



APERITIF COCKTAILS

THE SOLO SUNSET BLISS 9.50

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

APEROL or CAMPARI SPRITZ 9.00

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

BELLINI or ROSSINI 9.00

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

FRENCH 75 9.95

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

RHUBARB & GINGER FIZZ 9.50

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

ELDERFLOWER COOLER 9.50

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

CLASSIC COCKTAILS

TWIST PORN STAR MARTINI 11.50

Tequila and Limoncello shaken with pineapple juice passion fruit puree and vanilla syrup garnished with a sliced lemon.

TIRAMISU ESPRESSO MARTINI 11.25

Vodka, kahlua, baileys, espresso & simple syrup.

SPICY or PASSION MARGARITA 11.00

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

MOJITO (strawberry, passion, raspberry, peach) 11.00

Bacardi, squeezed lime wedges & fresh mint, caster sugar, splash of soda water.

NEGRONI SOUR 11.50

Gin, campari, sweet vermouth, lime juice, simple syrup, foamer.

WHISKY or AMARETTO SOUR 11.50

Bourbon whisky, angostura bitters, foamer, icing sugar, fresh lime juice.

SIGNATURE COCKTAILS



THE SOLO DELUXE 14.00

Appleton estate, benedictine, drambuie, amaretto, fresh lime juice, pine apple juice
Gomme syrup Topped with black seal dark rum garnished with sliced
pineapple & cracked pepper. Served in a highball glass.



PINK COLLINS 13.50

Gin, dragon syrup, apple liqueur, lime juice soda water
served in high ball glass with crushed ice.



CIDER KISS 13.00

Premium vodka, cider, cointreau, grenadine.



FRENCH MARTINI 14.00

Premium vodka, chambord, cranberry juice.



SIESTA 13.50

Gin, lychee liqueur, lime juice, ginger syrup. Served in wide champagne glass.



LAVENDER LOVE 14.00

Aviation gin, st. germain, lavender syrup, lemon juice, foamer.
Served in small balloon glass.



BLUEBERRY MULE 13.50

Premium vodka, lime juice, blueberry syrup, topped with ginger ale.
Served with crushed iced in high ball glass.



ROYAL REFRESHER 14.00

Premium vodka, lime juice, pure cane sugar syrup, muddled cucumber &
mint leaves, topped up with Prosecco. Served with crushed ice in a balloon glass.



MOJITO COOLER 13.50

Tequila, lychee liqueur, lychee juice, crushed ice with fresh mint,
lime wages & lime juice. Served in a highball glass.



COURTSIDE 14.00

Premium vodka, elderflower liqueur, apple juice, lime juice,
pure cane sugar syrup strawberry & raspberry muddled
garnished with fresh mint & berries. Served with high ball.

DRY GINS

TANQUERAY NO.10 GIN 47.3% ABV

25ml 50ml
5.95 9.95

NOSE: Perfumed, aromatic, tangy grapefruit zest, creamy custard and clean juniper

PALATE: Spicy juniper, earl grey tea and cardamom. Very citrus-rich.

FINISH: Long, zesty finish Paired with an elderflower tonic and garnished with grapefruit & lime wedge

THE BOTANIST GIN 46% ABV

6.50 11.50

NOSE: Juniper & zesty orange, earthy tones.

PALATE: Smooth, light, mint, sweet, floral.

FINISH: Citrus, vanilla, earthy, smooth. Paired with an elderflower tonic and garnished with grapefruit wedge, apple & thyme.

SILENT POOL GIN 43% ABV

6.50 11.50

NOSE: Violet, lavender, lime leaf, cardamom and juniper.

PALATE: Elderflower, chamomile, orange, honey sweetness and black pepper.

FINISH: Vanilla-rich honey notes last on the finish.

Paired with a Mediterranean tonic and garnished with an orange wedge.

FRUITY GINS

PINK GRAPEFRUIT GIN 43%ABV

25ml 50ml
5.75 9.75

NOSE: Aromas of grapefruit and soft floral tones

PALATE: A citrus core with grapefruit, lime and orange peel

FINISH: Smooth, complex and balanced

Paired with indian tonic so we don't overpower or mask the grapefruit flavours

BOMBAY BRAMBLE GIN 37.5% ABV

5.75 9.75

NOSE: Blackberries & raspberries PALATE: juniper FINISH: fruity Paired with an indian tonic or ginger ale for sweeter serve & garnished with squeezed of lemon, raspberries & blackberries.

PINKSTER GIN 40% ABV

5.75 9.75

NOSE: Orange peels & angelica, with raspberries PALATE: fruit, vanilla & coriander

FINISH: zesty raspberries & water mint Paired with an aromatic tonic and garnished with raspberries & fresh mint

BROCKMAN'S GIN 40% ABV

5.25 9.25

NOSE: Strawberry, hibiscus, touch of sourness & a hint of raspberry PALATE: ginger & angelica

FINISH: sweetness & dryness Paired with a mediterranean tonic and garnished grapefruit & blueberries

SLINGSBY RHUBARB GIN 40% ABV

5.95 9.95

NOSE: Tangy rhubarb PALATE: grapefruit, citrus base FINISH: rhubarb

Paired with an elderflower tonic and garnished with fresh mint & raspberries

TANQUERAY SEVILLA GIN 41.3 ABV

5.75 9.75

NOSE: Crisp juniper and zesty orange flesh PALATE: earthy vanilla FINISH: orange

Paired with a mediterranean tonic and garnished with a splash squeezed orange juice & wedge of an orange

TARQUIN'S RHUBARB & RASPBERRY GIN 38%

6.50 11.50

NOSE: Tart red berry, floral juniper, angelica & violet PALATE: cinnamon, rhubarb, raspberry

FINISH: rhubarb & raspberry Paired with an elderflower tonic and garnished with raspberries & cinnamon stick

AROMATIC GINS

WATERMELON GIN 40% ABV

25ml 50ml
6.50 11.50

NOSE: Juniper is at the fore, accompanied by a touch of citrus sweetness, and a vibrant and refreshing watermelon finish

Paired with light indian tonic and garnished with watermelon & sliced cucumber

HENDRICK'S GIN 41.4% ABV

5.95 9.95

NOSE: Big, creamy aromas, citrus, juniper, rose petal jelly & cucumber

PALATE: cucumber, juniper, oak, citrus & vanilla. Creamy and savoury

FINISH: A long, refreshing, floral finish Paired with elderflower tonic and garnished with cucumber & juniper

SAFFRON GIN 40% ABV

6.50 11.50

NOSE: juniper, fennel, saffron PALATE: saffron

FINISH: saffron Paired with a mediterranean tonic and garnished with an orange wedge & thyme

BOË PASSION GIN 41.5% ABV

5.75 9.75

Nose: Passion fruit & lime and creaminess PALATE: tropical fruit sweets & sour FINISH: Lime

Paired with a mediterranean tonic and garnished with blueberries and passion fruit

E&G RHUBARB & GINGER LIQUEUR 20% ABV

5.25 9.25

NOSE: A sweet, highly perfumed, rhubarb PALATE: bright sweetness & citrus

FINISH: A lingering warmth from the ginger

Paired well with a ginger ale, or a soda water and garnished with ginger, rhubarb and lime wedges

SHOT COCKTAILS

JÄGER BOMB Jägermeister and redbull	6.50
AMARETTO BOMB Disaronno and red bull	6.25
B- J Baileys, kahlua, amaretto, whipped cream	7.00
BABY GUINNESS Coffee liqueur, baileys	6.75
JAM DONUT Chambord, baileys, whipped cream	6.75

SHOTS

PATRON SILVER	28ml	6.00
PATRON XO CAFE		9.50
SIERRA TEQUILA SILVER OR GOLD	5.50	
TEQUILA ROSE STRAWBERRY LIQUEUR	4.95	
CAZCABEL COFFEE LIQUOR	5.95	
SAMBUCA (silver, raspberry, black)	4.95	
Don Julio 1942 Añejo Tequila	14.50	
Ilegal Reposado Mezcal	8	

VODKAS

	25ml	50ml
ABSOLUTE	4.95	7.95
GREY GOOSE	6.50	11.50
BELVEDERE	6.00	11.00
CIROC	6.00	11.00
WHITLEY NEILL (blood orange)	5.25	8.25

APARITIFS

	50ml
DRY MARTINI	4.50
MARTINI BIANCO	4.50
MARTINI ROSSO	4.50

WHISKIES

	25ml	50ml
MAKER'S MARK	6.00	11.00
FAMOUS GROUSE	5.25	8.25
JACK DANIELS NO.7	5.50	9.50
JAMESON	5.50	9.50
LAPHROAIG 10 Y.O	8.50	15.00
GLENMORANGIE 12 Y.O	6.50	11.50
Macallan Double Cask 18YO	13.50	24.00
Sazerac Straight Rye	8.50	15.00
Johnnie Walker Blue Label	12.00	22.00
The Dalmore 12 Year Old	9.50	17.00

BEERS & CIDER

DRAUGHT CAMDEN HELLS LAGER 4.60%ABV PINT	6.75
DRAUGHT CAMDEN PALE ALE 4.0 %ABV PINT	6.95
DRAUGHT CORONA 4.8%ABV PINT	6.75
DRAUGHT PORETTI 4.8%ABV PINT	6.95
DRAUGHT APPLE CIDER 4.5% ABV PINT	6.00
REKORDERLIG 4.0% ABV 500ML	6.50
OLD SPECKLED HEN 4.8%ABV 800CL	6.50
HOEGAARDEN 4.9%ABV 330CL	5.50
BREWDOG IPA 5.6 ABV 330ML	5.50
GLUTEN FREE 5.1% ABV 330ML	5.75
BLACK SHEEP ALE 4.4%ABV500CL	6.50
BUDWEISER 4.5% ABV 330ML	4.95
PERONI 5.10 ABV 330CL	4.95
LUCKY SAINT 0.5%ABV 330CL	5.50

RUMS

	25ml	50ml
BACARDI	5.25	8.25
HAVANA CLUB	6.00	11.00
CAPTAIN MORGEN (spiced ,black)	5.25	8.25
APPLETON ESTATE 12.Y.O	6.50	11.50
MALIBU	4.95	7.95
SATCHMO MOJTTO SPICED	6.50	11.50
MAINBRACE RUM	6.50	11.50
PLANTATION RUM XO	7.50	13.00

DIGESTIVES

	25ml	50ml
AMARETTO DISARONNO	5.25	8.25
LIMONCELLO	4.50	7.00
TIA MARIA	5.25	8.25
BAILEYS	5.25	8.25
GRAND MARINER	5.50	9.50
SOUTHERN COMFORT	5.25	8.25

COGNAC & BRANDY

	25ml	50ml
THREE BARRELS V.S.O.P	5.50	9.50
METAXA 5	5.75	9.75
JANNEAU V.S.O.P	5.75	9.75
COURVOISIER VS	6.50	11.50
HENNESSY VS	6.50	11.50
REMY MARTIN V.S.O.P	7.00	12.50
Hennessy XO	12.00	22.00

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.

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

175ml 250ml bottle

L'Aristocratico Pinot Grigio Trentino DOC

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.

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 minerally 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 minerally finish.

RED WINES

175ml 250ml bottle

Ultimate Provence Cotes de Provence Rouge

38

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.

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

Galanti Prosecco Spumante DOC Extra Dry 6.5 32

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 freshening 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

ANTI PASTI

OLIVES ^{ve}		4.95
Marinated with lemon zest, garlic, and olive oil		
VEGETARIAN PLATTER (for 2 or 3 per) ^{s g m so d *}		16.00
Falafel, mushroom craquettes, houmous, baba ganoush, tzatziki and served with bread		
HOT SHARING PLATTER (for 2 or 3 per) ^{g f e}		17.00
Patron peppers, fried calamari, spicy sausage, meatballs		
COLD MEZE (for 2 or 3 per) ^{g d s}		15.00
Houmous, tzatziki, baba ganoush, spicy feta dip served with bread.		
BURRATA ^{g d *}		9.50
Burrata with sun-dried & fresh tomato, and pesto		
SPICY MEDITERRANEAN SAUSAGE		7.50
Blended beef with herbs		
MINI MEATBALLS		8.50
Mini meatballs served with salad		
BABA GANOUSH ^{s g v *}		7.50
Baked aubergine, tahini, garlic, lemon juice, olive oil and served with bread		
TZATZIKI ^{d g *}		7.00
Tangy yogurt with cucumber, fresh mint and dill, olive oil on top served with bread		
MUSHROOM CROQUETTES ^{g d}		8.00
Served with adjika sauce.		
CALAMARI ^{f g d *}		8.95
Fried squid served with tartar sauce		
SPICY FETA DIP ^{g d *}		7.00
Feta cheese, roasted pepper and sun dried tomato & bell pepper paste, finished with a touch of chilli and olive oil, served with pitta bread		
HOUMOUS ^{ve g s *}		7.00
Pureed chickpeas & tahini with a hint of garlic, freshly squeezed lemon juice and extra virgin olive oil, served with bread		
FALAFEL ^{ve s}		7.50
Spiced chick peas, vegetables & herb fritters.		
FRIES	4.95	TRUFFLE PARMESAN FRIES ^d 7.50
SIDE SALAD	6.50	

PIZZA

MEDITERRANEAN DELIGHT ^{g d}	14.00
Feta style goats cheese, olives, bell peppers, tomatoes, mozzarella, tangy tomato base.	
ULTIMATE VEGGIE DELIGHT ^{g d v}	13.50
Bell peppers, onions, mushrooms, cherry tomatoes, garlic, mozzarella, tangy tomato base.	
LA VEGAN ^{g ve}	14.00
Artichokes, bell peppers, olives, mushrooms, tangy tomato base.	
MEAT LOVERS ^{g d}	16.00
Parma ham, spicy mediterenean sausage, pepperoni, meatballs, mozzarella, tangy tomato base.	
CHEESE FEAST ^{g d}	15.50
Goat cheese, gorgonzola, parmesan, mozzarella, double cream base.	
HOLY PEPPERONI ^{g d}	14.00
Pepperoni, hot honey, chilli flakes, mozzarella, tangy tomato base.	
SAN DANIELE ^{g d}	15.00
Burrata, parma ham, mozzarella with rocket, tangy tomato base.	
BBQ CHICKEN SENSATION ^{g d}	13.75
Chicken, fresh tomatoes, mozzarella with a bbq sauce base.	

SPECIALE DELLA CASA

BISTECCA ALLA FIORENTINA

Prime of fillet steak dry aged for 30 days, served with orange and lemon zest mixed with garlic and parsley sauce, served with asparagus.

29.50

SALMONE

Organic fillet of salmon drizzled with white wine and fresh herbs, served with asparagus & fennel salad.

19.75

MOUSSAKA

Lamb meat, layers of aubergine, courgette, red peppers, carrots, celery and potatoes with a bechamel sauce and cheese, served with vegetable couscous.

16.00

POLLO CON SALSA

Diced succulent chicken breast cooked in a garlic, butter, herb and white wine sauce served with vegetable couscous.

17.50

BLACK INK RISOTTO

Arborio rice and selo olive oil with fresh squid and parmesan on top.

15.00

PASTAS

PAPPARDELLE BURRATA

Pappardelle with burrata, black olives, garlic & tomato sauce.

15.50

FETTUCCINE ALFREDO

Fettuccine chicken, mushrooms, parsley, double cream, parmesan on top.

14.50

FUSILLI GARDEN VEG

Bell peppers, garlic oil, red onion fresh tomatoes, mozzarella, with a tomato base.

13.50

LINGUINI SALMON

Linguini with salmon, capers, sun-dried tomatoes, lemon zest and parsley.

15.50

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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

	Small	Large
STILL OR SPARKLING WATER	2.95	5.50
FEVER TREE 200ml Aromatic, mediterranean, elderflower ginger ale, ginger beer,		3.25
APPLETISER 275ml		3.75
COKE, LIGHT COKE, LIGHT SPRITE		3.75
HOMEMADE LEMONADE & ICE TEA & GINGER BEER	4.95	
TOMATO JUICE 200ml	2.75	
FRUIT JUICES orange, apple, pineapple, cranberry, lychee	3.75	

DESERTS MENU

MINT CHOCOLATE BOMBE 6.25

Mint ice cream with a chocolate sauce centre and chocolate coating with mint pieces.

CHOCOLATE FUDGE CAKE 6.75

Two layered chocolate fudge sponge sandwiched and coated in dark chocolate fudge icing.

GOCCIA AL PISTACCHIO 6.50

Sicilian Ricotta Cheese & Pistachio Mousse.

A delicate mousse of Sicilian ricotta cheese and pistachio glazed dessert.

WHITE CHOCOLATE & HONEYCOMB CHEESECAKE 6.75

A chocolate flavoured biscuit base topped with a sweet white chocolate & mascarpone cheesecake studded with milk chocolate coated honeycomb pieces.

Decorated with a rich dark chocolate glaze, milk chocolate coated honeycomb pieces and dark chocolate curls.

TIRAMISU 6.50

Traditional recipe with ladyfingers, coffee liqueur and delicious mascarpone cream.

Decorated with cocoa powder.

DESERTS COCKTAILS

AFTER EIGHT MARTINI 8.50

Bailey's, mint liqueur, vodka.

FRENCH CONNECTION 8.50

Cognac, disaronno amaretto.

PEPPERMINT WHITE RUSSIAN 8.50

Vodka, Kahlúa, peppermint liqueur, cream.

IRISH COFFEE 7.75

Jameson, coffee, cream, brown sugar.

BAILEYS COFFEE 7.50

Bailey's, coffee, cream, brown sugar.

