



# 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\_+P.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

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

### 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 & 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, 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*



## Antipasto Misto 🍷 *Malbec*

To share 29.95 | For one 19.95

Carefully selected parma ham from Emilia-Romagna, salami, honey roasted ham, salt beef, gorgonzola, mozzarella, sun-dried tomatoes & mixed olives on a rocket leaves served with selection of bread



## Fritto Misto Platter 29.95

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

## Rustic Artisanso Pizza

**MARGHERITA 17.95** 🌿 🍷 *Chianti*  
 Mozzarella, tomatoes & fresh basil

**WILD MUSHROOM 18.95** 🌿 🍷 *Malbec*  
 Mozzarella, mushrooms, tomatoes, truffle oil & olives

**VEGETARIAN 18.95** 🌿 🍷 *Malbec*  
 Mushrooms, aubergine, red peppers, mozzarella, tomatoes, red onion, olives & sun-dried tomatoes

**QUATTRO FORMAGGI 18.95** 🌿 🍷 *Chianti*  
 Mozzarella, gorgonzola, goat cheese & cheddar cheese

**TUNA PIZZA 18.95** 🍷 *Pinot Grigio* **NEW**  
 Mozzarella, tuna, red onion & olives

**SALAMI PIZZA 18.95** 🍷 *Montepulciano*  
 Chilli, mozzarella, tomatoes & fresh basil

**CALZONE 18.95** 🍷 *Chianti*  
 Mozzarella, tomatoes, prosciutto cotto ham, roasted red peppers & mushrooms

**CONTADINA 20.95** 🍷 *Malbec* 🌿  
 Mozzarella, tomatoes, roasted chicken, pepper & aubergine

**PARMA HAM & ROCKET 20.95** 🍷 *Malbec*  
 Parma ham, rocket leaves, mozzarella & tomatoes

**CAPRICCIOSA 19.95** 🍷 *Chianti*  
 Mozzarella, tomatoes, olives, prosciutto cotto ham & mushrooms

**TIGER KING PRAWNS 22.95** 🍷 *Pinot Grigio*  
 Mozzarella, tomatoes, tiger king prawns, chillies & garlic oil





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# Pasta & Risotto

**SPAGHETTI ALLA NAPOLITANA 18.95**   **Chianti**  
With tomato sauce & buffalo mozzarella

**SPAGHETTI AL PESTO 19.95**   **Chardonnay**  
Spaghetti with our homemade pesto, touch of cream, crushed pine nuts, basil, mushroom, sun-dried tomato, spinach & parmesan. Add chicken for + 4.95

**SPAGHETTI ALLA CARBONARA 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* 🍷 *Chardonnay*  
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* 🍷 *Chardonnay*  
- 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 crepe & delicate Belgian chocolate swirls*



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



**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*



**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** 

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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

<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> <b>NEW</b>	6.95
<b>PISTACHIO GOURMET</b> <b>NEW</b>	6.95
<b>CARAMEL GOURMET</b> <b>NEW</b>	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*

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



### **ROSE LATTE 7.95**

*Rose syrup, milk & coffee*

**NEW**

<b>ORGANIC GOLDEN LATTE</b>	7.95
<i>Tumeric, vanilla &amp; coconut</i>	
<b>RUBY LATTE</b>	7.95
<i>Latte with beetroot and ginger</i>	
<b>BLUE BUTTERFLY LATTE</b>	7.95
<i>Latte with butterfly pea flower tea &amp; 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 <b>NEW</b>	7.95
ICED BLUE MATCHA	7.95
ICED SPANISH LATTE	7.95

### Add syrup:

Vanilla, caramel, hazelnut & coconut +0.50p

## Smoothies

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

## Homemade Lemonade

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

## Homemade Iced Tea

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

## Juices

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



MULBERRY LEMONADE



PASSION FRUIT LEMONADE



STRAWBERRY ICED TEA

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.



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 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

### 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

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



**NEW**

### **PINEAPPLE SUNSET** 13.95

*Pineapple juice, passion fruit puree, lime juice & grenadine*

## Sparkling Cocktails

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



HUGO



APEROL SPRITZ

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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
<i>Aroma with a hint of raspberry and cinnamon</i>			
<b>MONTEPULCIANO D'ABRUZZO</b>	9.95	11.95	33.95
<i>Well-balanced body bursting with red cherry aromas</i>			
<b>CABERNET SAUVIGNON IGP</b>	9.95	11.95	33.95
<i>Deep ruby red colour with a violet nuances, vinous and spicy scent</i>			
<b>SANT'ILARIO CHIANTI DOCG</b>	9.95	11.95	33.95
<i>Characteristic scents of violet, small red fruit and subtle spices. Full, well-structured and conveys all the character of the Sangiovese grape</i>			
<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
<i>Light Rose in colour with a rich nose ranging from pear to Rose</i>			



### PINK WHISPERING ANGEL 59.95

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

## Prosecco & Champagne

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



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

## White Wine

	175ml Glass	250ml Glass	750ml Bottle
<b>PINOT GRIGIO</b>	8.95	9.95	28.95
<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>			
<b>SAUVIGNON BLANC</b>	9.95	11.95	33.95
<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>			
<b>CHARDONNAY</b>	9.95	11.95	33.95
<i>Lemon and vanilla on the nose with a round, fruity body and a hint of vanilla oak character</i>			
<b>LA CAPLANA GAVI-DI-GAVI DOCGV.</b>	9.95	11.95	33.95
<i>Intense aroma, fruity with floral persistence</i>			

<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
<i>Sparkling Wine</i>			

## Beers

<b>PERONI OR STELLA</b>			5.95
<b>CIDER</b>			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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