

# BAR FOOD

## CRUDO

**Ostriche GF** Fresh Scottish oysters, choose from:  
\*Balsamic and shallot  
\*Ponzu (soy) and fresh ginger  
\*Cucumber, apple cider vinegar and homemade mustard seeds. x2 9.00 x4 15.00 x8 27.00 x12 39.50

**Tonno tartare GF\*** Fresh tuna tartare, served with lemon dressing and an avocado mousse. 15.50

## CICCHETTI

**Bread selection VG** Homemade selection of sourdough bread and focaccia. 5.50

**Olive di nocellara VG GF** Nocellara olives. 4.50

**Arancini alla Ligure** Pesto risotto, seasonal greens and mozzarella arancini, with saffron mayo. 8.00

**Tris di Burger** A trio of mini burger sliders served with lettuce, tomato, and melted Fiordilatte mozzarella cheese topped with our homemade burger sauce. 11.00

**Crocchetta di cavolfiore V** Cauliflower and cheese croquettes, with homemade chilli jam. 8.00

**Pollo fritto alla Toscana** Our Italian style chicken thigh bites, tossed in a spicy honey 'nduja sauce. 8.50

**Zucchini fritti V** Our signature thinly hand cut, lightly floured and deep fried zucchini. 7.00

## FOCACCIA

**Sea salt & rosemary V VG** 6.50

**Wild garlic & extra virgin olive oil V VG** 6.50

**Wild garlic and chilli oil V VG** 6.50

**Tomato sauce and Taggiasche olives** 8.50

**Wild garlic butter & Grana Padano cheese** 8.50

**Apulian burrata cheese, rocket & Parma ham** 14.50

## SALUMI

**Il Nostro Taglieri GF** 15.00pp  
Selection of our finest charcuterie, cheeses, breads and vegetables.

**Prosciutto di Parma DOP (24 mesi) GF** 9.50  
24 month cured Parma ham.

**Spianata Calabrese GF** Spicy Calabrian salami. 6.50

**Capocollo Banca di Roma GF** Chef Giuseppe Cafaro's homemade Italian dry-cured pork neck. 9.50

**Porchetta GF** Homemade thinly sliced slow roasted pork belly. 8.50

Please always inform your server of any allergies or intolerances before placing your order.  
V=Vegetarian / VG=Vegan / GF=Gluten Free / GF\*=Gluten Free available

# AFTERNOON TEA

To ensure the very best quality and freshness of our Afternoon Teas, we respectfully require that orders/bookings be made at least **24 HOURS IN ADVANCE**

## Finger Sandwiches

Chicken, French mustard and homemade chilli jam.  
Scottish smoked salmon and spicy avocado mousse.  
Marinated cucumber and mascarpone cheese. V  
Buffalo mozzarella, beef tomato and homemade pesto. V

## Classic Roman Maritozza

Filled with chicken liver pate and homemade orange jam.

## Traditional Scones

With clotted cream and a selection of fruit jams. V

## Classic Roman Maritozza

Filled with fresh cream. V

## Mini Tartlet

Filled with Italian patisserie cream and seasonal fruit. V

## Baked Cheesecake

With blueberry sauce and amarena cherries. V

## UNLIMITED TEA & COFFEE

£35

## INDULGE WITH A GLASS OF BUBBLY (125ml)

With a glass of Amantata Sumante extra dry 40.00  
With a glass of Primis Spumante Classico 41.00  
With a glass of Moët & Chandon, Imperial Brut 45.00

# COFFEES

Espresso 3.00  
Double Espresso 3.50  
Macchiato 3.00  
Double Macchiato 3.50  
Americano 3.50  
Cappuccino 4.00  
Flat White 4.00  
Latte 4.00  
Ice Latte 4.00  
Hot Chocolate 3.50

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BAR FOOD  
AFTERNOON TEA  
COFFEE

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COCKTAILS  
WINES  
SPARKLING & CHAMPAGNE



# COCKTAILS

ALL CLASSICS AVAILABLE ON REQUEST

## GIN

1	<b>Seville Spritz</b> Tanqueray Seville, Lemon Juice, Prosecco, Soda	10.00
2	<b>Royale 75</b> Tanqueray Royale, Lemon Juice, Prosecco	11.00
3	<b>Rangpur Southside</b> Tanqueray Rangpur, Lemon Juice, Mint	10.00
4	<b>Raspberry Collins</b> Tanqueray London Dry, Raspberry Liqueur, Lemon Juice, Soda	10.00
5	<b>Nestled Negroni</b> Tanqueray Flor De Sevilla, Triple Sec, Dry Vermouth	10.00
6	<b>Butterfly</b> Tanqueray London Dry, Heerling Cherry Liqueur, Yellow Chartreuse, Bobs Abbott Bitters	11.00
7	<b>Fly By Spritz</b> Chase Rhubarb & Bramley Apple Gin, Lemon Juice, Lemonade, Prosecco	12.00
8	<b>Love Heart Spritz</b> Chase Raspberry & Basil, Lemon Juice, Lemonade, Grenadine	10.00
9	<b>Thai Garden</b> Tanqueray London Dry, Elderflower Cordial, Lemon Juice, Strawberry, Thai Basil, Rosemary	10.00
10	<b>Hugo Martini</b> Tanqueray London Dry, St Germain, Lemon Juice, Egg White	10.00
11	<b>Scorsa</b> Tanqueray London Dry, Maraschino Liqueur, Green Chartreuse, Lime Juice	12.00

## VODKA

12	<b>Citrus Sling</b> Ciroc Summer Citrus, Lime Juice, Mango, Ginger	11.00
13	<b>Nutella</b> Chase Vodka, Nutella, Mr Black Coffee Liqueur, Espresso	11.00
14	<b>Social Smash</b> Ciroc Red Berry, Lime Juice, Raspberry, Mint, Soda	10.50
15	<b>Basil &amp; Cucumber Collins</b> Chase Rhubarb Vodka, Lemon, Cucumber, Basil, Soda	10.50
16	<b>Gasshuku Martini</b> Chase Vodka, Sake, Dry Vermouth, Blended Whisky	12.00
17	<b>Menta Martini</b> Chase Vodka, Gallino L'Autentico, Lime Juice, Absinthe	11.00

# COCKTAILS

## WHISKY

18	<b>Take the Night Away</b> Bulliet Bourbon, Cognac, Sweet Vermouth, Benedictine, Peychaud Bitters, Angostura Bitters	11.50
19	<b>JW Peach Highball</b> Johnnie Walker Black Label, Peach Syrup, Ginger Ale	12.00
20	<b>Black Label Fizz</b> Johnnie Walker Black Label, Lemon Juice, Egg White, Prosecco	12.00

## RUM

21	<b>Well Wisher</b> Rum, Dry Vermouth, Orange Curacao, Grenadine, Saline Solution	10.00
22	<b>QPR</b> Rum, Sweet Vermouth, Lime Juice, Grenadine, Angostura Bitters	10.00
23	<b>Captain Stormy</b> Captain Morgan Black Spiced, Lime, Honey, Ginger Beer	11.00

## TEQUILA / MEZCAL

24	<b>Naked &amp; Famous</b> Casamigos Mezcal, Aperol, Yellow Chartreuse, Lime Juice	14.00
25	<b>Guadalajara Sipper</b> Casamigos Mezcal, Green Chartreuse, Maraschino Liqueur, Pineapple Juice, Lime Juice	15.00
26	<b>Smoking Stack</b> Don Julio Reposado, Peated Whisky, Agave Syrup, Lime Juice, Angostura Bitters	16.00

## LIQUEUR

27	<b>Strawberry Aperol Spirtz</b> Aperol, Strawberry, Prosecco, Soda	10.00
28	<b>Biscotti Spritz</b> Prosecco, Hazelnut Liqueur, Butterscotch Liqueur, Soda	12.00

## NON ALCOHOLIC

29	<b>Seedlip Sprezzy</b> Seedlip Grove, Espresso	8.00
30	<b>MangNo Daiquiri</b> Seedlip Spice, Lime Juice, Mango	7.00
31	<b>HugNo</b> Tanqueray 0.0%, Lime Juice, Elderflower Cordial, Mint, Non-Alcoholic Prosecco, Soda	7.00

# WINE

## White

	Glass 175ml	Bottle 750ml
Maturano Frusinate IGP, Antica Tenuta Palombo, Lazio / 2022	10.00	38.50
Traminer, Ca Bolani Friuli DOC Aquileia Veneto / 2021	9.50	39.00
Sauvignon Blanc IGP Linea Antica Tenuta Palombo Lazio / 2022	9.00	34.50
Pinot Grigio, Ca Bolani Veneto / 2023	10.00	39.50
Vermentino Calasole Maremma IGT, Rocca di Montemassi Toscana / 2022	10.00	39.00
Gavi Gelsamora DOCG Piemonte / 2022	11.50	44.00

## Rosé

	Glass 175ml	Bottle 750ml
Rosa Invidiata Rosato Frusinate, Antica Tenuta Palombo Lazio / 2023	9.00	35.00
Pinot Grigio Rosato, Zonin Veneto / 2023	9.00	34.00

## Red

	Glass 175ml	Bottle 750ml
Anarkos Primitivo, Malvasia, Negroamaro, Agricola Felling Puglia	7.50	31.00
Pietraluna Negroamaro, Agricola Felling Puglia	8.50	33.00
Sasseo Primitivo Salento IGT, Altemura Puglia - 2023	10.00	39.00
Atina DOP Cabernet, Antica Tenuta Palombo Lazio - 2019	10.00	39.00
Chianti Classico DOCG, Castello d'Albola Toscana - 2021	10.00	38.00
Amira Nero d'Avola Sicilia IGT, Feudo Butera Sicilia - 2020	10.50	42.00
Sassabrina Montereio DOC, Rocca di Montemassi Toscana - 2017	12.00	47.00
Duca Cantelmo Cabernet Riserva, Antica Tenuta Palombo Lazio - 2020	19.50	79.00

# SPARKLING & CHAMPAGNE

## Italian Sparkling

	Glass 125ml	Glass 175ml	Bottle 750ml
Amantata Spumante Extra Dry, Antica Tenuta Palombo NV	6.50	9.00	35.00
Primis Spumante Classico Extra Brut, Antica Tenuta Palombo NV	7.50	10.50	42.50
Prosecco Spumante Brut DOC Ca' Bolani / NV			36.00
Prosecco Spumante Brut DOC Ca' Bolani / NV			<b>MAGNUM 69.00</b>
Oltrenero Brut Nature DOCG, Tenuta Il Bosco / NV			55.00 69.00
Franciacorta, Bellavista Alma Gran Cuvee Brut Lombardia / NV			72.00
Franciacorta, Bellavista Saten Brut Vintage Lombardia / NV			95.00
Franciacorta, Bellavista Vittorio Moretti Extra Brut Lombardia Vintage / 2013			175.00

## Sparkling Rosé

	Glass 125ml	Glass 175ml	Bottle 750ml
Prosecco Rosé Spumante, DOC Ca' Bolani NV	6.50	9.00	36.00
Oltrenero Cruase, Oltreppo Pavese Lombardia / NV			55.00
Franciacorta, Bellavista Rosé Brut Lombardia / Vintage / 2018			109.00

## Champagne

	Glass 125ml	Glass 175ml	Bottle 750ml
Moët & Chandon Imperial Brut	15.00	22.00	89.00
Veuve Clicquot, Yellow Label			99.00
Moët & Chandon Extra Brut Grand Vintage / 2015			105.00
Ruinart Blanc De Blancs / NV			139.00
Moët & Chandon Imperial Brut / NV			<b>MAGNUM 165.00</b>
Dom Perignon Brut Vintage / 2013			325.00

## Champagne Rosé

	Bottle 750ml
Moët & Chandon Rose Imperial Brut	99.00
Veuve Clicquot, Rosé	145.00