

STARTERS - MEZES - TAPAS

OLIVES (V)

Finely marinated mixed olives.

DIP TRIO (SE, D, HOT)

Hummus, Tzatziki and Spicy Dip Salad served with Turkish Pita Bread.

HUMMUS (SE, V)

A Middle Eastern appetising dish made of pureed chickpeas, lemon juice, garlic, tahini, beetroot, sesame seed butter.

SPICY SALAD DIP (HOT, V)

Pleasantly spicy mixture of tomatoes, peppers, onions, and parsley combined with herbs, extra virgin olive oil and pomegranate sauce.

TZATZIKI (D, VG)

A tangy dish of seasoned, strained yoghurt, cucumber, mint, and garlic.

TABOULEH (G, V)

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.

TEX-MEX DIP (G, D, VG, HOT)

Baked tortilla shells served with cream cheese, guacamole and salsa.

£4.95

£7.95

£7.85

£7.95

£7.95

£7.95

£7.95

SOUP OF THE DAY

£6.95

RED PEPPER DIP (V, N, G) NEW

£8.95

It is a dip made of crushed walnuts, roasted sweet red peppers, pomegranate molasses and breadcrumbs.

SPICY VEGAN BALLS (V, G) NEW

£8.95

A spicy vegan dish is one of the most popular street foods in Turkey. Made with fine bulgur wheat, pepper, tomato, onion, garlic and a mixture of herbs and spices, and served with lettuce leaves to wrap it in.

BABAGANOUSH (AUBERGINE DIP) (SE, N, VG, D) NEW

£8.95

Tangy, roasted aubergine dip mixed with yoghurt and tahini, dressed with olive oil, paprika and pistachios.

BEETROOT SALAD (D, N)

£8.95

Garlic and light apple vinegar marinated, roasted beetroot rings topped with dill, feta cheese, roasted mixed crushed nuts and beetroot dressing.

PARMA HAM BRUSCHETTA (D, E, G) NEW

£9.95

Grilled sourdough, topped with a touch of garlic, olive oil, chopped marinated rainbow tomatoes and Parma Ham.

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.

PATATAS BRAVAS (D, E, MS, VG)

Served with homemade spicy tomato and aioli sauce.

FALAFEL (V, SE)

Crisp, hot and ready with spice, Middle Eastern dish made of chickpeas, broad beans, onions, carrot, parsley and herbs served with hummus.

PADRÓN PEPPERS (DF, V)

Deep-fried Spanish green peppers topped with rock salt.

SPICY POTATO AND PANCETTA
CROQUETTES (G, E, D)

Deep-fried spicy, cheesy potato and pancetta balls served on a bed of homemade tomato sauce, dressed with dried onions and Parmesan shavings.

CHICKEN WINGS (G, D)

5 Southern fried chicken wings, marinated in lemon and herbs peri peri sauce. Served with sour cream.

HALLOUMI FRIES (G, D, E)

Deep-fried breaded halloumi sticks served with sweet chilli sauce.

WHITEBAIT (F, D, G)

Floured, fried whitebait served with lemon and tartar sauce.

CHICKEN TENDERS (G, E, D)

Bread crumbs coated, deep-fried chicken breast strips served with sweet chilli sauce.

FILO PARCELS (G, D, SE)

Homemade deep-fried filo pastry filled with spinach, feta cheese, and herb fusion, served with hummus.

BEEF SAUSAGE (HOT)

Appetisingly spicy and smoky beef sausage skewered and chargrilled alongside padron peppers and cherry tomatoes.

£8.45

£8.95

£8.95

£8.95

£8.95

£8.95

£9.95

£9.95

£9.95

LAMB MEATBALLS

£9.95

Enjoyable meatballs made of minced lamb, parsley, onion and spices, served in tomato sauce.

GRILLED HALLOUMI (D, SE, HOT)

£9.95

Halloumi cubes skewered and grilled with peppers served with lemon and herbs peri peri sauce, served on hummus.

COURGETTE FRITTERS (D, E, G, VG) NEW

£9.95

These tasty vegetarian courgette fritters are made with grated courgettes, Feta cheese, dill, parsley, spring onion, flour and egg. Served with grape molasses and yoghurt.

CALAMARI (F, D, G, MS)

£10.95

Fine marinated deep-fried squid served with homemade tartar sauce.

BBQ PORK RIBS STARTER (MS, G, HOT)

£10.95

Sweet and smoky barbecue marinated slow-cooked baby pork ribs.

CLASSIC NACHOS (VG, D, HOT)

£10.95

The beloved dish of tortilla chips topped with melted cheese, guacamole, cream cheese, homemade salsa sauce and garnish.

TEMPURA KING PRAWNS (G, F)

£10.95

Thin battered deep fried 5 king prawns served with Thai sweet chilli.

BUTTERFLY KING PRAWNS (D, F, HOT)

£12.95

Pan-fried in garlic butter with peppers (in shell).

KING SCALLOPS (F, D)

£13.95

Pan-fried king scallops served on a bed of sweetcorn puree, dressed with homemade garlic butter tomato sauce.

SHARING STARTERS – MEZES – TAPAS -39.95

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

MAIN COURSES

GRILLS

PERI PERI CHICKEN STEAK (D, MS, E, HOT)	£19.95	LAMB STEAK (D, MS, E)	£23.95
Peri peri marinated chicken steak served with chips and coleslaw.		Grilled lamb fillet, served with chips and coleslaw.	
SPICY CHICKEN THIGHS (D, G, HOT)	£19.95	DUO COMBO STEAK	£22.95
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.	
CHICKEN SHISH (G, D)	£19.95	LAMB SHISH (D, G)	£23.95
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.	
GRILL KOFTA (G)	£20.95	GRILLED COMBO TRIO (G, D)	£25.95
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.	
ALEXANDER'S CHICKEN (D, G)	£19.95	LAMB CUTLETS (D)	£26.95
Marinated chargrilled sliced chicken breast served on a bed of fried herby gratin potatoes, Turkish croutons topped with garlic yoghurt and smoked paprika dressing.		Mediterranean style marinated, 3 lamb cutlets, grilled to perfection served on a bed of mashed potato dressed with beetroot puree and garnish.	
ALEXANDER'S LAMB (D, G)	£20.95	MIX GRILL (G, D)	£29.95
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.	
DUO COMBO SHISH (G, D)	£22.95	SIRLOIN STEAK (D)	£29.95
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)	
BBQ PORK RIBS MAIN (D, MS)	£22.95	RIBEYE STEAK (D)	£32.95
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 and rainbow coleslaw.		Full of flavour, moist ribeye steak served with roasted cherry tomato, chips, peppercorn or garlic butter sauce. (300g)	

SIZZLINGS

CHICKEN FAJITA (D, G)	£20.95	STEAK FAJITA (D, G)	£23.95
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.	
KING PRAWN FAJITA (F, D, G)	£23.95		
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

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

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)

BURGERS

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

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)

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

SEA BASS (F, D)

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

SALMON (F, D)

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

£14.95

CHEESE BURGER (D, G)

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

£15.95

FISH

£22.95

SKATE WINGS (F, D)

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

£22.95

£16.95

£24.95

STEWs & OVEN DISHES

SPINACH AND HALLOUMI STEW (V, D)

Fresh sautéed spinach, chickpeas, tomatoes, and grilled haloumi, served in a traditional pot with rice.

FARMER'S FAVOURITE CHICKEN

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.

£16.95

SPICY FISH POT (F, HOT)

Mediterranean dish with prawns, squid, mussels, salmon, mixed vegetables, and spicy tomato sauce, served in a traditional pot with rice.

£17.95

LAMB SAUTÉ (D)

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

£20.95

£20.95

SALADS

HALLOUMI AND AVOCADO SALAD (VG, D, G)

Chunky haloumi 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.

£14.95

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

CHICKEN AND AVOCADO SALAD (G, D)

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.

£16.95

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.

CHICKEN AND HALLOUMI SALAD (G, D)

A tasty mixture of grilled marinated chicken and haloumi 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.

£16.95

VEGAN LINGUINI

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

£15.95

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.

MEATBALLS PENNE (D, HOT, G)

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

£18.95

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

SUPREME CHICKEN TAGLIATELLI (D, G)

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

£18.95

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.

COCKTAILS MENU

CLASSIC COCKTAILS

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



HAPPY HOUR

EVERY DAY
3 PM – 7 PM

ALL COCKTAILS FOR £7.95

SPRITZ COCKTAILS

APEROL SPRITZ	£9.95
Aperol, Prosecco, Soda, Orange Slice	
LONDON SPRITZ	£9.95
Gin, Elderflower Cordial, Mint, Apple Puree, Soda, Cucumber Slice	
PIMM'S SPRITZ	£9.95
Pimm's, Lemonade, Mint, Cucumber Slices, Orange and Strawberry	
MARTINI	
ESPRESSO MARTINI	£10.95
Vanilla Vodka, Coffee Liqueur, Espresso, Gum Syrup	
APPLETINI	£10.95
Vodka, Sour Apple Liqueur, Green Apple Puree, Squeezed Lime, Sugar Syrup	
PORNSTAR MARTINI	£10.95
Vanilla Vodka, Passoa Liqueur, Passion Fruit Puree, Lime Juice, Sugar Syrup	
LYCHEE MARTINI	£10.95
Vodka, Lychee Liqueur, Squeezed Lime, Pineapple Juice, Cranberry Juice, Sugar Syrup	
007 MARTINI	£12.95
Triple Gin or Vodka, Dry Vermouth, Green Olives, Lemon Bitter	
MOJITOS	
ORIGINAL – STRAWBERRY – PASSION MOJITO	£10.95
Rum, Fresh Mint, Squeezed Lime, Brown Sugar, Top Soda	
SOUR	
AMARETTO SOUR	£11.95
Amaretto, Angostura Bitter, Lemon Juice, Egg White, Sugar Syrup, Lime Juice	
WHISKEY SOUR	£12.95
Bourbon Whisky, Orange Bitter, Lemon Juice, Egg White, Sugar Syrup, Lime Juice	
PROSECCO COCKTAILS	
KIR ROYALE	£10.95
Creme de Cassis, Prosecco	
MIMOSA	£10.95
Triple Sec, Orange Juice, Prosecco	
PRETTY WOMAN	£10.95
Grand Marnier, Cranberry Juice, Prosecco	
PINK LADY	£10.95
Pink Gin, Raspberry Puree, Prosecco	

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
RÉMY MARTIN VSOP
HENNESSY

VODKAS (50ML)

SMIRNOFF
ABSOLUT
Blue, Citron, Vanilla
GREY GOOSE
BELVEDERE
CIROC BLUE

SHOTS

TEQUILA ROSE
SAMBUCA
LIMONCELLO
TEQUILA BLANCO
TEQUILA GOLD
PATRON SILVER

BEERS

PERONI BOTTLE 33CL
EFES BOTTLE 33CL
ESTRELLA 33CL
CORONA 33CL
PINT OF LAGER
BULMERS ORIGINAL 50CL
BULMERS RED BERRYS 50CL
PINT OF SHANDY
PERONI 0% ALCOHOL

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.

CHOCOLATE BROWNIE

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

GLUTEN-FREE DESSERT OF THE DAY

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

CARROT CAKE

COFFEE CAKE

VICTORIA SPONGE CAKE

ORANGE AND CHOCOLATE SPONGE CAKE

ICE CREAM

ICE CREAM (3 SCOOPS)

EXTRA SCOOP OF ICE CREAM

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

£6.95

BANOFFEE PIE

£7.45

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

£7.45

WHITE CHOCOLATE VANILLA CHEESECAKE

£7.45

Thick, creamy and smooth delicious cheesecake topped with mixed berry sauce.

£6.95

CAKES

Cakes are served until 6pm

£4.95

SALTED CARAMEL CAKE

£4.95

£4.95

RED VELVET CAKE

£4.95

£4.95

LEMON TART

£4.95

£4.95

EXTRA SCOOP OF ICE CREAM

£1.50

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

£3.60

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

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)