



# NOLITO

*breakfast menu*

## SMOOTHIES

*Blended fresh to order*

### TROPICAL (VG) 7.95

Coconut, pineapple, mango, mint, lime & apple juice 200kcal

### BERRY (VG) 7.95

Blackberries, raspberries, strawberries & apple juice 148kcal

### DETOX (VG) 7.95

Ginger, courgette, banana, carrot, blueberry & apple juice 172kcal

### MANGO (VG) 7.95

Passionfruit, pineapple, mango & apple juice 171kcal

## JUICES

### FRESHLY SQUEEZED ORANGE 112kcal 4.95

### APPLE 129kcal 3.95

### CRANBERRY 65kcal 3.95

### TOMATO 46kcal 3.95

### PINEAPPLE 121kcal 3.95

### PINK GRAPEFRUIT 120kcal 3.95

*Saluti*

## KIDS BREAKFAST

### SCRAMBLED EGGS ON TOAST (V) 309kcal 6

### PANCAKES (V) 407kcal 6

### NUTELLA PANCAKES (V) 585kcal 6

### FULL BREAKFAST 624kcal 9

### VEGGIE BREAKFAST (V) 385kcal 9

Choice of eggs;

Fried eggs +102kcal

Scrambled eggs +191kcal

Poached eggs +85kcal

## BREAKFAST

### FULL BREAKFAST 17

Tuscan sausages, bacon, eggs, breakfast beans, mushroom & hash browns 1088kcal

### VEGGIE BREAKFAST (V) 17

Vegetarian sausages, smashed avocado, eggs, breakfast beans, mushroom & hash browns 785kcal



MAKE IT A FULL VEGAN BREAKFAST WITHOUT EGGS & EXTRA MUSHROOMS INSTEAD 1008kcal

### NO FUSS BREAKFAST 15.5

Tuscan sausages, bacon, eggs & hash browns 991kcal

### PANCAKES (V) 13

Pancakes with berries, mascarpone & maple syrup 491kcal

### NUTELLA PANCAKES (V) 13.5

Pancakes with Nutella, mascarpone & roasted hazelnuts 890kcal

### SMOKED SALMON & SCRAMBLED EGGS 16.5

Served on toasted bloomer 657kcal

### SMASHED AVOCADO (V) 15.5

Avocado, poached eggs, cherry tomatoes, roasted seeds on toasted bloomer 521kcal

#### Add:

Bacon 265kcal 4 | Toast (V) 127kcal 2.5

Two hash browns (VG) 281kcal 4

Smoked salmon 90kcal 6.5

BREAKFAST EGGS COOKED YOUR WAY ♦ Fried egg +205kcal ♦ Scrambled eggs +382kcal ♦ Poached eggs +169kcal

## EGGS *All our eggs are free range*

### EGGS FLORENTINE (V) 13

Poached eggs with spinach & hollandaise on a toasted muffin 650kcal

### EGGS BENEDICT 14

Poached eggs with ham & hollandaise on a toasted muffin 624kcal

### EGGS ROYALE 16

Poached eggs with smoked salmon & hollandaise on a toasted muffin 628kcal

## LIGHT OPTIONS

### CROISSANT WITH BUTTER & JAM (V) 417kcal 5.5

### PAIN AU CHOCOLAT (V) 293kcal 4.5

### ALMOND CROISSANT (V) 308kcal 4.5

### CINNAMON ROLL (V) 374kcal 4.5

### GRANOLA (V) 7.5

Crunchy granola, berry compote, yoghurt & honey 752kcal

### TOAST (V) 4.5

Two slices of either bloomer (127kcal), white (139kcal), brown (134kcal) or gluten free (253kcal) with your choice of jam (75kcal), marmalade (77kcal), honey (82kcal) or marmite (21kcal)

## ADD YOUR FAVOURITES

### TWO SAUSAGES 205kcal 4.5

### TWO BACON 265kcal 4

### TWO VEGGIE SAUSAGES (VG) 270kcal 4.5

### TWO HASH BROWNS (VG) 281kcal 4

### BREAKFAST BEANS (VG) 101kcal 3

### SMOKED SALMON 90kcal 6.5

### SMASHED AVOCADO (VG) 245kcal 6

### TWO EGGS (V) 4

Fried eggs 205kcal

Scrambled eggs 382kcal

Poached eggs 169kcal

### MUSHROOMS (VG) 30kcal 3

### YOGHURT (V) 107kcal 2.5

## ◆ IN A RUSH? ◆

All meals can be ready in 15 minutes. Please notify your server on arrival.

## Breakfast COCKTAILS



### BELLINI 12.5

Prosecco, peach purée



### MIMOSA 12.5

Prosecco, fresh orange juice



### BLOODY MARY 13.5

Absolut vodka, tomato juice, celery, spices



### ESPRESSO MARTINI 13.5

Absolut vodka, Kahlúa, espresso

*Saluti*

## HOT DRINKS

### CAFFÉ (espresso) 9kcal 3.25

### CAFFÉ DOPPIO (double espresso) 18kcal 4.25

### MACCHIATO 11kcal 3.55

### LATTE 91kcal 4.45

### CAPPUCCINO 111kcal 4.45

### AMERICANO 9kcal 3.95

### CAFFÉ AFFOGATO 208kcal 6.95

### HOT CHOCOLATE 246kcal 5.75

### EXTRA SHOT 9kcal 1.50

### ENGLISH BREAKFAST TEA 13kcal 3.55

### HERBAL TEAS: 2kcal 4.25

Mint, Superfruit, Chamomile, Green tea

Coffee and English tea kcal are calculated using semi skimmed milk



**ALLERGEN INFORMATION**  
please use the QR code or speak to a member of staff.

VG – Vegan | V – Vegetarian – many of our dishes can be made for vegans, please ask your server. **FOOD ALLERGIES:** due to the nature of our business we cannot guarantee that food prepared on these premises is free from allergenic ingredients. Our dish descriptions do not include all the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a manager before placing an order. Food allergen information is available upon request.

# Nolito COCKTAILS



DISCOVER OUR CURATED DRINKS LIST, SHOWCASING A SELECTION OF SOME OF THE FINEST REFRESHMENTS FROM THE WORLD'S BEST PRODUCERS



## VINO

### CHAMPAGNE & SPARKLING

	125ml	Bottle
<b>LE ALTANE EXTRA DRY PROSECCO</b> VENETO, ITALY – Crisp, fresh, green apples, citrus	9.75	38.95
<b>TAITTINGER BRUT RESERVE NV</b> EPERNAY, FRANCE – Green fruit, citrus, brioche	20.95	97.5

### WHITE

	175ml	250ml	Bottle
<b>VITIS NOSTRA SOAVE DOC</b> VENETO, ITALY – Citrus lemon, flinty, peach, crisp	8.5	11	30
<b>PARINI PINOT GRIGIO DELLE VENEZIE</b> VENETO, ITALY – Refreshing, lemon, nectarine	9.5	12	33.5
<b>GRECO DI TUFO, TRE FIORI</b> CAMPANIA, ITALY – Honeysuckle, grapefruit, orange zest	11.5	14	40
<b>ALLUMEA ORGANIC GRILLO CHARDONNAY</b> SICILIA, ITALY – Pineapple, lemon, great minerality	12.5	15	44
<b>WAIPARA HILLS SAUVIGNON BLANC</b> MARLBOROUGH, NEW ZEALAND – Fresh citrus, grapefruit, melon notes	14.5	17	48
<b>GAVI DI GAVI, TOLEDANA, DOMINI VILLA LANATA</b> PIEMONTE, ITALY – Mineral, laced, honeydew melon, almond	17.5	21	55

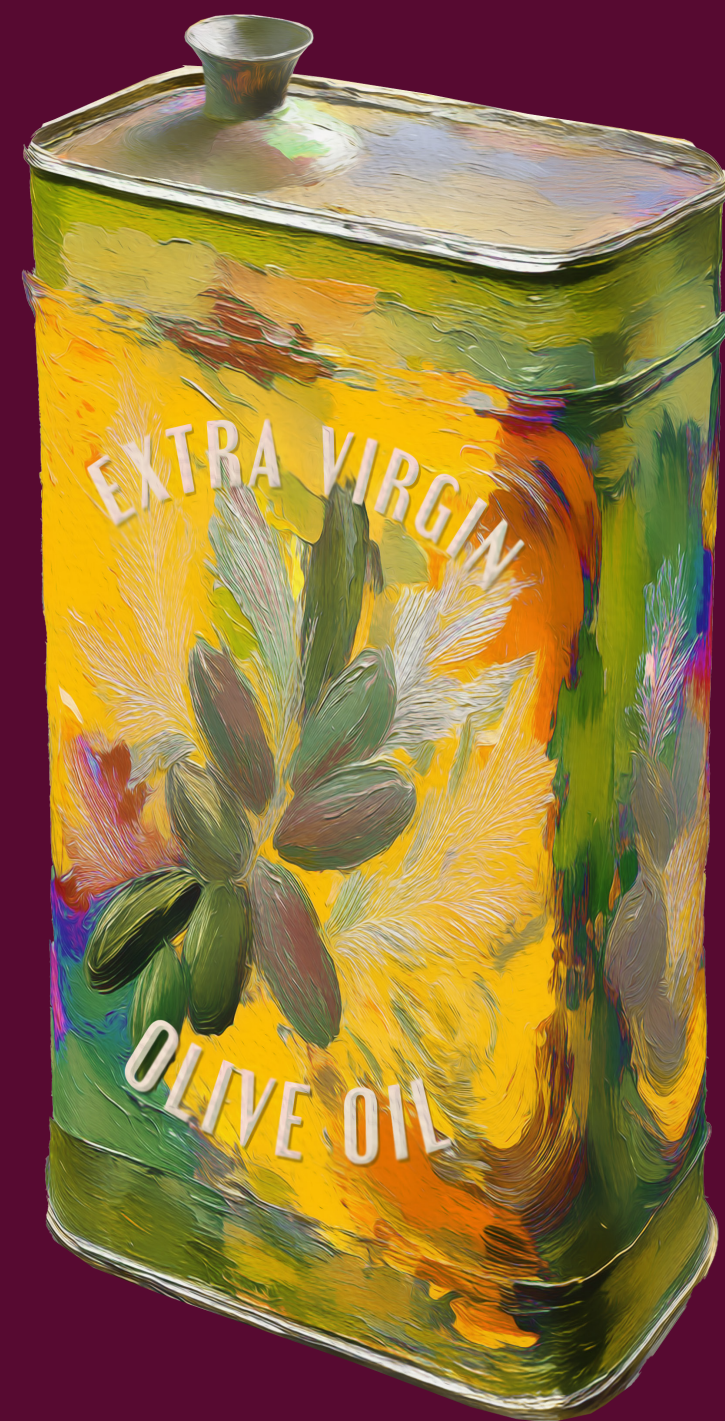
### ROSÉ

	175ml	250ml	Bottle
<b>PARINI PINOT GRIGIO ROSATO DELLE VENEZIE</b> VENETO, ITALY – Summer fruit, raspberry, pear	9.5	12	33.5
<b>VITA ZINFANDEL ROSATO</b> PUGLIA, ITALY – Strawberry & cream, red berries	11.5	14	39
<b>ZENSA ROSATO IGP ORGANIC</b> PUGLIA, ITALY – Strawberries, green melon, roses, jasmine	12.5	15	42

### RED

	175ml	250ml	Bottle
<b>MONTEPULCIANO D'ABRUZZO, PARINI</b> ABRUZZO, ITALY – Cherry, violet, dried fruit, toasted hazelnut	9.5	12	33.5
<b>RARE VINEYARD PINOT NOIR</b> FRANCE – Raspberry, strawberry, cherry, violets, sweet spice	10.5	13	37.5
<b>CHIANTI RISERVA, "ANTICA CINTA" TENUTE PICCINI</b> TOSCANA, ITALY – Ripe cherry, spice, blackcurrant, oak	11.5	13	39
<b>ALLUMEA ORGANIC NERO D'AVOLA MERLOT</b> SICILIA, ITALY – Blueberry, cherry, fresh	12.5	15	41.5
<b>FEUDI SALENTINI 125 PRIMITIVO DEL SALENTO</b> PUGLIA, ITALY – Plum, cherry jam, cocoa, spice	13.5	16	48
<b>BAROLO ENRICO SERAFINO</b> PIEMONTE, ITALY – Red fruit, liquorice, vanilla	–	–	65
<b>AMARONE DELLA VALPOLICELLA</b> VENETO, ITALY – Cherry, raisin, spicy notes	–	–	70

All wines available as 125ml



# NOLITO

*all-day Italian dining*

## APPETIZERS

While you browse the menu

### OLIVES (VG) 5.5

Marinated olives, garlic, peppers, mushrooms 222kcal

### GARLIC & ROSEMARY FLATBREAD (VG) 6.5

Freshly hand stretched 671kcal

### GARLIC & MOZZARELLA FLATBREAD (V) 9

Freshly hand stretched 813kcal

## STARTERS

### ANTIPASTI – TO SHARE 22.5

Bresaola, 'nduja, salami, Gorgonzola, olives, sundried tomato, rocket & garlic flatbread 1063kcal

### BRUSCHETTA (VG) 10

Garlic bloomer topped with fresh tomatoes, basil & balsamic reduction 432kcal

### BRESAOLA 13

Thinly sliced cured beef, rocket & shaved Grana Padano 298kcal

### CALAMARI 12

Lightly dusted, deep fried served with garlic aioli 401kcal

### CAPRESE SALAD (V) 13.5

Buffalo mozzarella, fresh tomatoes, basil & balsamic dressing 655kcal

### MOZZARELLA (V) 10

Crispy coated mozzarella with a tomato & basil dip 340kcal

It was an absolute pleasure to create the menu for Nolito. Being born in Italy, I drew my inspiration from traditional Italian favourites made with love.

**CHEF SARA DANESIN**  
MASTERCHEF  
FINALIST

Sara  
X

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## PIZZA *hand stretched sourdough*

### MARGHERITA (V) 15.5

San Marzano tomato, fior di latte mozzarella, basil & olive oil 892kcal

### PEPPERONI 17.5

San Marzano tomato, fior di latte mozzarella, pepperoni & more pepperoni 1249kcal

### NAPOLI 16.5

San Marzano tomato, fior di latte mozzarella, anchovies, olives & capers 1004kcal

### REGINA 17.5

San Marzano tomato, fior di latte mozzarella, ham, mushroom & black olives 986kcal

### DIAVOLA 17.5

San Marzano tomato, fior di latte mozzarella, spicy salami & 'nduja 1402kcal

## PASTA *Freshly made to order*

### PAPPARDELLE 18.5

Pappardelle with slow-cooked beef shin ragu 643kcal

### LASAGNE 17.5

Oven baked layered fresh egg pasta with a rich ragu & béchamel sauce 722kcal

### LINGUINE GAMBERONI 19.5

Linguine with king prawns, tomato, garlic & chilli 441kcal

## DIPS FOR YOUR CRUST

### GARLIC AIOLI (VG) 329kcal 2

### SPICY 'NDUJA DIP 381kcal 2

### PESTO DIP 336kcal 2

### SOFIA 18.5

San Marzano tomato, fior di latte mozzarella, parma ham, rocket & Grana Padano 1137kcal

### ORTOLANA (V) 16.5

San Marzano tomato, fior di latte mozzarella, mushroom, peppers, onion & basil 883kcal

### SPAGHETTI CARBONARA 17.5

Spaghetti with pancetta, eggs, Grana Padano & black pepper 862kcal

### TORTELLONI CACIO E PEPE 17.5

Pecorino tortelloni served with melted butter, Grana Padano & black pepper 1102kcal

### SPAGHETTI PUTTANESCA 16.5

Tomato, anchovies, olives, capers, garlic & chilli 489kcal

### RIGATONI (V) 16.5

Rigatoni with tomato, mascarpone & Grana Padano 645kcal

## ALL-DAY BREAKFAST

### FULL BREAKFAST 19.5

Tuscan sausages, bacon, fried eggs, breakfast beans, mushrooms, hash browns & toasted bloomer 1379kcal

### VEGGIE BREAKFAST (V) 19.5

Vegetarian sausages, fried eggs, breakfast beans, hash browns, smashed avocado, mushrooms & toasted bloomer 1076kcal

## SIDES & SAUCES

### CHIPS (VG) 485kcal 5.5

### GARDEN SALAD (VG) 130kcal 5.5

### BROCCOLI (VG) 88kcal 4.5

### GREEN BEANS (VG) 70kcal 4.5

### GARLIC & ROSEMARY FLATBREAD (VG) 6.5

Freshly hand stretched 671kcal

### GARLIC AIOLI (VG) 329kcal 2

### SPICY 'NDUJA DIP 381kcal 2

### PESTO DIP 336kcal 2

## ◆ IN A RUSH? ◆

All meals can be ready in 15 minutes. Please notify your server on arrival.

## MAINS

### RIBEYE 32.5

Grilled 8oz ribeye on a bed of rocket & Grana Padano, served with chips & a peppercorn sauce 1222kcal

ALL OUR BURGERS ARE SERVED ON A BRIOCHE TOASTED BUN & COME WITH CHIPS

### THE NEW YORKER 20

Beef burger with pastrami, smoked Italian cheese, American mustard, tomato, onion & baby gem, pickle & burger sauce 1276kcal

### THE NOLITO BURGER 18

Beef burger, smoked Italian cheese, baby gem, onion, tomato, pickle & burger sauce 1173kcal

### THE HIGH LINE (VG) 19

Beyond Meat patty, vegan cheese, baby gem, onion, tomato, pickles, burger sauce 1042kcal

#### Add:

Extra Patty & Cheese 298kcal 5

Bacon 152kcal 3 | Fried Egg 102kcal 3

'Nduja 312kcal 4

Smoked Italian Cheese 118kcal 3

### MUSHROOM RISOTTO 16

Risotto with porcini mushroom, Grana Padano & truffle oil 963kcal

### GNOCCHI 15.5

Soft & creamy gnocchi dressed in pesto 670kcal

### CHICKEN ESCALOPE 23

Chicken breast pan fried in lemon butter with new potatoes & green beans 746kcal

### SEA BASS 27.5

Pan fried sea bass on a warm new potato salad with capers, parsley & salsa verdi 632kcal

### CHICKEN SALAD 17.5

Baby gem, spring onion, sunblushed cherry tomato, croutons, pumpkin seeds, walnuts, green apple, herbs & Gorgonzola 892kcal

#### Add:

Pancetta 152kcal 3

Mozzarella (V) 360kcal 7

Prawns 221kcal 7




**ALLERGEN INFORMATION**  
please use the QR code or speak to a member of staff.

## HOUSE SPRITZ

 **APEROL SPRITZ 13.25**  
Prosecco, Aperol

 **ITALICUS SPRITZ 13.25**  
Prosecco, Italicus

 **MALFY SPRITZ 13.25**  
Malfy Rosa gin paired with Fever-Tree Pink Grapefruit topped with prosecco

 **LIMONCELLO SPRITZ 13.25**  
Limoncello paired with Fever-Tree lemon tonic topped with prosecco



## NEGRONI

Our celebration of an Italian classic



 **NEGRONI 13.75**  
Sipsmith London Dry, Campari, Martini Rosso

 **WHITE NEGRONI 13.75**  
Sipsmith London Dry, Martini, Lillet Blanc

 **APEROL NEGRONI 13.75**  
Sipsmith London Dry, Aperol, Lillet Blanc

 **NEGRONI SBAGLIATO 13.75**  
Prosecco, Campari, Lillet Rouge



## MOCKTAILS

 **CRODINO APERITIVO 8.5**  
The Italian non-alcoholic Aperitivo 105kcal

 **CEDER SPRITZ 8.5**  
Ceder's Classic paired with Fever-Tree Mediterranean tonic 64kcal

 **CEDER ROSE SPRITZ 8.5**  
Ceder's Pink Rose paired with Fever-Tree Raspberry & Orange Blossom 36kcal

 **NO-GRONI SPRITZ 8.5**  
Fever-Tree Italian Blood Orange, AECORN bitters, orange 55kcal

# NOLITO

*desserts Menu*

## GELATO (V) 7

Select 3 scoops: pistachio (154kcal), cookies & cream (183kcal), chocolate (126kcal) or vanilla ice cream (161kcal)

## TIRAMISU (V) 9.5

Coffee-soaked sponge, layered with zabaglione cream & cocoa dusting 218kcal

## NUTELLA PANCAKES (V) 9.5

Pancakes with Nutella, mascarpone & roasted hazelnuts 890kcal

## AFFOGATO (V) 7

Vanilla ice cream with a shot of espresso 208kcal

# HOT DRINKS

## COFFEE

Caffé (espresso) 9kcal	3.25	Cappuccino 111kcal	4.45
Caffé doppio (double espresso) 18kcal	4.25	Americano 9kcal	3.95
Macchiato 11kcal	3.55	Caffé affogato 208kcal	6.95
Latte 91kcal	4.45	Hot chocolate 246kcal	5.75
		Extra shot 9kcal	1.50

## TEA

English breakfast tea 13kcal	3.55	Herbal teas: 2kcal Mint, Superfruit, Chamomile, Green tea	4.25
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Coffee and English tea kcal are calculated using semi skimmed milk

# DIGESTIVO & LIQUEUR

Limoncello 25ml	5.75	Martini Extra Dry 50ml	7.25
Italicus 25ml	6.75	Malibu 25ml	5.95
Grand Marnier 25ml	6.75	Tia Maria 25ml	5.95
Aperol 25ml	6.25	Disaronno 25ml	6.25
Pimm's No1 50ml	7.25	Cointreau 25ml	5.95
Campari 50ml	7.25		



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# NOLITO

*Kids Menu*

## STARTERS

### CALAMARI 7

Lightly dusted, deep fried served with lemon & black pepper mayonnaise 250kcal

### MOZZARELLA (V) 5

Crispy coated mozzarella with a tomato sauce 208kcal

## PIZZA & PASTA

### PEPPERONI 11

Tomato sauce, fior di latte mozzarella & pepperoni 590kcal

### MARGHERITA (V) 9

Tomato sauce, fior di latte mozzarella, basil & olive oil 472kcal

### REGINA 10

Tomato sauce, fior di latte mozzarella, ham, mushrooms 504kcal

### SOFIA 12

Tomato sauce, fior di latte mozzarella, prosciutto, rocket & Grana Padano 595kcal

### RIGATONI (V) 9

Rigatoni with tomato & mascarpone 268kcal

### GNOCCHI 9

Soft & creamy gnocchi dressed in pesto 439kcal

## ALL-DAY BREAKFAST

### FULL BREAKFAST 9

Tuscan sausage, bacon, egg, beans, hash brown & toasted bloomer 726kcal

### VEGGIE BREAKFAST (V) 9

Vegetarian sausage, egg, hash brown, beans & toasted bloomer 487kcal

## DESSERTS

### GELATO (V) 5

Select 2 scoops: pistachio (154kcal), cookies & cream (183kcal), chocolate (126kcal) or vanilla (161kcal)

### NUTELLA PANCAKES (V) 6

Pancakes with Nutella, mascarpone & roasted hazelnuts 585kcal



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# NOLITO

## *drinks Menu*



Discover our curated drinks menu, showcasing a selection of some of the finest refreshments from the world's best producers



*The Negroni*



*Our celebration of  
an Italian classic*

*Nolite*

## NEGRONI MENU

### **NEGRONI** 13.75

Sipsmith London Dry, Campari, Martini Rosso

### **WHITE NEGRONI** 13.75

Sipsmith London Dry, Martini, Lillet Blanc

### **APEROL NEGRONI** 13.75

Sipsmith London Dry, Aperol, Lillet Blanc

### **NEGRONI SBAGLIATO** 13.75

Prosecco, Campari, Lillet Rouge



Reportedly originating in Florence, Italy in 1919 and finding global fame in the 1940s, the Negroni is an iconic, classic cocktail best enjoyed as an aperitif...or any time, we say

## ◆ COCKTAILS ◆

<b>APEROL SPRITZ</b> Prosecco, Aperol	13.25
<b>ITALICUS SPRITZ</b> Prosecco, Italicus	13.25
<b>MALFY SPRITZ</b> Malfy Rosa gin, Fever-Tree Pink Grapefruit, prosecco	13.25
<b>LIMONCELLO SPRITZ</b> Limoncello, Fever-Tree lemon tonic, prosecco	13.25
<b>BELLINI</b> Prosecco, peach purée	12.50
<b>MIMOSA</b> Prosecco, fresh orange juice	12.50
<b>BLOODY MARY</b> Absolut vodka, tomato juice, celery, spice	13.50
<b>ESPRESSO MARTINI</b> Absolut vodka, Kahlúa, espresso	13.50
<b>OLD FASHIONED</b> Jameson Black Barrel, Angostura bitters, gomme syrup	13.75

## ◆ MOCKTAILS ◆

<b>CRODINO APERITIVO</b> The Italian non-alcoholic Aperitivo 105kcal	8.50
<b>CEDER SPRITZ</b> Ceder's Classic paired with Fever-Tree Mediterranean tonic 64kcal	8.50
<b>CEDER ROSE SPRITZ</b> Ceder's Pink Rose paired with Fever-Tree Raspberry & Orange Blossom 36kcal	8.50
<b>NO-GRONI SPRITZ</b> Fever-Tree Italian Blood Orange, AECORN bitters, orange 55kcal	8.50

## CHAMPAGNE & SPARKLING

	125ml	Bottle
<b>LE ALTANE EXTRA DRY PROSECCO</b> VENETO, ITALY – Crisp, fresh, green apples, citrus	9.75	38.95
<b>TAITTINGER-BRUT RESERVE NV</b> EPERNAY, FRANCE – Green fruit, citrus, brioche	20.95	97.50



## RED



	175ml	250ml	Bottle
<b>MONTEPULCIANO D'ABRUZZO, PARINI</b> ABRUZZO, ITALY – Cherry, violet, dried fruit, toasted hazelnut	9.50	12.00	33.50
<b>RARE VINEYARD PINOT NOIR, VIN DE FRANCE</b> FRANCE – Raspberry, strawberry, cherry, violets, sweet spice	10.50	13.00	37.50
<b>CHIANTI RISERVA, "ANTICA CINTA" TENUTE PICCINI</b> TOSCANA, ITALY – Ripe cherry, spice, blackcurrant, oak	11.50	13.00	39.00
<b>ALLUMEA ORGANIC NERO D'AVOLA MERLOT</b> SICILIA, ITALY – Blueberry, cherry, fresh	12.50	15.00	41.50
<b>FEUDI SALENTINI 125 PRIMITIVO DEL SALENTO</b> PUGLIA, ITALY – Plum, cherry jam, cocoa, spice	13.50	16.00	48.00
<b>BAROLO ENRICO SERAFINO</b> PIEMONTE, ITALY – Red fruit, liquorice, vanilla	–	–	65.00
<b>AMARONE DELLA VALPOLICELLA</b> VENETO, ITALY – Cherry, raisin, spicy notes	–	–	70.00



## ROSÉ



	175ml	250ml	Bottle
<b>PARINI PINOT GRIGIO ROSATO DELLE VENEZIE</b> VENETO, ITALY – Summer fruit, raspberry, pear	9.50	12.00	33.50
<b>VITA ZINFANDEL ROSATO</b> PUGLIA, ITALY – Strawberry & cream, red berries	11.50	14.00	39.00
<b>ZENSA ROSATO ORGANIC</b> PUGLIA, ITALY – Strawberries, green melon, roses, jasmine	12.50	15.00	42.00



## WHITE



	175ml	250ml	Bottle
<b>VITIS NOSTRA SOAVE DOC</b> VENETO, ITALY – Citrus lemon, flinty, peach, crisp	8.50	11.00	30.00
<b>PARINI PINOT GRIGIO, DELLE VENEZIE</b> VENETO, ITALY – Refreshing, lemon, nectarine	9.50	12.00	33.50
<b>GRECO DI TUFO, TRE FIORI</b> CAMPANIA, ITALY – Honeysuckle, grapefruit, orange zest	11.50	14.00	40.00
<b>ALLUMEA ORGANIC GRILLO CHARDONNAY</b> SICILIA, ITALY – Pineapple, lemon, great minerality	12.50	15.00	44.00
<b>WAIPARA HILLS SAUVIGNON BLANC</b> MARLBOROUGH, NEW ZEALAND Fresh citrus, grapefruit, melon notes	14.50	17.00	48.00
<b>GAVI DI GAVI, TOLEDANA, DOMINI VILLA LANATA</b> PIEMONTE, ITALY – Mineral, honeydew melon, almond	17.50	21.00	55.00

All wines available as 125ml

## DIGESTIVO & LIQUEUR

Limoncello 25ml	5.75	Martini Extra Dry 50ml	7.25
Italicus 25ml	6.75	Malibu 25ml	5.95
Grand Marnier 25ml	6.75	Tia Maria 25ml	5.95
Aperol 25ml	6.25	Disaronno 25ml	6.25
Pimm's No1 50ml	7.25	Cointreau 25ml	5.95
Campari 50ml	7.25		

## ◆ SPIRITS ◆

All measures are 25ml

### VODKA

Absolut Original 41%	5.85
Grey Goose 40%	7.25

### GIN

Hendricks 41%	6.95
Bombay Sapphire 40%	5.95
Malfy Limone 41%	6.95
Malfy Rosa 41%	6.95

### RUM

Havana Club 7yr 40%	6.75
Havana Spiced 35%	6.25
Bacardi Blanco 38%	5.85

### COGNAC

Rémy Martin VSOP 40%	7.15
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### TEQUILA

Olmecca 40%	6.25
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### WHISK(E)Y OF THE WORLD

Jack Daniel's (Tennessee) 40%	6.75
Jameson Black Barrel (Irish) 40%	7.25
Johnnie Walker Black Label (Scotch blend) 40%	6.45
Chivas Regal 12yr (Scotch blend) 40%	6.95
Glenfiddich 12yr (Scotch malt) 40%	7.95
Hakushu Reserve (Japanese) 43%	12.25



## BEERS & CIDER



### BEER

<b>Stella Artois</b> 4.6%	½ Pint <b>3.80</b>	Pint <b>7.55</b>
<b>Menebrea Blonde</b> 4.8%	½ Pint <b>4.45</b>	Pint <b>8.75</b>
<b>Peroni</b> 4.7%	½ Pint <b>4.45</b>	Pint <b>8.75</b>
<b>Menebrea Lager</b> 0%		330ml <b>5.95</b>
<b>Menebrea Amber</b> 5%		330ml <b>6.95</b>

### CIDER

<b>Aspall Draught Cyder</b> 5.5%		330ml <b>7.75</b>
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## SOFT DRINKS



### WATER

<b>Still - Harrogate Spring</b> 330ml 0kcal	<b>3.75</b>
<b>Sparkling - Harrogate Spring</b> 330ml 0kcal	<b>3.75</b>

### JUICES

<b>Fresh squeeze orange</b> 112kcal	<b>4.95</b>
<b>Apple</b> 129kcal	<b>3.95</b>
<b>Cranberry</b> 65kcal	<b>3.95</b>
<b>Tomato</b> 46kcal	<b>3.95</b>
<b>Pineapple</b> 121kcal	<b>3.95</b>
<b>Pink grapefruit</b> 120kcal	<b>3.95</b>

### COLD DRINKS

<b>San Pellegrino - Limonata</b> 200ml 71kcal	<b>4.85</b>
<b>San Pellegrino - Aranciata</b> 200ml 73kcal	<b>4.85</b>
<b>Coca-Cola</b> 191kcal	<b>4.55</b>
<b>Diet Coke</b> 0kcal	<b>4.45</b>
<b>Coke Zero</b> 0kcal	<b>4.45</b>
<b>Lemonade</b> 76kcal	<b>4.45</b>
<b>Fever-Tree Ginger Beer</b> 200ml 67kcal	<b>4.25</b>

# HOT DRINKS

## COFFEE

Caffé (espresso) 9kcal	3.25
Caffé doppio (double espresso) 18kcal	4.25
Macchiato 11kcal	3.55
Latte 91kcal	4.45
Cappuccino 111kcal	4.45
Americano 9kcal	3.95
Caffé affogato 208kcal	6.95
Hot chocolate 246kcal	5.75
Extra shot 9kcal	1.50

## TEA

English breakfast tea 13kcal	3.55
Herbal teas: 2kcal	4.25
Mint, Superfruit, Chamomile, Green tea	

Coffee and English tea kcal are calculated using semi skimmed milk



Full allergen and calorie information is available  
Just ask our team or scan the QR code