



## BEVERAGE MENU

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### PROSECCO AND CHAMPAGNE

(allergen: contains sulphur dioxide)

#### Bottega, Millesimato

125ml

Bottle

#### Brut Spumante

11.00

37.50

Lovely balance of peach and apple with just the right amount of elegant floral notes to round the appeal of this fine tasting prosecco.

#### Champagne Laytons Brut Reserve

#### Cuvée de Réserve Brut

13.50

75.00

Medium lemon colour, fine mousse. The palate is refreshing yet also quite full, with a long and balanced finish developing nice yeasty notes. The mousse (fizz) is fine and long lasting.

#### Champagne Laytons Brut Rosé

#### Cuvée de Réserve Rosé

15.50

85.00

Aromas of red fruit fragrances, notes of dried roses and almonds coupled with smoky nuances. This blend gives a rich, complex, and well-balanced wine.

#### Moët & Chandon Impérial

#### NV Brut Champagne

105.00

Sumptuous pear, white peach and apple flavours are followed by refreshing bubbles that soften to reveal citrus fruit and gooseberry. Toasted cashew and brioche aromas add complexity and a vanilla-rich elegance.

#### Moët & Chandon Rosé Impérial

#### NV Rosé Brut Champagne

145.00

Suppleness combines with firmness and a lingering freshness. This champagne is dry, with flavours of strawberries, raspberries, red currants, peach and a subtle note of eucalyptus coming forward.

#### Veuve Clicquot Yellow Label

#### NV Brut Champagne

115.00

Full ripe fruit on the nose with a hint of brioche. Rich and intense on the palate. A classically styled Grande Marque non-vintage champagne.

#### Laurent Perrier La Cuvée Rosé

#### NV Rosé Brut Champagne

195.00

Deep salmon colour with orange tints. The nose is full of sweet raspberry, red currant and black cherry fruit with an appealing freshness. The palate is medium bodied, fruity yet dry, with a veritable fruit basket of red berry fruit flavours. Long and elegant with surprising richness balancing the fresh acidity.

#### Laurent Perrier Grand Siecle

#### NV Brut Champagne

350.00

Its attractive nose of toast and green apples is augmented by hints of minerals, soy and creamy yeasts, and its explosive bubbles propel those outgoing elements in the wine's unmistakably classy, perfectly integrated flavours.

#### Dom Pérignon

#### 2010 Brut Champagne

395.00

Very ripe style of Dom Perignon with some tropical notes on the nose. Very open already, the palate starts rich and generous then closes in with a tense finish that has a sensation of dryness typical of the vintage.

## BEVERAGE MENU

### WHITE WINE

175ml Bottle

(allergen: contains sulphur dioxide)

#### Cantina di Monteforte Bianco, Soave 8.90 35.00

Floral and fruity with hints of sweet apple and cherry blossom. Fresh and savoury with a clean finish.

#### Indesio Pinot Grigio, Venezie, DOC 9.50 37.00

Lemon coloured with a fresh nose of orchard fruits and a hint of spice. Medium body with notes of tropical and citrus fruits, the finish is clean and fresh.

#### Langhe Favorita, Luca Bosio 10.90 45.00

Crisp and fruity nose of citrus, some stone fruits and a little pear, with a bright, fruity and vibrant palate. Good elegant Favorita. Citrus and yellow fruit as expected, good acidity, quite pleasant and drinkable.

#### Pecorino Vigneti Radica Terre Di Cieti IGT 47.00

Clear, straw yellow. Aromas of delicate flowers, citrus and notes of exotic fruits. Good persistence, with a mineral and balanced taste.

#### Verdicchio di Matelica, San Vito, Lamelia 48.00

Intense nose of apple, peach and melon, with touches of apricot, dried flowers and herbs. The palate is zesty and lively, with white stone fruits, some citrus and a tickle of dried herbs. Wonderfully vibrant.

#### Gavi di Gavi Figini, La Chiara 51.00

Pale lemon with green tints. Elegant bouquet with hints of apple and floral notes. Medium bodied with citrus, galia melon and apricot flavours, backed by good acidity and the classic Gavi taste of bitter almonds.

#### Vermentino, Morisfarms, Tuscany 57.00

Straw coloured with green tints, the bouquet shows ripe apple, pineapple and citrus fruits. The palate is floral yet dry, with ripe stone fruit flavours and an elegant, mineral finish.

#### Feudo Disisa Grillo, DOC Sicilia 62.00

Straw yellow colour with elegant green reflections, fruity with citrus notes. Palate is intense, enveloping and very persistent. At first crisp, chalk and minerals but opens up to notes of Tropical fruits like mango and apricot on the palate.

#### Perinato Soave Classico, Gianni Tessari 65.00

White flowers and peach dominate the nose. the palate has a fine balance of minerality and ripe fruit and a hint of almond on the finish. A must try wine!

#### Langhe Nascetta, Diego Conterno 79.00

Glinting white gold coloured, this has a blend of tropical notes and citrus on the nose. The palate is rich with creamy pear fruit, a hint of pineapple and lemon curd, leading into a refreshing and vibrant finish.

#### Etna Bianco, De Aetna Terra Constantino, Sicily 82.00

The nose shows mineral notes, bruised apple and a whiff on wood smoke. The palate has richness and depth, but also taut structure and full acidity, making a wine of great poise and elegance.

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### RED WINE

175ml Bottle

(allergen: contains sulphur dioxide)

**Cantina di Monteforte Rosso, Soave** 8.90 35.00  
Notes of red forest fruits and cherries. Persistent and smooth with herbaceous nuances.

**Prima Pietra - Sangiovese Rubicone** 9.50 37.00  
On the palate quite a simple table wine. Medium bodied and tannins. Black currents with a hint of mixed spice and silky soft tannins and nicely balanced oak.

**Tre Venti Nero d'Avola, Cantine Brigi, Sicily** 10.90 42.00  
Deep ruby red with violet reflections. The bouquet is both refined and enveloping. On the palate, it offers a full, structured body with smooth tannins and a long, balanced finish.

**Montepulciano D' Abruzzo, Pasqua** 44.00  
Deep coloured with a nose of ripe warm berry fruits and baked earth. Rich and full bodied with hints of dried fruits, blackberry and spice notes with fine grained tannins framing the finish. Very smooth and rounded freshness.

**Primitivo, Vigneti del Sole, Pasqua, Puglia** 46.00  
Pronounced ripe cherry and blackberry aromas alongside spicy notes, hints of coconut and chocolate. Well structured body, smooth tannins and a lingering finish of ripe forest fruits.

**Dolcetto D'Alba, Enrico Serafino** 49.00  
Grown in the Langhe hills, the grapes for this wine undergo a simple ferment. Unoaked, showing notes of cherry and spice, the wine is soft in texture with notes of almond on the finish.

**Pinot Noir, Veneto IGT, Gianni Tessari** 51.00  
Deep ruby colour with dark cherry on the nose. Quite rich and silky on the palate, with a fine fresh and lightly tannic finish. Goes well with white meat and grilled fish.

**Valpolicella Classico, Villa Borghetti** 57.00  
Medium bodied red, with a pronounced bouquet of raspberries and other red fruits. On the palate it is tangy and well-balanced, with brisk acidity and a long finish.

**Chianti Classico Serristori** 62.00  
Nice and spicy with scents of violet, plum, berries, cinnamon, liquorice and incense. Warm, soft, well-structured with harmonious tannins, mineral and persistent.

**Nebbiolo D'Alba Superiore, Sterma, La Bioca** 64.00  
Ruby coloured with pale amber tints, the nose is ripe and highly expressive, with rose petal, dark autumnal fruits and earthy notes.

**Barolo, Luca Bosio** 85.00  
Sweet nose of black fruits and warm earth. The palate is ripe and rich with dark fruits, tea and floral notes. Ample, with reminiscent of violet and rose, spice notes running through and licorice on the finish.

## BEVERAGE MENU

### ROSÉ & DESSERT WINE

175ml

Bottle

(allergen: contains sulphur dioxide)

#### La Corte Rosato, Soave

8.90

35.00

Rich, fruity and floral with hints of raspberry and strawberry. Dry and fresh.

#### Indesio Pinot Grigio Rosé

9.50

38.00

IGT Delle Venezie

Pale coral with copper tints, the nose is fruity, with strawberry and red apple notes. The palate is soft and fruity, with a zesty refreshing finish.

Half Bottle

#### Le 2 de Romer du Hayot

30.00

Chateau Romer du Hayot, Sauternes

Golden coloured with a nose of beeswax, honey and citrus barley sugar. The palate is rich and sweet with some caramel and hazelnut notes and clean acidity.

### NON ALCOHOLIC WINE

125ml

Bottle

(allergen: contains sulphur dioxide)

#### SAICHO sparkling tea - Darjeeling

6.49

17.99

This black tea has a unique Darjeeling muscatel flavour, the tea has notes of mandarin, ginger, and wood spice and gentle, dry tannins.

#### Spumante Rosé Alcohol free - Franc Lizèr

39.50

Shines in the glass with a delicate coral-pink hue. The nose reveals intense aromas of apple and red berries, leading to a fresh rounded sip with good acidity.

#### Spumante Blanc De Blancs Alcohol free - Franc Lizèr

39.50

Has a delicate straw-yellow colour, enhanced by a fine perlage. The nose reveals aromas of apple and yellow-fleshed fruit, accompanied by subtle hints of white flowers. It is elegant and pleasant, supported by a good acidity balanced by a touch of sweetness.

#### Moderato Merlot-Tannat La Cuvée Revolutionnaire 0.0%

29.00

We find black fruits, with a beautiful roundness. Slightly woody notes and tannins for a long finish.

#### Moderato Colombard La Cuvée Revolutionnaire 0.0%

29.00

Produced with verdejo grape giving a beautiful golden yellow colour. Notes of cooked apples, with a light woody note.

### BEER

½ pint

Pint

(allergen: contains cereals containing gluten)

#### Draught Menabrea Premium Lager 4.5%

3.50

7.00

#### Draught Stella Artois Lager 5.0%

3.50

7.00

#### Draught Mahou Pale Lager 5.1%

3.75

7.50

#### Lefte Blonde 6.0%

4.00

8.00

#### Guinness draught 0.0%

8.00

#### Guinness Micro draught 4.2%

7.50

#### Menabrea Birra Blonda (330ml) 4.8%

6.00

#### Peroni Nastro Azzurro (330ml) 5%

6.50

#### Birra Moretti (330ml) 5.6%

6.25

#### Bombay Bicycle IPA (330ml) 4.4%

6.00

#### Menabrea non-alcoholic (330ml) 0.0%

5.00

## BEVERAGE MENU

### CIDER

(allergen: contains sulphur dioxide)

Kopparberg crisp apple (500ml) 4%	6.50
Kopparberg strawberry & lime (500ml) 4%	6.95
Kopparberg mixed fruit (500ml) 4%	6.95

### APERITIVO

Rossini Strawberry coulis, Prosecco, Strawberry	12.50
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Aperol Spritz Aperol, Prosecco, Soda water, Orange	12.50
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Select Venetian Spritz Select Aperitivo, Prosecco, Soda water, Green Olive	11.90
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Bellini White peach puree, Prosecco	12.50
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Negroni Bombay Sapphire, Campari, Martini Rosso	13.25
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Italian Passion 42 Below vodka vodka, passion fruit, Prosecco	13.25
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Espresso Martini Espresso, coffee cream liqueur, Absolut Vanilla vodka	13.25
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Limoncello Martini Limoncello, 42 Below vodka, sugar syrup, lime juice Allergen: contains eggs	14.25
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### MOCKTAIL

Future customer Orange juice, pineapple juice, strawberry puree, grenadine	9.50
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Orange spritzer Orange syrup, soda water, non-alcoholic prosecco	9.50
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Virgin mojito Lemonade, lime, mint, apple juice	9.50
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Virgin passion martini Passion fruit puree, vanilla syrup, apple juice, non-alcoholic prosecco	9.50
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### COFFEE & TEA SELECTION

Espresso / Double espresso	3.50 / 4.00
Americano	4.00
Cappuccino	4.50
Latte	4.50
Hot chocolate	4.50
Tea Infusion	4.00
English Breakfast, Earl Grey, Green Tea, Peppermint, Chamomile, Jasmine	

**BEVERAGE MENU**
**SCOTCH WHISKY**
*25 ml*

Johnnie Walker Black Label 40%	5.75
Chivas Regal 12yrs 40%	5.45
Yamazaki Distillers Reserve 40%	12.00
Johnnie Walker Blue Label 40%	20.00

**SINGLE MALT WHISKY**
*25 ml*

(allergen: contains cereals containing gluten)

Glenmorangie The Original 40%	7.95
Laphroaig 10yrs 40%	12.50
Talisker 10yrs 45.8%	14.00
Glenfiddich 15yrs 40%	12.50
Balvenie Caribbean Cask 14yrs 43%	17.50

**IRISH AND BOURBON WHISKEY**
*25 ml*

Jameson Whiskey 40%	5.45
Woodford Reserve 43.2%	6.25
Jack Daniel's old no. 7 40%	5.75
Bulleit Bourbon 45%	5.75
Maker's Mark 45%	6.50

**RUM**
*25 ml*

Bacardi Carta Blanca 37.5%	5.45
Bacardi Anejo Cuatro 40%	6.25
Bacardi Caribbean Spiced Rum 40%	5.45
Kraken Black 40%	6.50
Ron Zacapa 23 40%	7.50

**VODKA**
*25 ml*

42 Below Pure Vodka 40%	5.45
Reyka 40%	6.00
Belvedere Vodka 40%	6.50
Desi Daru Original Vodka 40%	6.75
Grey Goose 40%	7.25
Desi Daru Vodka Alphonso Mango 40%	7.00

**GIN**
*25 ml*

Bombay Sapphire 40%	5.45
Beefeater Pink Gin 37.5%	5.50
Hendrick's 41.4%	7.00
Bombay Premier Cru 47.1%	7.25
Monkey 47 47%	8.50

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<b>TEQUILA</b>	25 ml
Cazadores Blanco 40%	5.45
Cazadores Reposado 40%	5.45
<b>COGNAC</b>	25 ml
Hennessy VS Cognac 40%	5.95
Rémy Martin VSOP 40%	9.25
Hennessy XO 40%	24.50
<b>APERITIF</b>	50 ml
Martini (Bianco, Rosso, Extra dry) 20%	5.00
(allergen: contains sulphur dioxide)	
Campari Orange Vermouth 25%	6.50
Aperol Aperitivo, Orange Bitter 11%	6.00
<b>LIQUEUR</b>	25 ml
Disaronno Amaretto, Almond 28%	5.25
Cointreau Triple Sec, Orange 40%	5.25
Antica Sambuca Classic, Star Anise 38%	5.25
Luxardo Limoncello, Lemon 27%	5.25
Midori, Melon 20%	5.25
Bottega Grappa Prosecco Alexander 43%	5.45
<b>MIXER AND SOFT DRINK</b>	
Fever Tree Mixers 200ml	3.50
Tonic water, Slimline tonic, Lemonade, Ginger ale, Ginger beer, Soda water	
Coca cola / Diet coke 200ml	3.75
Fever Tree Cloudy Apple 275ml	4.50
Bottlegreen Elderflower presse 275ml	4.50
Redbull 250ml	4.50
<b>WATER</b>	
Acqua Panna natural mineral water 750ml	5.50
San Pellegrino sparkling water 750ml	5.50