



Caffé Concerto
LONDON

Merry Christmas

*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.*

Follow us



Brunch

VEGAN All Day Energiser (600 cal) 17.95

Beetroot houmous, avocado & marinated cherry tomatoes.
Peanut butter & sliced banana, drizzled with golden syrup.

Salmon & Avocado Tartine (665 cal) 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 (655 cal) 14.95

MATURE CHEDDAR CHEESE (866 cal) 17.95

CHEESE & TOMATO (881 cal) 18.95

CHEESE & MUSHROOM (839 cal) 18.95

SPINACH & CHEESE (832 cal) 19.95

HAM & CHEESE (953 cal) 19.95

SPINACH, MUSHROOM & CHEESE (986 cal) 19.95



Tartine Selection

To share (690 cal) 29.95 | For one (523 cal) 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 (368 cal) 27.95 | For one (374 cal) 17.95
Served with French fries & aioli sauce

Vine tomatoes & parmesan shavings; Olive tapenade; Creamy goat's cheese & caramelised onion; Crushed avocado & diced tomatoes



SHARE

Concerto Misto Tower

(1250 cal) 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

Antipasto Misto

To share (950 cal) 29.95 | For one (731 cal) 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



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.



Bread & Nibbles

 **ITALIAN BREAD BASKET** (877 cal) 5.95
Focaccia, ciabatta, rye bread, grissini, olive tapanade & olive oil

 **MIXED MARINATED OLIVES** (335 cal) 6.95

 **ITALIAN FLATBREAD** 9.95

Choose from:

- Roasted garlic & rosemary (771 cal)
- Pomodoro with basil pesto (635 cal)
- Caramelised onion topped with gorgonzola dolce & rocket (872 cal)



ITALIAN FLATBREAD



Starters

SOUP OF THE DAY Served with warm bread 6.95

 **BRUSCHETTA** (275 cal) 8.95

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

 **CLASSIC CAPRESE** (180 cal) 9.95

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

CHICKEN LIVER PATE (512 cal) 9.45

with a cranberry sauce, pickles & toast

 **HALLOUMI BRUSCHETTA** (465 cal) 10.95

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

 **WILD MUSHROOM ARANCINI** (562 cal) 10.95

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

MUSSELS ARRABBIATA (769 cal) 9.95

With spicy tomato sauce & a side of garlic bread

 **MOZZARELLA STICKS**

Large (1110 cal) 10.95 | Small (610 cal) 7.45

With rocket & concerto sauce

 **SALT BEEF** (709 cal) 12.95

Sliced salt beef on a rocket leaves, vine cherry tomatoes, mozzarella, figs, olive oil & balsamic cream

 **ITALIAN MEATBALLS** (721 cal) 11.95

Beef meatballs in tomato ragu & garlic ciabatta bread

FRIED CALAMARI

Large (631 cal) 18.95 | Small (280 cal) 12.95

Breaded calamari rings, courgette & carrot ribbon with aioli sauce

FRIED KING PRAWNS

Large (904 cal) 21.95 | Small (452 cal) 13.95

Fried king prawns, courgette & carrot ribbon with a sweet chilli

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. Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.



Toasted Ciabatta

WITH MIXED SALAD & FRENCH FRIES

HAM & CHEESE (1064 cal) 14.95
with tomato, cheddar, rocket leaves & olive oil

 **MOZZARELA & TOMATO** (677 cal) 15.95
with basil pesto

 **PESTO CHICKEN** (1151 cal) 17.95
with mayo, basil pesto, rocket leaves & sun-dried tomato

 **CORONATION CHICKEN** (1099 cal) 17.95
chicken in a creamy curry sauce with raisins, tomato & rocket leaves

PARMA HAM & MOZZARELLA (1086 cal) 17.95
with tomato, rocket leaves & olive oil

OPEN TUNA & CHEESE MELT (1035 cal) 17.95
Tuna mayo & cheddar cheese

OPEN SMOKED SALMON (851 cal) 18.95
With soft cheese, fresh dill & capers



Toasted Club Sandwiches

WITH MIXED SALAD & FRENCH FRIES

CLASSIC EGG MAYO & CHEESE (735 cal) 14.95

TUNA & AVOCADO (1035 cal) 17.95
Tuna mayo, avocado, pesto & tomato

B.L.T (1128 cal) 15.95
Crispy bacon, cheese, lettuce, tomato & mayo

ORIGINAL EGG MAYO & BACON (1023 cal) 15.95


CHICKEN MAYO, AVOCADO & LETTUCE 16.95
(1110 cal) 

Toasted Focaccia

WITH MIXED SALAD & FRENCH FRIES

 **GRILLED HALLOUMI** (782 cal) 17.95
with crushed avocado, olives tapanade, roasted red pepper & tomato

 **CHICKEN ESCALOPE** (772 cal) 18.95
with vine tomatoes, rocket, pickels & concerto sauce

 **SALT BEEF** (1100 cal) 18.95
with pickles, rocket, tomato & mustard mayo



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.



Salad

-  **TRICOLORE** (695 cal) 18.95
Buffalo mozzarella, vine tomatoes, half avocado, fresh basil, rocket leaves, balsamic vinegar & olive oil
-  **QUINOA TABBOULEH WITH GRILLED HALLOUMI** (735 cal) 19.95
Quinoa, chopped parsley, mint, onion, tomatoes, beetroot, chicory, pomegranate, olive oil & lemon dressing
-  **GOAT'S CHEESE SALAD** (736 cal) 23.95
Grilled goats cheese on a bed of dressed rocket, figs, grilled Mediterranean vegetables, beetroot & a balsamic cream
-  **SALT BEEF SALAD** (702 cal) 23.95
Rocket, fresh figs, mozzarella, cherry tomatoes, beetroot & balsamic dressing
- SEAFOOD SALAD** (547 cal) 24.95
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** (548 cal) 21.95
- **WITH KING PRAWNS** (622 cal) 23.95
- **WITH GRILLED SALMON** (627 cal) 23.95
- SALMON NIÇOISE** (627 cal) 24.95
Grilled salmon fillet, mixed leaf salad, fresh green beans, boiled egg, baby potatoes, olives, tomatoes & extra virgin olive oil



Vegan Salad

-  **SUPER FOOD SALAD** (125 cal) 21.95
Lentils, carrots, broccoli, chickpea, avocado, baby spinach, pomegranate, asparagus, cherry tomatoes & raspberry dressing
-  **FRITTELLE SALAD** (195 cal) 21.95
Sweet potato & lentil in a wholesome, flakey fritelle patty served with firey rocket, avocado, olive oil, balsamic cream, sprinkled with pomegranate & rose harissa
-  **QUINOA TABBOULEH WITH FRITTELLE** 22.95
Quinoa, chopped parsley, mint, onion, diced tomatoes, beetroot, walnuts, pomegranate & lemon dressing (225 cal)

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. Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.

Pasta & Risotto

-  **SPAGHETTI ALLA NAPOLITANA** (781 cal) 17.95
With tomato sauce & buffalo mozzarella
-  **SPAGHETTI AL PESTO** (1073 cal) 19.95
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** (1226 cal) 22.95
Smoked pancetta, parmesan & egg yolk with cream
-  **SPAGHETTI BOLOGNESE** (986 cal) 22.95
Traditional minced beef ragu
- SPAGHETTI SMOKED SALMON** (681 cal) 24.95
With broccoli, cream & dill
- SPAGHETTI KING PRAWNS** (511 cal) 24.95
With sauted king prawns, chilli garlic & shellfish bisque
- SPAGHETTI ALLA PESCATORA** (848 cal) 25.95
Tiger king prawns, squid rings, mussels, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque
-
-  **PISTACHIO GNOCCHI** (788 cal) 22.95
With pistachio, spinach, pesto & a touch of cream
-  **GNOCCHI FOUR CHEESE & TRUFFLE OIL** (1098 cal) 22.95
-  **GNOCCHI SORRENTINA** (829 cal) 19.95
With tomato sauce & buffalo mozzarella
-
-  **RAVIOLI SPINACH & RICOTTA** (1415 cal) 20.95
Choose your sauce: Pomodoro, rosé sauce or cream sauce
- RAVIOLI LOBSTER** (960 cal) 24.95
In a fish bisque
-  **RIGATONI ARRABBIATA** (991 cal) 18.95
With spicy tomato sauce & buffalo mozzarella
-  **RIGATONI SICILIANA** (889 cal) 21.95
Sun-dried tomato, olives, spinach, aubergine, chilli & garlic, buffalo mozzarella with tomato sauce
-  **RIGATONI MUSHROOM TRUFFLE FONDUE** (1015 cal) 23.95
With mixed wild mushrooms in a rich truffle cheese fondue
-  **RIGATONI MEATBALLS** (1105 cal) 24.95
Rich tomato ragu, topped with Parmesan
-  **RIGATONI CONCERTO** (995 cal) 23.95
*Chicken, mushroom & cherry tomatoes
Choose your sauce: Rosé sauce, cream sauce or pomodoro*
-
-  **RISOTTO WILD MUSHROOM & PARMESAN** (711 cal) 18.95
Sauteed mixed wild mushrooms finished with parmesan & a hint of truffle
-  **RISOTTO CHICKEN & WILD MUSHROOM** (998 cal) 21.95
Grilled chicken, sauted mixed wild mushrooms finished with parmesan & a hint of truffle
- RISOTTO KING PRAWNS** (1123 cal) 24.95
Shell-off tiger king prawns in creamy risotto & a shellfish bisque
- RISOTTO SEAFOOD** (1210 cal) 25.95
With tiger king prawns, squid rings, mussels, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque



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.



Vegan Pasta & Risotto

CHICKPEA & TOMATO RISOTTO (1110 cal) 19.95 

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

BROCCOLI & SPINACH SPAGHETTI (998 cal) 20.95 

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

RIGATONI WILD MUSHROOM (1095 cal) 21.95 

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

VEGAN PESTO SPAGHETTI (1171 cal) 22.95 

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



Cicchetti Tower

BEST FOR SHARING

64.95

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.

SHARE

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. Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.




Meat


ROASTED TURKEY BREAST (957 cal) 24.95
With roasted potato, brussel sprout, yorkshire pudding & gravy sauce


 **GRILLED MEDITERRANEAN CHICKEN BREAST** 25.95
On a bed of marinated roasted vegetables (575 cal)

 **CHICKEN ESCALOPE** (1081 cal) 24.95
Served with a choice of spaghetti Napolitano or French fries

 **GRILLED CHICKEN BREAST** (930 cal) 25.95
With a creamy mushroom sauce served with sautéed baby potatoes, green beans & roasted vine cherry tomatoes

CONFIT DUCK (1248 cal) 25.95
Sweet potato mash, roasted vegetables, broad beans & mix berry gravy

 **BEEF MEATBALLS** (1295 cal) 25.95
Beef meatballs in tomato ragu, roasted peppers on a bed of parmesan risotto

 **BRAISED LAMB SHANK** (1032 cal) 26.95
Slowly braised lamb shank with creamy mashed potatoes, roasted vegetables & gravy

Burgers WITH FRENCH FRIES

 **VEGETARIAN BURGER** (1107 cal) 19.95
A sweet potato & lentil frittello with grilled halloumi, lettuce, tomatoes, rose harissa & avocado spread

 **CHICKEN BURGER** (1210 cal) 19.95
Chargrilled chicken breast, halloumi, lettuce, tomato & concerto sauce

 **CONCERTO BEEF BURGER** (1379 cal) 20.95
100% 8oz beef, lettuce, tomatoes, American cheese, red onions, pickles & concerto sauce



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.



Fresh

CONCERTO FISH & CHIPS (893 cal) 19.95

Battered cod fillet with a classic tartar sauce & lemon

GRILLED SALMON STEAK (687 cal) 25.95

With sautéed baby potatoes, spinach, broccoli, dill, capers & lemon butter sauce

FISH STEW (438 cal) 25.95

Salmon, cod, mussels, squid and prawns stewed in fish bisque with beans and carrots served with bread



SHARE



Fritto Misto Platter (1884 cal) 32.95

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

Side Dish 5.95



*French Fries (468 cal) | Sautéed Baby Potatoes (170 cal) | Sautéed Spinach (213 cal) |
Mix salad (91 cal) | Tomato & onion salad (115 cal) | Mash potatoes (220 cal) |
Mash sweet potatoes (249 cal) | Caesar salad (180 cal) | Roasted vegetables (168 cal)*

*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.
Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.*



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



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.



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:

Cucumber with cream cheese; Egg mayo-mustard;
Beetroot houmous & crushed avocado; Bruschetta
tomato & avocado; Cheddar cheese & caramelised onion

Prosecco Afternoon Tea

for one (2759 cal) 39.95 |

for two (5024 cal) 74.95

All the above & a glass of Prosecco



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.
Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.



STRAWBERRY GATEAUX 8.45

A light & delicate vanilla sponge with fresh strawberries & cream (577 cal)



CHOCOLATE GATEAUX 8.25

With chocolate creme & delicate Belgian chocolate swirls (529 cal)



BLACK FOREST 8.45

With dark pitted cherries, chocolate sponge & creme chantilly (631 cal)



MILLE FEUILLE 8.25

Delicate filo leaves with creme patisserie (597 cal)



HONEY CAKE (633 cal) 8.95

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 (656 cal)



FERRERO NOCCIOLA CAKE (579 cal) 8.45



SALTED CARAMEL CAKE (560 cal) 8.45



RED VELVET CAKE 8.45

Red velvet sponge with mascarpone cream (705 cal)



VEGAN PISTACHIO CAKE (780 cal) 8.95 **VEGAN**



FROSTING CAKE 8.25

Lemon or raspberry (705 cal)



TIRAMISU (495 cal) 7.95

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. Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.



BISCOFF LOTUS CHEESECAKE (655 cal) 8.45



LEMON CHEESECAKE 8.25
Traditional recipe cheesecake with lemon (689 cal)



LOVE CONCERTO MOUSSE 8.75
Rose & raspberry mousse (191 cal)



CHOCOLATE ÉCLAIR (493 cal) 6.95 



PISTACHIO DOLCE (453 cal) 8.95 



SAFFRON MILK CAKE (580 cal) 8.95



LEMON MERINGUE (689 cal) 7.95 




TARTE 8.95
Strawberries or berries (464 cal)



MACARON CAKE (477 cal) 8.95 



MACARONS 3 pieces (197 cal) 7.95 



THE CUBE 6.95
Blueberry or raspberry (315 cal)



SCONES 5.95
A plain and a raisin with clotted cream & strawberry preserves (349 cal)

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. Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.

Hot Dessert




CHERRY FRANGIPANE (876 cal) 11.95 
With custard & a scoop of vanilla gelato

APPLE CRUMBLE FRANGIPANE (995 cal) 11.95 
Served with custard & vanilla ice cream

CHOCOLATE FONDANT (151 cal) 12.95 
With warm pouring Nutella sauce & a scoop of homemade vanilla gelato

AMERICAN PANCAKE (622 cal) 14.95 
Served with fresh strawberry & banana, golden syrup

CREPES with Nutella (275 cal) 14.95 
Add a scoop of vanilla gelato for + 2.00

CREPES (320 cal) 15.95 
with Nutella, strawberry and banana
Add a scoop of vanilla gelato for + 2.00

FRENCH TOAST 
- Golden syrup (495 cal) 13.95
- Nutella (620 cal) 14.95
- Banana & golden syrup (580 cal) 14.95
- Strawberry, banana & golden syrup (630 cal) 15.95
- Nutella, strawberry, banana & golden syrup (725 cal) 16.95



Danish Pastries

CROISSANT With jam and butter 3.95
ALMOND CROISSANT 4.45
CHOCOLATE CROISSANT 4.45
CHOCOLATE & ALMOND CROISSANT 4.75
PAIN AU RAISIN 4.45
APRICOT DANISH 4.45
CINNAMON BUN 4.45
MUFFIN Chocolate, berries or caramel 4.65
PALMIERS 4.35
FRANGIPANE Cherry or apple almond & cinnamon 6.95
NEW YORK ROLL Pistachio, hazelnut or chocolate 6.95



Gluten-Free Cake

CARROT CAKE 6.95 
Carrot sponge with vanilla cream

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. Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.

Hot Drinks

ESPRESSO (9/4 cal)	Double 4.65	Single 2.95
ESPRESSO MACCHIATO (12 cal)		3.65
CAPPUCCINO (180/150 cal)	Large 5.35	Medium 4.95
FLAT WHITE (180/150 cal)	Large 5.35	Medium 4.95
AMERICANO (15 cal)		4.75
LATTE (155 cal)		4.95
MOCHA (286 cal)		4.95
HOT CHOCOLATE (300 cal)		4.95
CONCERTO HOT CHOCOLATE (350 cal)		5.50
<i>With whipping cream</i>		
SPANISH LATTE (395 cal)		5.95
MAPLE HAZEL LATTE (345 cal)		5.95
PUMPKIN SPICE HOT CHOCOLATE (398 cal)		5.95
PINK HOT CHOCOLATE (385 cal)		5.95
BAILEYS HOT CHOCOLATE		8.95



GINGERBREAD HOT CHOCOLATE 6.95

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

Alternative milk: soya, almond, oat & coconut + 0.50p
Extra syrup: vanilla, caramel, hazelnut & coconut + 0.50p

TEA (2 cal) 3.95
 English Breakfast | Organic Earl Grey | Darjeeling

Chamomile Blossoms | Jasmin Green Tea | 4.75
 Lemongrass and Ginger | Sencha Green Tea |
 Fruity Sensational Bora Bora | Decaf Breakfast

FLORA TEA Blossoming Tea 5.75



CONCERTO WINTER TEA (2 cal) 5.95

Apple slices, orange slices, masala chai syrup, raspberry puree, cloves & lime wedge

Liqueur Coffee

With a choice of

WHISKY | BAILEYS | TIA MARIA 8.95

Alternative Lattes

Add honey or sugar as preferred

HONEY-VANILLA LATTE (190 cal) 5.95
 Latte, honey, vanilla extract

AUTHENTIC MASALA CHAI LATTE (190 cal) 6.50
 With Honey

ORGANIC MATCHA LATTE (135 cal) 6.95
 Cocoa-Toffee- Cinnamon

ORGANIC GOLDEN LATTE (135 cal) 6.95
 Turmeric-Vanilla-Coconut

RUBY LATTE (125 cal) 6.95
 Latte with beetroot and ginger

BLUE BUTTERFLY LATTE (196 cal) 6.95
 Latte with butterfly pea flower tea & honey

ROSE LATTE (185 cal) 6.95
 Rose syrup, milk & coffee



PUMPKIN SPICE LATTE (254 cal) 5.95

Pumpkin spice syrup & cinnamon



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. Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.



ICED SPANISH LATTE



ICED STRAWBERRY MATCHA



SMOOTHIES

Cold Drinks

STILL WATER	Small 4.65 Large 6.50
SPARKLING WATER	Small 4.85 Large 6.65
TONIC WATER (34 cal) / SODA WATER	4.45
COKE (139 cal), DIET-COKE (1.2 cal), COKE ZERO (0.9 cal)	4.80
SPRITE (3 cal)	4.80
SANPELLEGRINO (Aranciata (64 cal) or Limonata (73 cal))	4.95
ROSE LEMONADE (Franklin) (90 cal)	5.25

Frappuccino

ICED CAFFE LATTE (130 cal)	5.75
ICED CAFFE MOCHA (350 cal)	5.95
ICED STRAWBERRY MATCHA (210 cal)	7.95
ICED BLUE MATCHA (190 cal)	7.95
ICED SPANISH LATTE (245 cal)	7.95

Add syrup:

Vanilla, caramel, hazelnut & coconut + 0.50p

Juices

ORANGE & PASSION FRUIT (210 cal)	4.95
BEETROOT & GINGER (129 cal)	5.75
CRANBERRY (137 cal)	4.25
APPLE (112.5 cal)	4.95
ORANGE (105 cal)	5.75
PINEAPPLE (132 cal)	4.25

Smoothies

SUPER GREEN (228 cal) Kale, banana, pineapple, ginger & lime	7.95
PASSION STORM (252 cal) Mango, pineapple & passion fruit	7.95
SUPER BERRY (172 cal) Strawberry, banana, cherry, blueberry, lime & acai berry	7.95
MANGO & DRAGON FRUIT (224 cal) Mango, dragonfruit, pineapple, papaya & lime juice	7.95

Homemade Lemonade

MINT LEMONADE (59 cal) Fresh mint, lemon juice & lemon slices	7.95
FLAVOURED LEMONADE Strawberry, raspberry, mulberry, passion fruit or pink grapefruit	7.95

Homemade Iced Tea

LEMON ICED TEA (0 cal) Fresh lemon juice & homemade iced tea	7.45
STRAWBERRY ICED TEA (155 cal) Strawberry puree & homemade iced tea	7.45
PEACH ICED TEA (149 cal) Peach puree & homemade iced tea	7.45
PASSION FRUIT ICED TEA (149 cal) Passion fruit puree & homemade iced tea	7.45



MULBERRY LEMONADE



PASSION FRUIT LEMONADE



STRAWBERRY ICED TEA

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. Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.



LONG ISLAND



ESPRESSO MARTINI



PORNSTAR MARTINI

Cocktail Selection

BLUE HAWAIIAN <i>Pineapple juice, rum, blue curacao syrup & coconut milk</i>	11.95	BERRY GIN <i>Mulberry puree, raspberry puree, strawberry puree, gin, triple sec, sprite & curacao</i>	13.95
MARGARITA <i>A shake of cointreau, tequila, lemon & salt</i>	12.95	LOVE CONCERTO PUNCH <i>Passion fruit puree, watermelon puree, rose syrup, lime, melon, sprite, vodka & triple sec</i>	13.95
COSMOPOLITAN <i>Vodka, cointreau, fresh lime & cranberry juice</i>	12.95	LUCID DREAM <i>Gin, mulberry puree & lime juice</i>	13.95
TEQUILA SUNRISE <i>Tequila, grenadine & orange</i>	12.95	AMARETTO SOUR <i>Disaronno, whiskey, egg white, lemon juice & brown sugar</i>	13.95
PORNSTAR MARTINI <i>Passion Fruit, vodka, lime juice & house prosecco</i>	12.95		
DRY MARTINI <i>with a green olive</i>	12.95		
LONG ISLAND <i>Vodka, gin, rum, cointreau, tequila & coke</i>	13.95		
NEGRONI <i>Gin, campari & Martini rosso</i>	13.95		
MOJITO <i>White rum, with fresh mint & lime, sugar syrup, served with crushed ice</i>	13.95		
FLAVOURED MOJITO <i>Choose from: Strawberry, Passion Fruit, Watermelon and Raspbeberry & Elderflower</i>	13.95		
PINA COLADA <i>Bacardi, Malibu, pineapple juice & condensed cream</i>	13.95		
ESPRESSO MARTINI <i>A shake of vodka, Tia Maria, sugar syrup & shot of espresso</i>	13.95		
SUMMER KISS <i>Watermelon syrup/puree, grenadine, rum & sprite</i>	13.95		

Festive Cocktails

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



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. Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.

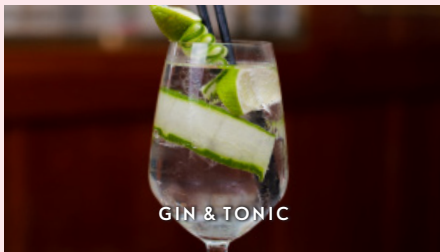


Non-Alcoholic Cocktails

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

Sparkling Cocktails

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



GIN & TONIC



APEROL SPRITZ

Liqueurs

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

Beers

BOTTLE : PERONI OR STELLA	5.95
DRAFT: PERONI OR STELLA*	half pint 4.95 pint 7.95
<i>* (Draft beer available at selected branches)</i>	
APPLE CIDER BOTTLE: MAGNERS	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. Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.

Red Wine

SOLINO ROSSO VINO ROSSO D'ITALIA 175ml Glass 250ml Glass 750ml Bottle 7.95 9.95 26.95

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

MONTEPULCIANO D'ABRUZZO 'DEGA', DOC VIGNAMADRE 8.95 11.95 33.95

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

PRIMITIVO MERLOT 'QUATTRO VENTI' COLLE AL VENTO, VIGNALESTA 9.95 12.95 36.95

Intense, ruby red with purple reflections. Aromas of flowers, herbs and cherries. Elegant, fruity and harmonious.

MERLOT DOMAINE DE LA BAUME, LANGUEDOC-ROUSSILLON 10.95 14.95 41.95

Wild strawberry and juicy plum aromas on the nose with sweet spice flavours on the palate. Warm and silky with a long finish.

CHIANTI CLASSICO SANT' ILARIO, DOCG CHIANTI CLASSICO 11.95 15.95 44.95

Characteristic scents of violets, small red fruits and subtle spices. Full and well-structured it conveys all the character of the Sangiovese grape. – Vegan

'3 PASSO' NEGROAMARO SYRAH, VINO D'ITALIA 48.95

An intense nose of dried fruit and oaky spice. Full bodied but elegant with firm tannins and a long finish. – Organic, Vegan

PINOT NOIR, DOMAINE DE VALMOISSINE, LOUIS LATOUR, IGP VAR 59.95

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

Rose Wine

BERICANTO ROSÉ, IGT TREVENEZIE 10.95 14.95 41.95

An elegant and dry rosé with aromas of redcurrant, white peach and citrus. Rounded and soft but with lovely freshness. – Vegan

CHÂTEAU L'OASIS ROSÉ, CÔTES DE PROVENCE 11.95 15.95 44.95

A classic Provence rosé, expressive and aromatic, blending fresh cherries and floral notes with exotic fruits and a soft, round palate.

WHISPERING ANGEL ROSÉ, CÔTES DE PROVENCE 69.95

Beautifully smooth for all day long! 10-12 year old vines. AOC Côtes de Provence. 100% stainless steel fermentation tanks. Fresh red berry fruit characteristics with floral nose. Ripe and fleshy feel on the palate.

Dessert Wine

MOSCATO BELLUSSI 125ml Glass 175ml Glass 750ml Bottle 8.45 9.45 26.95

Sparkling Wine



CHRISTMAS SPECIAL
Mulled Wine
8.95

White Wine

SOLINO BIANCO, VINO BIANCO D'ITALIA 175ml Glass 250ml Glass 750ml Bottle 7.95 9.95 26.95

Crisp and fresh with citrus and peach flavours and grassy notes. – Vegan

PECORINO TERRE DI CHIETI 'DEGA', IGT VIGNAMADRE, ABRUZZO 8.95 11.95 33.95

Floral with scents of lemon zest, pear and freshly cut grass. Fresh and savoury with a slight buttery note. Expressive and well-balanced. – Organic, Vegan

PINOT GRIGIO, BERICANTO, DOC VICENZA 10.95 14.95 41.95

Delicate and fresh with ripe fruit aromas with hints of white flowers. Light and refreshing with citrus flavours and a soft texture. – Vegan

SAUVIGNON BLANC, DOMAINE DE LA BAUME, LANGUEDOC-ROUSSILLON 11.95 15.95 44.95

Intensely aromatic, soft and rounded on the palate with flavours of green citrus fruits.

'3 PASSO' FIANO CHARDONNAY, VINO D'ITALIA 49.95

Full bodied with notes of tropical fruit, crisp acidity and a long finish. – Organic, Vegan

PICPOUL DE PINET, VILLA BLANCHE, LANGUEDOC-ROUSSILLON 46.95

Very fresh and smooth with exotic fruit and a lightly lemony, mineral, salinity.

GAVI DI GAVI 'LA SORAIA', DOCG GAVI DEL COMUNE DI GAVI 58.95

Aromas of white peach and blossom, leading to flavours of citrus. Rounded and textured with a long, mineral finish.

Prosecco

BELLUSSI GRANDE CUVÉE 125ml Glass 175ml Glass 750ml Bottle 9.95 11.95 46.95

Sparkling wine obtained from a careful assembly of different grapes from the most renowned wine-growing areas of Veneto, in varying percentage depending on the vintage. It is an elegant wine, with a good body and a balanced bouquet. Its versatility makes it suitable for any occasion, as an aperitif or to accompany all dishes.

BELLUSSI PROSECCO DOC (EXTRA DRY) 59.95

Sparkling white wine obtained from Glera grapes grown in the hills of Trevi and sparkling according to the Charmat method. It is a versatile sparkling wine, an excellent protagonist on all occasions, especially as an aperitif, but its pleasant roundness makes it also suitable for all meals.

BELCANTO CUVÉE ROSÉ BRUT 11.95 14.95 59.95

The Cuvée Rosé is obtained from a careful selection of Pinot Noir vinified in pink with a slight maceration. A particularly delicate dry sparkling wine, with a pale pink color, with peach and salmon shades, with a fair and balanced structure and remarkable aromatic finesse. Excellent aperitif, it is a whole meal sparkling wine, suitable for the most demanding and refined consumer.

Champagne

MOËT & CHANDON 200ml Bottle 750ml Bottle 24.95 79.95

A perfect blend of Chardonnay, Meunier and Pinot Noir. Moët Impérial has a unique style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

MOËT & CHANDON ROSÉ 26.95 89.95

Rosé Impérial is the spontaneous, radiant and glamorous expression of the Moët & Chandon style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity. It offers an expressive palate combining intensity and suppleness.



