

RED WINE

125ml/175ml/ 250ml/BOTTLE

Montepulciano D'Abruzzo, 13% Italy £3.40/£4.75/
£6.80/£18.50
*Ample and remarkably complex, with
vinous and characteristic tones.
Dry on the palate and gracious, with
delicate and soft veining, a fine and
harmonious balance*

Food combinations:
*The wine can be consumed throughout a meal and
makes a fine accompaniment for all red meat dishes
and moderately aged cheeses*

Merlot-Nero D'avola, Zonin, 13% Sicilia £3.50/£4.90/
£7.50/£19.00
*Intense and fruity bouquet with hints of
plum and dried cherry. Velvety texture
with an elegant yet luscious and
persistent flavour. It displays good
persistence and fullness*

Food combinations:
*A modern-styled blend variety that makes this wine
a perfect complement to savoury first-course dishes
dressed with meat sauces, roasts and aged cheeses*

Cabernet sauvignon, Dos Alma, 12.5% Chile £22.00
*Deep ruby red. Expressive ripe red fruits such
as raspberries and strawberries, with notes
of blueberries and cassis mixed with black
pepper, tobacco, vanilla and chocolate*

Food combinations:
*Goes well with ripe cheeses such as Emmental or Brie,
grilled meats, and generally with fat-rich and
well-seasoned dishes*

**Sasseo, Primitivo, Masseria Altemura,
14.5% Salento** £4.95/£6.95/
£9.90/£27.00
*Dark and profound ruby red. A wine of a
good body, it has a mouth-filling flavour
that is warm and soft and expresses a
highly mature fruitiness, supported by a
pleasant complex of sweet tannins*

Food combinations:
*Its structure makes this an ideal wine for red meats,
roast lamb and well-aged cheeses*

Ripasso della Val[policella, 14% Zonin £27.50
*Intense and deep ruby-red color. Dry on
the palate with a fine and harmonious
balance, great strength and sturdy body.
The aftertaste is highly persistent and
delectably clean*

Food combinations:
*A particularly fine accompaniment for all meat dishes and
cheeses that have been aged for moderate to long periods.*

Chianti Classico Castello D'abola, 13% Toscana £30.00
*Well-balanced and dry, with good
structure and a velvety texture*

Food combinations:
*It is a perfect accompaniment for the richly-flavoured
dishes of the traditional Chianti cuisine, as well as for grilled
meats and mature cheeses*



Wine

ENJOY?

If you like any of our wines, you can buy them
to take away just take £8 off the list price

For the facts, drinkaware.co.uk

Food Allergies & Intolerances - Should you have concerns about a food
allergy or intolerance please speak to our staff before you order your
food or drink | MCB1116SW

SPARKLING

125ml/bottle

Prosecco DOC, Ca' Bolani, 11% Friuli £4.40/£24.00

Pleasantly fruity and with a good aromatic intensity, recalls wisteria flowers and Rennet apples

Food combinations:

Excellent as an aperitif thanks to its balanced flavors, ideal with light pasta dishes, vegetable risotto and soups. It also serves as an excellent accompaniment to all seafood dishes, especially fried fish and fish crudités

Neroluce Brut, Principi di Buttera 11% Sicily £24.00

Intense and persistent with distinct notes of citrus

Food combinations:

Excellent as an aperitif or for any festive occasion, but also ideal as an elegant wine for drinking throughout a meal

Rosamaro, Rose' Altemura 11% Salento £24.00

Pleasantly intense and fruity with hints of pippin apple and light notes of small red berries

Food combinations:

Excellent as an aperitif thanks to its balanced flavours and ideal with light pasta dishes, vegetable risotto and soups. It also serves as an excellent accompaniment to all seafood dishes, especially fried fish and fish crudités

Laurent-Perrier Cuvée Rosé Brut NV France 12% £60.00

Favourite of many champagne connoisseurs. This champagne with its distinctive bottle is one for connoisseurs. Using only Pinot Noir from grand cru villages and the more unusual soak-on-the-skins method, it has delicious raspberry and redcurrant flavours

Food combinations:

Memorable for its exceptional freshness and aromas of freshly picked red berries, the Cuvée Rosé is the perfect when served with charcuterie, poultry, Asian cuisine and red-fruit desserts

WHITE WINE

125ml/175ml/250ml/bottle

Chardonnay, Zonin 12% Italy £3.40/£4.75/£6.80/£18.50

Attractively fresh and elegant and enchantingly harmonious

Food combinations:

A pleasant light aperitif, it matches well with appetizers, especially if fish-based or vol-au-vents. Excellent also with delicately flavoured pasta or rice dishes

Pinot Grigio, Zonin, 12% Friuli £4.05/£5.65/£8.10/£22.00

Lightly dry yet extremely fresh. Its pleasantly balanced and elegant structure makes this an unusually refined and aristocratic wine

Food combinations:

It combines well with white meats, steamed or grilled fish. In addition, it makes a fine aperitif and is highly suited to every occasion outside meals

Savignon Blanc, Ca' Bolani, 13% Friuli £4.75/£6.70/£9.50/£26.00

Fresh, attractively fruity and persistent

Food combinations:

It's elegant structure makes it ideal with shellfish, non-meat appetizers, pasta and rice dishes containing seafood

Fiano, Massria Altemura, 13% Salento £26.00

Fiano's personality is characterized by appealing freshness combined with a rich, mellow texture. It displays attractive sensations of peaches and apricots as well as of delicately scented flowers

Food combinations:

It goes particularly well with full-flavored fish dishes or with legume-based dishes (such as broad beans and endive)

Vernaccia Di San Gimignano, Abbazia Monte Oliveto, 12.5% Toscana £26.00

Pale straw-yellow, Full-flavored and well-balanced, with a faint aftertaste of almonds

Food combinations:

Excellent with pasta and rice dishes served with vegetable sauces, or with grilled fish. Also recommended as an aperitif

ROSÉ WINE

125ml/175ml/250ml/bottle

Solstice Zinfandel Rosé, 12% Puglia £3.60/£5.15/£7.20/£20.00

Lovely coral-pink floral hue, packed with bright sweetish red-fruits, combined with gentle spice and pepper

Food combinations:

A wine for the entire meal, it is particularly adapted to savoury appetizers, vegetable soups and introductory dishes of fish as well as soft cheeses like Mozzarella

Pino grigio blush, Zonin, 12% Veneto £4.05/£5.65/£8.10/£22.00

Delicately dry, with an excellent balance, displays structure and good freshness

Food combinations:

Its fresh, elegant flavour makes it an ideal match for light appetizers, delicately flavoured pasta and rice dishes, grilled fish or even white meats

COCKTAILS

All £8.00

Aperol Spriz

Prosecco bottega, aperol, fever tree soda water and fresh orange zest

Dark 'N' stormy

Gosling dark rum, belvoir ginger beer and lime juice

Cosmopolitan

Grey goose vodka, cointreau, cranberry juice and lime juice

Negroni

Campari, Bombay gin and antica formula

Espresso Martini

Grey goose vodka, Tia Maria and a double espresso

Long Island Iced Tea

Grey goose vodka, Bombay gin, don julio tequila, Bacardi, cointreau, lemon juice and coke

SPIRITS

Aperitif (50ml)

Gin, Vodka, Tequila, Whisky, Cognac and other liqueurs

Please ask a member of staff for our range of spirits and price list.

BEERS & CIDERS

Draft Kozel, 4% £2.50/ £4.50

Draft San Miguel, 5% £2.70/£5.00

Peroni 330ml, 5.1% £3.50

London Pride 500ml, 4.7% £4.50

Doom Bar 500ml, 4.3% £4.50

Beck's Blue 275ml, (alcohol free) £3.00

For local guest beers and ciders please ask for details From £3.50

Original or Pear Magners 568ml, 4.5% £4.50

Strawberry & lime Rekorderlig 568ml, 4.5% £4.50

Aspal Premier Cru 500ml, 7% £6.00

For the facts, drinkaware.co.uk



SOFT DRINKS

Glass bottle coke or Diet Coke	£2.10
Fever-Tree <i>Tonic water, low calorie tonic water, lemonade bitter lemon and ginger ale</i>	£1.85
Red Bull	£2.20
Appletizer	£2.60
Orangina	£2.60
Purdey's	£2.60
Belvoir Presse <i>Lightly bubbly raspberry lemonade, organic lemonade, ginger beer and elderflower.</i>	£2.60
Coconut water	£2.40
Fire fly revitalising juice drinks <i>Pomegranate & elderflower - kiwi, lime and mint.</i>	£2.60
Lipton ice tea Peach or Lemon	£2.10
Sanpellegrino Grapefruit, blood orange or orange or limonata	£1.80
Belu still water (500ml)	£1.50
San pellegrino sparkling water (500ml)	£1.50
Fever tree soda (200ml)	£1.50
Juice burst Apple, blood orange or orange	£2.60

TEA

English Breakfast	£2.00
Earl Grey	£2.00
Herbal infusions	£2.20

IN A HURRY?

Do you have limited time? Please inform the staff if you are in a hurry or ask for the bill when ordering.

COFFEE

Espresso	£1.40/£1.80
Macchiato	£1.50/£1.90
Filter coffee	£1.70/£2.00
Americano	£2.00/£2.20
Cortado	£2.10
Cappuccino	£2.20/£2.50
Latte	£2.20/£2.50
Flat white	£2.50
Mocha	£2.50/£2.80
Hot chocolate	£2.50/£2.80
Italian hot chocolate	£2.80
Liquer coffee	£5.95
Add on:	
Cream and Whipped Cream	50p
Syrups: Vanilla, Caramel, Hazelnut, Amaretto, Gingerbread or Cinnamon.	50p

SMOOTHIES & SHAKES

All £3.50

Berry Burst <i>Blueberry, blackberry, blackcurrant and banana</i>
Raspberry heaven <i>Raspberry, blueberry, mango and apple</i>
Pineapple sunset <i>Pineapple, mango and papaya</i>
Green reviver <i>Banana, kale, mango and lemongrass</i>
Coconut Crush <i>Pineapple and coconut milk</i>
Classic shakes <i>Chocolate, caramel or vanilla</i>

Turn any of these into a milkshake
with ice cream for just £4.00

Classic shakes Chocolate, caramel or vanilla	£3.25
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