



Caffé Concerto



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

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XXIV.05.02 WE SPRING - P4-D

BRUNCH



All Day Energiser 18.95

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 17.95**
-  **CHEESE & TOMATO 18.95**
-  **CHEESE & MUSHROOM 18.95**
-  **SPINACH & CHEESE 19.95**
- HAM & CHEESE 19.95**
-  **SPINACH, MUSHROOM & CHEESE 19.95**

SHARE



Tartine Selection **NEW**

To share 29.95 | For one 19.95
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 28.95 | For one 18.95
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 6.75

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

MIXED MARINATED OLIVES 7.45

ITALIAN FLATBREAD

Choose from:

- Roasted garlic & rosemary 10.95
- Pomodoro with basil pesto 11.95
- Caramelised onion topped with gorgonzola dolce & rocket 13.95



ITALIAN FLATBREAD



Starters

BRUSCHETTA 7.95

Char-grilled 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

HALLOUMI BRUSCHETTA 9.95

Char-grilled 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 & a side of garlic bread

MOZZARELLA STICKS Large 11.95 | Small 7.95

With rocket & concerto sauce

SALT BEEF 12.95 **NEW**

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 18.95 | Small 11.95

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, tomato & rocket leaves

PARMA HAM & MOZZARELLA 18.95
with tomato, rocket leaves & olive oil

OPEN TUNA & CHEESE MELT 18.95 **NEW**
Tuna mayo & cheddar cheese

OPEN SMOKED SALMON 19.95 **NEW**



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



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 38.95

Fried king prawns | Fried calamari rings | Courgette & carrots ribbons | Arancini ball | Mozzarella stick | Roasted garlic & rosemary flatbread | With sweet chilli sauce & aioli sauce

 *Chardonnay*



Fritto Misto Platter 29.95

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




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


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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 21.95  **Cabernet Sauvignon**
Smoked pancetta, parmesan & egg yolk with cream

SPAGHETTI BOLOGNESE 24.95  **Chianti** 
Traditional minced beef ragu

SPAGHETTI SMOKED SALMON 26.95  **Pinot Grigio**
With broccoli, cream & dill

SPAGHETTI KING PRAWNS 26.95  **Pinot Grigio**
With sauted king prawns, chilli garlic & shellfish bisque

SPAGHETTI ALLA PESCATORA 27.95  **Pinot Grigio**
Tiger king prawns, squid rings, mussels, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque

PISTACHIO GNOCCHI 23.95   **Chardonnay**
With pistachio, spinach, pesto & a touch of cream

GNOCCHI FOUR CHEESE & TRUFFLE OIL 19.95 

GNOCCHI SORRENTINA 19.95   **Merlot**  **Chardonnay**

RAVIOLI SPINACH & RICOTTA 21.95   **Cabernet Sauvignon**
Choose your sauce: Pomodoro, rosé sauce or cream sauce

RIGATONI ARRABBIATA 18.95   **Malbec**
With spicy tomato sauce & buffalo mozzarella

RIGATONI SICILIANA 21.95   **Cabernet Sauvignon**
Sun-dried tomato, olives, spinach, aubergine, chilli & garlic, buffalo mozzarella with tomato sauce

RIGATONI TRUFFLE FONDUE 24.95   **Chardonnay**
With mixed wild mushrooms in a rich truffle cheese fondue

RIGATONI MUSHROOM 24.95 **NEW**   **Pinot Grigio**
With cream of porcini mushroom & truffle infusions

RIGATONI MEATBALLS 24.95 **NEW**  **Chianti** 
Rich tomato ragu, topped with Parmesan

RIGATONI CONCERTO 24.95  **Pinot Grigio** 
Chicken, mushroom & cherry tomatoes
Choose your sauce: Rosé sauce, cream sauce or pomodoro

RIGATONI VEGETARIAN CONCERTO 24.95   **Pinot Grigio** **NEW**
With mushrooms, sun-dried tomato, broccoli, Parmesan & cream sauce

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

RISOTTO CHICKEN & WILD MUSHROOM 24.95  **Pinot Grigio** 
Grilled chicken, sauted mixed wild mushrooms finished with parmesan & a hint of truffle

RISOTTO KING PRAWNS 26.95  **Pinot Grigio**
Shell-off tiger king prawns in creamy risotto & a shellfish bisque

RISOTTO SEAFOOD 27.95  **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 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.

WINE SUGGESTIONS:


 *Pinot Grigio*

 *Chardonnay*

 *Sauvignon Blanc*

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Salad

TRICOLORE 19.95 🌿🍷 *Chardonnay*
Buffalo mozzarella, vine tomatoes, half avocado, fresh basil, rocket leaves, balsamic vinegar & olive oil

QUINOA TABBOULEH WITH GRILLED HALLUMI 19.95 🌿🍷 *Sauvignon Blanc*
Quinoa, chopped parsley, mint, onion, tomatoes, beetroot, chicory, pomegranate, olive oil & lemon dressing

GREEK SALAD 19.95 🌿 **NEW** 🍷 *Chardonnay*
Feta cheese with cucumber, red onions, tomatoes, green peppers, red chicory, oregano, mint & olives

GOAT'S CHEESE SALAD 21.95 🌿🍷 *Pinot Grigio*
Grilled goats cheese on a bed of dressed rocket, figs, grilled Mediterranean vegetables, beetroot & a balsamic cream

SALT BEEF SALAD 25.95 🍷🌿 *Merlot* 🌿 **VEGAN**
Rocket, fresh figs, mozzarella, cherry tomatoes, beetroot & balsamic dressing

SEAFOOD SALAD 25.95 🍷 *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 20.95 🍷🌿 *Pinot Grigio* 🌿 **VEGAN**
- WITH KING PRAWNS 24.95 🍷 *Chardonnay*
- WITH GRILLED SALMON 27.95 🍷 *Chardonnay*

SALMON NIÇOISE 27.95 🍷 *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 19.95 🌿 **VEGAN**
Lentils, carrots, broccoli, chickpea, avocado, baby spinach, pomegranate, asparagus, cherry tomatoes & raspberry dressing
🍷 *Chardonnay*

FRITTELLE SALAD 19.95 🌿 **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 20.95 🌿 **VEGAN** 🍷 *Sauvignon Blanc*
Quinoa, chopped parsley, mint, onion, diced tomatoes, beetroot, walnuts, pomegranate & lemon dressing

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Plant-Based Vegan Pasta & Risotto


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 21.95

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 21.95

Chargrilled chicken breast, halloumi, lettuce, tomato & concerto sauce

 *Pinot Grigio*

CONCERTO BEEF BURGER 23.95

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 23.95

Battered cod fillet with a classic tartar sauce & lemon

 Sauvignon Blanc

GRILLED SEA BASS 26.95 **NEW** Pinot Grigio

Served with baby potatoes, green beans, cherry tomatoes, broccoli, olive & sauce vierge & garnished with root vegetables

GRILLED SALMON STEAK 26.95 Chardonnay

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



Meat

GRILLED MEDITERRANEAN **NEW**


CHICKEN BREAST 25.95  Sauvignon Blanc 

On a bed of marinated roasted vegetables

CHICKEN ESCALOPE 25.95  Merlot 

Served with a choice of spaghetti Napolitano or French fries

GRILLED CHICKEN BREAST 26.95  Pinot Grigio

With a creamy mushroom sauce served with sautéed baby potatoes, green beans & roasted vine cherry tomatoes 

BEEF MEATBALLS 26.95 **NEW**  Malbec 

Beef meatballs in tomato ragu, roasted peppers on a bed of parmesan risotto

BRAISED LAMB SHANK 26.95  Merlot 

Slowly braised lamb shank with creamy mashed potatoes, roasted vegetables & gravy

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BEST SELLER



Afternoon Tea



for one 34.95 | for two 64.95

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.

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 39.95 | for two 74.95

All the above & a glass of Prosecco



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Luxury Cream Tea

For one 29.95 | For two 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 34.95 | For two 64.95

All the above & a glass of Prosecco



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Hot Desserts

CHERRY FRANGIPANE 11.95

With custard & a scoop of vanilla gelato

APPLE CRUMBLE FRANGIPANE 11.95

Served with custard & vanilla ice cream

AMERICAN PANCAKE 12.95

Served with fresh strawberry & banana, golden syrup

CHOCOLATE FONDANT 12.95

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

CREPES with Nutella 13.95

Add a scoop of vanilla gelato for + 2.00

CREPES 14.95

with Nutella, strawberry and banana

Add a scoop of vanilla gelato for + 2.00

FRENCH TOAST

- Golden syrup 13.95

- Nutella 14.95

- Banana & golden syrup 14.95

- Pistachio paste & roasted pistachio 14.95 NEW

- Strawberry, banana & golden syrup 15.95

- Nutella, strawberry, banana & golden syrup 16.95

- Pistachio paste, strawberry & roasted pistachio 16.95 NEW



Danish Pastries

CROISSANT *With jam & butter* 3.95

ALMOND CROISSANT 4.65

CHOCOLATE CROISSANT 4.65

CHOCOLATE & ALMOND CROISSANT 4.65

PAIN AU RAISIN 4.65

APRICOT DANISH 4.65

CINNAMON BUN 4.65

MUFFIN *Chocolate, berries or caramel* 4.65

PALMIERS 3.95

FRANGIPANE *Cherry or apple almond & cinnamon* 6.95

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




Gluten-Free Cake

CARROT CAKE 7.45 

Carrot sponge with vanilla cream

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Gateaux & Patisserie



STRAWBERRY GATEAUX 8.75 
A light & delicate vanilla sponge with fresh strawberries & cream



CHOCOLATE GATEAUX 8.45 
With chocolate creme & delicate Belgian chocolate swirls



BLACK FOREST 8.45 
With dark pitted cherries, chocolate sponge & creme chantilly



MILLE FEUILLE 8.45 
Delicate fillo leaves with creme patisserie



HONEY CAKE 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



FERRERO NOCCIOLA CAKE 8.75 



SALTED CARAMEL CAKE 8.75



RED VELVET CAKE 8.75 
Red velvet sponge with mascarpone cream



VEGAN PISTACHIO CAKE 8.75

 **VEGAN**

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BISCOFF LOTUS CHEESECAKE 8.75



LEMON CHEESECAKE 8.45
Traditional recipe cheesecake with lemon



TIRAMISU 8.45
Genoise sponge soaked in freshly brewed coffee with mascarpone cheese & dusted with cocoa



NEW

LOVE CONCERTO MOUSSE 8.95
Rose & raspberry mousse



PISTACHIO DOLCE 8.95 🌿



NEW

SAFFRON MILK CAKE 8.95



LEMON MERINGUE 8.45 🌿



TARTE 8.95
Strawberries or berries



NEW

CHOCOLATE ÉCLAIR 6.95 🌿



SCONES 6.95
A plain and a raisin with clotted cream & strawberry preserves



MACARON CAKE 8.95 🌿



MACARONS 3 pieces 7.95 🌿

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Hot Drinks

ESPRESSO	Double 4.95	Single 3.20
ESPRESSO MACCHIATO		3.75
CAPPUCCINO	Large 5.65	Medium 4.99
AMERICANO		4.99
LATTE		4.99
FLAT WHITE	Large 5.65	Medium 4.99
HOT CHOCOLATE		4.99
CONCERTO HOT CHOCOLATE		5.75
<i>With whipping cream</i>		
BAILEYS HOT CHOCOLATE		8.95



PINK HOT CHOCOLATE 7.95

Strawberry, milk, whipping cream, mini marshmallows & sprinkles

NEW

MOCHA	4.99
SPANISH LATTE NEW	6.95
PISTACHIO GOURMET NEW	6.95
CARAMEL GOURMET NEW	6.95

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

TEA 4.95
English Breakfast | Organic Earl Grey | Darjeeling | Chamomile Blossoms | Jasmin Green Tea | Lemongrass and Ginger | Sencha Green Tea | Fruity Sensational Bora Bora | Decaf Breakfast



FLORA TEA Blossoming Tea 6.95

Liqueur Coffee

With a choice of

WHISKY | BAILEYS | TIA MARIA 8.95

Alternative Lattes

Add honey or sugar as preferred

HONEY-VANILLA LATTE	6.95
<i>Latte, honey, vanilla extract & coffee</i>	
AUTHENTIC MASALA CHAI LATTE	7.50
<i>With Honey</i>	
ORGANIC MATCHA LATTE	7.95
<i>Cocoa-Toffee- Cinnamon</i>	



ROSE LATTE 7.95

Rose syrup, milk & coffee

NEW

ORGANIC GOLDEN LATTE	7.95
<i>Tumeric, vanilla & coconut</i>	
RUBY LATTE	7.95
<i>Latte with beetroot and ginger</i>	
BLUE BUTTERFLY LATTE	7.95
<i>Latte with butterfly pea flower tea & honey</i>	



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ICED STRAWBERRY MATCHA



ICED BLUE MATCHA



SMOOTHIES

Cold Drinks

STILL WATER	Small 4.85 Large 6.65
SPARKLING WATER	Small 4.95 Large 6.95
COKE, DIET-COKE, COKE ZERO	4.95
SPRITE, FANTA	4.95
APPLETISER	4.95
TONIC WATER / SODA WATER	4.45
ROSE LEMONADE (Franklin)	5.65

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	8.95
<i>Kale, banana, pineapple, ginger & lime</i>	
PASSION STORM NEW	8.95
<i>Mango, pineapple & passion fruit</i>	
SUPER BERRY NEW	8.95
<i>Strawberry, banana, cherry, blueberry, lime & acai berry</i>	
MANGO & DRAGON FRUIT NEW	8.95
<i>Mango, dragonfruit, pineapple, papaya & lime juice</i>	

Homemade Lemonade

MINT LEMONADE	8.95
<i>Fresh mint, lemon juice & lemon slices</i>	
STRAWBERRY LEMONADE	8.95
<i>Strawberry puree, fresh lemon juice, strawberries & mint</i>	
RASPBERRY LEMONADE	8.95
<i>Raspberry puree, fresh lemon juice, raspberries & mint</i>	
MULBERRY LEMONADE NEW	8.95
<i>Mulberry puree, fresh lemon juice & mint</i>	
PASSION FRUIT LEMONADE	8.95
<i>Passion fruit puree, fresh lemon juice & mint</i>	
PINK GRAPEFRUIT LEMONADE NEW	8.95
<i>Pink grapefruit puree, fresh lemon juice & mint</i>	

Homemade Iced Tea

LEMON ICED TEA	8.95
<i>Fresh lemon juice & homemade iced tea</i>	
STRAWBERRY ICED TEA	8.95
<i>Strawberry puree & homemade iced tea</i>	
PEACH ICED TEA	8.95
<i>Peach puree & homemade iced tea</i>	
PASSION FRUIT ICED TEA	8.95
<i>Passion fruit puree & homemade iced tea</i>	

Juices

CRANBERRY	4.95
APPLE	5.95
ORANGE	5.95
PINEAPPLE	4.95



MULBERRY LEMONADE



PASSION FRUIT LEMONADE



STRAWBERRY ICED TEA

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LOVE CONCERTO PUNCH



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

NEW

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

SGROPPINO 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, mulberry puree & lime juice

13.95

AMARETTO SOUR NEW

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

13.95



SUMMER KISS



SGROPPINO



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> | 10.95 | FLAVOURED VIRGIN MOJITO
<i>Choose from: Raspberry; Strawberry; or Passion Fruit</i> | 10.95 |
| RAINBOW
<i>Grenadine, orange juice, lime, passion fruit puree, sprite & blue curaçao</i> | 10.95 | VIRGIN BLUE HAWAIIAN
<i>Pineapple juice, blue curacao syrup & coconut milk</i> | 10.95 |
| NADA COLADA
<i>Pineapple juice, coconut puree & coconut milk</i> | 10.95 | | |
| STAR MARTINI
<i>Passion Fruit puree, pineapple juice, lime, vanilla syrup, sprite & grenadine</i> | 10.95 | | |
| VIRGIN LOVE CONCERTO PUNCH
<i>Passion fruit puree, watermelon puree, rose syrup, lime, melon & sprite</i> NEW | 14.95 | | |
| VIRGIN MOJITO
<i>Fresh mint, sugar, lime served over crushed ice & soda water</i> | 10.95 | | |



NEW

PINEAPPLE SUNSET 13.95

Pineapple juice, passion fruit puree, lime juice & grenadine

Sparkling Cocktails

- | | | | |
|---|-------|---|-------|
| APEROL SPRITZ
<i>Aperol, prosecco, soda water & orange slice</i> | 12.95 | MIMOSA
<i>Orange juice with Prosecco</i> | 11.95 |
| GIN & TONIC | 12.95 | ROSSINI
<i>Strawberry puree with Prosecco</i> | 11.95 |
| HUGO NEW
<i>Elderflower syrup, gin, prosecco, soda water, mint & lime</i> | 14.95 | CAMPARI
<i>With Prosecco</i> | 12.95 |
| RASPBERRY LIMONCELO SPRITZ
<i>Raspberry puree, limoncello & prosecco</i> NEW | 14.95 | KIR ROYAL
<i>Creme de cassis with Prosecco</i> | 11.95 |
| BELLINI
<i>Peach with Prosecco</i> | 11.95 | CHAMBORD ROYAL
<i>Raspberry liqueur with Prosecco</i> | 12.95 |



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 <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 59.95

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



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
CIDER	6.95



PERONI DRAFT	
PINT 7.95	HALF PINT 5.95



STELLA DRAFT	
PINT 7.95	HALF PINT 5.95



Liqueurs

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

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