

# Classics

## **OLD FASHIONED - £9.95**

Rye Whiskey, sugar cube and angostura bitter.

## **BLOODY MARY - £9.95**

Vodka, 200ml bottle tomato juice, Lemon slice, Worcestershire Sauce, Tabasco, Salt, Pepper.

## **LONG ISLAND ICE TEA - £11.95**

Vodka, Tequila, White rum, Gin, Cointreau, Lemon juice, Sugar syrup. Served with 125ml Coca-Cola.

## **SINGAPORE SLING - £9.95**

Gin, Cherry Liqueur, Triple Sec, Bénédictine, Pineapple Juice

## **SEX ON THE BEACH - £9.95**

Vodka, Peach Schnapps, Fresh Orange Juice, Cranberry Juice.

## **PORNSTAR MARTINI - £9.50**

Vanilla Vodka, Passion fruit puree, Passoã, Lime juice. Served with shot of Prosecco.

## **FRENCH MARTINI - £9.50**

Vodka, Chambord, Fresh Pineapple Juice, Granadine syrup

## **MOJITO - £10.50**

White rum, lime, mint, and soda

## **AMARETTO SOUR - £9.25**

Amaretto, sugar syrup, lemon juice

## **COSMOPOLITAN - £9.50**

Vodka, Cointreau, Lime Juice, Cranberry Juice

## **MARGARITA - £9.95**

Tequila, Triple Sec, Lime Juice and sugar rim.

## **NEGRONI - £9.95**

Gin, Bitter Campari, Sweet Vermouth

## **WHITE NEGRONI - £9.95**

Italicus, Gin, Dry Vermouth





# Spritz



## **APEROL SPRITZ - £9.50**

Aperol, prosecco, soda and orange

## **BELLINI SPRITZ- £9.00**

Peach Gin, Prosecco, Soda, and Peach puree

## **PINK SPRITZ - £9.95**

Pink Gin, Prosecco, Soda, raspberry

## **CAMPARI SPRITZ- £9.50**

Bitter Campari, prosecco, soda and oranges

## **MELON SPRITZ - £9.50**

Midori, Prosecco, soda and lime juice

## **RASPBERRY SPRITZ - £9.50**

Chambord, prosecco, soda and raspberry

## **SGROPPINO LIMONE - £10.50**

Lemon gin, prosecco, soda, 1 scoop lemon sorbet

## **SGROPPINO MANGO - £10.50**


Mango vodka , prosecco, soda and mango sorbet

## **APPLE SPRITZ - £9.50**

Apple vodka, prosecco, watermelon syrup and apple puree

## **HUGO - £9.50**

Prosecco, elderflower syrup, soda, lime and mint leaves





# After Dinner



## **ESPRESSO MARTINI - £9.95**

Vodka, Kahlúa, Espresso, Sugar Syrup

## **BANOFFEE PIE - £8.95**

Banana Jamaican Rum, Kahlúa, Caramel, Milk, Cream, chocolate bitters and Fresh Espresso.

## **CARAMEL ESPRESSO MARTINI - £9.95**

Baileys, Kahlúa, Caramel Syrup, Espresso and Toffee sauce.

## **WHITE RUSSIAN - £9.95**

Vodka, Kahlua and Cream

## **ALEXANDER - £9.95**

Brandy, White Cacao Liquor, Cream & Nutmeg

## **ROSABELLE - £9.95**

Tequila Rose, Malfi Grapefruit Gin, lime & strawberry syrup





# Frozen



## **SPECIAL WEEKEND COCKTAIL - £9.95**

A weekly cocktail made by our bartenders

## **FROZEN STRAWBERRY DAIQUIRI - £9.50**

White rum, Triple Sec, Fresh Strawberry, Lime juice,  
Strawberry syrup

## **FROZEN PINKGIN & RASPBERRY - £9.50**

Gordon Pink Gin, Raspberry, Lemonade, Sugar Syrup

## **FROZ. BAILEYS ESPRESSO MARTINI - £9.50**

Baileys, Kalua, Espresso, vanilla ice cream

## **FROZEN PORNSTAR MARTINI - £9.50**

Vanilla Vodka, Passion fruit juice, Lemon juice, Prosecco,  
Passion fruit Syrup

## **FROZEN PINACOLADA - £9.50**

White rum, malibu, pineapple juice and coconut milk

## **LUXURY FROZ. PORNSTAR MARTINI - £14.95**

Vanilla Vodka, Passion fruit juice, Lemon juice, Prosecco, Passion  
fruit Syrup. Served with a 200ml prosecco bottle





# Shots



## **BABY GUINNESS - £5**

Tia Maria & Baileys

## **TEQUILA BOOM - £6**

Tequila, Lime and Salt rim.

## **MINT DONUT - £5**

Creme de menthe, Baileys  
and cream.

## **TEQUILA ROSE - £5**

Tequila rose

# Mocktail



## **SORBETTO & LEMONADE - £5.50**

Lemonade, lemon juice and lemon sorbet Ice-cream.  
Traditionally served between courses to help “clean your palate”.

## **WATERMELON'POLITAN - £5.50**

Cranberry juice, Watermelon Syrup, Aquafava  
and a drizzle of Balsamic glaze.

## **PEACH FRIZZANTE - £5.50**

Peach puree, lemonade and lemon juice.

## **STRAWBERRY FIZZ - £5.50**


Strawberry puree, soda, lemon and strawberry syrup.

## **FRUIT PUNCH - £5.50**

Orange juice, pineapple juice, cranberry juice, granadine syrup.

## **CAFFE SHAKERATO - £5.50**

Espresso, vanilla syrup and white chocolate syrup.



# Prosecco & Champagne

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200ml | Bottle

## Prosecco

£8 | £27

### Prosecco Rose

Very dry, a highly drinkable wine. With a fine and persistent mousse, this Prosecco boasts a fresh & fruity bouquet along with a soft, well-balanced and velvety taste. **11%**

## Moët Chandon Champagne

£65

Moët & Chandon Impérial is an extremely accomplished assemblage of over 200 crus, creating a perfect balance of the three champagne ties, Pinot Noir, Pinot Meunier and Chardonnay. **12%**

## Bollinger Champagne

£70

Golden colour, distinctive of black grape varieties. A subtle combination of pear, brioche and spicy aromas & notes of fresh walnut. **12%**

## Laurent-Perrier Harmony

£80

### Champagne

Laurent-Perrier Demi-Sec Harmony Champagne is a rounded and delicate demi-sec thanks to a high proportion of Chardonnay and a well-balanced dosage. The dosage blends harmoniously into the wine, bringing both freshness and sweetness to this champagne. **12%**

## Laurent-Perrier Rose

£85

### Champagne

Using the highest quality Pinot Noir grapes, is made by drawing the juice from black grapes in the vat, instead of blending red and white wines. This gives it the highly expressive bouquet and delicious raspberry and wild cherry flavours **12%**



# White

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## Bottle

### **Chardonnay** £26

Generous aromas of fresh, crisp apples and pears & a hint of citrus on the finish. **12%**

### **Pecorino** £31

A wonderfully balanced wine, with a soft texture and vibrant freshness on the finish. **13%**

### **Greco Di Tufo** £30

Deep straw in colour with fruity aromas. Dry & smooth with good structure. **13%**

### **Malvasia del Salento** £30

Straw-yellow with golden hints with tropical and grapey fruit flavours. Off-dry, fresh, with honeyed fruit. **12.5%**

### **Vermentino** £29

Light, straw-yellow. Floral and citrus aromas backed by a refreshing, dry palate. **13.5%**

### **Passerina** £29

Fruity with hints of peach, apricot and grapefruit. Mineral with floral notes. **13%**

### **Verdicchio** £29

A fascinating white with sweet, peachy aromatics and a somewhat oily texture. **12.5%**

### **Gewurztraminer** £30

Offers complex aromas, ranging from rose to apricot and tropical fruits, together with pepper and sweet spices. Semi-sweet. **14%**

# White

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**Bottle**

## **Fiano**

**£29**

Is nutty and textured with floral and honeyed notes, spice and tropical fruit flavours like pineapple. **13.5%**

## **Falanghina**

**£27**

Pleasant sour note, with a satisfying fresh aftertaste. **12%**

## White by the Glass

**175ml | 250ml | Btl**

## **Sauvignon**

**£8 | £10 | £25**

Dry and fruity on the palate with a velvety and refreshing finish. **12%**

## **Pinot Grigio**

**£8.50 | £10.50 | £26**

Light-bodied, dry & crisp on the palate with undertones of almond. **12%**

## **Gavi di Gavi**

**£9.50 | £12.50 | £33**

A delicate aromatic and soft nose precede a crisp and floral palate with peach undertones and a well-balanced structure. **12.5%**

## **House White**

light fresh wine with flavours of citrus, delicate stone fruit and a lime finish. Semi-Dry Trebbiano grapes from the hills of Abruzzo. **12%**

1 Litre

**£7 | £8 | £29**





# Red

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## Bottle

### **Chianti** **£26**

Fresh, savoury and well balanced, with good structure and excellent finish. **13%**

### **Negroamaro Del Salento** **£28**

Intense fragrances of wild berries, in particular mulberry and blueberry, with a bitter twist to the refreshing finish. **12.5%**

### **Collesecco** **£36**

Colour ruby red with purplish highlights and a slight garnet rim. Fragrance ripe red fruit, purplish colour, liquorice, cloves and cocoa spicy nuances. Full-bodied taste with a good structure with sweet tannins, well balanced with good length. **13.5%**

### **Montepulciano d'Abruzzo** **£28**

Morello cherry and a delicate and spicy touch on the finish. Full-bodied and well-balanced tannin. **13%**

### **Cannonau Riserva** **£28**

Delicate notes of violets, plummy fruit flavours and oak overtones. **14%**

### **Sangiovese** **£27**

The finish is long and suitably dry, with admirable acidity. **12.5%**

### **Aglianico** **£26**

The palate shows a rich personality of structure and tannins, giving freshness and body to the aromatic long finish. **12.5%**

### **Nero D'avola** **£26**

Intense & harmonious, with a well-rounded texture and flavours of dark forest fruits. **13%**

## Red

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### Bottle

#### **Valpolicella Ripasso**

**£29**

Dark-cherry fruited charmer of a Ripasso, where the wine is 'passed over' dried grapes used in the production of Amarone. **14.5%**

#### **Primitivo di Manduria**

**£29**

With intense notes of blackberry, liquorice and fig, and silky tannins from long ageing. The dark berry fruit flavours pair brilliantly with red meats. Full-bodied. **14.5%**

## Red by the Glass

**175ml | 250ml | Btl**

#### **Cabernet**

**£8 | £10 | £25**

Intense bouquet of blackberry, of good structure and harmonic flavours. **13%**

#### **Chianti**

**£8.50 | £10.50 | £26**

Fresh, savoury and well balanced, with good structure and excellent finish. **13%**

#### **Malbech**

**£9.50 | £12.50 | £33**

A delicate aromatic and soft nose precede a crisp and floral palate with peach undertones and a well-balanced structure. **12.5%**

1 Litre

#### **House Red**

**£7 | £8 | £29**

Like cherries and chocolate, It has soft tannins, so it doesn't leave your mouth feeling dry. **12.5%**

# Fine Red

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## Bottle

### **Selva Rossa, Due Palme**

**£40**

A fantastic oak-age wine produced from a handpicked selection of Negroamaro and Black Malvasia grapes. This elegant wine is from the Puglia region. This juicy and supple wine is intense ruby red in color with an array of dark plum and raspberry fruit aromas, and full-bodied, lightly spicy oak and vanilla dark fruit flavours on the palate. **14.5%**

### **Barolo**

**£60**

Barolo is produced in the Piedmont region of Italy. The wines are made from Nebbiolo, a small, thin-skinned red grape varietal generally high in acid and tannins.

The wines are rich and full-bodied, with a strong presence of acidity and tannins. **14.5%**

### **Amarone**

**£65**


Rich yet subtle with savory velvety complex notes of raisin fruit and warm soft clove baking spice aromas. Full-bodied with structured and velvety tannins. Uncork at least two hours prior to serving. This wine is best served with game, grilled meats and mature cheeses. **16%**

### **Brunello di Montalcino**

**£ 70**

#### Organic

Tasting notes include wild berry, liquorice, star anise, and leather. Prolonged aging allows the harsh tannins of Brunello wines to develop, while its acidity means this wine pairs well with food. **14%**



## Rose

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### White Zinfandel

**£24**

Crisp refreshment. Fresh strawberry and hints of sweet, white peach taste. **10.5%**

### Cerasuolo Rose

**£26**

Intense fruit flavors are reminiscent of cherry and blackcurrant. Medium-bodied. **13%**

## Rose by the Glass

**175ml | 250ml | Btl**

### Pinot G. Blush

**£8.50 | £10.50 | £26**

Fragrant, elegant, dry blush wine, delicately crisp & aromatic. **12%**

### House Rose

1 Litre  
**£7 | £8 | £29**

Deliciously fruity, medium-dry Zinfandel with subtle red berry flavours; A touch of sweetness on the finish. **11%**

# Fortified Wine

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50ml | Bottle

## **Vin Santo**

**£3.95 | £35**

The wine is loved for its intense flavors of hazelnut and caramel. When paired with biscotti, Vin Santo becomes "Cantucci e Vin Santo" which is inarguably Italy's most famous welcoming tradition. **16%**

## **Passito**

**£3.95 | £35**

Italian sweet dessert wine made from dried grapes. The name "Passito" comes from the Italian word "appassimento," which translates to "withering." The drying process concentrates the sugars in the grapes, leading to wines with higher alcohol content, sweeter flavour, and tannins. **12.5%**

## **Moscato**

125ml **£3.95 | £27**

Made from the Muscat grape, a table grape is also used for raisins, and typically feature the sweeter flavors of peach, orange blossom and nectarine. **5%**

## Port

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**LBV, 20.5%**

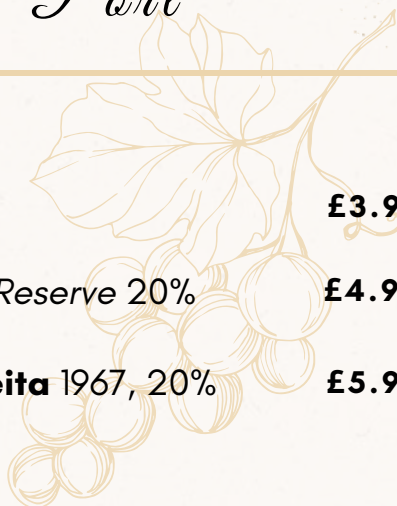
**£3.95**

**Cockburn's, Reserve 20%**

**£4.95**

**Barros Colheita 1967, 20%**

**£5.95**





## Draught Beers

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1/2 Pint | Pint

**Moretti 4.8%**

**£3.25 | £5.50**

## Bottle Beers

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**Peroni 5%, 330ml**

**£4.25**

Bottle

**Peroni Large 5% 560ml**

**£7.50**

**Menabrea 4.8%, 330ml**

**£3.95**

**Belhaven Export 80 3.9%, 500ml**

**£4.95**

**Guinness Draught**

**(Can) 4.1%, 440ml**

**£3.95**

**Alcohol Free Lager 0%, 330ml**

**£4.25**

## Ciders

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**Thistly Cross (draught pint)**

**£4.95**

Bottle

**Magners 4.5%, 568ml**

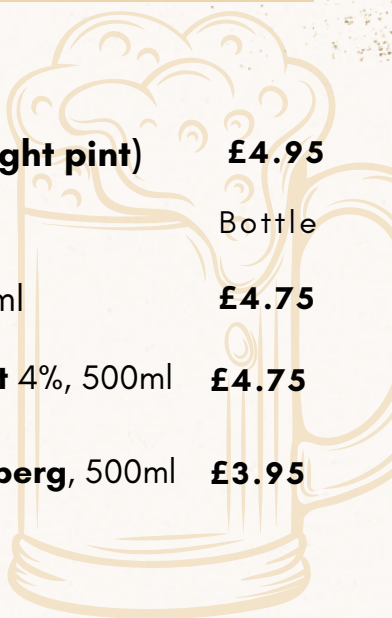
**£4.75**

**Kopparberg Mix Fruit 4%, 500ml**

**£4.75**

**Alcohol Free Kopparberg, 500ml**

**£3.95**





## *Vodka*

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<b>Smirnoff</b> 37.5%	<b>£3.50</b>
<b>Belvedere</b> 40%	<b>£5.95</b>
<b>Absolut</b> 40%	<b>£3.25</b>
<b>Grey Goose</b> 40%	<b>£6.50</b>
<b>Ciroc Mango</b> 37.5%	<b>£5.25</b>
<b>Ciroc</b> 40%	<b>£5.25</b>
<b>Ciroc Apple</b> 37.5%	<b>£5.25</b>
<b>Crystal Head</b> 40%	<b>£5.25</b>

## *Rum*

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<b>Bacardi</b> 37.5%	<b>£3.25</b>
<b>Havana Club</b> 40%	<b>£3.25</b>
<b>Mount Gay</b> 40%	<b>£3.95</b>
<b>O.V.D</b> 40%	<b>£3.75</b>
<b>Captain Morg. Spiced</b> 35%	<b>£3.25</b>
<b>Dark Captain Morg.</b> 40%	<b>£3.25</b>
<b>Malibu</b> 21%	<b>£3.25</b>

## *Vermouths*

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<b>Aperol</b> 11%	<b>£2.75</b>
<b>Campari</b> 25%	<b>£2.75</b>
<b>Martini Bianco</b> 15%	<b>£2.75</b>
<b>Martini Dry</b> 15%	<b>£2.75</b>
<b>Martini Rosso</b> 15%	<b>£2.75</b>
<b>Italicus</b> 20%	<b>£3.50</b>

# Gin

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<b>Gordon's Original</b> 37.5%	<b>£3.00</b>
<b>Tanqueray</b> 43.1%	<b>£3.75</b>
<b>Bombay Sapphire</b> 40%	<b>£4.00</b>
<b>Hendricks</b> 41.4%	<b>£5.75</b>
<b>Edinburgh Gin</b> 43%	<b>£4.50</b>
<b>Gordon's Pink Gin</b> 37.5%	<b>£3.00</b>
<b>Gordon's Peach Gin</b> 37.5%	<b>£3.00</b>
<b>Eskbank Gin</b> 43%	<b>£4.50</b>
<b>Brockmans Gin</b> 40%	<b>£3.95</b>
<b>Boe Violet</b> 41.5%	<b>£5.75</b>
<b>Boe Peach &amp; Hibiscus</b> 20%	<b>£3.20</b>
<b>Boe Spiced Orange</b> 20%	<b>£3.50</b>
<b>Malfi Original</b> 41%	<b>£3.50</b>
<b>Malfi con Limone</b> 41%	<b>£3.50</b>
<b>Malfi con Arancia</b> 41%	<b>£3.50</b>
<b>Malfi Pink Grapefruit</b> 40%	<b>£3.50</b>
<b>Ceder's (Alcohol-Free)</b> 0.1%	<b>£2.95</b>
<b>Edinburgh Rhubarb &amp; Ginger</b> 40%	<b>£4.00</b>
<b>Edinburgh Elderflower</b> 20%	<b>£4.00</b>
<b>Botanist</b> 46%	<b>£6.00</b>



## *Liqueurs & Spirit*

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<b>Baileys</b> 17%	<b>£4.75</b>
<b>Tia Maria</b> 20%	<b>£3.50</b>
<b>Limoncello</b> 25%	<b>£2.50</b>
<b>Sambuca</b> 38%	<b>£3.75</b>
<b>Cointreau</b> 40%	<b>£3.75</b>
<b>Chambord</b> 16.5%	<b>£4.25</b>
<b>Disaronno Amaretto</b> 28%	<b>£3.95</b>
<b>Drambuie</b> 40%	<b>£4.95</b>
<b>Frangelico</b> 20%	<b>£2.95</b>
<b>Glavya</b> 35%	<b>£5.25</b>
<b>Peach Schnapps</b> 18%	<b>£2.75</b>
<b>Tequila</b> 38%	<b>£5.50</b>
<b>Tequila Reposado</b> 42%	<b>£4.75</b>
<b>Kahlua</b> 16%	<b>£2.95</b>
<b>Midori</b> 20%	<b>£2.75</b>
<b>Jagermeister</b> 35%	<b>£3.25</b>
<b>Maraschino</b> 32%	<b>£4.95</b>
<b>Benedectine</b> 40%	<b>£4.95</b>

## *Grappa*

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<b>Morbida</b> 41%	<b>£4.25</b>
<b>Tradizionale</b> 38%	<b>£4.25</b>
<b>Diciotto Lune</b> 41%	<b>£4.25</b>
<b>Chardonnay</b> 45%	<b>£5.80</b>
<b>Gewürztraminer</b> 41%	<b>£5.80</b>
<b>Amarone</b> 41%	<b>£5.80</b>

## Whisky

<b>Bells 40%</b>	<b>£3.25</b>
<b>Famous Grouse 40%</b>	<b>£3.25</b>
<b>Jack Daniels 40%</b>	<b>£3.75</b>
<b>Jameson Irish Whisky 40%</b>	<b>£3.95</b>
<b>Ardmore 40%</b>	<b>£6.95</b>
<b>Arran 43%</b>	<b>£5.95</b>
<b>Balvenie 12y 40%</b>	<b>£6.95</b>
<b>Glenfiddich 12y 40%</b>	<b>£5.95</b>
<b>Glenkinchie 12y 43%</b>	<b>£6.50</b>
<b>Glenlivet 40%</b>	<b>£5.95</b>
<b>Glenmoray 40%</b>	<b>£5.95</b>
<b>Glenmorangie 10y 40%</b>	<b>£5.95</b>
<b>Laphroaig 40%</b>	<b>£7.50</b>
<b>Macallan 40%</b>	<b>£6.95</b>
<b>Tamnavulin 40%</b>	<b>£5.95</b>
<b>Tomatin 43%</b>	<b>£5.95</b>
<b>Auchentoshan 40%</b>	<b>£5.95</b>
<b>Glengoyne 18y 40%</b>	<b>£8.50</b>
<b>Talisker 10y 45.8%</b>	<b>£7.25</b>
<b>Woodford Reserve 43.2%</b>	<b>£9.25</b>
<b>Makers Mark 45%</b>	<b>£7.95</b>

## Brandy

<b>Courvoisier V.S. 40%</b>	<b>£4.50</b>
<b>Henessy Reserve 40%</b>	<b>£7.25</b>
<b>Vecchia Romagna 38%</b>	<b>£4.50</b>
<b>Martell V.S. 40%</b>	<b>£3.95</b>
<b>Remy Martin V.S.O.P. 40%</b>	<b>£7.25</b>
<b>Courviser XO 40%</b>	<b>£25.95</b>
<b>Remy Martin XO 40%</b>	<b>£27.95</b>



## Mixer

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Bottle

**Schweppes** 125ml **£1.60**

**Schweppes Slim line** 125ml **£1.60**

**Fevertree** 200ml **£2.20**

**Fevertree Light** 200ml **£2.20**

**Fevertree Lemon** 200ml **£2.20**

**Ft. Mediterranean** 200ml **£2.20**

**Fevertree Elderflower** 200ml **£2.20**

**Coke** 200ml **£2.00**

**Diet Coke** 200ml **£2.00**

**Soda Water** 200ml **£2.20**

**Lemonade** 200ml **£2.50**

**Ginger Ale** 200ml **£2.20**

**Bitter Lemon** 125ml **£1.60**

**+ Dash of Juice** **£1.00**

**+ Dash of Cordial** **£0.30**



# Soft Drink

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<b>Apple Juice</b>	<b>£2.20</b>
<b>Cranberry Juice</b>	<b>£2.20</b>
<b>Orange Juice</b>	<b>£2.20</b>
<b>Pineapple Juice</b>	<b>£2.20</b>
<b>Coke 330ml</b>	<b>£2.95</b>
<b>Diet Coke 330ml</b>	<b>£2.95</b>
<b>Coke "Zero" 330ml</b>	<b>£2.75</b>
<b>Fanta 330ml</b>	<b>£2.75</b>
<b>Sprite 330ml</b>	<b>£2.75</b>
<b>Appletiser 330ml</b>	<b>£2.95</b>
<b>Ginger Beer 330ml</b>	<b>£3.00</b>
<b>Iru Bru 330ml</b>	<b>£2.95</b>
<b>Diet Iru Bru 330ml</b>	<b>£2.95</b>
<b>Soda Water 200ml</b>	<b>£2.20</b>
<b>Orange &amp; Lemonade 330ml</b>	<b>£2.75</b>
<b>Fevertree Tonic 200ml</b>	<b>£2.50</b>
<b>Fevertree Light Tonic 200ml</b>	<b>£2.50</b>
<b>Ft. Mediterranean 200ml</b>	<b>£2.50</b>
<b>Fevertree Elderflower 200ml</b>	<b>£2.50</b>
<b>San Pellegrino (Can) 330ml</b>	<b>£2.95</b>
Limonata - Aranciata - Blood Orange	
Lemon & Mint - Grapefruit	
<b>Sparkling Water 250ml</b>	<b>£1.95</b>
<b>Still Water 250ml</b>	<b>£1.95</b>
<b>Sparkling Water 1L</b>	<b>£3.95</b>
<b>Still Water 1L</b>	<b>£3.95</b>
<b>+ Dash of Fruit Juice</b>	<b>£1.00</b>
<b>+ Dash of Cordial</b>	<b>£0.30</b>

