

## Aztec

*Cocoa Nib infused Beefeater Dry Gin, Campari, fig syrup, Cocchi Vermouth di Torino, Mozart Dark Chocolate Liqueur*

## Strawberry Fields

*Warner Edwards Sloe Gin, Sauvignon Blanc, Fragola Wild Strawberry Liqueur, Apricot jam, citrus*

## Buffalo Soldier

*Buffalo Trace Kentucky Straight Bourbon, Amaro Montenegro, coffee syrup, walnut bitters*

## Pretty In Pink

*Absolut Vodka, pink grapefruit syrup, Campari, prosecco*

## Crystalline

*Absolut Vodka, rose cordial, elderflower liqueur, citric acid, tonic*

## Monet's Garden

*Menorval Prestige Calvados, Taylors Chip Dry White Port, apple and cinnamon shrub, ginger ale*

## Sicilian Trove

*Buttered Havana 7 Year Old Rum, Sweet Marsala, Cocchi Vermouth di Torino, raisin bitters*

## The Golden Ticket

*Singleton of Dufftown 12 Year Old Single Malt, cold brew coffee, peanut butter, chocolate bitters*

## Royal Guard

*Beefeater Dry Gin, earl grey tea syrup, lemon, tonic bitters, whites, rose powder*

## Marasca

*Absolut Vodka, Luxardo Maraschino Liqueur, lemon, pomegranate and orange zest soda, rhubarb bitters*

All cocktails £9.–

## Italian Classics

<b>Aperol Spritz</b> <i>Aperol, prosecco, soda</i>	6.50
<b>Campari Spritz</b> <i>Campari, prosecco, soda</i>	6.50
<b>Bellini</b> <i>Peach puree, prosecco</i>	8.-
<b>Hugo</b> <i>Elderflower cordial, prosecco, soda, mint, lime</i>	6.-
<b>Negroni</b> <i>Beefeater Dry Gin, Cocchi Vermouth di Torino, Campari</i>	9.-
<b>Death In Venice</b> <i>Prosecco, Campari, grapefruit bitters</i>	9.-

# Mocktails

<b>Strawberry Fizz</b> <i>Strawberry puree, sugar, lemon, mint, soda.</i>	4.50
<b>Mela Spritz</b> <i>Apple, mint, sugar, lime, soda.</i>	4.50
<b>Caffè Frizzante</b> <i>Cold brew coffee, tonic, walnut bitters.</i>	4.50

# Sparkling

## Prosecco “Romeo e Juliette”

*Pasqua. Veneto (100% Glera) Crisp and fresh*                      gls 4.75 125ml                      btl 28.-

**Motivo Rosé** *(Glera and Pinot Nero) Borgo Molino, Italy.*                      35.-

**NV Rodier Père et Fils Brut** *Champagne, France.*                      50.-

**Ancestrale** *Bottle fermented, cloudy Italian sparkling white. Unique.*                      60.-

**Collet 2004 Millésime Brut** *Champagne, France.*                      75.-  
*Taut mineral character along with excellent white fruit flavour. Vintage champagne.*

**Bollinger** *Special Cuvee NV, France.*                      80.-

# Rosé

	125ml	250ml	Btl
<b>Bardolino Chiaretto</b> <i>(Corvina Veronese 60%, Rondinella 30%, Molinara 10%)</i> <i>delicate aroma of cherries and hints of wild berries, mellow yet refreshing</i>	3.50	7.-	21.-

<b>Pinot Grigio Rose</b> <i>Veneto</i> <i>Crisp, refreshing</i>	3.50	7.-	20.-
--	------	-----	------

<b>Terra Vecchia</b> <i>Vignerons de L'Ile de Beaute, Corsica 2016.</i> <i>Nose of strawberry and cherry. Generous on the palate with a crisp finish.</i>			27.-
--	--	--	------

Rose — Fizz — Spritz

	125ml	250 ml	btl
<b>Bianco di Custoza</b> <i>Pasqua, Veneto, Italy (11%)</i> <i>mineral notes, delicate aromatic notes</i>	3.25	6.5	19.-
<b>Malvasia</b> <i>Pasqua, Puglia, Italy (12%).</i> <i>hints of exotic fruits. Its is dry, tangy and well-balanced</i>	3.25	6.5	19.-
<b>Signum Bianco</b> <i>Megale Hellas, Puglia Italy (12.5%)</i> <i>Hints of lemon sherbet and tropical fruits</i>	3.75	7.50	22.-
<b>Pinot Grigio</b> <i>Antica Vigna, Veneto, Italy (12%).</i> <i>Classic pinot grigio, green apple, refreshing, crisp.</i>	3.75	7.5	22.-
<b>Sauvignon</b> <i>Materica, Delle Venezie, Veneto, Italy (12%).</i> <i>Fresh and aromatic with a lengthy finish.</i>	4.-	8.-	24.-
<b>Gregoris Soave</b> <i>Fattori Giovanni, Veneto, Italy (12.5%)</i> <i>Clean, crisp sensations on the palate. refreshing tastes of pear, apricot and tropical fruit</i>			24.-
<b>Verdicchio di Matelica</b> <i>San Vito, Lamelia, Italy (12.5%)</i> <i>Refreshing nose pear and lemon sherbet. Crisp and bone dry with a delicious saline tang.</i>			25.-
<b>Janare</b> <i>Sannio DOP, la Guardinese, Campania</i> <i>The bouquet of ripe apple, pineapple and citrus. The palate floral yet dry, with ripe stone fruit</i>			25.-
<b>Monteoro Vermentino Di Gallura</b> <i>D.O.C.G. Superiore Sardinia (14%)</i> <i>fruity notes and a palate of warm softness. strong and complex</i>			24.-
<b>Ciro Bianco</b> <i>DOC Fattoria San Francesco, Calabria, Italy (13%)</i> <i>Nose of passionflower, peach and almond. The palate is rich with fine balancing acidity.</i>			27.-
<b>Langhe Chardonnay</b> <i>Luca Bosio, Piedmont, Italy (14.5%).</i> <i>Bright nose of apples, citrus and grilled nuts. The palate is broad and fresh with a creamy quality.</i>			28.-
<b>Pecorino Passetti</b> <i>Abbruzzo, Italy (13%).</i> <i>Intense nose of citrus fruits, hints of hawthorn and orange blossom. Full-bodied, rich, unctuous.</i>			30.-
<b>Gavi di Gavi Figini</b> <i>Az Agr La Chiara, Italy (12.5%).</i> <i>Smooth and rich with peach and apricot flavours. mineral rich, intense and bone dry finish</i>			30.-
<b>Ribeiro, Ramon do Casar</b> <i>Ourense, Ribeiro, Spain (12.5%).</i> <i>100% Triexadura. Mellow, well balanced. Long fresh finish</i>			40.-
<b>Le Faite, Saint Mont</b> <i>France (13%, 2012). Gascony 2012</i> <i>Gros Manseng (70%), Petit Corbu(20%) Arrufiac and Petit Manseng. Creamy, luscious, buttery.</i>			47.-

Bianco ~ White ~ Bianco

	125ml	250 ml	btl
<b>Nero d'Avola</b> <i>Gazzera (12.50%) Italy</i> <i>Soft, dry, fruity. Hints of almond</i>	3.25	6.-	19.-
<b>Il Pumo Negroamaro</b> <i>San Marzano, Italy (13.5%).</i> <i>Full bodied, balanced and soft on the palate.</i>	3.5	7.-	20.-
<b>Bardolino</b> <i>DOC. Pasqua, Veneto, Italy (12%).</i> <i>sensations of redcurrants and cherries the palate it is harmonious and tangy</i>	3.75	7.5	22.-
<b>Sangiovese</b> <i>Megale Hellas, Puglia, Italy</i> <i>soft and easy drinking with notes of cherry and red fruit</i>	3.75	7.5	22.-
<b>Passitivo Primitivo</b> <i>IGT Puglia, Italy (14.5%).</i> <i>Cantine Paolo Leo. A nose of dried prunes and raisins. Hints of smoke and chocolate</i>	4.25	8.5	25.-
<b>Ciro Fattoria San Francesco</b> <i>DOC, Calabria, Italy (13%).</i> <i>Warm, full, pleasantly vinous, balanced and persistent.</i>			26.-
<b>Gran Maestro Appassimento</b> <i>Puglia IGT, Italy (14.5%).</i> <i>Intense, rich with soft, sweet tannins.</i>			27.-
<b>La Boncia Chianti</b> <i>DOCG, Chianti, Italy. 100%</i> <i>Sangiovese. Intensely fragrant on the nose with classically persistent cherry notes on the palate.</i>			28.-
<b>Barbera D'Asti</b> <i>Luca Bosio, Piedmont, Italy</i> <i>Bright cherry and plum fruit balance nicely with bright acidity and soft tannins.</i>			28.-
<b>Mandriolo Rosso</b> <i>Toscana, Italy (12.5%).</i> <i>Sangiovese 80%, 10% Syrah, 10% Merlot. Fruity on the palate, with light well balanced tannins.</i>			29.-
<b>Nottola Rosso di Montepulciano</b> <i>Toscana, Italy (13.5%).</i> <i>80% Sangiovese, 20% Merlot. Ripe sweet fruits, quite gentle tannins and fresh acidity.</i>			31.-
<b>Malbech Impronta del Fondatore</b> <i>DOC, Italy (14.5%).</i> <i>Portogruaro, Red berry fruit, spicy, tannic, aromatic long finish.</i>			34.-
<b>Giuva Alessa Nero d'Avola</b> <i>Tenute Galfano, Italy (14.5%, 2011).</i> <i>Mature notes of baked earth, tobacco and leather on the soft finish.</i>			45.-
<b>Barolo</b> <i>Luca Bosio, Piedmont, Italy (14.5%).</i> <i>100% Nebbiolo. Dry, velvety and austere.</i>			55.-
<b>Amorone della Valpolicella</b> <i>Pasqua Veneto, Italy</i> <i>Round, luscious full of rich fruit. A giant wine. (14%)</i>			70.-
<b>Bottega Brunello di Montalcino</b> <i>Italy (14.5%, 2012).</i> <i>Vini Dei Poeti 2010. has aromas of red berry, and a hint of leather. Flavours of cherry, orange zest, mocha, coffee and tannins</i>			95.-

## Draught

### Poretti 3 (4.8%)

a pale blonde pils-style lager that has been brewed in Varese, Northern Italy since 1877. Aromatic, citrusy lager

5.-

### Poretti 8 (5.5%)

brewed using eight different hops varieties this Italian ale has a smooth body and intense citrusy notes

5.-

## Bottled

### Peroni Nastro Azzurro Classic Italian export lager

4.-

### Peroni Rosso The original Peroni, refreshingly light

3.75

### Peroni Ambra 250ml

aperitivo style drink made with Peroni Nastro Azzurro and chinotto

5.-

## Italian craft beers : Moretti

Moretti Toscana Barley and spelt. Bitter, aromatic

6.-

Moretti Siciliana Zagara orange blossom malt, maize and hops

6.-

Mastri Umbri 21 spelt and malts, hints of lemon blossom

6.-

Mastri Umbri 50 selected wheat and hops, slightly fruitier

6.-

Mastri Umbri 68 naturally cloudy doppio malto style beer, fresh and herbaceous

6.-

Mastri Umbri IPA intense cloudy amber colour, powerful flavour of hops and citrus

6.-

## Cider

Mela Rossa Italian classic red apple cider

4.-

Rekorderlig Strawberry and lime

5.25

## Soft

### San Pellegrino

Limonata Tart and citric

2.75

Aranciata Orange, sweet

2.75

San Bernadetto Mineral Water still or sparkling 500ml 2.-

Ltr 4.-

### Premium Mixers 2.25

Indian Tonic Water

Aromatic Tonic Water

Light Tonic Water

Mediterranean Tonic Water

Sicilian Lemon Tonic

Elderflower Tonic Water

Ginger Ale

Ginger Beer

## Soda / Juices

Lemonade

2.25

Pepsi 2.75

Diet Pepsi 2.25

Orange

2.25

Apple 2.25

Cranberry 2.25

# House

<b>Beefeater</b> <i>pouring</i>	3.- / 7.-
<b>Bombay Sapphire</b> <i>Classic set of botanicals in a light style</i>	3.5 / 7.5
<b>Fifty Pounds</b> <i>Seven classic botanicals, triple distilled for smoothness</i>	5.- / 9.-
<b>Tanqueray 10</b> <i>Citrus heavy, full of grapefruit</i>	5.- / 9.-
<b>Agnes Arbour</b> <i>nine botanicals including grapefruit and a twist of liquorice.</i>	5.- / 9.-
<b>Drumshanbo</b> <i>Irish gin packed with citrus and Asian gunpowder tea</i>	6.- / 11.-
<b>Monkey 47</b> <i>47 botanicals, extremely complex with a hit of lavender</i>	5.5 / 10.-

# Local

<b>Warner Edwards Collection</b> <i>Harrington, Northants</i> Dry, Elderflower, Sloe, Honeybee or Rhubarb	5.5 / 10.-
<b>Two Birds</b> <i>Market Harborough, classic juniper heavy style</i>	5.5 / 10.-
<b>Two Birds Sipping</b> <i>Rested for 3 months in fresh pecan and oak barrels</i>	5.5 / 10.-

# Italian

<b>Malfy Collection</b> Originale, Rosa, Arancia or Limone	5.- / 9.-
<b>Berto</b> <i>Full of savoury herbs including wormwood, rosemary, bay leaves and balanced with iris</i>	5.5 / 10.-
<b>Panerea</b> <i>Made fresh citrus and myrtle berries, along with a secret blend of herbs</i>	5.5 / 10.-
<b>Collesi</b> <i>made with cherries, hops, walnut and rose</i>	5.5 / 10.-
<b>VII Hills</b> <i>herbal gin packed with bay leaves, artichoke, savoury herbs and blood orange</i>	5.5 / 10.-
<b>Gin Del Professore Collection</b> Madame, Monsieur or Crocodile	6.- / 11.-
<b>Marconi 46</b> <i>A unique infusion of juniper, muscat grape, mountain pine, cembra pine, mint</i>	7.- / 13.-
<b>Peter in Florence</b> <i>floral with iris root and petals along with lavender and rose berries</i>	7.- / 13.-

## Premium Mixers—2.25

<i>neutral tonic</i>	<i>light tonic</i>	<i>aromatic tonic</i>	<i>lemon tonic</i>
<i>Mediterranean tonic</i>	<i>elderflower tonic</i>	<i>ginger beer</i>	<i>ginger ale</i>

Gin  
Gin  
Gin

## Whisk(e)y

Jameson	3.25
Jura	4.25
Haig Clubman	3.25
Singleton	4.25
Ancnoc 12	4.5
Laphroaig 10	4.5
Oban 14	5.-
Dalmore 15	6.-
Jack Daniels	3.25
Buffalo Trace	3.50
Bulleit 95 Rye	5.-
Blanton Single Barrel	6.-

## Brandy

Courvoisier VS	3.50
Remy Martin	4.75
Vecchia Romagna	4.75
Menorval (calvados)	4.5

## Rum

Havana Club 3	3.25
Appleton	3.25
Old J Gold	3.25
Old J Spiced	3.25
Old J Cherry	3.25
Kraken	3.25
Havana Club 7	4.50
Plantation 5	5.-
Ron Zacapa 23	6.-

## Tequila

La Chica Gold	3.5
Cazcabal	4.-
Olmecca	4.-
Patron	6.-

## Grappa

Frassino	3.5
Grappa Stravecchia	3.5
Ramondolo	3.5
Cellini	4.-
Dic Otto Luna	4.-
Francoli Oro Riserva	5.-
Amarone	5.-

## Vodka

Absolut	3.25
Reyka	4.-
Two Birds	4.-
Mamont	4.5
Chase	5.-
Absolut Elyx	6.-

A range of liqueurs,  
vermouths and Amari  
available from the  
bar and priced individually.