

COCKTAILS

Happy Hour Tuesday to Friday | 3pm – 7pm

Sunday | 12pm to 7pm

Two Cocktails for £12

(HH) ON SELECTED COCKTAILS, AND MUST BE THE SAME

SIGNATURES

- MISTY MORNING *on the rocks* 11.90
gin mare, honey, blueberries, rosemary, lemon
- MATES MARGARITA *on the rocks* 11.20
olmeca tequila, aperol, agave, lime,
smoked parika rim
- DOUBLE RUM SOUR *on the rocks* 12.90
bacardi gold, bacardi spiced, egg white, lemon,
sugar, bitters, orange and lemon zest
- THE CHEF'S CHOICE *long drink* 11.90
tanqueray Rangpur, Tanqueray sevilla,
champagne syrup, egg white, lemon, bitters
- ST GERMAIN 75 *sparkling* 11.50
sipsmith gin, st germain elderflower liquor, lemon,
sugar, prosecco

MARTINIS

- PORNSTAR MARTINI (HH) 10.50
vanilla vodka, passionfruit & prosecco shot
- ESPRESSO MARTINI (HH) 9.40
vodka, kalhua, espresso, sugar
- FRENCH MARTINI (HH) 9.40
vodka, pineapple, blackberries
- COSMOPOLITAN (HH) 9.50
vodka, cointreau, cranberry, lime, orange zest
- FROZEN STRAWBERRY DAIQUIRI (HH) 9.40
strawberry, rum, lime juice, sugar
- MARGARITA 9.40
tequila, cointreau, lime, salt rim

SPRITZ & SPARKLING

- BELLINI (HH) 9.20
peach puree, peach liquor, prosecco
- ROSSINI (HH) 9.20
strawberry puree, strawberry liquor, prosecco
- APEROL SPRITZ (HH) 9.20
aperol, prosecco, soda
- HUGO SPRITZ (HH) 9.20
prosecco, elderflower, fresh mint, soda
- KIR ROYAL 9.75

franciocorta, crème de cassis
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advise you of any allergens present in the ingredients on our menu
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LONG DRINKS

MOJITO (HH)	9.25
bacardi, sugar, mint, lime, soda	
SINGAPORE SLING (HH)	9.50
gin, benedictine, cointreau, cherry heering, pineapple, bitters	
BLOODY MARY	9.25
vodka, tomato juice, salt, pepper, tabasco, worchester sauce	
LONG ISLAND ICED TEA	9.75
gin, vodka, white rum, tequila, triple sec, lemon juice, coke	
MOSCOW MULE	9.50
vodka, lime, bitters, ginger beer	

ON THE ROCKS

NEGRONI	9.90
gin, sweet vermouth, campari	
OLD FASHIONED	9.95
bourbon, brown sugar, angostura	
AMARETTO SOUR (HH)	9.45
disaronno, sugar, egg white, angostura	
BRAMBLE (HH)	9.45
gin, lemon, sugar, blackberry liquor	
CAIPIRINHA	9.50
cachaca, sugar, lime	

VINTAGE MARTINIS

BIJOU	11.90
sipsmith gin, carpano antica formula, green chartreuse	
AVIATION	9.90
sipsmith gin, maraschino, lemon, sugar	
LEMON DROP	9.50
lemon vodka, cointreau, lemon, sugar	
MANHATTAN	9.80
bullet rye whiskey, martini rubino, bitters	
CLOVER CLUB	9.45
gin, lemon, raspberry syrup, egg white	

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HOUSE WINES BY THE GLASS

	125ml	175ml	250ml
HOUSE WHITE		5.75	8.50
PINOT GRIGIO		6.85	9.30
SAUVIGNON BLANC		6.85	9.30
HOUSE ROSE		5.75	8.50
PINOT GRIGIO BLUSH		6.85	9.35
HOUSE RED		5.75	8.50
MERLOT		7.10	9.40
CABERNET SAUVIGNON		7.10	9.40
CHIANTI		7.50	9.85
PROSECCO		8.00	
DESSERT WINE	8.40		

FOR FULL SELECTION OF WINES BY THE GLASS AND BOTTLES PLEASE ASK FOR OUR EXTENSIVE WINE

DRAUGHT BEER

	HALF	PINT
ANGELO PORETTI N.3 4.8%	2.40	4.80
BROOKLYN LARGER 5.2%	2.80	5.70

BOTTLED LAGER & CIDER

NASTRO AZZURRO PERONI 330ml	3.95
BIRRA MORETTI 330ml	3.95
CORONA 330ml	3.95
MAGNERS CIDER 330ml	3.95
PERONI LIBERA 330ml (NON ALCHOLIC)	3.00

MINERAL WATER

STILL WATER 500ml	2.50
SPARKLING WATER 500ml	2.50

SOFT DRINKS BY THE GLASS

CLASSIC COKE	2.20
DIET COKE	2.20
LEMONADE	2.20
FEVER TREE TONIC WATER	2.20
FEVER TREE SLIM TONIC WATER	2.20
FEVER TREE MEDITERRANEAN LIGHT TONIC	2.20
FEVER TREE ELDERFLOWER TONIC	2.20
FEVER TREE SODA WATER	2.20
FEVER TREE GINGER ALE	2.20
SCHWEPPE'S BITTER LEMON	2.20
ORANGE JUICE	2.60
PINEAPPLE JUICE	2.60
CRANBERRY JUICE	2.60
APPLE JUICE	2.60
TOMATO JUICE	2.60
LIME CORDIAL	50p
ELDERFLOWER CORDIAL	50p

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N.B Prices Exclude Mixers + **1.00**

GINS 25ml

	SINGLE	DOUBLE
MALFY GIN CON LIMONE ITALY	6.25	9.40
MALFY GIN ROSA ITALY	6.25	9.40
MALFY GIN ARANCIA ITALY	6.25	9.40
GORDONS PREMIUM PINK	5.95	8.95
SIPSMITH LONDON DRY	6.25	9.40
BOMBAY SAPPHIRE	5.95	8.95
HENDRICK'S GIN	6.25	9.40
HENDRICK'S MIDSUMMER GIN	6.75	9.70
BURLEIGHS DRY GIN	6.25	9.40
SILENT POOL	6.25	9.40
TARQUIN'S DRY GIN	6.25	9.40
ISH LONDON DRY GIN	6.25	9.40
DAFFY'S GIN	6.25	9.40
BOE VIOLET GIN	6.25	9.40
THE KING OF SOHO	6.25	9.40
TANQUERAY RANGPUR	6.25	9.40
TANQUERAY FLOR DE SEVILLA	6.25	9.40
TANQUERAY No TEN	7.25	10.90
BROCKMANS GIN	6.25	9.40
WARNER EDWARDS RHUBARB	7.25	10.90
WHITLEY NEILL RASPBERRY GIN	6.25	9.40
HAYMANS OLD TOM GIN	6.25	9.40
GIN MARE SPAIN	6.50	9.75
ROKU GIN JAPAN	6.50	9.75
MONKEY 47 GERMANY	7.50	11.25

VODKAS 25ml

	SINGLE	DOUBLE
ABSOLUT	5.75	8.75
ABSOLUT VANILLA	5.75	8.75
GREY GOOSE	6.25	9.40
BELVEDERE	6.15	9.25

RUMS 25ml

	SINGLE	DOUBLE
BACARDI CARTA BIANCA	4.75	7.15
BACARDI CARTA ORO	5.25	7.85
SAILOR JERRY SPICED RUM	4.95	7.25
KRAKEN BLACK SPICED RUM	5.80	8.95
DIPLOMATICO RISERVA	5.95	9.95
DIPLOMATICO RISERVA EXCLUSIVA	7.95	12.95
SANTA TERESA 1796 SOLERA RUM	9.95	14.25
RON ZACAPA X.O	12.00	17.00
MALIBU COCONUT RUM	4.75	7.15

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WHISKYS 25ml

	SINGLE	DOUBLE
BELLS BLENDED SCOTCH WHISKY	4.75	7.15
CHIVAS REGAL 12yrs	6.25	9.40
JOHNNIE WALKER BLACK LABEL	5.75	8.85
JOHNNIE WALKER DOUBLE BLACK	7.90	10.90
MONKEY SHOULDER	6.90	9.90
JAMESON IRISH WHISKY	5.70	8.75
JACK DANIELS BOURBON	4.75	7.15
WOODFORD RESERVE	5.90	8.90
BULLET RYE	6.60	9.95

SINGLE MALTS 25ml

	SINGLE	DOUBLE
OBAN HIGHLAND 14yrs	7.25	10.45
DALWHINNIE HIGHLAND 15yrs	7.25	10.45
LAPHROAIG 10yrs	7.25	10.45
BUNNAHABHAIN 12yrs	9.25	12.45
MACALLAN DOUBLE CASK GOLD	9.50	12.75
TALISKER DISTILLERS EDITION	11.50	15.75

APERITIVI 50ml

VERMOUTH BIANCO BERTO	4.35
VERMOUTH ROSSO BERTO	4.35
CARPANO ANTICA FORMULA	5.25
MARTINI RUBINO	5.25
MARTINI EXTRA DRY	4.75
APEROL	4.95
CAMPARI	4.95
PERNOD	4.95

BRANDYS 25ml

	SINGLE	DOUBLE
VECCHIA ROMAGNA ET. NERA	5.65	8.25
VILLA ZARRI 10yrs	6.80	9.30

COGNACS 25ml

	SINGLE	DOUBLE
COURVOISIER V.S	5.75	8.85
REMY MARTIN V.S.O.P	6.85	9.50
COURVOISIER X.O	11.50	16.75
DELAMAIN TRES VENERABLE	17.00	25.50
JEAN FILLIOUX NAPOLEON	7.90	10.75
JEAN FILLIOUX RESERVE FAMILIALE	15.50	23.00

ARMAGNAC 25ml

	SINGLE	DOUBLE
CASTAREDE ARMAGNAC V.S.O.P	6.75	9.40

CALVADOS 25ml

	SINGLE	DOUBLE
CHRISTIAN DROUIN SELECTION	6.00	8.50

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TEQUILA 25ml

	SINGLE	DOUBLE
EL JIMADOR BLANCO	4.50	7.15
HERRARDURA PLATA SILVER	6.25	9.40
HERRARDURA REPOSADO	6.50	9.75
HERRARDURA ANEJO	7.25	10.45

GRAPPA 25ml

	SINGLE	DOUBLE
NARDINI BIANCA 40%	4.95	7.45
NARDINI BIANCA 50%	5.25	7.75
NONINO TRADIZIONE	4.95	7.45
NONINO RISERVA ANTICA CUVEE	6.30	8.80
NONINO RISERVA 8 ANNI	7.50	10.50
NONINO PROSECCO	5.50	8.00
GRAPPA DI TIGNANELLO	6.95	9.45
GRAPPA DI CAPO DI STATO	5.50	8.00
BASSANO CAPOVILLA	5.25	7.75
MOSCATO GIALLO CAPOVILLA	6.95	9.45
BRUNELLO CAPOVILLA	6.95	9.45
BAROLO CAPOVILLA	6.95	9.45
AMARONE CAPOVILLA	6.95	9.45

AMARI 25ml

	SINGLE	DOUBLE
FERNET BRANCA	4.40	6.40
AMARO NONINO	4.40	6.40
RAMAZZOTTI	4.40	6.40
AVERNA	4.40	6.40
MONTENEGRO	4.40	6.40
JAGERMEISTER	4.40	6.40

LIQUEURS 25ml

	SINGLE	DOUBLE
ARCHERS	4.75	7.15
DRUMBUIE	4.75	7.15
COINTREAU	4.75	7.15
SOUTHERN CONFORT	4.75	7.15
TIA MARIA	4.75	7.15
BAILEYS	4.50	6.95
FRANGELICO	4.35	6.85
SAMBUCA	4.50	6.95
DISARONNO	4.75	7.15
LIMONCELLO	4.35	6.85
TEQUILA ROSE LIQUEUR	4.50	6.95
CAFÉ PATRON	5.75	8.85
ST-GERMAIN	4.75	7.15

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BAR FOOD

AVAILABLE UNTIL 9.30PM

SUNDAYS UNTIL 6.30PM

BRUSCHETTA DI SALMONE

toasted bread with cream cheese and smoked salmon **6.90**

CAMEMBERT AL FORNO *to share*

baked camembert with dried apricots, rosemary, garlic, served with toasted bread **11.95**

CALAMARI E GAMBERI

deep fried calamari and king prawns **16.95**

CLASSICO BURGER

4oz wagyu beef burger with lettuce and tomato, served with brioche bun **9.95**

FORMAGGIO BURGER

4oz wagyu beef burger with red onions, taleggio cheese, served with brioche bun **11.50**

CALABRESE BURGER

4oz wagyu beef burger with nduja 'spreadable spicy sausage' and gorgonzola cheese, served with brioche bun **12.95**

POLLO BURGER

grilled chicken breast with smoked pancetta and smoked cheese, served with brioche bun **10.95**

CHICKEN CLUB SANDWICH

chicken, tomato, salad, pancetta **8.50**

VEGGIE CLUB SANDWICH

grilled aubergine, courgettes, mixed peppers, red onion, tomato, lettuce and tomato relish **6.95**

PANINO ALLA CAPRESE

ciabatta with mozzarella, tomato & basil **5.50**

PANINO CON CRUDO

ciabatta with mozzarella, Parma ham & rocket **6.90**

PANINO CON ROAST BEEF

ciabatta with roast beef, rocket, horseradish **8.90**

ARANCINI E CROCCHIE DI PATATE

mozzarella arancini & croquet potatoes **5.50**

PATATINE FRITTE

french fries **3.50**

PANE ALL'AGLIO

garlic bread **3.95**

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SUNDAYS UNTIL 6.30PM

TAGLIERE DI SALUMI A PERSONA

selection of cured meats per person **11.50**

TAGLIERE DI FORMAGGI ITALIANI

regional Italian cheeses with homemade chutney
and crostini bread **10.90**

CESTINO DI PANE

bread basket with aioli dip **3.50**