

ALBA



## SOFT DRINKS

Appetizer	£2.95
Red Bull	£3.25
Fanta Bottle	£2.75
Coke Bottle	£2.95
Sprite Bottle	£2.75
Diet Coke Bottle	£2.75
Coke Zero Bottle	£2.75

## MIXERS

Coca Cola 200ml	£2.35
Diet Coke 200ml	£2.35
Coke Zero	£2.35
Fever Tree Tonic	£2.75
Fever Tree Light	£2.75
Fever Tree Lemonade	£2.75
Fever Tree Ginger Ale	£2.75
Fever Tree Elder	£2.75

## SAN PELLEGRINO

Aranciata Rosso	£2.95
Limonata	£2.95
Melograno Arancia	£2.95

## FRUIT JUICES

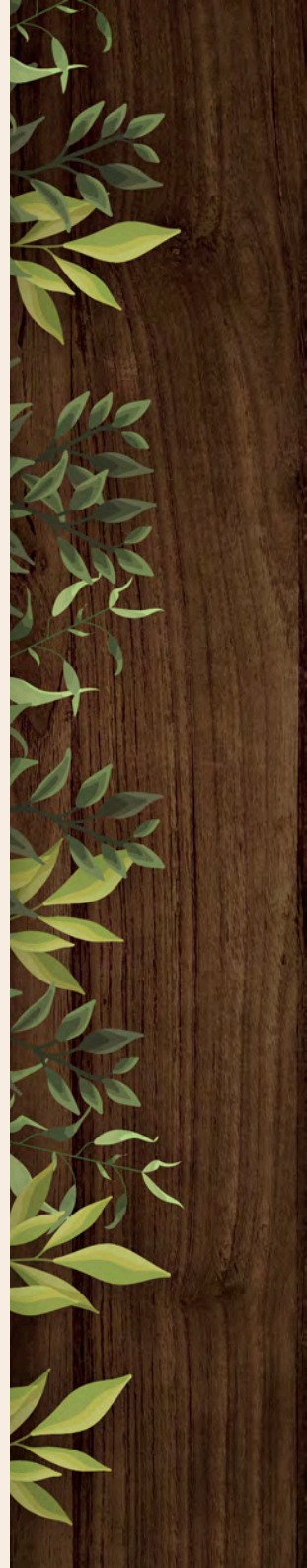
Apple	£2.25
Orange	£2.25
Cranberry	£2.25
Pineapple	£2.25
Big Tom Tomato Juice	£2.95

## J20

Apple & Raspberry	£2.75
Orange & Passionfruit	£2.75
Apple & Mango	£2.75

## WATER

Still	£2.50 / £3.90
Sparkling	£2.50 / £3.90



## NEPTUNE BREWERY

Our friends at Neptune brewery have curated our craft beer selection for your enjoyment.  
440ml Craft Cans

### **Mosaic - 4% Single Hop Pale**

Vibrant tropical fruit aromas with intense bursts of blueberry, papaya, mango and passion fruit are rounded off with an enhanced grapefruit bitterness

**£5.50**

### **Wooden Ships - American Pale 4.7%**

Centennial single hopped pale with lemon and blood orange notes balanced by light floral flavours and a resinous finish

**£5.75**

### **Abyss - Tripple Oated Stout 5%**

Triple-oated giving a smooth and rich, full-bodied mouthfeel with flavours of chocolate and roasted coffee. A very moreish beer

**£5.95**

### **Sea of Dreams - Hazy Pale 4%**

Ripe tropical fruit flavours of pineapple, mango and gentle peach are followed by light citrus notes of grapefruit leading to a soft pillowy finish

**£5.50**

## DRAUGHT BEERS

Birra Morretti	£2.75 / £5.50
Peroni	£3.00 / £6.00
Madri	£2.75 / £5.50
Estrella Damm	£2.75 / £5.50
Estrella Galicia	£3.00 / £6.00

## BOTTLED BEERS

Corona Extra 330ml	£3.90
Hieneken 330ml	£3.90

## 0% & LOW

Morretti 0% 330ml	£3.60
Peroni Libre 0% 330ml	£3.60
Heineken 0% 330ml	£3.50
Kopparberg 0%	£4.50
Corona 0%	£3.60
Guinness 0%	£3.90



## SPRITZERS

Elderflower and Apple £5.00  
*Served over ice with refreshing  
soda top and fresh fruit garnish*

Strawberry Lime and Mint £5.00  
*Served over ice with refreshing  
soda top and fresh fruit garnish*

Pineapple and Ginger £5.00  
*Served over ice with refreshing  
soda top and fresh fruit garnish*

Passion Fruit and Mango £5.00  
*Served over ice with refreshing  
soda top and fresh fruit garnish*

## MOCKTAILS

Watermelon Cooler £7.00  
*Gordon's 0%, cranberry, freshly  
squeezed lemon juice &  
watermelon syrup*

Passion Fruit Martini £7.00  
*Gordon's 0%, passion fruit syrup,  
vanilla syrup & freshly squeezed  
lime juice*

Virgin Mojito £7.00  
*Gordon's 0%, gomme, freshly  
squeezed lime juice, soda &  
fresh mint*

## 0% PROSECCO

Nozeco (0% Prosecco 75cl) £14

## 0% LAGER & CIDER

Morretti 0% 330ml	£3.60
Peroni Libre 0% 330ml	£3.60
Heineken 0% 330ml	£3.50
Kopparberg 0%	£4.50
Corona 0%	£3.60
Guinness 0%	£3.90

## 0% GIN

Gordon's 0%	£2.95
Sabatini Gino 0%	£3.20





# COCKTAILS

## Cosmopolitan

Vodka, triple sec, cranberry juice & freshly squeezed lime juice

£8

## Old Fashioned

Jack Daniels on the rocks, Angostura bitters, gomme & orange zest

£8

## Espresso Martini

Fresh espresso, Absolut vanilla vodka, gomme & Kahlua liqueur

£8

## Aperol Spritz

Aperol, Prosecco, Fernet Branca, Italicus, soda

£8

## Pornstar Martini

Absolut vanilla vodka, Passoa, passion fruit syrup, orange and pineapple juices

£8

## Mojito

Bacardi, triple sec, mint, soda

£8

## Rum Punch

White & spiced rums, strawberry syrup, orange & pineapple juices

£8

## Sex On The Beach

Smirnoff vodka, Peach Schnapps, orange & cranberry juices

£8

## Negroni

Gin, Vermouth, Campari, orange peel

£8

## Peach Bellini

Peach Purée, Prosecco

£8





## RUM

Havana Club	£3.60
Bacardi	£3.60
Captain Morgan Spiced	£3.90
Kraken	£4.25
Malibu	£3.60

## LIQUORS

Tia Maria	£3.60
Disaronno	£3.60
Cointreau	£3.60
Archers (50ml)	£3.95
Baileys (50ml)	£3.95

## BRANDY

Courviesier	£3.95
Remy Martin XO	£4.50
Vecchia Romagna Riserva 18yr	£5.00

## SHERRY

Lustau East India Solera Sherry (50ml)	£4.50
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## PORT

Taylor's Quinta de Vargellas Vintage port 2015 (50ml)	£4.50
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## WHISKY & BOURBON

Jonnie Walker Black	£3.95
Jamesons	£3.25
Glenfiddich 12	£4.25
Proper Twelve	£3.75
Jack Daniels	£3.95
Bulleit Bourbon	£3.95
Makers Mark	£4.25

## GIN

Gordon's	£3.60
Gordon's Peach	£3.95
Gordon's Pink	£3.95
Gordon's 0%	£2.95
Bombay Sapphire	£3.95
Hendricks	£3.95
Tanqueray Ten	£4.25
Seville Orange Tanqueray	£4.25
Sicilian lemon Tanqueray	£4.25
Whitney Neil Rhubarb & Ginger	£4.25
Whitney Neil Parma Violet	£4.25
Sabatini Gino 0%	£3.20

## VODKA

Absolut	£3.60
Absolut Citron	£3.95
Absolut Vanilla	£3.95
Grey Goose	£4.25
Belvedere	£4.50

*All measures 25ml unless otherwise stated*



# SPARKLING & CHAMPAGNE

## HOUSE PROSECCO

£26 / £7 (125ml)

## HOUSE CHAMPAGNE

£45 / £10 (125ml)

## FERRARI ROSÉ

Fresh and fruity, with a touch of mellowness and sweet almonds

**Pairing:** Aperitif, Shellfish, tomatoes

**Grapes:** Pinot Noir 60% and Chardonnay 40%,

**Origin:** Italy, Trentino

£28

## FERRARI BRUT

well-balanced, with an attractive undertone of ripe fruit

and hints of crusty bread

**Pairing:** Cheese and antipasti

**Grapes:** 100% Chardonnay

**Origin:** Italy, Trentino

£28

## NOZECO 0%

Alcohol Free -Subtle prosecco aroma with mellow fruit notes

**Pairing:** Cheese and antipasti

**Grapes:** muscat

**Origin:** France

£14

## LAURENT PERRIER

Fresh and easy on the palate, with a creamy mousse and notes of honeysuckle, ripe peach, citrus & a slight toasty note on the finish

**Pairing:** Aperitif, Shellfish

**Grapes:** Chardonnay,

Pinot Noir, Pinot Meunier

**Origin:** France,

£65

## LAURENT-PERRIER

### CUVÉE ROSE

Extraordinary freshness and a wide range of red fruits:

raspberry, redcurrant, strawberry and black cherry

**Pairing:** Seafood, Spicy, Cured Meat

**Grapes:** Pinot Noir

**Origin:** France,

£87

# ROSE WINE

## AIMEES GARDEN MOSCATO

Lifted floral Aromas and flavours of strawberries, rose petals and a hint of musk. The wine has a fine spritz and an uplifting finish

**Pairing:** Spicy, Salads, Aperitif

**Grapes:** Moscato

**Origin:** Australia / Victoria

£23 / £8.30 (250ml) / £6 (1175ml)

## WILDWOOD ZINFANDEL

A youthful wine with aromas of fresh cherries and watermelon.

Flavours of juicy ripe strawberries and sweet candy

**Pairing:** Shellfish, Fruit, Aperitif

**Grapes:** Zinfandel

**Origin:** United States / California

£19 / £6.90 (250ml) / £5 (1175ml)

## VIN DE PROVINCE ROSE

A delicate salmon pink rosé, which is both crisp and refreshing. Dry and elegant, with delicate red berry and melon flavours

**Pairing:** Shellfish, Fruit, Spicy

**Grapes:** Grenache, Cinsault

**Origin:** France / Vin de France

£20 / £7.15 (250ml) / £5.25 (1175ml)

# WHITE

## PARROTFISH CHENIN BLANC

Parrotfish Chenin Blanc is a wine rich with guava, apple and melon flavours which lead into a fresh and long, lingering finish

**Pairing:** Aperitif, Spicy, Pork

**Grapes:** Chenin Blanc

**Origin:** Western Cape, South Africa

£19 / £6.90 (250ml) / £5 (175ml)

## PICKLES SAUVIGNON BLANC

Beautifully balanced unoaked wine Displays intense tropical fruit aromas

**Pairing:** Chicken, Shellfish, Vegetarian, Cheese

**Grapes:** Sauvignon Blanc

**Origin:** Australia, South Eastern Australia

£23 / £8.30 (250ml) / £6 (175ml)

## PINOT GRIGIO DELLE VENEZIE DOC

Fruit and floral notes in a crisp, dry wine with a lasting finish

**Pairing:** Aperitif, Chilled starters, Fish dishes

**Grapes:** Pinot Grigio

**Origin:** Materanetta, Veneto, Italy

£23 / £8.30 (250ml) / £6 (175ml)

## BELLA MCPHERSON PINOT GRIGIO

Aromas of pear and citrus with notes of spice. Light tannins, high acidity. Fresh fruit-driven

**Pairing:** Pork, Spicy, Mushrooms, Cured Meat

**Grapes:** Pinot Grigio

**Origin:** Australia / New South Wales

£24 / £8.30 (250ml) / £6 (175ml)

## SOUTHERN LIGHT SAUVIGNON BLANC

Fresh and vibrant with passion fruit, gooseberry and melon

**Pairing:** Shellfish, Vegetarian, Goat Cheese

**Grapes:** Sauvignon Blanc

**Origin:** New Zealand, Marlborough

£26 / £8.95 (250ml) / £6.50 (175ml)

## PAUL THOMAS SANCERRE

A vibrant, crisp, pleasing Sancerre with an appealing mix of tangy citrus and sweeter melon flavours followed by a long and focused finish

**Pairing:** Pork, Shellfish, Spicy Food, Goat Cheese

**Grapes:** Sauvignon Blanc

**Origin:** France, Loire Valley

£45

## GAVI DI GAVI DOCG “VILLA SPARINA”

Floral notes and fruit tones its flavours are delicate with superb acidity and structure

**Pairing:** Seafood

**Grapes:** Cortese di Gavi

**Origin:** Piedmont, Italy

£30

## TORRE ROSAZZA CHARDONNAY FRIULI GRAVE DOC

Fresh citrusy notes with hints of white peach and nuances of white flowers with an enveloping acidity

**Pairing:** Pasta, Shellfish, Fish

**Grapes:** Chardonnay

**Origin:** Italy, Northern Italy

£28

## CLEARLY ORGANIC SAUVIGNON BLANC

Aromatic with hints of flowers and tropical fruits. In the mouth, it is soft and elegant but flavorful and very structured. Fruity and fresh

**Pairing:** Vegetarian, Shellfish, Goat cheese

**Grapes:** Sauvignon Blanc

**Origin:** Spain, Castilla

£19





# RED

## SILVER CREEK SHIRAZ

A rich and plummy shiraz with a spicy nose, soft berry palate and rounded long finish

**Pairing:** Beef, Lamb, Chicken

**Grapes:** Shiraz/Syrah

**Origin:** Australia / New South Wales

**£19 / £6.90 (250ml) / £5 (175ml)**

## VIGNALI SANGIOVESSE

A range of flavours that go from red berries to herbs

**Pairing:** Beef, Lamb, Pasta

**Grapes:** Sangiovese

**Origin:** Italy / Southern Italy / Puglia

**£24 / £8.30 (250ml) / £6 (175ml)**

## ROCCA MACIE CHIANTI CLASSICO

### DOCG

Full bodied robust tannic with a dark garnet earthy spicy

**Pairing:** Beef, Lamb, Pasta

**Grapes:** Sangiovese

**Origin:** Italy / Southern Italy / Puglia

**£42**

## SCURI BORGIO MOLINO DOC

Delicately herbaceous Cabernet Sauvignon scent with notes of red berries, pepper and spices and a hint of coffee. Intense, rich in nuances with elegant softness

**Pairing:** Grilled meat, Roasts, Cheese

**Grapes:** 100% Cabernet Sauvignon

**Origin:** Eastern Veneto, Italy

**£28**

## PARROTFISH CAB MERLOT

An intensely fruity wine with cherry on the nose followed by flavours of ripe red berries on the palate

**Pairing:** Beef, Lamb, Pasta, Shellfish, Fish

**Grapes:** Cabernet Sauvignon/Merlot

**Origin:** South Africa, Olifants River

**£19 / £6.90 (250ml) / £5 (175ml)**

## THE ANGUS MERLOT

Rich garnet in colour this wine has smooth fruit flavours of blackberries and stewed plums

**Pairing:** Beef, Lamb

**Grapes:** Merlot

**Origin:** Australia / South Eastern Australia

**£19 / £6.90 (250ml) / £5 (175ml)**

## NERO D AVOLA FIROSO

Bold and intense fruit flavors, black cherry and plum flavor notes

**Pairing:** Beef, Lamb, Pasta

**Grapes:** Nero d'Avola

**Origin:** Italy / Southern Italy

**£22**

## TOSO ESTATE MALBEC

Ripe fruits on the nose with aromas of plums and quince and a touch of elegant oak.

Blackberry and liquorice fruit on the palate

**Pairing:** Beef, Lamb, Chicken

**Grapes:** Malbec

**Origin:** Argentina / Mendoza

**£28**

## FORTIFIED WINES

**Lustau East India** £4.50

### **Solera Sherry**

A rich-cream sherry made with 80% Palomino and 20% Pedro Ximenez. The two parts are aged separately for 12 years and then married together for the final three

*Perfect with Torta Della Nonna*

**Taylor's Quinta de Vargellas Vintage port 2015** £4.50

An outstanding port from a well-established vineyard, Taylor's. Delivering cherry and blackcurrant jam on the nose, with undercurrents of molasses and woodsmoke

*Perfect with Pot au Chocolate*

*Measures 50ml*

## DIGESTIVES

**Strega** £3

Mint and juniper with hints of anise and fennel

**Aquavit** £3

Neutral background flavor similar to vodka

**Fernet Branca** £3

Mixed spices with bitter high notes

**Sambuca** £3

Unmistakable character of liqueurice

**Limencillo** £3

Very sweet liqueur with an intense flavor of lemons

**Grappa** £3

Sour honey with sweet plums

**Vin Santo Chianti Classico** £4

Caramel, hazel nut, dried fruit

# COFFEE

We are proud to serve Musetti coffee. 100% Arabica characterised by aromatic, fruity and sweet notes with a smooth chocolate vanilla finish

## Espresso

£2.00

A delicious concentrated form of coffee

## Double Espresso

£2.50

A double serving of concentrated coffee

## Macchiato

£3.00

An espresso topped with a small amount of foamed or steamed milk to allow the taste of the espresso to still shine through

## Cappuccino

£3.00

The perfect balance of espresso, steamed milk and foam

## Latte

£3.00

An espresso topped with a large layer of steamed milk finished with a thin layer of silky foam

## Cortado

£3.00

Made with lightly steamed milk, no froth. The steamed milk on top reduces the acidity of the coffee and creates a micro-foam which doesn't separate from the espresso, giving it a strong and rich flavour

## Leche Leche

£3.50

Starts with condensed milk at the bottom of the glass, over which is poured an espresso. The glass is then filled with hot milk. The condensed milk stays at the bottom (until you stir it)

## Musetti Hot Chocolate

£3.50

A thick velvety hot chocolate

# TEA

English breakfast	£2.50
Earl Grey	£2.50
Assam	£2.50
Darjeeling	£2.50
Camomile	£2.50
Peppermint	£2.50
Fruit	£2.50
Green	£2.50





## GET IN TOUCH

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