



# 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 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

### PIZZETTA FOCACCIA BREAD **NEW**

Topped with pomodoro, extra virgin olive oil & a choice of:

- Feta cheese, pesto, cherry tomato & spinach 11.95
- Parma Ham, cherry tomato, olives, bocconcini cheese & rocket 12.95



PIZZETTA FOCACCIA BREAD



## Starters

### BRUSCHETTA 7.95

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

### CLASSIC CAPRESE 8.95

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

### ROASTED PEPPER CAPRESE 9.95 **NEW**

With olive oil, garlic & basil topped with mozzarella di buffalo

### HALLOUMI BRUSCHETTA 9.95

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

### WILD MUSHROOM ARANCINI 9.95 **NEW**

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

### MUSSELS ARRABBIATA 9.95 **NEW**

With spicy tomato sauce, No'duja & a side of garlic bread

### MOZZARELLA STICKS Large 11.95 | Small 7.95

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 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 & 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 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 sautéed 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

With mushrooms, sun-dried tomato, broccoli, baby mozzarella, Parmesan & cream sauce **NEW**

### RISOTTO WILD MUSHROOM & PARMESAN 19.95 Pinot Grigio

Sautéed mixed wild mushrooms finished with parmesan & a hint of truffle

### RISOTTO CHICKEN & WILD MUSHROOM 24.95 Pinot Grigio

Grilled chicken, sautéed 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, walnuts, 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 **NEW**

Grilled goats cheese on a bed of dressed rocket, figs, roasted pepper, beetroot & a balsamic cream

### SALT BEEF SALAD 25.95 Merlot

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 

- 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 fritelle 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

**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 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 frittella 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.

## 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.*

# 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

- Strawberry, banana & golden syrup 15.95

- Nutella, strawberry, banana & golden syrup 16.95

- Pistachio paste & 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



**FERRERO NOCCIOLA CAKE 8.75** 🌿



**BISCOFF LOTUS CHEESECAKE 8.75**



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



**CHOCOLATE GATEAUX 8.45** 🌿  
With chocolate creme & delicate Belgian chocolate swirls



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



**MILLE FEUILLE 8.45** 🌿  
Delicate filo 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



**PISTACHIO DOLCE 8.95** 🌿



**MACARON CAKE 8.95** 🌿

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**RED VELVET CAKE 8.75**   
Red velvet sponge with mascarpone cream



**VEGAN PISTACHIO CAKE 8.75** 



**LEMON MERINGUE 8.45** 



**SALTED CARAMEL CAKE 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



**CHOCOLATE ÉCLAIR 6.95** 



**TARTE 8.95**  
Strawberries or berries



**MACARONS 3 pieces 7.95** 



**SCONES 6.95**  
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

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



### PINK HOT CHOCOLATE 7.95

Strawberry, milk, whipping cream, mini marshmallows & sprinkles

NEW

<b>MOCHA</b>	4.99
<b>SPANISH LATTE</b>	6.95
<b>ROSE SPANISH LATTE</b>	6.95
<b>PISTACHIO GOURMET</b>	6.95
<b>CARAMEL GOURMET</b>	6.95

NEW

NEW

NEW

*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**

*Latte, honey & vanilla extract*

**AUTHENTIC MASALA CHAI LATTE 7.50**

*With Honey*

**ORGANIC MATCHA LATTE 7.95**

*Cocoa-Toffee- Cinnamon*



NEW

### ROSE LATTE 7.95

*Rose syrup, milk & coffee*

**ORGANIC GOLDEN LATTE 7.95**

*Tumeric, vanilla & coconut*

**RUBY LATTE 7.95**

*Latte with beetroot and ginger*

**BLUE BUTTERFLY LATTE 7.95**

*Latte with butterfly pea flower tea & honey*



FLORA TEA



SPANISH LATTE



BLUE BUTTERFLY LATTE

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ICED SPANISH LATTE



ICED BLUE MATCHA



SMOOTHIES

## Cold Drinks

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

## Frappuccino

<b>ICED CAFFE LATTE</b>	5.75
<b>ICED CAFFE MOCHA</b>	5.95
<b>ICED STRAWBERRY MATCHA</b> <b>NEW</b>	7.95
<b>ICED BLUE MATCHA</b>	7.95
<b>ICED SPANISH LATTE</b>	7.95

### Add syrup:

Vanilla, caramel, hazelnut & coconut + 0.50p

## Smoothies

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

## Homemade Lemonade

<b>MINT LEMONADE</b>	8.95
Fresh mint, lemon juice & lemon slices	
<b>STRAWBERRY LEMONADE</b>	8.95
Strawberry puree, fresh lemon juice, strawberries & mint	
<b>RASPBERRY LEMONADE</b>	8.95
Raspberry puree, fresh lemon juice, raspberries & mint	
<b>BLUEBERRY LEMONADE</b> <b>NEW</b>	8.95
Blueberry puree, fresh lemon juice & mint	
<b>PASSION FRUIT LEMONADE</b>	8.95
Passion fruit puree, fresh lemon juice & mint	
<b>PINK GRAPEFRUIT LEMONADE</b> <b>NEW</b>	8.95
Pink arapefruit puree, fresh lemon juice & mint	

## Homemade Iced Tea

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

## Juices

<b>CRANBERRY</b>	4.95
<b>APPLE</b>	5.95
<b>ORANGE</b>	5.95
<b>PINEAPPLE</b>	4.95



RASPBERRY LEMONADE



PASSION FRUIT LEMONADE



STRAWBERRY ICED TEA

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PINEAPPLE SUNSET



AMARETTO SOUR



BERRY GIN

## Cocktail Selection

### LONG ISLAND

Vodka, gin, rum, cointreau, tequila & coke

13.95

### MOJITO

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

13.95

### STRAWBERRY MOJITO

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

13.95

### PASSION FRUIT MOJITO

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

13.95

### WATERMELON MOJITO NEW

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

13.95

### RASPEBERRY & ELDERFLOWER MOJITO NEW

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

13.95

### MARGARITA

A shake of cointreau, tequila, lemon & salt

12.95

### PINA COLADA

Bacardi, Malibu, pineapple juice & condensed cream

13.95

### COSMOPOLITAN

Vodka, cointreau, fresh lime & cranberry juice

12.95

### TEQUILA SUNRISE

Tequila, grenadine & orange

12.95

### ESPRESSO MARTINI

A shake of vodka, Tia Maria, sugar syrup & shot of espresso

13.95

### PORNSTAR MARTINI

Passion Fruit, vodka, lime juice & house prosecco

12.95

### DRY MARTINI

with a green olive

12.95

### BLUE HAWAIIAN

Pineapple juice, rum, blue curacao syrup & coconut milk

11.95

### SGOPPINO NEW

Lemon sorbet, limoncello & prosecco

13.95

### SUMMER KISS NEW

Watermelon syrup/puree, grenadine, rum & sprite

13.95

### BERRY GIN NEW

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

13.95

### LOVE CONCERTO PUNCH NEW

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

13.95

### LUCID DREAM NEW

Gin, blackberry puree & lime juice

13.95

### PINEAPPLE SUNSET NEW

Pineapple juice, passion fruit puree, lime juice & grenadine

13.95

### AMARETTO SOUR NEW

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

13.95



SUMMER KISS



SCOPPINO



LUCID DREAM

Dishes may contain Allergens! We can't guarantee our dishes are allergen free. If you have any dietary requirements, please speak to a member of staff. Please scan the QR code for full dietary information.







## Mocktail Selection

### V.I.P.

Banana puree, coconut puree, passion fruit puree, pineapple juice & grenadine

10.95

### RAINBOW

Grenadine, orange juice, lime, passion fruit puree, sprite & blue curaçao

10.95

### NADA COLADA

Pineapple juice, coconut puree & coconut milk

10.95

### STAR MARTINI

Passion Fruit puree, pineapple juice, lime, vanilla syrup, sprite & grenadine

10.95

### VIRGIN BERRY DREAMS NEW

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

14.95

### VIRGIN MOJITO

Fresh mint, sugar, lime served over crushed ice & soda water

10.95

### FLAVOURED VIRGIN MOJITO

10.95

Choose from: Raspberry; Strawberry; or Passion Fruit

### VIRGIN BLUE HAWAIIAN

10.95

Pineapple juice, blue curaçao syrup & coconut milk



NEW

### VIRGIN LOVE CONCERTO PUNCH 14.95

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

\*Alcoholic option available

## Sparkling Cocktails

### APEROL SPRITZ

Aperol, prosecco, soda water & orange slice

12.95

### GIN & TONIC

12.95

### HUGO NEW

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

14.95

### RASPBERRY LIMONCELO SPRITZ

Raspberry puree, limoncello & prosecco NEW

14.95

### BELLINI

Peach with Prosecco

11.95

### MIMOSA

Orange juice with Prosecco

11.95

### ROSSINI

Strawberry puree with Prosecco

11.95

### CAMPARI

With Prosecco

12.95

### KIR ROYAL

Crème de cassis with Prosecco

11.95

### CHAMBORD ROYAL

Raspberry liqueur with Prosecco

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
<b>MERLOT</b>	8.95	9.95	28.95
Aroma with a hint of raspberry and cinnamon			

<b>MONTEPULCIANO D'ABRUZZO</b>	9.95	11.95	33.95
Well-balanced body bursting with red cherry aromas			

<b>CABERNET SAUVIGNON IGP</b>	9.95	11.95	33.95
Deep ruby red colour with a violet nuances, vinous and spicy scent			

<b>SANT'ILARIO CHIANTI DOCG</b>	9.95	11.95	33.95
Characteristic scents of violet, small red fruit and subtle spices. Full, well-structured and conveys all the character of the Sangiovese grape			

<b>LUIGI BOSCA FINCA LA LINDA MALBEC</b>	49.95
<i>Marked intense red colour. Aromas of Morello cherries and spices. Velvety, well structured, refined and delicious. Great with red meat!</i>	

<b>BRUNELLO DI MONTALCINO</b>	89.95
<i>A very easy style of wine with a soft, refreshing burst of summer red fruits.</i>	

## Rose Wine

	175ml Glass	250ml Glass	750ml Bottle
<b>PINOT GRIGIO BLUSH</b>	8.95	9.95	28.95
Light Rose in colour with a rich nose ranging from pear to Rose			

<b>PINK WHISPERING ANGEL</b>	59.95
<i>Fresh, crisp rosé from the award-winning Château d'Esclans.</i>	

## Prosecco & Champagne

	125ml Glass	175ml Glass	750ml Bottle
<b>PROSECCO GRANDE CUVEE (HOUSE)</b>	9.95	11.95	49.95
Its versatility makes it suitable for every occasion, as an aperitif or to accompany all dishes			

<b>PROSECCO (EXTRA DRY) VALDOBBIADENE</b> <small>Superiore Docg</small>	59.95
<i>Aperitif it goes well with salad or fish dish</i>	

<b>ROSE PROSECCO BELCANTO</b>	11.95	14.95	59.95
Our Pinot Noir vinified in rose grape variety			



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

## White Wine

	175ml Glass	250ml Glass	750ml Bottle
<b>PINOT GRIGIO</b>	8.95	9.95	28.95
A crisp dry white with citrus fruits on the nose and a refreshing palate of zesty green apple and fresh pear. Ideal on its own but also a perfect accompaniment with food			

<b>SAUVIGNON BLANC</b>	9.95	11.95	33.95
Expect a burst of passion fruit and guava from this delightful Sauvignon Blanc. A simple lifted floral finish that is clean on the palate			

<b>CHARDONNAY</b>	9.95	11.95	33.95
Lemon and vanilla on the nose with a round, fruity body and a hint of vanilla oak character			

<b>LA CAPLANA GAVI-DI-GAVI DOCGV.</b>	9.95	11.95	33.95
Intense aroma, fruity with floral persistence			

<b>J MOREAU ET FILS CHABLIS</b>	57.95
<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>	

## Dessert Wine

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

## Beers

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

## Liqueurs

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

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