

Bottomless Lunch

Unlimited Prosecco, Aperol Spritz, Vino Bianco Spritz or Elderflower Spritz for 2 hours plus any starter and main course per person (maximum 1 main course per person)

Saturday and Sunday 12pm until 5pm

£45 per person

Make your Bottomless lunch a champagne lunch (unlimited Champagne by the glass)

£74 per person

Maximum 1 main course per person)

Maximum 6 people

Unlimited spritz for two hours from when booking is made.

BAR SNACKS

Grilled red peppers (Vg)	3.00
Nocellara Olives (Vg)	3.00
Salted Almonds (Vg)	3.00
Focaccia	3.00

STARTERS

Citrus marinated fennel, rocket, orange, pistachio (Vg) (G)	7.00
Arancini mozzarella, tomato sauce (V)	6.50
Steamed mussels, fregola, lemon	8.00
Burrata, bruschetta, baby tomatoes, capers, pesto* (V) <i>£5 surcharge if ordered with Bottomless Lunch</i>	10.00

MAINS

Strozzapreti, cauliflower, saffron, pine nuts & currants, muddica (Vg)	13.00
Asparagus & garden pea risotto, salted ricotta (V) (G)	13.50
Nduja tortelloni, red pesto	14.00
Lemon & ricotta ravioli, butter & parmesan (V)	14.00
Chicken Milanese, Mafalde pomodoro	16.50
Steak Tagliata, rocket & parmesan (G)	19.00

SIDE DISHES

Charred cauliflower, salted capers (Vg) (G)	4.50
Wild rocket, shaved parmesan (G)	4.50
Roasted skin-on new potatoes, garlic & rosemary (Vg)	4.50

DESSERT

White chocolate and Campari cannoli	6.00
Tiramisu	6.00
Marsala poached pear, hazelnut praline (Vg) (G)	6.00
Mini chocolate hazelnut donuts, ice-cream	6.00

(Vg) – Vegan

(V) – Vegetarian

(G) - Gluten Free

*Contains Nuts

Drinks List

Signature Cocktails

Rumucino Flip	£10.00
<i>Havana 7 Rum Ruby Port Vanilla Coffee</i>	
Sicilian Collins	£10.00
<i>Malfy Sicilian Lemon Gin Cointreau Citrus</i>	
Medici Sour	£10.00
<i>Woodford Citrus Red Wine</i>	
Granita Alla Caffè	£10.00
<i>Appleton Estate Maraschino Liqueur Espresso</i>	
Il Capo	£10.00
<i>London Dry Gin Amaro Aperol Sweet Vermouth</i>	
Domes of Red	£10.00
<i>Amaretto Herradura Cranberry & Ginger Tea Bubbles</i>	

Classic Cocktails

Clover Club	£9.00
<i>Hendricks Raspberry Lemon</i>	
Espresso Martini	£9.00
<i>Stolichnaya Vanil Vodka Kahlua Coffee</i>	
Pornstar Martini	£9.50
<i>Stoli Vanilla Vodka Passoa Bubbles</i>	
Whisky Sour	£9.00
<i>Makers Mark Bourbon Lemon Angostura Bitters</i>	
Negroni	£10.00
<i>Gin Mare Campari Martini Rosso</i>	
Mojito	£9.00
<i>Havana Especial Mint Lime</i>	

Other classic cocktails and mocktails available on request

Spritzers & Bubbles

Prosecco	£8.00
Aperol Spritz	£10.00
Vino Blanco Spritzer	£7.00
Elderflower Spritzer	£8.50

Low & No Cocktails

Blue Bay Moscow Mule	£6.00
<i>Blueberries Ginger Lime</i>	
Shirley Temple	£6.00
<i>Ginger Ale Lime Grenadine</i>	
Apple Crumble	£6.00
<i>Cinnamon Elderflower Apple</i>	
Virgin Passionfruit Mojito	£6.00
<i>Mint Lime Passionfruit</i>	
Cucumber Mint Collins	£6.00
<i>Cucumber Mint Soda</i>	

Wines

White	187ml	250ml	Btl
Finca Nova Airen	£6.40	£8.50	£25.00
<i>Spain Airen 2017</i>			
Crescendo Pinot Grigio	£7.20	£9.50	£28.00
<i>Italy Pinot Grigio 2019</i>			
Finger Post	£8.00	£10.20	£30.00
<i>New Zealand Sauvignon Blanc 2018</i>			
Valle Berta			£32.00
<i>Italy Gavi 2018</i>			
Verdicchio dei Castelli di Jesi, Monte Schiavo			£36.00
<i>Italy Verdicchio 2019</i>			
Contesa Pecorino IGT Colline Pescaresi (v)			£35.00
<i>Italy Pecorino 2019</i>			

Rosé

Ombrellino Rose	£6.40	£8.50	£25.00
<i>Italy Pinot Grigio 2020</i>			
Blushmore Rose	£7.00	£9.20	£28.00
<i>Italy Zinfandel 2019</i>			

Red

Finca Nova Tempranillo	£6.40	£8.50	£25.00
<i>Spain Tempranillo 2017</i>			
Gufetto	£6.80	£9.00	£26.00
<i>Italy Montepulciano d'Abruzzo 2019</i>			
Capilla de Barro	£7.50	£9.80	£29.00
<i>Argentina Malbec 2018</i>			
Corolla Nero d'Avola			£32.00
<i>Italy Nero d'Avola 2018</i>			
Grati G (VG)			£33.00
<i>Italy Chianti 2018</i>			
Surani Costarossa			£49.00
<i>Italy Primitivo 2019</i>			

Champagnes

Prosecco Frizzante	£33.00
<i>Italy NV</i>	
Louis Dornier & Fils Brut	£63.00
<i>France NV</i>	
Moët & Chandon	£75.00
<i>France NV</i>	
Veuve Clicquot	£85.00
<i>France NV</i>	
Bollinger	£89.00
<i>France NV</i>	
Moët & Chandon Rosé	£89.00
<i>France NV</i>	
Laurent Perrier Rosé	£110.00
<i>France NV</i>	
Dom Perignon	£290.00
<i>France 2003</i>	