspberries &amp; mint</i>	
<b>MULBERRY LEMONADE</b> (128 cal)	5.95
<i>Mulberry puree, fresh lemon juice &amp; mint</i>	
<b>PASSION FRUIT LEMONADE</b> (165 cal)	5.95
<i>Passion fruit puree, fresh lemon juice &amp; mint</i>	
<b>PINK GRAPEFRUIT LEMONADE</b> (182 cal)	5.95
<i>Pink grapefruit puree, fresh lemon juice &amp; mint</i>	

## Iced Tea

<b>LEMON ICED TEA</b> (0 cal)	5.45
<i>Fresh lemon juice &amp; homemade iced tea</i>	
<b>STRAWBERRY ICED TEA</b> (155 cal)	5.45
<i>Strawberry puree &amp; homemade iced tea</i>	
<b>PEACH ICED TEA</b> (149 cal)	5.45
<i>Peach puree &amp; homemade iced tea</i>	
<b>PASSION FRUIT ICED TEA</b> (145 cal)	5.45
<i>Passion fruit puree &amp; homemade iced tea</i>	

## Smoothies

<b>SUPER GREEN</b> (228 cal)	5.95
<i>Kale, banana, pineapple, ginger &amp; lime</i>	
<b>PASSION STORM</b> (252 cal)	5.95
<i>Mango, pineapple &amp; passion fruit</i>	
<b>SUPER BERRY</b> (172 cal)	5.95
<i>Strawberry, banana, cherry, blueberry, lime &amp; acai berry</i>	
<b>MANGO &amp; DRAGON FRUIT</b> (224 cal)	5.95
<i>Mango, dragonfruit, pineapple, papaya &amp; lime juice</i>	

## Juices

<b>ORANGE &amp; PASSION FRUIT</b> (210 cal)	4.95
<b>BEETROOT &amp; GINGER</b> (129 cal)	4.95
<b>CRANBERRY</b> (137 cal)	3.95
<b>APPLE</b> (112.5 cal)	4.95
<b>ORANGE</b> (105 cal)	4.95
<b>PINEAPPLE</b> (132 cal)	3.95

A 12.5% discretionary optional charge will be added to your bill,  
which includes a 6.5% service charge. The additional 6% is a Hospitality Excellence Contribution, 100% of both dedicated to supporting our team.

## Cold Drinks

	Small	Large
STILL WATER	3.25	4.65
SPARKLING WATER	3.35	4.75
TONIC WATER (34 cal) / SODA WATER (0 cal)		2.95
COKE (139 cal), DIET-COKE (1.2 cal), COKE ZERO (0.9 cal)		3.95
SPRITE (3 cal)		3.95
SANPELLEGRINO (Aranciata (64 cal) or Limonata (73 cal))		4.45
ROSE LEMONADE (Franklin) (90 cal)		4.45

## Frappuccino

ICED CAFFE LATTE (130 cal)	4.75
ICED CAFFE MOCHA (350 cal)	4.95
ICED STRAWBERRY MATCHA (210 cal)	5.95
ICED BLUE MATCHA (190 cal)	5.95
ICED SPANISH LATTE (245 cal)	5.95
Add syrup: vanilla, caramel, hazelnut & coconut	+0.50p

## Hot Drinks

	Double/ Large	Single/ Medium
ESPRESSO (9/4 cal)	3.75	2.95
ESPRESSO MACCHIATO (12 cal)		3.25
CAPPUCCINO (180/150 cal)	4.45	3.95
FLAT WHITE (180/150 cal)	4.45	3.95
AMERICANO (15 cal)		3.75
LATTE (155 cal)		3.95
MOCHA (286 cal)		4.25
HOT CHOCOLATE (300 cal)		4.45
CONCERTO HOT CHOCOLATE With whipping cream (350 cal)		4.65
SPANISH LATTE (395 cal)		4.95
PUMPKIN SPICE LATTE (254 cal)		4.95
MAPLE HAZEL LATTE (345 cal)		4.95
PUMPKIN SPICE HOT CHOCOLATE (398 cal)		4.95
PINK HOT CHOCOLATE (385 cal)		5.95
BAILEYS HOT CHOCOLATE		7.95
Alternative milk: soya, almond, oat & coconut		+0.50p
Extra syrup: vanilla, caramel, hazelnut & coconut		+0.50p



## Gingerbread Hot Chocolate

Gingerbread syrup, chocolate powder, milk &  
whipped cream (385 cal)

5.95



## Tea

### TEA (2 cal)

English Breakfast | Organic Earl Grey | Darjeeling

3.25

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

3.75

### FLORA TEA

Blossoming Tea

4.75



### Concerto Winter Tea

Apple slices, orange slices, masala chai syrup,  
raspberry puree, cloves & lime wedge (2 cal)



3.95

## Alternative Lattes

### HONEY-VANILLA LATTE (190 cal)

Latte, honey, vanilla extract & coffee

4.95

### AUTHENTIC MASALA CHAI LATTE (190 cal)

With Honey

5.50

### ORGANIC MATCHA LATTE (135 cal)

Cocoa-Toffee- Cinnamon

5.95

### ORGANIC GOLDEN LATTE (135 cal)

Turmeric, vanilla & coconut

5.95

### RUBY LATTE (125 cal)

Latte with beetroot and ginger

5.95

### BLUE BUTTERFLY LATTE (196 cal)

Latte with butterfly pea flower tea & honey

5.95

### ROSE LATTE (185 cal)

Rose syrup, milk & coffee

5.95

## Liqueur Coffee

### WHISKY

6.95

### BAILEYS

6.95

### TIA MARIA

6.95



A 12.5% discretionary optional charge will be added to your bill, which includes a 6.5% service charge. The additional 6% is a Hospitality Excellence Contribution, 100% of both dedicated to supporting our team.



## Hot Desserts

**CHERRY FRANGIPANE** (876 cal)  9.95

With custard & a scoop of vanilla gelato

**APPLE CRUMBLE FRANGIPANE** (995 cal)  9.95

Served with custard & vanilla ice cream

**CHOCOLATE FONDANT** (151 cal)  9.95

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

**AMERICAN PANCAKE** (622 cal)  11.95

Served with fresh strawberry & banana, golden syrup

**CREPES** with Nutella (275 cal)  12.95

Add a scoop of vanilla gelato for + 2.00

**CREPES** (320 cal)  13.95

with Nutella, strawberry and banana

Add a scoop of vanilla gelato for + 2.00

**FRENCH TOAST** 

- Golden syrup (495 cal) 9.95

- Nutella (620 cal) 10.95

- Banana & golden syrup (580 cal) 12.95

- Strawberry, banana & golden syrup (630 cal) 13.95

- Nutella, strawberry, banana & golden syrup (725 cal) 14.95

- Pistachio paste, strawberry & roasted pistachio (710 cal) 14.95



## Danish Pastries

**CROISSANT** With jam & butter 3.45

**ALMOND CROISSANT** 3.95

**CHOCOLATE CROISSANT** 3.95

**CHOCOLATE & ALMOND CROISSANT** 3.95

**PAIN AU RAISIN** 3.95

**APRICOT DANISH** 3.95

**CINNAMON BUN** 3.95

**MUFFIN** Chocolate, berries or caramel 3.95

**PALMIERS** 3.95

**FRANGIPANE** Cherry or apple almond & cinnamon 5.95

**NEW YORK ROLL** Pistachio, hazelnut or chocolate 5.95



**STRAWBERRY GATEAUX 7.95**   
A light & delicate vanilla sponge with fresh strawberries & cream (577 cal)



**CHOCOLATE GATEAUX 7.75**   
With chocolate creme & delicate Belgian chocolate swirls (529 cal)



**BLACK FOREST 7.95**   
With dark pitted cherries, chocolate sponge & creme chantilly (631 cal)



**MILLE FEUILLE 7.75**   
Delicate filo leaves with creme patisserie (597 cal)




**HONEY CAKE 7.95**   
Layers of light cream accompanied by rich caramelized honey sponge (633 cal)



**PISTACHIO HONEY CAKE 7.95**   
Layers of light cream accompanied by rich caramelized pistachio honey sponge (656 cal)



**FERRERO NOCCHIOLA CAKE 7.45**   
(579 cal)



**SALTED CARAMEL CAKE 7.45**  
(560 cal)



**RED VELVET CAKE 7.45**   
Red velvet sponge with mascarpone cream (705 cal)



**VEGAN PISTACHIO CAKE 7.45**   
(780 cal)



**FROSTING CAKE 7.25**   
Lemon or raspberry (705 cal)



**TIRAMISU (495 cal) 7.25**  
Genoise sponge soaked in freshly brewed coffee with mascarpone cheese & dusted with cocoa

A 12.5% discretionary optional charge will be added to your bill, which includes a 6.5% service charge. The additional 6% is a Hospitality Excellence Contribution, 100% of both dedicated to supporting our team.



**BISCOFF LOTUS CHEESECAKE 7.45**  
(655 cal)



**LEMON CHEESECAKE 7.45**  
Traditional recipe cheesecake with lemon (689 cal)



**LOVE CONCERTO MOUSSE 7.75**  
Rose & raspberry mousse (191 cal)



**CHOCOLATE ÉCLAIR 6.45** 🌿  
(493 cal)



**PISTACHIO DOLCE 7.95** 🌿  
(453 cal)



**SAFFRON MILK CAKE 7.95**  
(580 cal)



**LEMON MERINGUE 7.45** 🌿  
(689 cal)



**TARTE 7.95**  
Strawberries or berries (464 cal)



**MACARON CAKE 7.95** 🌿  
(477 cal)



**MACARONS 3 pieces 6.95** 🌿  
(197 cal)



**THE CUBE 5.95**  
Blueberry or raspberry (315 cal)



**SCONES 4.95**  
A plain and a raisin with clotted cream & strawberry preserves (349 cal)



## —Luxury Cream Tea—

for one (1032 cal) **29.95** | for two (2020 cal) **56.95**

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. (A tea pot per person)

## Prosecco Luxury Cream Tea

for one (1152 cal) **34.95** | for two (2140 cal) **64.95**

All the above & a glass of Prosecco



## — Afternoon Tea —

for one (2639 cal) **34.95** | for two (4904 cal) **64.95**

Selection of finger sandwiches & mini brioche rolls: Cucumber with cream cheese; Egg mayo-mustard; Scottish smoked salmon & soft cheese; Coronation chicken. Freshly baked raisins & plain scones with Cornish clotted cream & strawberry jam. Assortment of mini cakes.

A choice of tea from our world selection. (A tea pot per person)



**\* VEGETARIAN OPTION AVAILABLE \***

## Prosecco Afternoon Tea

for one (2759 cal) **39.95** | for two (5024 cal) **74.95**

All the above & a glass of Prosecco

