

COCKTAILS

APERITIFS

SPRITZ Aperol or Campari, mixed with prosecco, and topped up with soda water	£7.95
NEGRONI Gin, Campari and Sweet Vermouth, mixed all together with a drop of angostura bitter	£7.95
KIR ROYAL Prosecco and creme de cassis	£6.95
MANHATTAN Bourbon, martini rosso and angostura bitters	£7.95
MARGARITA Tequila, cointreau and fresh lime	£7.50

GIN COCKTAILS

CAMPARI G&T Campari, bombay saphire gin and tonic	£7.95
GIN SPRITZ Malfy Grapefruit gin, prosecco and soda water	£7.95
MALFY SOUR Malfy blood orange gin, fresh lemon juice, sugar, egg white and orange bitters	£7.95
GIN SWEET GIN Boe Violet Gin, martini bianco, egg white, sugar, fresh lemon juice	£7.50
SCOTSMULE Hendricks gin, ginger beer and fresh lime juice	£7.50

CLASSICS AND MARTINI

MOJITO Bacardi, lime, brown sugar, fresh mint, touch of sweet and sour topped with soda water	£7.95
OLD FASHIONED Bourbon, angostura bitter, Sugar, soda water.	£7.95
AMARETTO SOUR Amaretto sugar, egg white, fresh lemon juice, angostura bitter.	£7.50
WHISKY SOUR Whisky sugar egg white, fresh lemon juice, angostura bitter.	£7.95
FRENCH MARTINI Raspberry Vodka, chambord and pineapple	£7.95
PORNSTAR MARTINI Vanilla vodka, passion fruit puree, passoa and fresh lime juice served with shot of prosecco	£7.95
DIRTY MARTINI Either gin or vodka, extra dry martini, olive juice and olives	£7.95
COSMOPOLITAN Vodka citron, cointreau, cranberry juice and fresh lime juice	£7.95

AFTER DINNER

ESPRESSO MARTINI Vodka, kahlua, espresso shot and sugar syrup	£7.95
GODFATHER Aberlour 10YO and amaretto disaronno	£6.95
KIWI KICK Bacardi, midori melon liqueur, fresh lime, kiwi and egg white	£7.95
JAPANESE ICED TEA Vodka, gin, rum, midori and fresh lemon juice topped with lemonade	£7.95
SIDECAR Cognac, Cointreau and fresh lemon juice with sugar rim	£7.50
THE MAIN COURSE MARTINI Vodka, Baileys and kahlua	£7.95

DESSERT

FONDENTE AL CIOCCOLATO £7.95

Hot chocolate fondant served with saffron custard cream, white chocolate mousse and nut crumble.
Suggested dessert wine: Corte Giara, Recioto della Valpolicella 2015

TIRAMISU £6.95

Our classic homemade tiramisu.
Suggested dessert wine: Corte Giara, Recioto della Valpolicella 2015

CHEESECAKE £6.95

Cheesecake of the day - ask your waiter.
Suggested dessert wine: please ask

PANNACOTTA £6.95

Homemade vanilla pannacotta with mixed berries
Suggested dessert wine: Donnafugata, `Kabir` Moscato di Pantelleria 2017

MIXED BERRY CREME BRULE £6.95

served with fresh berries and vanilla ice cream
Suggested dessert wine: Recioto di Soave Rocca Sveva

LEMON SEMIFREDDO £6.95

Biscuit base lemon mousse (semifreddo) with licorice ganache and mint jelly.
Suggested dessert wine: Donnafugata, `Kabir` Moscato di Pantelleria 2017

AFFOGATO £6.95

Vanilla ice cream with espresso and amaretto liqueur

GELATO MISTO (3 SCOOPS) £4.95

Assorted ice cream, choose from:

vanilla, strawberry, belgian chocolate, run and raisin, toffee fudge, cookies and cream mango sorbet or lemon sorbet

FORMAGGI MISTI £9.95

Mixed selection of finest cheeses with crackers
Suggested dessert wine: Corte Giara, Recioto della Valpolicella 2015

TEA AND COFFEE

TEA	£2.40
AMERICANO	£2.40
WHITE COFFEE	£2.60
DECAFINATO	£2.80
CAPPUCINO	£2.80
LATTE	£2.80
ESPRESSO	£1.95
ESPRESSO MACHIATO	£2.20
DOUBLE ESPRESSO	£2.60
MOCHA	£2.80
HOT CHOCOLATE	£2.80
LIQUEUR COFFEE	£4.80

DESSERT WINES

RECIOTO DI SOAVE

ROCCA SVEVA	
Glass (75ml)	£7.95
Bottle (500ml)	£37.95

CORTE GIARA, Recioto della Valpolicella 2015	
Glass (75ml)	£7.75
Bottle (500ml)	£39.95

DONNAFUGATA, `Kabir` Moscato di Pantelleria 2017	
Glass (75ml)	£7.50
Bottle (750ml)	£44.95

COGNAC

MARTELL VS	£4.00
This cognac has fruity and spicy notes blended with vanilla and caramel notes. ABV: 40%	

REMY MARTIN VSOP	£5.00
A smooth cognac with plummy fruits and vanilla notes finished with a hint of oak. ABV: 40%	

REMY MARTIN XO	£8.00
A complex balance with an aroma of flavours candied orange, hazelnut & cinnamon. ABV: 40%	

SINGLE MALT WHISKY

ABERLOUR 10YR OLD	£5.50
Amber coloured malt with a malty & toffee like aroma, with a palate of nutmeg and berry fruits. ABV: 40%	

CRAGGANMORE 12YR OLD	£5.50
A delicate and fragrant aroma, firm but smooth flavour with herbal and flowery finish. ABV: 40%	

DALWHINNIE 15YR OLD	£5.80
A bright gold liquid that offers a palate of heather & honey notes with malty sweetness and a touch of peat. ABV: 43%	

BALVENIE 12YR OLD	£5.50
A luxurious malt with a honey/orange nose, honey sweetness that gives way to spicy notes. ABV: 40%	

BOWMORE 12YR OLD	£5.50
This malt has a complex spicy and heathery taste with a hint of salty seaweed. ABV: 40%	

GLENKINCHIE 10YR OLD	£5.50
A soft spicy malt with hints of cinnamon, ginger and demerara sugar. ABV: 43%	

HIGHLAND PARK 18YR OLD	£9.00
A smooth malt that delivers smoky dryness mixed with a heather/honey sweetness and a touch of malt. ABV: 40%	

LAGAVULIN 16YR OLD	£7.00
A true Islay, dry, smoky and peaty with a roaring crescendo finish. ABV: 43%	

MACALLAN 10YR OLD	£5.80
A full bodied malt that delivers a rounded taste of sherry & malt. ABV: 40%	