

BREAKFAST CLASSIC

CARAFE FULL ENGLISH £ 13.95

Fried eggs, steaky bacon, cumberland sausage, beans, mushrooms, roast tomatoes & hash browns on sourdough bread

SMASHED AVOCADO ON TOAST (v) (n) £ 11.00

Avocado, two poached eggs on organic sourdough bread with mixed seeds & goji berries

VEGGIE BREAKFAST £ 13.95

Two poached eggs, veggie sausage, smashed avocado, two hash browns, mushrooms roast tomatoes, beans & sourdough bread

VEGAN BREAKFAST £ 13.95

Sautee spinach, vegan sausage, avocado, mushroom, hash browns, beans and sourdough

EGGS BENEDICT £ 11.50

Two poached eggs, smoked streaky bacon, homemade hollandaise sauce on organic English muffin

EGGS ROYAL £ 11.50

Two poached eggs, smoked Scottish salmon, homemade hollandaise sauce on organic English muffin

EGGS FLORENTINE (v) £ 11.00

Two poached eggs, sautéed spinach, homemade hollandaise sauce on organic English muffin

EGGS ON TOAST (v) £ 8.50

Scrambled eggs / Poached eggs / Fried eggs

SIGNATURES BREAKFASTS

EAST MED BREAKFAST £ 14.00

Free range scrambled eggs, Greek Village Sausage, halloumi, feta cheese, pitted med olives, grilled cheery tomato, spinach feta roll, honey, mascarpone butter jam with sourdough bread

TURKISH EGGS £ 13.00

Poached eggs, whipped yogurt, garlic, fenugreek chilli butter, gunpowder, parsley and house-baked flatbread to mop it all up

SHAKSHUKA £ 12.00

Poached eggs in slow-cooked tomato and pepper sauce, Mediterranean spices served with sourdough bread

COURGETTE & SWEET POTATO FRITTERS £ 13.00

Crispy Courgette and sweet potato fritters with Greek feta and sweet corn topped with avocado, creamy yogurt and Cyprus halloumi cheese

LABNEH URFA CHILLI £ 13.00

Sourdough bread with labneh cheese, mushrooms, spinach, poached eggs and Cyprus halloumi cheese topped with the urfa chilli oil

PARMESAN SCRAMBLED EGG £ 13.00

Sourdough bread with folded scrambled eggs topped with the greated Mediterranean Parmesan cheese

ASPARAGUS MUSHROOM (v) £ 13.00

Sourdough bread with, mushrooms, spinach, asparagus and poached eggs topped with the crumble Greek feta cheese

OMELETTES

GREEK OMELETTE £ 12.00

Eggs with feta cheese, tomatoes, olives & parsley served with Sourgough Bread

TURKISH OMELETTE £ 12.00

Eggs with Turkish beef sausage, halloumi and cheddar cheese served with sourdough bread

HAM & MUSHROOM OMELETTE £ 12.00

Eggs with ham, mushroom and cheddar cheese served with sourdough bread

SALMON OMELETTE £ 12.50

Eggs with smoked salmon and cheddar cheese served with sourdough bread

BOWLS

PORRIDGE (v) (vg) £ 7.00

Gluten free porridge, bluberry, strawberry, banana & organic maple syrup with oat milk

GREEK YOGURT GRONALA (v) (n) £ 7.00

Greek yogurt, granola, banana, strawberries, omega seeds with organic maple syrup

ACAI BERRY BOWL (v) (vg) (n) £ 8.00

Acai blended with banana, mango topped with organic granola, blueberry, raspberry, omega seeds & coconut chips

ACAI PEANUT BOWL (v) (vg) (n) £ 8.50

Acai blended with peanut, banana, mango topped with organic granola, blueberry, raspberry, omega seeds & coconut chips

SWEET SECTION

FRENCH TOAST (v) £ 12.00

Fresh banana, strawberry, apricot compote, crème fraiche, almond flakes, maple syrup on brioche loaf

BABKA FRENCH TOAST (v) £ 12.00

Fresh banana, strawberry, apricot compote, crème fraiche, almond flakes, maple syrup on traditional Babka (Ugat Shmarim)

PANCAKE (v) (n) £ 12.00

Super fluffy Pancakes served with fresh banana, sttwarberries, blueberries, icing sugar with Nutella or Organic maple syrup

AMERICAN STYLE £ 13.45

Super fluffy Pancakes, fried eggs, Cumberland sausage, beans, hash browns, bacon, seasonal fruit and organic maple syrup

SIDES	STRECKY BACON	<u>£ 3.00</u>	CYPRUS HALLOUMI	<u>£ 3.50</u>	HASH BROWN	<u>£ 3.00</u>
	SAUSAGE	<u>£ 3.00</u>	GREEK VILLAGE SAUSAGE	<u>£ 3.50</u>	FRENCH FRIES	<u>£ 3.00</u>
	SMOKED SALMON	<u>£ 3.50</u>	SPINACH	<u>£ 3.00</u>	BAKED BEANS	<u>£ 3.00</u>
	SMASHED AVOCADO	<u>£ 3.00</u>				

kids menu

MINI BREAKFAST (v) Scrambled eggs on toast with baked beans	<u>£ 7.25</u>	KIDS BREAKFAST Scrambled eggs, sausage with french fries	<u>£ 7.25</u>
NUTELLA PANCAKE (v) (n) Super fluffy Pancakes served with fresh banana, strawberries, blueberries, icing sugar with Nutella or Organic maple syrup	<u>£ 7.25</u>	CHICKEN BITES Crispy chicken with french fries	<u>£ 7.25</u>

lunch menu

DIP PLATTER (A Selection of mezzes served with Greek Pitta) Hummus - Cacik - Babagannoush - Borek	<u>£ 11.95</u>	MAINS <u>£ 12.50</u> Carafe smashed burger with French fries Chicken Gyros with French Fries Chargrilled Bavette steak with pitta and chimichurri sauce Half Chargrilled Baby Chicken with pilav rice and ranch Pan Fried Med Seabass with salad and dill oil Chargrilled Kofte with pita, red onion lemon tahini dressing Imam Bayildi (VG-GF)
WRAPS CHICKEN and AVOCADO Roasted chicken with med spices, avocado, cheddar cheese, Greek pickles, crispy onion and mayo	<u>£ 10.45</u>	
FALAFEL and HUMMUS Lebanese Falafel with hummus, pickles, greens and Aleppo sauce	<u>£ 9.95</u>	

COFFEES by ALLPRESS

ESPRESSO	<u>£ 2.80</u>	LONG AMERICANO	<u>£ 3.40</u>
FLAT WHITE	<u>£ 3.80</u>	LONG MACCHIATO	<u>£ 2.90</u>
LATTE	<u>£ 3.90</u>	MOCHA	<u>£ 3.90</u>
CAPPUCINO	<u>£ 4.20</u>	HOT CHOCOLATE	<u>£ 3.40</u>
CHAI TEA LATTE	<u>£ 4.60</u>	GREEK COFFEE	<u>£ 3.50</u>
MATCHA TEA LATTE	<u>£ 4.60</u>		

LIQUEUR COFFEE

IRISH COFFEE	<u>£ 6.95</u>
BAILEYS COFFEE	<u>£ 6.95</u>
TIA MARIA COFFEE	<u>£ 6.95</u>
FRENCH COFFEE	<u>£ 6.95</u>
AMARETTO COFFEE	<u>£ 6.95</u>

ORGANIC TEAS

ENGLISH BREAKFAST	<u>£ 2.80</u>
ORGANIC ENGLISH DECAF	<u>£ 2.80</u>
EARL GREY	<u>£ 2.80</u>
GREEN TEA	<u>£ 2.80</u>
FRESH MINT TEA	<u>£ 2.80</u>
PEPERMINT TEA	<u>£ 2.80</u>

SMOOTHIES - freshly prapered

ALL DAY Banana, peanut butter, dates, milk, oat	<u>£ 6.00</u>
BERRY GOOD Strawberry, blueberry, rasperry, banana, apple	<u>£ 6.00</u>
ACAI Mango, banana, acai, apple	<u>£ 6.00</u>
FRUIT DELIGHT Mango, pineapple, banana, apple	<u>£ 6.00</u>

FRESH JUICES £ 6.00

ORANGE / APPLE / CARROT

MILKSHAKES £ 6.00

fresh and no sugar added

BANANA
STRAWBERRY
CHOCOLATE
VANILLA

THE CARAFE

EAST MED ALL DAY DINING

dinner menu

SPREAD £ 4.95

KAIMAK & HONEY WARM PITA

TULUM CHEESE & BUTTER LAVASH

BLACK KALAMATA OLIVE PASTE & PITA

BUTTER DATES & PITA

SALADS

GREEK SALAD

Tomato, red onion, cucumber, pepper, parsley, kalamata olive, feta cheese

£ 6.45

GOAT CHEESE SALAD

Goat cheese, baby spinach, cherry tomato, beetroot, walnut, golden raisin

£ 7.45

TOMATO & RICOTTA CHEESE SALAD

Heirloom tomato, ricotta cheese, turnip, red onion, turnip, balsamic vinegratte dressing

£ 7.45

DIPS & MEZZES

DIPS PLATTER WITH GREEK PITA

Humus, Tzatziki, Muammara, Babaganoush, Beetroot delight

(a selection of dips with pita)

£ 14.95

HUMUS

Chicpeas, tahini and a hint of garlic, olive oil, urfa chili drizzle, crispy chickpea

£ 5.95

TZATIKI

Diced cucumber in creamy greek yoghurt with a hint of garlic and fresh dill, drizzled olive oil

£ 5.95

MUHAMMARA

Roasted red capia pepper, tomato, onion, garlic, spicy mix, sour pomegranate, walnut, parsley

£ 5.95

BABA GANOUSH

Smoked aubergine pure, garlic, yoghurt and tahini topped with dill oil and black sesame seeds

£ 5.95

BEETROOT DELIGHT

Cooked beetroot, feta cheese, drizzled with vinaigrette

£ 5.95

MEZZES / *Mezzes served with pita*

GINGER &
CORIANDER CRISPY SQUID

Fried Crispy squid glazed with chef special ginger & coriander sauce

£ 7.95

SAGANAKI

Panfried saganaki, honey, pistachio

£ 7.45

FETA BOREK

Philo pastry roll filled pinenut, feta & spinach with tomato sauce

£ 6.95

ZAHRAA HARRA

Roast and fried cauliflower, red peppers, coriander and and garlic, lemon, tahinni

£ 6.45

BRAISED HARISSA OCTOPUS

Harissa (Arabic spicy rose patel sauce) glazed braised octopus, grilled baby potato

£ 7.95

BLACK HONEY
GLAZED GOAT CHEESE

Pan fried goat cheese, black honey, fried kale leaves, pommagranate seeds

£ 7.45

SANTORINI PRAWN

Prawn Casserole, bisque sauce, parsley, garlic

£ 7.95

CYPRUS HALLOIMI

Grilled Cyprus Halloimi

£ 6.95

GREEK SAUSAGES

Grilled spicy beef sausages

£ 6.95

SMOOKY AUBERGINE with HUMUS

Chardgrilled aubergine with creamy homemade humus, drizzed chili oil

£ 6.45

PADRON PEPPER

Deep fried Spanish padron peppers, maldon sea salt flakes

£ 6.45

*Please inform our staff of any food allergies or dietary requirements before ordering. Our foods may contain or come into contact with allergens such as eggs, dairy, gluten, nuts, and sesame.

KIDS MENU

SEABASS FILLET with FRENCH FRIES	<u>£ 8.25</u>
MAC and CHEESE	<u>£ 8.25</u>
KOFTA with FRENCH FRIES	<u>£ 8.25</u>
CHICKEN BITES with FRENCH FRIES	<u>£ 8.25</u>

SIDES

PINK FIR POTATOES	<u>£ 3.95</u>
TURKISH RICE	<u>£ 3.95</u>
GRILLED BROCCOLI with ALMON FLAKES	<u>£ 4.45</u>
ROCKET SALAD	<u>£ 3.95</u>
FRENCH FRIES	<u>£ 3.95</u>

MAIN COURSE

WHOLE GRILLED BABY CHICKEN Brined and grilled baby chicken serve with zaahter butter	<u>£ 18.95</u>
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RED MULLET Panfried red mullet, roast and fried cauliflower, red peppers, coriander and garlic, lemon, tahinni	<u>£ 19.95</u>
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SEA BASS Panfried mediterranean seabass, za'atar, dill oil, tenderstem broccoli, mash potato	<u>£ 19.95</u>
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GRILLED CHICKEN THIGH Chardgrilled marinated and sliced chicken thigh with Urfa chili mash potato, mash potato and Turkish Rice	<u>£ 18.95</u>
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ALEPPO ISKENDER Marinated chopped lamb fillet, pide bread, halep tomato sauce, yogurt, charred tomato and charliston	<u>£ 22.95</u>
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LAMB CHOPS & BATATA HARA Marinated grilled lamb chops, fired baby potato, coriander, Urfa chili flakes, pistachio	<u>£ 23.95</u>
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ALI NAZIK Saute lamb, warm aubergine pure, chili butter	<u>£ 21.00</u>
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KOFTE & BEGENDI Chardgilled meatball, smookey aubergine puree, grilled tomato, pepper	<u>£ 22.00</u>
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MOUSAKKA <i>(veg)</i> Roasted vegetable, tomato sauce, creamy béchamel sauce, aged mild cheddar	<u>£ 16.95</u>
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IMAM BAYILDI <i>(vegan)</i> Roasted aubergine filled slow cooked onion & tomato relish	<u>£ 16.95</u>
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KLEFTIKO Slow cooked lamb shank, mash potato, baby carrot	<u>£ 20.95</u>
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RIB EYE STEAK 12 OZ Peppercorn sauce, tenderstem broccoli, baby potato, fried cherry tomato	<u>£ 29.00</u>
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OCTOPUS & PRAWN Grilled octopus & prawns, tenderstem broccoli, rocket leaves, slice of lemon	<u>£ 22.95</u>
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HOMEMADE DESSERT £ 5.95

BAKLAVA KAIMAK
Crispy layers of filo pastry filled with premium Antep pistachios, served with traditonal kaimak

HOMEMADE TIRAMISU

KAIMAK CHESHNUT
Candied chestnut topped with clotted cream and premium Antep pistachio

ICE CREAM
Vanilla - Mango - Strawberry - Chocolate

COFFEES by ALLPRESS

ESPRESSO _____	£ 2.80
FLAT WHITE _____	£ 3.80
LATTE _____	£ 3.90
CAPPUCINO _____	£ 4.20
CHAI TEA LATTE _____	£ 4.60
MATCHA TEA LATTE _____	£ 4.60
LONG AMERICANO _____	£ 3.40
LONG MACCHIATO _____	£ 2.90
MOCHA _____	£ 3.90
HOT CHOCOLATE _____	£ 3.40
GREEK COFFEE _____	£ 3.50

LIQUEUR COFFEE _____ £ 6.95
IRISH - BAILEYS - TIA MARIA
FRENCH - AMARETTO

ORGANIC TEAS

ENGLISH BREAKFAST _____	£ 2.80	GREEN TEA _____	£ 2.80
ORGANIC ENGLISH DECAF _____	£ 2.80	FRESH MINT TEA _____	£ 2.80
EARL GREY _____	£ 2.80	PEPERMINT TEA _____	£ 2.80

SMOOTHIES - freshly prapered

ALL DAY _____	£ 6.00	ACAI _____	£ 6.00
Banana, peanut butter, dates, milk, oat		Mango, banana, acai, apple	
BERRY GOOD _____	£ 6.00	FRUIT DELIGHT _____	£ 6.00
Strawberry, blueberry, raspberry, banana, apple		Mango, pineapple, banana, apple	

FRESH JUICES _____ £ 6.00

ORANGE
APPLE
CARROT

MILKSHAKES _____ £ 6.00

fresh and no sugar added

BANANA CHOCOLATE
STRAWBERRY VANILLA



THE CARAFE
EAST MED ALL DAY DINING

DRINKS LIST

SPARKLING & CHAMPAGNE

125ml Bottle

PROSECCO, CALMAGGIORE BRUT, MASOTTINA

Veneto, Italy

A crisp, elegant Prosecco with notes of green apple, pear and citrus, complemented by a fine, persistent mousse, full of finesse.

7 33

ROSÉ ROYAL, UNDURRAGA

Valle de Leyda, Chile

A delicate and dry sparkling rosé offering abundant notes of red fruits and subtle floral hints through to a creamy texture.

35

CHAMPAGNE BERNARD REMY, BRUT CARTE BLANCHE

France

Refreshing notes of lime and lemon combine with floral nuances, honey and brioche on the palate. Elegant and fresh.

11 55

CHAMPAGNE GOSSET, EXTRA BRUT

France

A fine, persistent mousse and aromas of acacia, hawthorne and succulent pear lead to a fresh, lively and rounded Champagne of great purity.

90

CHAMPAGNE ABELÉ 1757, ROSÉ

France

Delicate pink, with delightful notes of raspberry and wild strawberry, this charming rosé offers a harmoniously balanced palate with flavours beautifully echoing the elegant bouquet.

100

ROSÉ

175ml 250ml Bottle

PINOT GRIGIO BLUSH, SACCHETTO

Veneto, Italy

A pale rosé with fruity red berried flavours and a delicately refreshing character.

7.75 10 29

AGIORGITIKO ROSÉ, 4-6H, GAIA WINES

Peloponnese, Greece

An aromatic rosé with floral notes of rose petals and fruity flavours of pomegranate and stone fruits, refreshing with lifted wild strawberry notes on the finish.

35

ROSÉ, CÔTES DE PROVENCE, MAÏA

Provence, France

A delicate, pale pink dry rosé, fresh and vibrant with aromas of wild strawberries, ripe peaches, and a hint of citrus.

11.5 14 40

WHITE

175ml 250ml Bottle

RKATSITELI, VACHNADZIANI WINERY

Kakheti, Georgia

A refreshing and easy-drinking wine with lively aromas of citrus with white pepper hints through to a clean, pithy finish.

7.5 9.5 28

CHENIN BLANC, TUMBLEWEED WILD, BRUCE JACK WINES

Swartland, South Africa

A refreshing style of Chenin Blanc with vibrant green apple flavours and a touch of white pepper.

29

PINOT GRIGIO, RIFF, ALOIS LAGEDER

Veneto, Italy

Aromas of ripe pear, citrus zest, and white flowers lead to a palate of apple and peach flavours, refreshing on the finish.

8 10.5 31

CÔTES DU RHÔNE BLANC, PARALLÈLE 45, PAUL JABOULET AÎNÉ

Rhône, France

Mouthwatering aromas of apricot, citrus and white floral notes lead to a full-bodied palate balanced by exquisite freshness, through to a delicate, fruity finish.

35

CHARDONNAY, CHÂTEAU OUMSIYAT

Bekaa Valley, Lebanon

An unoaked and refreshing style of Chardonnay. Clean and zesty.

10 12.5 37

SAUVIGNON BLANC, NOORDHOEK, CAPE POINT VINEYARDS

Cape Town, South Africa

A refreshing coastal style of Sauvignon Blanc, with white grapefruit and floral aromas, through to elegant layers of fruit, steely minerality and a long, vibrant finish.

10.5 13 38

KARASI BLANC DE NOIRS, KUZUBAG

Aegean, Turkey

A refreshing, dry white wine with aromas of lime and herbs. Dry and light-bodied with a zesty saline and mineral finish.

11 13.5 39

FALANGHINA DEL SANNIO, FEUDI DI SAN GREGORIO

Campania, Italy

Fresh aromas of white flowers and stone fruits with a mineral and lemon zesty finish.

44

GAVI WHITE LABEL, LA SCOLCA

Piedmont, Italy

Classic Gavi, showcasing a fresh, elegant bouquet of zesty citrus, stone fruit and mineral notes, and a dry, delicate palate with the signature almond note on the finish.

46

WHITE

Bottle

ALBARIÑO, RÍAS BAIXAS, LAGAR DE CERVERA

Galicia, Spain

An elegant, crisp and captivating Albariño full of ripe pear and apple, with hints of pineapple, quince and lemon peel through to a lively, fresh finish.

54

SAUVIGNON BLANC, WAIRAU RESERVE, SAINT CLAIR

Marlborough, New Zealand

Intense herbaceous, passion fruit and mineral flavours, richly textured with a long and saline lingering finish. Benchmark Marlborough Sauvignon.

56

CHARDONNAY, KTIMA GEROVASSILIOU

Macedonia, Greece

Inviting and pungent aromas of nectarine, pineapple and orange blossom through to an opulent and exotic flavour. Long, rich and buttery.

58

CHABLIS, MICHEL GAYOT

Burgundy, France

A lively, suave and mineral Chablis with citrus, floral and herbaceous notes leading to a fresh and crisp palate with lovely weight and a flinty note on the finish.

60

RESERVA WHITE, QUINTA DA ROMANEIRA

Douro, Portugal

A striking aroma, invigorating, subtly mineral, and bursting with fruity, delicate floral notes, and nuanced hints of oak.

65

SAUVIGNON BLANC, QUARTZ FUMÉ, CHAMLIJA

Thrace, Turkey

Aromas of citrus, green apple, and white flowers are layered with subtle vanilla notes. A crisp and mineral-driven palate leads to refreshing finish.

70

SEMILLON / ASSYRTIKO, OVILOS, KTIMA BIBLIA CHORA

Macedonia, Greece

Intense notes of white peach and exotic fruits combined with herbs and white pepper through to a lovely, long and mineral finish. Rich and concentrated.

80

RED

175ml 250ml Bottle

DESIR, CHÂTEAU OUMSIYAT

Bekaa Valley, Lebanon

A medium-bodied and fresh red wine showing cranberry fruit and a delightfully soft finish.

7.5

9.5

28

SAPERAVI, VACHNADZIANI WINERY

Kakheti, Georgia

A warm and spicy red offering vibrant aromas of wild berries, tea and crème de cassis with lovely floral lavender hints. Loads of flavour with a spicy finish.

7.75

10

29

RED

175ml 250ml 500ml Bottle

CLIO, THE RED MUSE, MUSES ESTATE (MERLOT BLEND)  8.5 11 32
Central Greece

A juicy blend full of wild berried notes of blackberry, mulberry, raspberry and ripe strawberry with a hint of chocolate and violets, rounded with a deliciously moreish finish.

CÔTES DU RHÔNE ROUGE, PARALLÈLE 45,   35
PAUL JABOULET AÎNÉ

Rhône, France

Richly expressive with aromas of ripe strawberry and raspberry, layered with floral and spicy notes. The fresh, delicious palate shows good balance and supple tannins.

THIS IS NOT ANOTHER LOVELY MALBEC, MATIAS RICCITELLI  10.5 13 38
Mendoza, Argentina

Pure fruit-driven and juicy notes of wild raspberry and ripe plum are layered with spice and graphite notes, full of flavour.

PINOT NOIR, ORIGIN, SAINT CLAIR 39
Marlborough, New Zealand

Flavoursome with ripe raspberry and black cherry, vanilla and spice all enhanced by a silky finish.

KALECIK KARASI, KUZUBAG  11.5 14 28 40
Aegean, Turkey

Made from the indigenous Kalecik Karası grape, this wine shows a lovely combination of forest fruit and clove notes, fresh and balanced with a long finish.

RIOJA CRIANZA, FINCA SAN MARTÍN, TORRE DE OÑA 45
Rioja, Spain

Overflowing with wild red berried fruit, this is layered with chocolate, ground coffee, hints of forest floor and white pepper. Smooth, harmonious with an elegant freshness.

CHIANTI CLASSICO, CARPINETO  46
Tuscany, Italy

A traditional Chianti with flavours of chocolate and sour red cherry. Delicate and slightly savoury.

PAPASKARASI, KARA SEVDA, CHAMLIJA  47
Thrace, Turkey

Made from the rare Papaskarasi grape, indigenous to the Thrace region. This elegant red wine showcases vibrant red berry fruit, floral notes and subtle spice, with a silky texture and refined acidity.

PA-PI-KA, CHAMLIJA  48
Thrace, Turkey

A blend of Papaskarasi, Pinot Noir and Kalecik Karasi. Offering violet, rose petal, sweet spices, red fruit aromas. On the palate powerful flavours and robust yet refined tannins with an intense and long finish.

RED

Bottle

CABERNET FRANC, TERROIR HUNTER, UNDURRAGA

49

Valle de Maipo, Chile

Intense black fruit aromas are complemented by hints of cedar, spice and floral touches of violets as well as characteristic graphite and herbal tones all leading to a fresh finish.

XINOMAVRO, SINGLE VINEYARD HEDGEHOG, ALPHA ESTATE

50

Macedonia, Greece

A full-bodied red, displaying baked plums combined with dark chocolate and savoury, earthy notes.

PRIMITIVO DI MANDURIA RISERVA, SESSANTANNI, SAN MARZANO

59

Puglia, Italy

Complex aromas of ripe fruit, prune and cherry jam are complemented by hints of tobacco. Full bodied and rich in elegant tannins with a harmoniously balanced finish.

SAINT-JOSEPH, SAINT COSME

69

Rhône, France

A velvety Saint-Joseph of delicious complexity, with notes of peony, wild blueberry, liquorice and tobacco enveloping a refined palate with mineral undertones.

MONDOT BY TROPLONG MONDOT, SAINT-ÉMILION GRAND CRU

85

Bordeaux, France

The nose has notes of fragrant plums and cherry, along with gentle spice aromas. On the palate the fruit is generous and is balanced by a pleasing acidity and tannic structure.

DESSERT

50ml Bottle

ESSENSIA ORANGE MUSCAT, ESSENSIA, QUADY 37.5cl

5 30

California, USA

Luscious sweet oranges and apricots on the palate with bittersweet orange marmalade notes which balance well with the fresh lemony finish.

FORTIFIED

50ml

10 YEAR OLD TAWNY PORT, BARROS

6

Douro, Portugal

Dried fruit aromas are complemented by delicate vanilla and chocolate notes through to a soft, silky palate with subtle oak nuances and a long, elegant finish.

DRINKS

SPRITZERS

9.95

APEROL SPRITZ

Aperol, Prosecco, Soda, Fresh Orange

HUGO SPRITZ

Gin, Prosecco, Soda, Elderflower

GIN & TONIC

8.95

CLASSIC

Hendrick's Gin, Fever-Tree
Mediterranean Tonic, Cucumber

BLOOD ORANGE

Malfy Blood Orange Gin, Fever-Tree
Italian Blood Orange Soda, Grapefruit

BANS

Gordon's Gin, Prosecco, Soda,
Elderflower, Apple Juice

COCKTAILS

9.95

LYCHEE MARTINI

Vodka, Lychee Purée, Lime Juice

MOJITO

White Rum, Fresh Mint, Lime Juice, Soda Water

MOSCOW MULE

Vodka, Ginger Beer, Lime Juice

PORNSTAR MARTINI

Vanilla Vodka, Passion Fruit, Passoã, Prosecco

ESPRESSO MARTINI

Vodka, Kahlua, Crème de Cacao, Espresso

MARGARITA

Tequila, Cointreau, Lime Juice

KIR ROYALE

Crème de Cassis, Champagne

COSMOPOLITAN

Vodka, Cointreau, Lime Juice, Cranberry Juice

BELLINI

Peach / Strawberry Purée, Prosecco

TIRAMISU MARTINI

Vodka, Baileys, Kahlua, Espresso, Lady Finger

SIGNATURE COCKTAILS

9.95

ROSEMARY PALOMA

Tequila, Grapefruit, Soda, Lime Juice

GUAVA BELLINI

Guava Juice, Guava Purée, Prosecco

CHILLI CHILLI MARGARITA

Tequila, Cointreau, Lime Juice, Urfa Chilli

PIÑA COLADA

White Rum, Pineapple Juice, Coconut Cream

MANGO ROYAL

Bumbu Rum, Cointreau, Mango Purée,
Elderflower, Lime Juice, Passionfruit

NO & LOW

7.95

GUAVA COLLINS

Guava Juice, Coconut Cream, Lime

HONEY PALOMA

Grapefruit Soda, Lime, Agave

VIRGIN PINA COLADA

Pineapple Juice, Coconut Milk

VIRGIN MOJITO

Fresh Mint, Lime, Apple Juice

MANGO MULE

Mango Purée, Ginger Beer, Agave

SPIRITS

25ml 50ml

Gin

GORDONS 4.75 5.95

GORDONS 0% 3.75 4.95

GORDONS PINK 4.75 5.95

BOMBAY SAPPHIRE 4.95 5.95

HENDRICK'S 6.45 7.95

MONKEY 47 7.45 8.95

SILENT POOL 7.95 9.45

DRINKS

SPIRITS

	25ml	50ml
<i>Vodka</i>		
ABSOLUT	4.75	5.75
BELVEDERE	5.75	6.75
GREY GOOSE	5.75	6.75
<i>Rum</i>		
HAVANA CLUB 3 ^{YR} WHITE	4.75	5.95
HAVANA CLUB 7 ^{YR} DARK	4.95	5.45
BACARDI CARTA BLANCA WHITE	4.20	5.20
MALIBU	4.20	5.20
CAPTAIN MORGAN SPICED	4.75	5.75
CAPTAIN MORGAN	4.20	5.20
KRAKEN SPICED	4.95	5.45
BUMBU CARIBBEAN	5.45	6.45
<i>Tequila</i>		
OLMECA SILVER / GOLD	4.75	5.75
TEQUILA ROSE	4.75	5.75
PATRON	5.75	6.75
<i>Whisk(e)y</i>		
JAMESON	4.75	5.75
JOHNNIE WALKER RED LABEL	4.75	5.75
JOHNNIE WALKER BLACK LABEL	5.45	6.45
GLENFIDDICH	5.95	6.95
DALWHINNIE	5.45	6.45
JACK DANIEL'S	4.75	5.75
<i>Cognac</i>		
COURVOISIER	5.45	6.45
MARTELL	5.45	6.45
REMY MARTIN	7.45	8.45
HENNESSEY	5.75	6.75

LIQUEURS

	All 4.45 (25ml)	5.95 (50ml)
MARTINI EXTRA DRY (BIANCO & ROSSO)		
DISARONNA AMARETTO		
GRAPPA		
BAILEY'S IRISH CREAM		
FRANGELICO		
KAHLUA		
TIA MARIA		
COINTREAU		
LIMONCELLO		
CAMPARI		
APEROL		
PIMM'S NO.1		
JÄGERMEISTER		

BEER & CIDER

<i>Draught</i>	Pint	Half
PERONI	5.95	4.50
<i>Bottled</i>		
MYTHOS (GREECE)		5.95
EFES (TURKEY)		5.95
LUCKY SAINT 0%		4.50
PALE ALE		5.50
CORNISH CIDER		5.95

SOFT DRINKS

COKE, DIET COKE, COKE ZERO, SPRITE, FANTA	3.50
FEVER-TREE TONICS (ALL FLAVOURS)	
FEVER-TREE SODA	
GINGER ALE	
LEMONADE	
SPARKLING ELDERFLOWER	
HOMEMADE LEMONADE	

WATER

1.00

FILTERED STILL / SPARKLING

We're part of the Purezza Water - serving unlimited filtered still and sparkling water. Helping to change the way the world sees water.