



## MEDITERRANEAN FOOD

SCAN ME!



## HOT DRINKS

### IRISH / FRENCH / BAILEYS COFFEE

7.75

Coffee, with either Jameson, Brandy or Baileys, all with double cream & brown sugar

Turmeric & Cinnamon Latte  
Chai latte  
Matcha latte  
Cappuccino  
Flat White  
Macchiato  
Hot Chocolate  
Americano  
Cortado

4.75  
4.00  
4.00  
3.65  
3.55  
3.20  
4.00  
3.40  
3.50

Chai tea  
English Breakfast  
Earl Grey  
Green tea  
Chamomile  
Ginger & lemon tea  
Fresh mint & lemon  
Refill hot water pot

3.75  
3.60  
3.60  
3.75  
3.75  
3.75  
3.75  
2.00

### ALTERNATIVES

Soya Milk  
Oat Milk  
Coconut Milk  
Caramel syrup  
Vanilla syrup  
Hazelnut syrup

0.50  
0.50  
0.50  
0.50  
0.50  
0.50

## SMOOTHIES, MILKSHAKES & LEMONADES

### DR DETOX

5.50

Broccoli, mango, banana, pineapple, spinach

### BERRY FUSION

5.50

Strawberry, raspberry, blackberry

### AVO FUEL

5.50

Avocado, broccoli, mango, spinach, coconut milk  
lime juice, ginger

### THE COOLER

5.50

Watermelon, mango, strawberry

### MILKSHAKE (Strawberry, Vanilla, Chocolate)

5.50

### TROPICAL TWIST

5.50

Mango, passionfruit, pineapple

### HOMEMADE STRAWBERRY LEMONADE

4.50

### HOMEMADE PASSION LEMONADE

4.50

### HOMEMADE PEACH LEMONADE

4.50

### HOMEMADE RASPBERRY LEMONADE

4.50

## MOCKTAILS

### EVERLEAF SPRITZ

9.50

Iris, saffron, vanilla, vetiver, orange blossom Enjoyable herbal bitterness, with hints of anise, lemongrass, honey and caraway in support Paired with light tonic, and garnished with a slice of orange and cinnamon stick.

### CALEÑO SPRITZ

9.50

Caleño' s juniper & inca berry is a tropical infusion of juniper, citrus and spice botanicals Paired with indian tonic and garnished with junipers & Inca berries.

### VIRGIN PORN STAR

7.25

Passion fruit purée, pineapple juice, fresh lime juice.

### STRAWBERRY LOVE

7.50

Soda water, strawberry purée, fresh lime juice, vanilla, mixed with fresh strawberries & crushed ice.

### VIRGIN MOJITO (strawberry, passion fruit, raspberry, peach)

7.50

Soda water, fresh lime juice, caster sugar, fresh mint & lime wedges.

### VIRGIN MARY

7.50

Tomato juice, worcester sauce, tabasco, salt & black pepper, garnished with fresh celery, tomatoes and lemons

### GINGER BREEZE

7.75

Ginger ale, cranberry juice, fresh lime juice garnished with lime wedges & fresh mint

## SOFT DRINKS

### STILL OR SPARKLING WATER

Small 2.95  
Large 5.50

### COKE, ZERO COKE, ZERO SPRITE

3.75

FEVER TREE 200ml  
Aromatic, mediterranean, elderflower  
ginger ale, ginger beer

3.25

### APPLETISER 275ml

3.75

### FANTA

3.75

### FRUIT JUICES

3.75

orange, apple, pineapple,  
cranberry, lychee

TOMATO JUICE 200ml 2.75



## BRUNCH COCKTAILS

### BLOODY MARY

Vodka, tomato juice, worcester sauce, tabasco, salt & black pepper, garnished with fresh celery, tomatoes and lemons

8.00

### MORNING PASSION

Prosecco, passoa, passion fruit puree, pineapple juice & garnished with a slice of passion fruit

8.00

### THE SOLO SUNSET BLISS

Passion fruit infused vodka, tangy pineapple juice, and a splash of prosecco.

8.00

### APEROL or CAMPARI SPRITZ

Aperol or Campari , prosecco & soda water garnished with sliced orange.

8.00

### BELLINI or ROSSINI or MIMOSA

Archers, peach purée or strawberry liqueur, strawberry purée topped with prosecco and garnished with fresh fruit.

8.00

### RHUBARB & GINGER FIZZ

Rhubarb & ginger liqueur, prosecco, lemonade garnished with fresh rhubarb & raspberries.

8.00

### ELDERFLOWER COOLER

St germain, hendrick s gin, prosecco, soda water, simple syrup garnished with fresh mint and cucumber.

8.00

### FRENCH 75

Dry gin, fresh lime juice, gomme syrup shaken & topped with prosecco.

8.00

## CLASSIC COCKTAILS

Classic cocktails £10

### PORN STAR MARTINI

Vanilla vodka, passoa, passion purée, pineapple juice served with a shot glass of prosecco.

### MARGARITA

Tequila, cointreau , simply syrup, lime juice served with salty glass & sliced of lime.

### ESPRESSO MARTINI

Smirnoff vodka, coffee liqueur, espresso & simple syrup.

### STRAWBERRY APEROL MARGARITA

Aperol, tequila, strawberry pure, fresh lime juice

### COSMOPOLITAN

Citron vodka, triple sec, cranberry juice orange peel

### MOJITO ( strawberry, passion, raspberry, peach )

Bacardi, lime wedges & fresh mint, sugar, soda water.

### LYCHEE MARTINI

Lychee liqueur, vodka, lychee juice fresh lychee

### MOSCOW MULE

Vodka, ginger beer, garnished with lime & fresh ginger.

### MAI TAI

Havana club 7 y.o, triple sec, orget & simple syrup orange juice, lime juice topped with gosling black seal.

### PINA COLADA

Bacardi, coconut cream, coconut & pineapple juice fresh cream with sliced pineapple & pineapple flakes.

### LONG ISLAND ICE TEA

Dry gin, vodka, Bacardi, tequila, triple sec, coke.

### DAIQUIRI ( strawberry, passion, raspberry, peach )

Bacardi, purée, fresh lime juice.

### SINGAPORE SLING

Cherry brandy, dry gin, benedictine, soda water, fresh lime juice, grenadine, angostura bitters.

### NEGRONI

Gin, Campari, and sweet vermouth, garnished with an orange peel for a burst of citrus aroma.



## ROSE WINES

### Chateau de Berne Inspiration Cotes de Provence Rose

175ml 250ml bottle

8.5 11 32

The perfect expression of Provence. A refreshing and highly-expressive wine with beautifully texture that lends body and intensity to the colour and nose.

Dry finish with flavours of fresh strawberry, Provençal lavender and picked basil.

### Sancerre Rosé, Domaine de Terres Blanches

44

This rosé then undergoes a few months ageing in vat to keep its fruity character.

Amber in colour, with flamingo-pink highlights; it shows redcurrant and berry fruit on the nose and a finessed, drawn-out finish.

### House Rose

5.50 7.50 21

### Parini Pinot Grigio Blush, delle Venezie

7 9 26

Light coppery nuances ushering in a well-defined note of wild flowers, hints of honey and banana on the nose. The understated, dry palate is round, soft and lively, with a pleasing nicely lingering back palate of ripe pear.

## WHITE WINES

### L' Aristocratico Pinot Grigio Trentino DOC

175ml 250ml bottle

7.5 9.75 28

This fine example of the popular Pinot Grigio is made using fruit sourced from high altitude vineyards in the foothills of the Alps

### Quinta do Ameal Bico Amarelo, Vinho Verde

8.5 11 32

Bico Amarelo or the yellow beak of the Black Bird which is found in Vinho Verde.

A blend of Loureiro, Alvarinho and Avesso which was hand harvested from an historic property dating back to 1710. The wine has exuberant citrus and tropical aromas with a creamy texture that leaves a long lingering and refreshing finish.

### House White

5.50 7.50 21

### Tierra Unoaked Chardonnay, Central Valley

6.75 8.50 24

A fine, elegant Chardonnay that is full of fresh, citrusy fruit flavours with a lively, crisp acidity. As the name indicates, the wine is unoaked: a popular option for many consumers who appreciate Chardonnay fruit character, without the distinctive spicy notes that appear on the palate of oak-aged wine.

### Petal & Stem Sauvignon Blanc

8.5 11 32

The wine expresses pure fruit flavours of guava and passionfruit, that dance out of the glass with underlying notes of grapefruit and blackcurrant leaf, combining to create a wine that is refreshingly zesty and nicely balanced on the finish. Enjoy with fresh seafood and summer salads

### Gavi di Gavi, Toledana, Domini Villa Lanata

10 13.5 38

Gavi, Piemonte's most celebrated unoaked, fresh and mineral white wine, is made from the Cortese grape, grown in vineyards in the south-east of the region. The Toledana estate has been growing Cortese and making this classic dry white for over 150 years, longer than any other winery.

### Chablis Gloire de Chablis, J. Moreau et Fils

45

Bone-dry white Burgundy from Chablis' most famous house. Classic Chablis flintiness with no oak ageing.

### Sancerre, Les Collinettes, Joseph Mellot

48

Fermented at low temperature and aged on its lees up until bottling to keep it fresh, this wine is stylish and racy, with the classic blackcurrant leaf and gooseberry character and mineral finish.



## RED WINES

175ml 250ml bottle  
38

### Ultimate Provence Cotes de Provence Rouge

A stunning red wine from our most popular estate in Provence.

This wine oozes with elegance – delicately spiced with scrumptious red berry notes, and a touch of dark chocolate on the finish.

### Feudi Salentini 125 Primitivo del Salento

38

Aged in American barriques for about 12 months, it has an elegant and intense aroma, with notes of ripe plum, cherry jam, tobacco leaf and cocoa, followed by notes of white pepper spice.

### House Red

5.50 7.50 21

### Errázuriz Pinot Noir, Casablanca Valley

8.5 11 32

Vibrant cherry and strawberry jam fruit character on the nose. Hand-harvested and aged in French oak barrels which adds complexity and weight to the palate. The finish is elegant and smooth with notes of strawberry and raspberry.

### Rebeland Swartland Shiraz

7.5 9.75 28

Finely crafted to portray layers of cherry, soft prune, blackcurrant and hints of black pepper spice, blueberry a hint of roasted black olives.

### Alamos Mountain Malbec

7.5 9.75 28

This delicious red wine has aromas of ripe dark berry fruit, including raspberry and currant flavours, with notes of sweet spice and a touch of leather.

### Viña Real, Rioja Reserva

39

Gorgeously fragrant with soft fruit warm spices. The vanilla from the oak is beautifully integrated with the raspberry fruit producing a fine and complex wine with great length.

### Barolo, Enrico Serafino

55

Intensely elegant nose, with red fruit and spicy notes of liquorice and vanilla; the palate is austere with smooth tannins and a freshness to the finish.

## PROSECCO & CHAMPAGNE

125ml bottle  
6.5 32

### Galanti Prosecco Spumante DOC Extra Dry

Shows the typical fruit spectrum of apple and pear with a hint of peach, followed by a fine, persistent, soft fizz.

### Galanti prosecco spumante rosato extra dry

33

Made with 87% Glera and 13% Pinot Noir from the Veneto & Friuli regions of North Eastern Italy. This vibrant pale pink Prosecco is refreshing with light summer fruits with a hint of white peach.

### Bottega Grappa Prosecco Alexander

44

The aromatic marc obtained from Glera grapes is distilled when still fresh. The resulting grappa is refined inside stainless steel for 3 to 6 months, in order to allow different aromas to blend. Color and appearance: Colourless and crystal-clear Bouquet: Fresh fruit, apple Taste: Soft and slightly peppery with persistent flavour of fresh fruit .

### Bollinger Special Cuvée Brut NV

79

### Moët & Chandon Brut Impérial NV

75

### Laurent-Perrier Cuvée Rosé

120

### Don Perignon Brut

220



## BREAKFAST & BRUNCH

**THE BIG AMERICAN** g e d 13.00  
Fluffy warm pancakes served with bacon  
fried egg, hash brown and maple syrup

**FRENCH TOAST** v g e d n\* 11.00  
Served with mascarpone cheese and fresh berries  
Add a choice of topping Nutella, Maple syrup, Honey

**VEGAN BREAKFAST** \* g ve 12.75  
Vegan sausage, portobello mushrooms,  
tomatoes, smashed avocado, beans, hash &  
sourdough bread

**EGGS BENEDICT** \* g e d\* 10.50  
English muffin, poached eggs & ham topped  
with hollandaise sauce

**SALMON & EGGS** \* g f e d\* 11.50  
Smoked salmon & scrambled eggs  
served on sourdough bread

**FRENCH OMELETTE** v e d\* 9.50  
Eggs, butter. Served with salad.

**GREEK OMELETTE** v e d\* 10.95  
Eggs, feta cheese, olives, tomato.  
Served with salad.

**SHERLOCK BREAKFAST** v\* g e d\* 11.00  
Scrambled egg, smashed avocado with mushrooms  
and tomatoes served with sourdough bread

**PANCAKES** v g e d n\* 9.95  
Fluffy pancakes served with mixed berries & banana  
Add a choice of topping Nutella, Maple syrup, Honey

**THE SOLO BREAKFAST** \* g e\* 13.75  
Bacon, sausage, portobello mushrooms, tomatoes,  
beans, hash, two eggs & sourdough bread

**VEGGIE BREAKFAST** \* g e d\* 13.50  
Feta cheese, vegan sausage, portobello mushrooms  
tomatoes, avocado, beans, hash, two eggs & bread

**EGGS ROYALE** \* f g e d\* 11.50  
English muffin, poached eggs & smoked  
salmon topped with hollandaise sauce

**AVO BENEDICT** \* g e d m\* 9.50  
English muffin, poached eggs & smashed avocado  
topped with hollandaise sauce & mustard seeds

**EGG ON TOAST** g e 7.00  
Extras 1.5 (Mushrooms, avocado, bacon,  
sausage, hash brown)

**VEGGIE OMELETTE** v e d\* 10.50  
Eggs, onion, bell peppers, mushroom, cheese.  
Served with salad.

**ITALIAN OMELETTE** e d\* 11.50  
Eggs, pepperoni, buffalo mozzarella.  
Served with salad.

**GRANOLA BOWL** v n d 8.00  
Nutty granola served with yogurt, fresh berries  
and topped with almonds, cashews and honey

**WAFFLES** v g e d n\* 11.00  
Hot waffles served with mixed berries & banana  
Add a choice of topping Nutella, Maple syrup, Honey

## WRAPS

**MOZZARELLA WRAP** g d v 7.50  
Buffalo mozzarella, salad, tomatoes, cucumber  
pesto sauce

**CHICKEN WRAP** g d\* 8.50  
Chicken, Salad, tomatoes, cucumber, solo sauce

**VEGGIE MEDITERRANEAN WRAP** g v 8.50  
Bell peppers, cucumber, salad, tomatoes,  
onion, salad cream

**SMOKED SALMON WRAP** g f d\* 9.50  
Smoked salmon, capers, salad, tartar sauce

**FALAFEL WRAP** g v ve 7.50  
Falafel, salad, tomatoes, romesco sauce  
onion, cucumber

**PARMA HAM & AVO WRAP** g d 9.50  
Parma ham, mozzarella, rocket  
pomegranate sauce

v

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\*optional



## ANTI PASTI

**VEGETARIAN PLATTER (2 or 3 per)** <sup>s</sup> <sup>g</sup> <sup>d</sup> <sup>v</sup> 16.00  
Falafel, spinach feta roll, houmous, tzatziki  
and served with bread

**HOT SHARING PLATTER (2 or 3 per)** <sup>g</sup> <sup>f</sup> <sup>e</sup> 17.00  
Patron peppers, calamari, spicy sausage, meatballs

**SPICY MEDITERRANEAN SAUSAGE** 7.50  
Blended beef with herbs.

**BABA GANOUSH** <sup>s</sup> <sup>g</sup> <sup>ve</sup> 7.50  
Baked aubergine, tahini, garlic, lemon juice  
olive oil and served with bread.

**SPINACH FETA ROLL** <sup>g</sup> <sup>d</sup> <sup>v</sup> 8.00  
Roolled pastry with feta cheese and spinach

**SPICY FETA DIP** <sup>g</sup> <sup>d</sup> <sup>v</sup> 7.00  
Feta cheese, roasted pepper and sun dried tomato  
bell pepper paste, finished with a touch of chilli  
and olive oil, served with bread.

**FALAFEL** <sup>ve</sup> 7.50  
Spiced chick peas, vegetables & herb fritters.

**BRUSCHETTA** <sup>g</sup> <sup>v</sup> 7.50  
Toasted bread with chopped tomatoes, garlic, basil

**PADRON PEPPERS** <sup>ve</sup> 6.00 **FRIES** <sup>ve</sup> 4.50 **TRUFFLE PARMESAN FRIES** <sup>v</sup> 7.50 **SIDE SALAD** <sup>v</sup> 6.50

**COLD MEZE (for 2 or 3 per)** <sup>g</sup> <sup>d</sup> <sup>s</sup> <sup>v</sup> 15.00  
Houmous, tzatziki, baba ganoush, spicy feta dip  
served with bread.

**BURRATA** <sup>d</sup> <sup>v</sup> 9.50  
Burrata with sun-dried & fresh tomato, and pesto.

**MINI MEATBALLS** <sup>g</sup> 8.50  
Mini meatballs served with salad.

**TZATZIKI** <sup>d</sup> <sup>g</sup> <sup>v</sup> 7.00  
Tangy yogurt with cucumber, fresh mint and dill  
olive oil on top served with bread.

**CALAMARI** <sup>f</sup> <sup>g</sup> <sup>d</sup> <sup>e</sup> 8.95  
Fried squid served with tartar sauce,

**HOUMOUS** <sup>ve</sup> <sup>g</sup> <sup>s</sup> <sup>v</sup> 7.00  
Pureed chickpeas & tahini with a hint of garlic  
freshly squeezed lemon juice and extra virgin  
olive oil, served with bread.

**OLIVES** <sup>ve</sup> 4.95  
Marinated with lemon zest, garlic, and olive oil.

**GARLIC BREAD** <sup>g</sup> 6.00  
**GARLIC BREAD WITH CHEESE** <sup>g</sup> <sup>d</sup> 8.50

## SALADS

**GREEK SALAD** <sup>d</sup> <sup>v</sup> 9.50  
Hertiage tomatoes, red onion, olives, cucumber, mint, dill & goats cheese on top drizzled with olive oil.

**CAESAR SALAD** <sup>g</sup> <sup>f</sup> <sup>d</sup> 9.50  
Chicken, lettuce, roast diced bread, drizzled with Cesar sauce with parmesan on top.

**FALAFEL & AVOCADO SALAD** <sup>ve</sup> <sup>v</sup> 9.50  
Falafel and avocado on a bed of crisp lettuce, baby spinach and rocket drizzled with a salad dressing

## BURGERS

**WAGYU BURGER** <sup>g</sup> <sup>d</sup> <sup>m</sup> 15.00  
Wagyu, gherkins, onions, tomato, lettuce burger sauce.

**WAGYU CHEESE CRUNCH** <sup>g</sup> <sup>d</sup> 11.50  
Wagyu beef, cheese

**NO BUN WAGYU BURGER** <sup>d</sup> <sup>m</sup> 12.50  
Wagyu, tomato, lettuce, smashed avacado

**CHICKEN BURGER** <sup>g</sup> <sup>d</sup> <sup>m</sup> 14.00  
Chicken breast, gherkins, onions, tomato lettuce  
burger sauce.

**VEGAN BURGER** <sup>g</sup> <sup>ve</sup> 13.00  
Prime vegan burger, gherkins, onions, tomato, lettuce.

**TOPPINGS**  
Add Cheese £ 1. Bacon £ 2.5. Avocado £ 2.5.

## KIDS

**KIDS PIZZA** <sup>g</sup> <sup>d</sup> 7.50  
TOMATO BASE TOPPED WITH MOZZARELLA

**FISH FINGERS & CHIPS** <sup>g</sup> <sup>f</sup> 6.50

**CHICKEN NUGGETS & CHIPS** <sup>g</sup> 6.50

**KIDS PASTA** <sup>g</sup> <sup>d</sup> 6.50

PLAIN OR TOMATO SAUCE

**ICE CREAM** (Strawberry, Vanilla, Chocolate) <sup>d</sup> 4.95

<sup>v</sup> <sup>n</sup> <sup>g</sup> <sup>f</sup> <sup>m</sup> <sup>e</sup> <sup>d</sup> <sup>s</sup> <sup>ve</sup> <sup>\*optional</sup>



PIZZAS

FROM MIDDAY

MEDITERRANEAN DELIGHT	g d v	13.00
Feta style goats cheese, olives, bell peppers, tomatoes, mozzarella, tangy tomato base.		
ULTIMATE VEGGIE DELIGHT	g d v	12.50
Bell peppers, onions, mushrooms, cherry tomatoes, garlic, mozzarella, tangy tomato base.		
LA VEGAN	g ve	13.00
Artichokes, bell peppers, olives, mushrooms, tangy tomato base.		
MEAT LOVERS	g d	15.00
Parma ham, spicy mediterenean sausage, pepperoni, meatballs, mozzarella, tangy tomato base.		
CHEESE FEAST	g d	14.50
Goat cheese, gorgonzola, matured cheddar, mozzarella, double cream base.		
HOLY PEPPERONI	g d	13.00
Pepperoni, hot honey, chilli flakes, mozzarella, tangy tomato base.		
SAN DANIELE	g d	14.00
Burrata, parma ham, mozzarella with rocket, tangy tomato base.		
BBQ CHICKEN SENSATION	g d	12.75
Chicken, fresh tomatoes, mozzarella with a bbq sauce base.		
MARGHERITA	g d	11.50
Mozzarella, tangy tomato base, topped with fresh basil.		
PIZZA CAPRESE	g d	12.50
Heirloom tomatoes, fresh mozzarella and extra virgin olive oil.		
HAWAIIAN PARADISE	g d	13.00
Sweet pineapple, parma ham, and mozzarella cheese on a tangy tomato sauce base.		
Gluten option extra £ 2		

PASTAS

FROM MIDDAY

PAPPARDELLE BURRATA	g d e v	14.50
Pappardelle with burrata, black olives, garlic & tomato sauce.		
FETTUCCINE ALFREDO	g d e	13.50
Fettuccine chicken, mushrooms, parsley, double cream, parmesan on top.		
FUSILLI GARDEN VEG	g d e v	12.50
Bell peppers, garlic oil, red onion fresh tomatoes, mozzarella, with a tomato base.		
ALL ARRABBIATA	g e v	12.00
Penne with tomato sauce, garlic, parsley, cherry tomatoes, chilli and olive oil.		

DESERTS

MINT CHOCOLATE BOMBE	m so	6.25
Mint ice cream with a chocolate sauce centre and chocolate coating with mint pieces.		
CHOCOLATE FUDGE CAKE	g m e	6.75
Two layered chocolate fudge sponge sandwiched and coated in dark chocolate fudge icing.		
GOCCIA AL PISTACCHIO	n g m e so s	6.50
Sicilian ricotta cheese & pistachio mousse. A delicate mousse of sicilian ricotta cheese and pistachio glazed dessert.		
WHITE CHOCOLATE & HONEYCOMB CHEESECAKE	g m so	6.75
A chocolate flavoured biscuit base topped with a sweet white chocolate & mascarpone cheesecake studded with milk chocolate coated honeycomb pieces.		
TIRAMISU	g e d so	6.50
Traditional recipe with ladyfingers, coffee liquer and delicious mascarpone cream. Decorated with cocoa powder.		