

## STARTERS - MEZES - TAPAS

<b>OLIVES (V)</b> Finely marinated mixed olives.	<b>£4.95</b>	<b>SOUP OF THE DAY</b>	<b>£6.95</b>
<b>DIP TRIO (SE, D, HOT)</b> Hummus, Tzatziki and Spicy Dip Salad served with Turkish Pita Bread.	<b>£7.95</b>	<b>RED PEPPER DIP (V, N, G) NEW</b>	<b>£8.95</b>
<b>HUMMUS (SE, V)</b> A Middle Eastern appetising dish made of pureed chickpeas, lemon juice, garlic, tahini, beetroot, sesame seed butter.	<b>£7.85</b>	<b>SPICY VEGAN BALLS (V, G) NEW</b>	<b>£8.95</b>
<b>SPICY SALAD DIP (HOT, V)</b> Pleasantly spicy mixture of tomatoes, peppers, onions, and parsley combined with herbs, extra virgin olive oil and pomegranate sauce.	<b>£7.95</b>	<b>BABAGANOUSH (AUBERGINE DIP) (SE, N, VG, D) NEW</b>	<b>£8.95</b>
<b>TZATZIKI (D, VG)</b> A tangy dish of seasoned, strained yoghurt, cucumber, mint, and garlic.	<b>£7.95</b>	<b>BEETROOT SALAD (D, N)</b>	<b>£8.95</b>
<b>TABOULLEH (G, V)</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>£7.95</b>	<b>PARMA HAM BRUSCHETTA (D, E, G) NEW</b>	<b>£9.95</b>
<b>TEX-MEX DIP (G, D, VG, HOT)</b> Baked tortilla shells served with cream cheese, guacamole and salsa.	<b>£7.95</b>		

## MIXED COLD MEZES FOR TWO – 19.95

Hummus, Tzatziki, Red Pepper Dip, Spicy Vegan Balls, Babaganoush (Aubergine Dip) and Beetroot Salad, served with warm Turkish Pita Bread.

<b>PATATAS BRAVAS (D, E, MS, VG)</b> Served with homemade spicy tomato and aioli sauce.	<b>£8.45</b>	<b>LAMB MEATBALLS</b>	<b>£9.95</b>
<b>FALAFEL (V, SE)</b> Crisp, hot and heady with spice, Middle Eastern dish made of chickpeas, broad beans, onions, carrot, parsley and herbs served with hummus.	<b>£8.95</b>	<b>GRILLED HALLOUMI (D, SE, HOT)</b>	<b>£9.95</b>
<b>PADRON PEPPERS (DF, V)</b> Deep-fried Spanish green peppers topped with rock salt.	<b>£8.95</b>	<b>COURGETTE FRITTERS (D, E, G, VG) NEW</b>	<b>£9.95</b>
<b>SPICY POTATO AND PANCETTA CROQUETTES (G, E, D)</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>£8.95</b>	<b>CALAMARI (F, D, G, MS)</b>	<b>£10.95</b>
<b>CHICKEN WINGS (G, D)</b> 5 Southern fried chicken wings, marinated in lemon and herbs peri peri sauce. Served with sour cream.	<b>£8.95</b>	<b>BBQ PORK RIBS STARTER (MS, G, HOT)</b>	<b>£10.95</b>
<b>HALLOUMI FRIES (G, D, E)</b> Deep-fried breaded halloumi sticks served with sweet chilli sauce.	<b>£8.95</b>	<b>CLASSIC NACHOS (VG, D, HOT)</b>	<b>£10.95</b>
<b>WHITEBAIT (F, D, G)</b> Floured, fried whitebait served with lemon and tartar sauce.	<b>£9.95</b>	<b>TEMPURA KING PRAWNS (G, F)</b>	<b>£10.95</b>
<b>CHICKEN TENDERS (G, E, D)</b> Bread crumbs coated, deep-fried chicken breast strips served with sweet chilli sauce.	<b>£9.95</b>	<b>BUTTERFLY KING PRAWNS (D, F, HOT)</b>	<b>£12.95</b>
<b>FILO PARCELS (G, D, SE)</b> Homemade deep-fried filo pastry filled with spinach, feta cheese, and herb fusion, served with hummus.	<b>£9.95</b>	<b>KING SCALLOPS (F, D)</b>	<b>£13.95</b>
<b>BEEF SAUSAGE (HOT)</b> Appetisingly spicy and smoky beef sausage skewered and chargrilled alongside padron peppers and cherry tomatoes.	<b>£9.95</b>		

## SHARING STARTERS – MEZES – TAPAS -39.95

Choice of any 5 starters, mezes or tapas (sharing tapas, excluding king scallops and butterfly king prawns)



• MAIN MENU •

# MAIN COURSES

## GRILLS

<b>PERI PERI CHICKEN STEAK (D, MS, E, HOT)</b>	<b>£19.95</b>	<b>LAMB STEAK (D, MS, E)</b>	<b>£23.95</b>
Peri peri marinated chicken steak served with chips and coleslaw.		Grilled lamb fillet, served with chips and coleslaw.	
<b>SPICY CHICKEN THIGHS (D, G, HOT)</b>	<b>£19.95</b>	<b>DUO COMBO STEAK</b>	<b>£22.95</b>
Grilled chicken thighs on bone marinated in home-made spicy sauce and served with cajun fries and rainbow coleslaw.		Grilled lamb fillet and chicken steak served with chips and rainbow coleslaw.	
<b>CHICKEN SHISH (G, D)</b>	<b>£19.95</b>	<b>LAMB SHISH (D, G)</b>	<b>£23.95</b>
Marinated grilled chicken cubes with peppers, served with rice, salad and homemade spicy red sauce.		Marinated grilled lamb cubes with peppers served with rice, salad and homemade spicy red sauce.	
<b>GRILL KOFTA (G)</b>	<b>£20.95</b>	<b>GRILLED COMBO TRIO (G, D)</b>	<b>£25.95</b>
Well seasoned chargrilled 5 beef koftas served with homemade spicy red sauce, rice and salad.		2 well seasoned beef kofta, 3 cubes of chicken shish, 3 cubes of lamb shish served with chips, salad and homemade spicy red sauce.	
<b>ALEXANDER'S CHICKEN (D, G)</b>	<b>£19.95</b>	<b>LAMB CUTLETS (D)</b>	<b>£26.95</b>
Marinated chargrilled sliced chicken breast served on a bed of fried herby gratin potatoes, Turkish croutons topped with garlic yoghurt and smoked paprika dressing.		Mediterranean style marinated, 3 lamb cutlets, grilled to perfection served on a bed of mashed potato dressed with beetroot puree and garnish.	
<b>ALEXANDER'S LAMB (D, G)</b>	<b>£20.95</b>	<b>MIX GRILL (G, D)</b>	<b>£29.95</b>
Marinated chargrilled sliced lamb breast served on a bed of fried herby gratin potatoes, Turkish croutons topped with garlic yoghurt and smoked paprika dressing.		Marinated tender 3 chicken shish, 3 lamb shish, 1 lamb cutlet and 3 beef kofta served with rice and garnish.	
<b>DUO COMBO SHISH (G, D)</b>	<b>£22.95</b>	<b>SIRLOIN STEAK (D)</b>	<b>£29.95</b>
Marinated chicken and lamb shish served with chips, salad and homemade red sauce.		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. (300g)	
<b>BBQ PORK RIBS MAIN (D, MS)</b>	<b>£22.95</b>	<b>RIBEYE STEAK (D)</b>	<b>£32.95</b>
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 and rainbow coleslaw.		Full of flavour, moist ribeye steak served with roasted cherry tomato, chips, peppercorn or garlic butter sauce. (300g)	

## SIZZLINGS

<b>CHICKEN FAJITA (D, G)</b>	<b>£20.95</b>	<b>STEAK FAJITA (D, G)</b>	<b>£23.95</b>
Tender chicken strips marinated in fajita spices, grilled with peppers and onions, served with tortilla bread, grated Mexican cheese, salsa, cream cheese, and guacamole.		Sirloin steak strips marinated in fajita spices, grilled with peppers and onions, served with tortilla bread, grated Mexican cheese, salsa, cream cheese and guacamole sauce.	
<b>KING PRAWN FAJITA (F, D, G)</b>	<b>£23.95</b>		
King prawn strips marinated in fajita spices, grilled with peppers and onions, served with tortilla bread, grated Mexican cheese, salsa, cream cheese and guacamole sauce.			

## SIDES

<b>RICE</b>	<b>£3.95</b>	<b>SWEET POTATO CHIPS</b>	<b>£5.95</b>
<b>CHIPS</b>	<b>£4.95</b>	<b>GREEN SIDE SALAD</b>	<b>£5.95</b>
<b>MASHED POTATO (D)</b>	<b>£4.95</b>	<b>GREEK SIDE SALAD (D)</b>	<b>£6.95</b>
<b>STEAMED BROCCOLI</b>	<b>£4.95</b>	<b>EXTRA PITA BREAD</b>	<b>£1.95</b>

### ALLERGENS & INTOLERANCES

Please speak with your server as our foods may contain the following allergens or dietary indicators:

DF (Dairy-Free), V (Vegan), VG (Vegetarian), GF (Gluten-Free), G (Gluten), Hot (Spicy), Se (Sesame), E (Egg), Ms (Mustard), F (Fish), N (Nuts), D (Dairy)





• MAIN MENU •

## BURGERS

### HALLOUMI & FALAFEL BURGER (VG, D, G, SE)

£14.95

A chunky Cypriot grilled cheese and falafel with hummus, roast peppers, lettuce and tomato, served with sweet chilli sauce, chips and coleslaw.

### CHICKEN BURGER (D, G)

£15.95

Delicious combination of marinated chicken breast, topped with cheese, tomato, onions, lettuce, gherkin and relish sauce, served with chips and coleslaw.

### CHEESE BURGER (D, G)

£16.95

A cracking, well-seasoned mince beef topped with cheese, caramelised onions, lettuce, tomato, gherkin and relish sauce, served with chips and coleslaw.

## FISH

### SEA BASS (F, D)

£22.95

Grilled filleted sea bass served on crushed baby potatoes with spring onions, garlic, pak choi, carrot puree, and tomato dressing.

### SALMON (F, D)

£22.95

Grilled salmon fillet served with herb mashed potatoes, broccoli, beetroot puree with turmeric and white wine fish sauce.

### SKATE WINGS (F, D)

£24.95

Pan-fried skate wings served with asparagus, baby potatoes, carrot puree, and caper sauce.

## STEWES & OVEN DISHES

### SPINACH AND HALLOUMI STEW (V, D)

£16.95

Fresh sauteed spinach, chickpeas, tomatoes, and grilled halloumi, served in a traditional pot with rice.

### 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.

### 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.

### LAMB SAUTÉ (D)

£20.95

Diced tender lamb sautéed with tomatoes, peppers, onions and authentic herbs. Served with tzatziki and rice.

## SALADS

### HALLOUMI AND AVOCADO SALAD (VG, D, G)

£14.95

Chunky halloumi cheese combined with avocado, leafy vegetables, peppers, cherry tomatoes, cucumber, olives, grated pickled cabbage, onions and grated carrots, dressed with olive oil, pomegranate molasses, herbs and freshly squeezed lemon juice.

### CHICKEN AND AVOCADO SALAD (G,D)

£16.95

A tasty mixture of grilled marinated chicken, grilled bacon and organic avocado on a bed of leafy vegetables, grated pickled cabbage, onions, grated carrots, peppers, cherry tomatoes and cucumber, dressed with special dressing and pomegranate molasses. Served with a slice of grilled sourdough.

### CHICKEN AND HALLOUMI SALAD (G, D)

£16.95

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 pomegranate molasses. Served with a slice of grilled sourdough.

### SMOKED SALMON & AVOCADO SALAD (F, G) NEW £14.95

Refreshing salad made of Scottish smoked salmon, organic avocado and a mixture of leafy vegetables, peppers, cherry tomatoes, cucumber, grated pickled cabbage, onions and grated carrots, dressed with olive oil and pomegranate molasses

### GRILLED SALMON SALAD (F, G) NEW

£18.95

Refreshing salad made of pan-grilled salmon fillet and a mixture of leafy vegetables, peppers, cherry tomatoes, cucumber, grated pickled cabbage, onions and grated carrots, dressed with olive oil, pomegranate molasses, herbs and freshly squeezed lemon juice. Served with a slice of grilled sourdough.

## PASTAS

### VEGAN LINGUINI

£15.95

Linguini topped with a homemade vegan sauce of lentils, carrot, mixed peppers, celery, onion, tomato sauce, and parsley. (Parmesan cheese optional)

### MEATBALLS PENNE (D, HOT, G)

£18.95

Penne with homemade meatballs in a chilli, garlic, basil, cherry tomato, spinach, and tomato sauce with a touch of parmesan cheese.

### SUPREME CHICKEN TAGLIATELLI (D, G)

£18.95

Marinated chargrilled butterfly chicken breast topped with creamy garlic mushrooms, served alongside tagliatelli pasta.

### KING PRAWN LINGUINI (F, G, HOT)

£19.95

Pan-fried linguini with prawns, garlic, olive oil, parsley, homemade tomato sauce, and a touch of fresh chilli.

### STEAK AND PASTA (D, G)

£22.95

Tender strips of beef sirloin steak cooked with mushrooms, garlic butter, red onion, cream, grated Parmesan and peppercorns. Served with linguine pasta.

Extra king prawns +£6.95

# WINE MENU

## WHITE WINE

125ML / 250ML / BOTTLE

### HOUSE WHITE (TURKEY) £6.95 / £9.45 / £22.95

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

### PINOT GRIGIO (ITALY) £7.95 / £9.95 / £27.95

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) £8.45 / £10.45 / £28.95

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 (CHILE) £9.45 / £11.95 / £32.95

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

### PICPOUL (FRANCE) £29.95

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.

### ALBARIÑO RIAS BAIXAS, PAZO DO MAR (SPAIN) £32.95

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.

### 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) £6.95 / £9.45 / £22.95

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

### PINOT GRIGIO, BLUSH ROSE (ITALY) £7.95 / £10.45 / £26.95

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) £6.95 / £9.45 / £22.95

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) £7.95 / £9.95 / £25.95

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

### MONTEPULCIANO (ITALY) £8.45 / £10.45 / £27.95

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 (ARGENTINA) £9.45 / £11.45 / £32.95

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

175ML / BOTTLE

### PROSECCO (ITALY) £9.95 / £32.95

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

### PROSECCO ROSÉ BRUT (ITALY) £10.95 / £34.95

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.







• MAIN MENU •

## COCKTAILS MENU

### CLASSIC COCKTAILS

<b>MARGARITA</b>	<b>£10.95</b>
Tequila Bianco, Triple Sec, Lemon Juice, Lime Juice, Lime Syrup	
<b>MOULIN ROUGE</b>	<b>£10.95</b>
Citron Vodka, Strawberry and Passion Fruit Puree, Lime Juice and Sugar Syrup	
<b>MOSCOW MULE</b>	<b>£10.95</b>
Citron Vodka, Lime Juice, Fresh Mint, Ginger Ale, Sugar Syrup	
<b>BLOODY MARY</b>	<b>£10.95</b>
Vodka, Tomato Juice, Worcestershire Sauce, Black Pepper, Tabasco Sauce, Salt, Lemon Juice	
<b>COSMOPOLITAN</b>	<b>£10.95</b>
Citron Vodka, Triple Sec, Cranberry Juice, Lime Juice, Sugar Syrup	
<b>WHITE RUSSIAN</b>	<b>£10.95</b>
Vanilla Vodka, Kahlua, Double Cream, Grated Chocolate and Orange Sugar Syrup	
<b>PINK RABBIT</b>	<b>£10.95</b>
Vanilla Vodka, Raspberry Puree, Lime Juice, Tonic, Sugar Syrup	
<b>JUNGLE BIRD</b>	<b>£10.95</b>
Rum, Aperol, Mango Juice, Pineapple Juice, Lime Juice, Sugar Syrup	
<b>CAIPIRINHA</b>	<b>£10.95</b>
Cachaca, Lime, Sugar Syrup	
<b>PIÑA COLADA</b>	<b>£10.95</b>
Malibu, Rum, Pineapple Juice, Coconut Puree, Sugar Syrup	
<b>MAI TAI</b>	<b>£11.95</b>
Amoretto, Dark Rum, Triple Sec, Pineapple Juice, Lime Juice, Sugar Syrup	
<b>AMERICANO</b>	<b>£10.95</b>
Campari, Rosso Vermouth, Top Soda	
<b>BLOSSOM</b>	<b>£10.95</b>
Gin, Dry Vermouth, Orange Bitter, Raspberry Lemonade, Cherry, Sugar Syrup	
<b>GINA</b>	<b>£10.95</b>
Gin, Aperol, Lime Juice, Gum Syrup, Grapefruit Soda	
<b>FROZEN DAIQUIRI – STRAWBERRY OR PASSION</b>	<b>£10.95</b>
Rum, Flavoured purée, Lime Juice, Sugar Syrup	
<b>NEGRONI</b>	<b>£11.95</b>
Campari, Gin, Vermouth, Cherry Bitter, Orange Peel	
<b>NAKED ALE</b>	<b>£12.95</b>
Malt Whisky, Lime Juice, Simple Gum Syrup, Ginger Ale	
<b>LONG ISLAND ICED TEA</b>	<b>£12.95</b>
Vodka, Tequila, Gin, Rum, Triple Sec, Lime Juice, Cola, Sugar Syrup	
<b>OLD FASHIONED</b>	<b>£12.95</b>
Bourbon Whisky, Angostura Bitter, Orange Peel, Sugar Syrup	

### SPRITZ COCKTAILS

<b>APEROL SPRITZ</b>	<b>£9.95</b>
Aperol, Prosecco, Soda, Orange Slice	
<b>LONDON SPRITZ</b>	<b>£9.95</b>
Gin, Elderflower Cordial, Mint, Apple Puree, Soda, Cucumber Slice	
<b>PIMM'S SPRITZ</b>	<b>£9.95</b>
Pimm's, Lemonade, Mint, Cucumber Slices, Orange and Strawberry	

### MARTINI

<b>ESPRESSO MARTINI</b>	<b>£10.95</b>
Vanilla Vodka, Coffee Liqueur, Espresso, Gum Syrup	
<b>APPLETINI</b>	<b>£10.95</b>
Vodka, Sour Apple Liqueur, Green Apple Puree, Squeezed Lime, Sugar Syrup	
<b>PORNSTAR MARTINI</b>	<b>£10.95</b>
Vanilla Vodka, Passoa Liqueur, Passion Fruit Puree, Lime Juice, Sugar Syrup	
<b>LYCHEE MARTINI</b>	<b>£10.95</b>
Vodka, Lychee Liqueur, Squeezed Lime, Pineapple Juice, Cranberry Juice, Sugar Syrup	
<b>007 MARTINI</b>	<b>£12.95</b>
Triple Gin or Vodka, Dry Vermouth, Green Olives, Lemon Bitter	

### MOJITOS

<b>ORIGINAL-STRAWBERRY-PASSION MOJITO</b>	<b>£10.95</b>
Rum, Fresh Mint, Squeezed Lime, Brown Sugar, Top Soda	

### SOUR

<b>AMARETTO SOUR</b>	<b>£11.95</b>
Amaretto, Angostura Bitter, Lemon Juice, Egg White, Sugar Syrup, Lime Juice	
<b>WHISKEY SOUR</b>	<b>£12.95</b>
Bourbon Whisky, Orange Bitter, Lemon Juice, Egg White, Sugar Syrup, Lime Juice	

### PROSECCO COCKTAILS

<b>KIR ROYALE</b>	<b>£10.95</b>
Creme de Cassis, Prosecco	
<b>MIMOSA</b>	<b>£10.95</b>
Triple Sec, Orange Juice, Prosecco	
<b>PRETTY WOMAN</b>	<b>£10.95</b>
Grand Marnier, Cranberry Juice, Prosecco	
<b>PINK LADY</b>	<b>£10.95</b>
Pink Gin, Raspberry Puree, Prosecco	



### HAPPY HOUR

EVERY DAY  
3 PM – 7 PM  
ALL COCKTAILS FOR £7.95



• MAIN MENU •

## VERMOUTHS (50ML) — 7.95

MARTINI BIANCO  
MARTINI EXTRA DRY  
MARTINI ROSSO

## LIQUEURS (50ML) — 7.95

TIA MARIA  
KAHLUA  
BAILEYS  
MALIBU  
AMARETTO  
FRANGELICO  
COINTREAU  
GRAND MARNIER

## BRANDY & COGNAC (50ML)

COURVOISIER	£8.45
RÉMY MARTIN VSOP	£9.45
HENNESSY	£10.95

## VODKAS (50ML)

SMIRNOFF	£8.45
ABSOLUT	£8.95
Blue, Citron, Vanilla	
GREY GOOSE	£10.95
BELVEDERE	£10.95
CIROC BLUE	£10.95

## SHOTS

TEQUILA ROSE	£5.25
SAMBUCA	£5.25
LIMONCELLO	£5.25
TEQUILA BLANCO	£5.45
TEQUILA GOLD	£5.95
PATRON SILVER	£7.95

## BEERS

PERONI BOTTLE 33CL	£4.95
EFES BOTTLE 33CL	£4.95
ESTRELLA 33CL	£4.95
CORONA 33CL	£4.95
PINT OF LAGER	£5.95
BULMERS ORIGINAL 50CL	£5.95
BULMERS RED BERRYS 50CL	£5.95
PINT OF SHANDY	£6.45
PERONI 0% ALCOHOL	£4.75

## RUMS (50ML)

CAPTAIN MORGAN S. GOLD	£8.95
BACARDI	£8.45
CAPTAIN MORGAN BLACK	£8.95
WRAY & NEPHEW	£10.45

## WHISKY (50ML)

J.W. BLACK LABEL	£8.95
JACK DANIEL'S TENNESSEE	£9.95
JAMESON IRISH	£10.45
WOODFORD RESERVE BOURBON	£10.95
TALISKER AGED 10 YY	£10.95
MACALLAN DOUBLE CASK	£12.95
THE GLENLIVET AMERICAN OAK SELECTION	£12.95
MIXERS	£1.00

## GINS (50ML)

GORDONS DRY	£8.45
BEEFEATER DRY	£8.95
BEEFEATER PINK	£9.45
BOMBAY SAPPHIRE	£9.45
TANQUERAY DRY	£9.45
HENDRICKS OR HENDRICKS MIDSUMMER	£9.95
TANQUERAY SEVILLA	£9.95

## SOFT DRINKS

SODA WATER	£2.45
JUICES	£3.10
Orange, Mango, Pineapple, Apple, Cranberry	
SMALL STILL / SPARKLING WATER	£2.45
LARGE STILL / SPARKLING WATER	£4.45
BOTTLED DRINKS	£3.45
Coke, Diet Coke, Coke Zero, Fanta, Sprite	
TONIC WATER	£3.45
APPLETISER	£3.55
GINGER ALE	£3.55

## HANDMADE LEMONADES

FIZZY BOOST	£5.45
Fizzy elderflower and fresh fruits.	
ORIGINAL LEMONADE	£5.45
Made of pressed lemons and fresh mint.	
PINK LEMONADE	£5.45
Raspberry rosemary and lemonade.	
PASSION FRUTTINI	£5.45
Passion fruit lime and lemonade.	



## DESSERT MENU

### BAKLAVA

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

£6.95

### CHOCOLATE BROWNIE

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

£7.45

### GLUTEN-FREE DESSERT OF THE DAY

£6.95

Please ask a member of staff for today's gluten-free option.

### 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 topped with mixed berry sauce.

£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

### SALTED CARAMEL CAKE

£4.95

### RED VELVET CAKE

£4.95

### LEMON TART

£4.95

### EXTRA SCOOP OF ICE CREAM

£1.50

## ICE CREAM

### ICE CREAM (3 SCOOPS)

£5.95

### EXTRA SCOOP OF ICE CREAM

£2.50

## ICED MATCHA LATTE

Prepared with premium grade matcha powder and fruit purees.

### ICED MATCHA LATTE

£4.45

### MANGO ICED MATCHA LATTE

£4.95

### BLUEBERRY ICED MATCHA LATTE

£4.95

### STRAWBERRY ICED MATCHA LATTE

£4.95

### DRAGON FRUIT ICED MATCHA LATTE

£4.95

## LIQUEUR COFFEE

### IRISH COFFEE

£6.95

### FRENCH COFFEE

£6.95

### LIQUEUR COFFEE

£6.95

Kahlua, Tia Maria, Baileys, Amaretto

## TEAS

### ENGLISH TEA

£2.75

### EARL GREY

£2.75

### GREEN TEA

£2.95

### GREEN TEA AND PEACH

£2.95

### JASMINE

£2.95

### HERBAL TEAS

£2.95

Peppermint, Camomile, Apple, Red Berry and Flower, Lemongrass and Ginger, Fresh Mint

### EXTRA HONEY

£1.00

### EXTRA TEABAG

£1.00

### ADD NON DAIRY MILK

£0.20

Oat, Soya, Coconut, Almond

## HANDMADE ICED TEAS & COFFEES

### ICED COFFEE

£3.95

### FLAVOUR YOUR COFFEE

£0.80

Vanilla, Hazelnut, Caramel, Sugar-Free Caramel, Sugar-Free Vanilla

### ADD NON DAIRY MILK

£0.80

Oat, Soya, Coconut, Almond

### ICED TEA

Lemon, Peach, Red Berry

£4.45

Elderflower, Watermelon

£4.75

## COFFEES

### ESPRESSO

£2.10

### MACCHIATO

£2.95

### AMERICANO

£3.10

### CORTADO

£3.10

### DOUBLE ESPRESSO

£3.45

### FLAT WHITE

£3.45

### DOUBLE MACCHIATO

£3.45

### CAPPUCCINO

£3.60

### LATTE

£3.60

### HOT CHOCOLATE

£3.95

### MOCHA

£4.10

### CHAI LATTE

£4.10

### PREMIUM MATCHA LATTE

£4.45

### BABYCCINO

£2.00

### FLAVOUR YOUR COFFEE

£0.80

Vanilla, Hazelnut, Caramel, Sugar-Free Caramel, Sugar-Free Vanilla

### ADD NON DAIRY MILK

£0.80

Oat, Soya, Coconut, Almond

## AUTUMN SPECIALS

### PUMPKIN SPICE LATTE

£4.45

### GINGERBREAD LATTE

£4.45

### CARAMEL SPICED CHAI LATTE

£4.95

### CINNAMON BUN LATTE

£4.45

### MAPLE & HAZELNUT HOT CHOCOLATE

£4.95



### ALLERGENS & INTOLERANCES

Please speak with your server as our foods may contain the following allergens or dietary indicators:

DF (Dairy-Free), V (Vegan), VG (Vegetarian), GF (Gluten-Free), G (Gluten), Hot (Spicy), Se (Sesame), E (Egg), Ms (Mustard), F (Fish), N (Nuts), D (Dairy)