

## STARTERS - MEZES - TAPAS

<b>Dip Trio</b> (Se, M, Hot) <b>£6.95</b> Hummus, Tzatziki and Spicy Dip Salad served with Turkish Pita Bread.	<b>Tex-Mex Dip</b> (G, M, Hot) <b>£6.95</b> Baked tortilla chips served with sour cream, guacomole and salsa.
<b>Hummus</b> (Se, V) <b>£6.95</b> A Middle Eastern appetising dish made of pureed chickpeas, lemon juice, garlic, tahini, beetroot, sesame seed butter.	<b>Tzatziki</b> (M) <b>£6.95</b> A tangy dish of seasoned, strained yoghurt, cucumber, mint, and garlic.
<b>Beetroot Salad</b> (M, N) <b>£7.95</b> Garlic and light apple vinegar marinated, roasted beetroot rings topped with dill, feta cheese, roasted mixed crushed nuts and beetroot dressing.	<b>Tabouleh</b> (G, V) <b>£6.95</b> A fresh-tasting salad made of bulgur, tomatoes. Finely chopped parsley, mint and onion sprinkled served with herbs. Extra virgin olive oil and fresh lemon.
<b>Spicy Salad Dip</b> (Hot) <b>£6.95</b> Pleasantly spicy mixture of tomatoes, peppers, onions, and parsley combined with herbs, extra virgin olive oil and pomegranate sauce.	<b>Olives</b> (V) <b>£4.45</b> Finely marinated mixed olives.

### ★ MIXED COLD MEZES FOR TWO £17.95

Hummus, Tzatziki, Spicy Dip Salad, Tabuleh, Olives and Beetroot Salad, served with warm Turkish Pita Bread.

<b>Classic Nachos</b> (G, M, Hot) <b>£9.95</b> The beloved dish of tortilla chips topped with melted cheese, guacamole, sour cream, homemade salsa sauce and garnish.	<b>Filo Parcels</b> (G, M, Se) <b>£7.95</b> Homemade deep-fried filo pastry filled with spinach, feta cheese, and herb fusion, served with hummus.
<b>Falafel</b> (V, Se) <b>£7.95</b> Crisp, hot and heady with spice, Middle Eastern dish made of chickpeas, broad beans, onions, carrot, parsley and herbs served with hummus.	<b>Patatas Bravas</b> (M) <b>£7.95</b> Served with homemade spicy tomato and aioli sauce.
<b>Padron Peppers</b> (M, V) <b>£7.95</b> Deep-fried Spanish green peppers topped with rock salt, parmesan and melted cheddar.	<b>Halloumi Fries</b> (G, M, E) <b>£8.45</b> Deep-fried breaded halloumi sticks served with sweet chilli sauce.
<b>Butterfly King Prawns</b> (M, Hot) <b>£10.95</b> Pan-fried in garlic butter with peppers (In Shell).	<b>King Scallops</b> (F, M) <b>£11.95</b> Pan-fried king scallops served on a bed of sweetcorn puree, dressed with home made garlic butter tomato sauce.
<b>Whitebait</b> (F, M, G) <b>£7.95</b> Floured, fried whitebait served with lemon and tartar sauce.	<b>Tempura King Prawns</b> (G, F) <b>£9.95</b> Thin battered deep fried 5 king prawns served with Thai sweet chilli.
<b>Calamari</b> (F, M, G) <b>£8.95</b> Fine marinated deep-fried squid served with homemade tartar sauce.	<b>Beef Sausage</b> (Hot) <b>£8.95</b> Appetisingly spicy and smoky beef sausage skewered and chargrilled alongside padron peppers and cherry tomatoes.
<b>Green Giant Shelled Mussels</b> (F, M, G) <b>£10.95</b> Giant New Zealand Mussels cooked in white wine and creamy garlic sauce, served with a sourdough slice.	<b>Chicken Tenders</b> (G, E) <b>£7.95</b> Bread crumbs coated, deep-fried chicken breast strips served with sweet chilli sauce.
<b>Lamb Meatballs</b> (Hot, M) <b>£8.95</b> Enjoyable meatballs made of minced lamb, parsley, onion and spices, served in tomato sauce, topped with melted mozzarella and fresh basil.	<b>Spicy Potato and Pancetta Croquettes</b> (G, E, M) <b>£7.95</b> Deep-fried spicy, cheesy potato and pancetta balls served on a bed of homemade tomato sauce, dressed with dried onions and Parmesan shavings.
<b>BBQ Pork Ribs Starter</b> (Ms) <b>£8.95</b> Sweet and smoky barbeque marinated slow-cooked baby pork ribs.	

### ★ SHARING STARTERS-MEZES-TAPAS £34.95

Choice of Any 5 Starters-Mezes-Tapas

(Sharing tapas, excluding king scallops, butterfly king prawns, mussels)

## SIDES

STEAMED BROCCOLI	£4.95
SWEET POTATO CHIPS	£4.95
GREEN SIDE SALAD	£4.95
GREEK SIDE SALAD	£5.95
CHIPS	£3.95
RICE	£2.95



If you have any allergy concerns, please advise a member of staff.

Milk (M) - Nuts (N) - Dairy (D) - Sesame (Se) - Gluten (G) - Fish (F)  
Hot (HOT) - Vegetarian (Vg) - Vegan (V) - Egg (E) - Mustard (Ms)

## MAIN COURSES

### GRILLS

<b>Surf 'n' Turf</b> (M, Hot)	£34.95
300g 28 days aged Scottish Highland chimichurri marinated beef (Sirloin Steak) topped with three garlic butterfly prawns served with cajun fries, roasted cherry tomato and grilled lime.	
<b>Rainbow Kofta</b> (G, M)	£21.95
Well-seasoned chargrilled beef kofta served on a bed of creamy, smoked aubergine and garlic butter sauteed spinach, topped with baby rainbow carrot and dressed with peppercorn sauce and fresh baby herbs.	
<b>Alexander's Dish</b> (M)	£19.95
Marinated chargrilled sliced chicken breast served on a bed of fried herby gratin potatoes, Turkish croutons topped with garlic yoghurt and smoked paprika dressing.	
<b>BBQ Pork Ribs Main</b> (M, MS)	£19.95
Sweet and smoky barbecue marinated slow-cooked baby pork ribs dressed with dry onion flakes and fresh chilli garnish, served with garlic buttered mashed potato.	
<b>Ribeye Steak</b> (M)	£29.95
Full of flavour, moist ribeye steak served with roasted cherry tomato, chips, peppercorn or garlic butter sauce.	
<b>Sirloin Steak</b> (M)	£26.95
Our 28 day aged Scottish highland beef is wrapped in our special seasoning and served with roasted cherry tomato, chips and garlic butter or peppercorn sauce.	
<b>Mix Grill</b>	£25.95
Marinated tender chicken fillet shish, lamb fillet shish, lamb cutlet and beef kofta steak served with rice and garnish.	
<b>Lamb Cutlets</b> (M)	£22.95
Mediterranean style marinated, 3 lamb cutlets, grilled to perfection served on a bed of mashed potato dressed with beetroot puree and garnish.	
<b>Lamb Fillet Shish</b>	£20.95
Marinated grilled lamb fillet, served with rice and garnish.	
<b>Fillet Shish Combo</b>	£19.95
Combination of chicken fillet and lamb fillet shish served with chips and garnish.	
<b>Chicken Fillet Shish</b>	£18.95
Marinated grilled chicken fillet, served with rice and garnish.	

### SIZZLINGS

<b>Steak Fajita</b> (M, G)	£20.95
Sirloin steak strips marinated in fajita spices, grilled with peppers and onions, served with salad garnish, grated Mexican cheese, tortilla bread, salsa, sour cream, and guacamole sauce.	
<b>King Prawn Fajita</b> (F, M, G)	£20.95
King Prawn strip marinated in fajita spices, grilled with peppers and onions, served with salad garnished with grated Mexican cheese, tortilla bread, salsa, sour cream, and guacamole sauce.	
<b>Chicken Fajita</b> (M, G)	£18.95
Tender chicken strips marinated in fajita spices, grilled with peppers and onions, served with salad garnish grated Mexican cheese, tortilla bread, salsa, sour cream, and guacamole.	

### BURGERS

<b>Cheese Burger</b> (M, G)	£15.95
A cracking, well-seasoned mince beef topped with cheese, caramelised onions, lettuce, tomato, gherkin and relish sauce served with chips and coleslaw.	
<b>Chicken Burger</b> (M, G)	£14.95
Delicious combination of marinated chicken breast, topped with cheese, tomato, onions, lettuce, gherkin and relish sauce served with chips and coleslaw.	
<b>Halloumi &amp; Falafel Burger</b> (V, M, G, Se)	£13.95
A chunky Cypriot grilled cheese and falafel with hummus, roast peppers, lettuce and tomato, served with sweet chilli sauce chips and coleslaw.	

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## MAIN COURSES

### FISH

- Skate Wings (F)** £21.95  
Pan-fried skate wings served with asparagus, baby potatoes, carrot puree, and caper sauce.
- Salmon (F, M)** £20.95  
Grilled salmon fillet served with Herb mashed potatoes, broccoli, beetroot puree with turmeric and white wine fish sauce.
- Sea Bass (F, M)** £19.95  
Grilled filleted sea bass served on crushed baby potatoes with spring onions, garlic, pak choi, carrot puree, and tomato dressing.

### STEWES & OWEN DISHES

- Sultan's Favourite (G, M)** £20.95  
Slow-cooked tender lamb stew served on a bed of smoked aubergine purée with sourdough slices.
- Farmer's Favourite Chicken** £17.95  
A rich, hearty chicken stew prepared with tomatoes, carrots, red peppers, green beans, and onion seasoned with Mediterranean herb fusion, served in a traditional pot with rice.
- Spinach and Halloumi Stew (V, M)** £16.95  
Fresh sauteed spinach, chickpeas, tomatoes, and grilled halloumi, served in a traditional pot with rice.
- Spicy Fish Pot (F, HOT)** £20.95  
Mediterranean dish with prawns, squid, mussels, salmon, mixed vegetables, and spicy tomato sauce, served in a traditional pot with rice.

### PASTAS

- Supreme Chicken Tagliatelli (M)** £18.95  
Marinated chargrilled butterfly chicken breast topped with creamy garlic mushrooms, served alongside tagliatelli pasta.
- Mixed Seafood Linguini (F)** £24.95  
Homemade tomato sauce linguini topped with two large grilled shelled mussels, two butterfly king prawns, giant octopus arm.
- Vegan Pasta (N, V)** £14.95  
Lemon and garlic flavoured Vegan Linguini pasta made with steamed tender stem broccoli, baby spinach, dressed with green pesto and crushed mixed nuts.
- King Prawn Linguini (F, G)** £18.95  
Pan-fried linguini with prawns, garlic, olive oil, parsley, homemade tomato sauce, and a touch of fresh chilli.
- Meatballs Penne (M, HOT)** £17.95  
Penne with homemade meatballs in a chilli, garlic, basil, cherry tomato, spinach, and tomato sauce with a touch of parmesan cheese.
- Steak and Pasta (M, G)** £20.95  
Tender strips of beef sirloin steak cooked together with mushroom, garlic butter, red onion, cream and peppercorns, served with Linguine pasta "extra king prawns +£6.95".

### SALADS

- Chicken and Halloumi Salad (G, M)** £14.95  
A tasty mixture of grilled marinated chicken and halloumi cheese combined with leafy vegetables, grated pickled cabbage, onions, grated carrots, peppers, cherry tomatoes, cucumber, hummus and olives, dressed with olive oil and a grilled sourdough slice.
- Chicken and Avocado Salad (G)** £14.95  
A tasty mixture of grilled marinated chicken, grilled bacon and crushed avocado on a bed of leafy vegetables, grated pickled cabbage, onions, grated carrots, peppers, cherry tomatoes and cucumber, dressed with special dressing and a grilled sourdough slice.
- Haloumi and Avocado Salad (V, M, G)** £13.95  
A chunky halloumi cheese combined with avocado, leafy vegetables, peppers, cherry tomatoes, cucumber, olives, grated pickled cabbage, onions and grated carrots, dressed with olive oil, herbs and freshly squeezed lemon juice and a grilled sourdough slice.



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## WINE MENU

### WHITE WINE 125ml/250ml/Bottle

**House White (Turkey) £6.45/£8.95/£21.95**

This wine is a round and well-balanced wine with linden and citrus aromas. It matches well with fish, white meat and mezés.

**Pinot Grigio (Italy) £7.45/£9.45/£25.95**

A fresh, fruity and dry Pinot Grigio with aromas of apple and exotic fruits, a luscious texture and a moreish hint of bitter lemon on the finish.

**Sauvignon Blanc (Chile) £7.95/£9.95/£26.95**

An array of mouth-watering citrus aromas that recall grapefruit and limes are underpinned by vibrant herbaceous characters. Bright refreshing acidity and a hint of salty minerality on the long finish.

**Chardonnay (New Zealand) £8.95/£10.95/£29.95**

A full bodied and rich wine with lovely vanilla and pineapple flavours combined with a touch of toasty cinnamon and smoky oak.

**Picpoul (France) £29.95**

A steely, poised dry white wine, with an aura of lemon peel and fresh acacia flowers on the nose. Great concentration on the palate, zingy acidity, and unusual depth on the finish.

**Albarino Rias Baixas, Pazo Do Mar (Spain) £32.95**

This Albariño shows stone fruit characters with delicate spicy notes on the nose, which are echoed on the palate along with citrus characters. This poised wine is all held together by a crisp backbone of refreshing and zesty acidity.

**Gavi Del Comune Di Gavi (Italy) £35.95**

This crisp white wine shows incredible mineral, zesty and floral notes, with a hint of spice and the typical hints of bitter almond that makes this wine unique. Prominent mineral characters linger on the long and precise finish.

### ROSE WINE 125ml/250ml/Bottle

**House Rose (Turkey) £6.45/£8.95/£21.95**

The aromas of red cherry and cotton candy are balanced with apple, lemon, and strawberry nuances. It should make a great wine for salads, mezés, and tapas.

**Pinot Grigio, Blush Rose (Italy) £7.45/£9.95/£25.95**

The appealing pale blush colour of this wine is obtained from the skins of the Pinot Grigio grapes which are pink in colour. A fresh and fruity wine with a delicate flavour and an off-dry finish.

### RED WINE 125ml/250ml/Bottle

**House Red (Turkey) £6.45/£8.95/£21.95**

This red wine is a blend of local varieties of South Anatolia. It has a good balance and red fruit flavours. Matches well with grilled meat and tapas.

**Cabernet Sauvignon (Chile) £7.45/£9.45/£24.95**

Grilled red pepper, raspberry and blackberry fruit hints - very quaffable Chilean Cabernet that goes well with grilled red meat.

**Montepulciano (Italy) £7.95/£9.95/£26.95**

Generous aromas of red berries, wild strawberries and delicate hints of oak and liquorice are echoed on the palate. A soft and approachable style of wine, which is well structured and beautifully balanced.

**Malbec Cafayate £8.95/£10.95/£29.95**

**Piattelli Vineyards (Argentina)**

An attractive and vibrant example of Argentinian Malbec, with its heady mix of plump red fresh fruits and floral hints of violet, combined with sweet, firm tannins and a powerful finish.

**Rioja Reserva, Ondarre (Spain) £31.95**

Grilled red pepper, raspberry and blackberry fruit hints - very quaffable Chilean Cabernet that goes well with grilled red meat.

**Cotes Du Rhone, Domaine De La Solitude (France) £37.95**

Generous aromas of red berries, wild strawberries and delicate hints of oak and liquorice are echoed on the palate. A soft and approachable style of wine, which is well-structured and beautifully balanced.



### PROSECCO 125ml/250ml/Bottle

**Prosecco (Italy) £8.95/£29.95**

The aromas of red cherry and cotton candy are balanced with apple, lemon, and strawberry nuances. It should make a great wine for salads, mezés, and tapas.

**Prosecco Rosé Brut (Italy) £39.95**

Crystalline pale pink in colour, this sparkling rosé has appealing floral aromas of violet and wild strawberry. Flavours of raspberry, cherry and wild red berried fruit are supported by light, soft bubbles. Refreshing, with a lovely balance and a dry, fruity finish.

## COCKTAILS MENU

### CLASSIC COCKTAILS

#### MARGARITA

Tequila Blanco, Triple Sec, Lemon Juice, Lime Juice, Lime Syrup

#### MOULIN ROUGE

Citron Vodka, Strawberry and Passion Fruit Puree, Lime Juice and Sugar Syrup

#### MOSCOW MOULE

Citron Vodka, Lime Juice, Fresh Mint, Ginger Ale, Sugar Syrup

#### BLOODY MARY

Vodka, Tomato Juice, Worcestershire Sauce, Black Pepper, Tabasco Sauce, Salt, Lemon Juice

#### COSMOPOLITAN

Citron Vodka, Triple Sec, Cranberry Juice, Lime Juice, Sugar Syrup

#### WHITE RUSSIAN

Vanilla Vodka, Kahlua, Double Cream, Grated Chocolate and Orange Sugar Syrup.

#### PINK RABBIT

Vanilla Vodka, Raspberry Puree, Lime Juice, Tonic, Sugar Syrup

#### JUNGLE BIRD

Rum, Aperol, Mango Juice, Pineapple Juice, Lime Juice, Sugar syrup

#### CAIPIRINHA

Cachaca, Lime, Sugar syrup

#### PINACOLADA

Malibu, Rum, Pineapple Juice, Coconut Puree, Sugar syrup

#### MAI TAI

Amoretto, Dark Rum, Triple Sec, Pineapple Juice, Lime Juice, Gum Syrup

#### NAKED ALE

Malt Whisky, Lime Juice, Simple Gum Syrup, Ginger Ale

#### AMERICANO

Campari, Rosso Vermouth, Top Soda

#### BLOSSOM

Gin, Dry Vermouth, Orange Bitter, Raspberry Tonic, Cherry

#### GINA

Gin, Aperol, Lime Juice, Gum Syrup, Grapefruit Soda

#### NEGRONI

Campari, Gin, Vermouth, Cheery bitter, Orange Peel

#### LONG ISLAND ICED TEA

Vodka, Tequila, Gin, Rom, Triple Sec, Lime Juice, Cola

#### OLD FASHIONED

Bourbon Whisky, Angostura Bitter, Orange Peel, Sugar Syrup

#### FROZEN DAIQUIRI

#### STRAWBERRY-PASSION

Rum, Passion Purée, Lime Juice, Sugar Syrup

### SPRITZ COCKTAILS

#### APEROL SPRITZ

Aperol, Prosecco, Soda, Orange Slice

#### LONDON SPRITZ

Gin, Elderflower Cordial, Mint, Apple puree, Soda, Cucumber Slice

#### PIMM'S SPRITZ

Pimm's, Lemonade, Mint, Cucumber Slices, Orange and Strawberry

£10.95

£10.95

£10.95

£10.95

£10.95

£10.95

£10.95

£10.95

£10.95

£10.95

£10.95

£12.95

£10.95

£10.95

£10.95

£11.95

£12.95

£12.95

£10.95



### MARTINI

#### ESPRESSO MARTINI

Vanilla Vodka, Coffee Liqueur, Espresso, Gum Syrup

£10.95

#### APPLETINI

Vodka, Sour Apple Liqueur, Green Apple Puree, Squeezed Lime, Sugar Syrup

£10.95

#### PORNSTAR MARTINI

Vanilla Vodka, Passoa Liqueur, Passion Fruit Puree, Lime Juice, Sugar syrup

£10.95

#### LYCHEE MARTINI

Vodka, Lychee Liqueur, Squeezed Lime, Pineapple Juice, Cranberry Juice, Sugar Syrup

£10.95

#### 007 MARTINI

Triple Gin or Vodka, Dry Vermouth, Green Olives, Lemon Bitter

£12.95

### MOJITOS

#### ORIGINAL-STRAWBERRY-PASSION MOJITO

Rum, Fresh Mint, Squeeze Lime, Brown Sugar, Top Soda

£10.95

### SOUR

#### WHISKEY SOUR

Bourbon Whisky, Orange Bitter, Lemon Juice, Egg White, Sugar Syrup

£12.95

#### AMARETTO SOUR

Amaretto, Angostura Bitter, Lemon Juice, Egg White, Sugar Syrup

£11.95

### PROSECCO COCKTAILS

#### KIR ROYALE

Creme' de Cassis, Prosecco

£10.95

#### MIMOSA

Triple Sec, Orange Juice, Prosecco

£10.95

#### PRETTY WOMAN

Grand Marnier, Cranberry Juice, Prosecco

£10.95

#### PINK LADY

Pink Gin, Raspberry Puree, Prosecco

£10.95

## LIQUEURS 50ML £7.50

Tia Maria, Kahlua, Baileys, Malibu, Amaretto, Frangelico, Cointreau, Grand Marnier

## VERMOUTHS 50ML £7.50

Martini Bianco  
Martini Extra Dry  
Martini Rosso

## BRANDY & COGNAC 50ML

Courvoisier £7.95  
Hennessy £9.95  
Rémy Martin VSOP £8.75

## VODKAS 50ML

Absolut £8.45  
Blue, Citron, Vanilla  
Smirnoff £7.95  
Grey goose £9.95  
Belvedere £9.95  
Ciroc Blue £10.45

## HANDMADE ICED TEAS & COFFEES

Iced Lemon Tea £4.25  
Iced Peach Tea £4.25  
Iced Red Berry's Tea £4.25  
Iced Mocha £4.45  
Iced Latte £4.25  
Iced Vanilla £4.45  
Iced Hazelnut £4.45  
Iced Almond £4.45  
Iced Caramel £4.45  
Iced Chocolate £4.45  
Add Non-Dairy Milk £0.45

## SOFT DRINKS

Coke £3.25  
Diet Coke £3.25  
Coke Zero £3.25  
Fanta £3.25  
Sprite £3.25  
Appletiser £3.45  
Ginger Ale £3.45  
Orange Juice £2.95  
Mango Juice £2.95  
Pineapple Juice £2.95  
Apple Juice £2.95  
Cranberry Juice £2.95  
Still Water Small £2.10  
Still Water Large £4.10  
Sparkling Water Small £2.10  
Sparkling Water Large £4.10

## SHOTS

Tequila Blanc £4.95  
Tequila Gold £5.45  
Tequila Rose £4.95  
Patron Silver £7.45  
Sambuca £4.95  
Limoncello £4.95

## BEERS

Pint Of Shandy £5.95  
Pint Of Lager £5.45  
Peroni Bottle 33cl £4.75  
Efes Bottle 33cl £4.75  
Estrella 33cl £4.75  
Corona 33cl £4.75  
Bulmers Original 50cl £5.95  
Bulmers Red Berrys 50cl £5.95

## LIQUEUR COFFEE

Irish Coffee £6.95  
French Coffee £6.95  
Liqueur Coffee £6.95  
(Kahlua / Tia Maria / Baileys / Amaretto)

## TEAS

English Tea £2.45  
Earl Grey £2.45  
Peppermint £2.75  
Camomile £2.75  
Green £2.75  
Apple £2.75  
Red Berry and Flower £2.75  
Lemongrass and Ginger £2.75  
Green Tea and Peach £2.75  
Jasmine £2.75  
Fresh Mint £2.95  
Extra Honey £1.00  
Extra Teabag £1.00  
Add Non-Dairy Milk £0.20  
Oat, Soya, Coconut, Almond



## RUMS 50ML

Bacardi £7.45  
Captain Morgan Black £7.95  
Captain Morgan S. Gold £7.95  
Wray & Nephew £9.45

## WHISKY 50ML

J.W. Black Label £8.45  
Jack Daniels Tennessee £8.95  
Woodford Reserve Bourbon £9.95  
Jameson Irish £8.95  
Talisker Aged 10 yy £9.95  
Macallan Double Cask £12.95  
The Glenlivet American £12.95  
Oak Selection

MIXERS £1.00

## GINS 50ML

Gordons Dry £7.95  
Beefeater Dry £8.45  
Beefeater Pink £8.95  
Bombay Sapphire £8.95  
Tanqueray Dry £8.95  
Tanqueray Sevilla £9.45  
Hendricks OR Hendricks £8.95  
Midsummer

## HANDMADE LEMONAIDS

Fizzy Boost £4.95  
Fizzy Elderflower, soda and fresh fruits  
Original Lemonade £4.95  
Made of pressed lemons and fresh mint  
Pink Lemonade £4.95  
Raspberry rosemary and lemonade  
Passion Fruttini £4.95  
Passion fruit lime and lemonade

## COFFEES

Americano £2.95  
Flat White £3.25  
Cappuccino £3.25  
Latte £3.25  
Espresso £2.60  
Double Espresso £2.95  
Macchiato £2.75  
Double Macchiato £3.25  
Mocha £3.95  
Chai Latte £3.95  
Hot Chocolate £3.75

Babyccino £1.50  
Extra Coffee Shot £0.75  
Extra Syrup Shot £0.95  
Vanilla, Hazelnut, Caramel  
Add Non-Dairy Milk £0.45  
Oat, Soya, Coconut, Almond

## DESSERTS MENU

### Chocolate Brownie

Baked chocolate dessert, served warmed up and with vanilla ice cream.

£7.45

### Baklava

Rich Turkish dessert made of layers of pastry, crushed nuts, syrup and served with vanilla ice cream.

£6.95

### Banoffee Pie

Wonderful dessert made of bananas, mascarpone cream and toffee on a crumble biscuit base.

£7.45

### White Chocolate Vanilla Cheesecake

Thick, Creamy and smooth delicious cheesecake.

£7.45

## CAKES (Cakes are served until 6pm)

### Carrot Cake

£4.95

### Coffee Cake

£4.95

### Victoria Sponge Cake

£4.95

### Orange and Chocolate Sponge Cake

£4.95

### Extra scoop of Ice cream

£1.50

## ICE CREAM

### Ice Cream (3 scoops)

Chocolate / Vanilla/ Strawberry

£5.95

### Extra scoop of Ice cream

£2.50

★ Add Any Coffee or Tea Below for £1.50 ★  
Between 3pm - 6pm  
(Excluding Liqueurs Coffee)

## TEAS

### English Tea

£2.45

### Earl Grey

£2.45

### Peppermint

£2.75

### Camomile

£2.75

### Green

£2.75

### Apple

£2.75

### Red Berry and Flower

£2.75

### Lemongrass and Ginger

£2.75

### Green Tea and Peach

£2.75

### Jasmine

£2.75

### Fresh Mint

£2.95

### Extra Honey

£1.00

### Extra Teabag

£1.00

### Add Non-Dairy Milk

£0.20

Oat, Soya, Coconut, Almond.

## LIQUEUR COFFEE

Irish Coffee £6.95

French Coffee £6.95

Liqueur Coffee £6.95

(Kahlua / Tia Maria /  
Baileys / Amaretto)

## COFFEES

Americano £2.95

Flat White £3.25

Cappuccino £3.25

Latte £3.25

Espresso £2.60

Double Espresso £2.95

Macchiato £2.75

Double Macchiato £3.25

Mocha £3.95

Chai Latte £3.95

Hot Chocolate £3.75

Babyccino £1.50

Extra Coffee Shot £0.75

Extra Syrup Shot £0.95

Vanilla, Hazelnut, Caramel

Add Non-Dairy Milk

£0.45

Oat, Soya, Coconut, Almond