

Café

Entrées

Crispy Peppered Calamari	9.00
aioli and fresh lemon (334 Kcals)	
Burrata (V)	9.50
seasoned with Black pepper tomato salad dressing with Olive Oil & balsamic (840 Kcals)	
Antipasto	13.00
Marinated Olives, Sun blushed tomatoes & grilled ciabatta (726 Kcals)	
Classic Caesar salad	8.00
baby gem lettuce, anchovies, chunky croutons & Parmesan shavings (336 Kcals)	
Soup of the Day (V)	8.00
crusty baguette and salted butter (285 Kcals)	
Garlic bread topped with Mozzarella	5.00
(421 Kcals)	

Pasta

Tagliatelle Carbonara	19.00
smoked pancetta, roast garlic cream sauce and parmigiana & garlic bread (2096 Kcals)	

Upgrade to al Forno, baked with added
chicken & mozzarella cheese for an
additional 6.00 (1220 Kcals)

Fusilli Boscaiola (Ve)	16.00
Chest nut mushrooms, cherry tomatoes, grilled courgette, tomato & basil sauce (292 Kcals)	

Upgrade to al Forno, baked with added
chicken & mozzarella cheese for an
additional 6.00 (688 Kcals)

Macaroni Cheese (V)	15.00
crispy panko bread crumbs & parmigiana crust (1792 Kcals)	

Gnocchi (V)	17.00
butternut squash puree, roast hazelnuts & pea shoots sage butter (966 Kcals)	

Pizzas

Classic Margarita (V)	16.00
mozzarella cheese, tomato & herb sauce, bocconcini mozzarella & cherry tomatoes (756 Kcals)	

Spicy Nduja Sausage	18.00
tomato & herb sauce, Milano salami, Nduja sausage, roasted red peppers, mozzarella (856 Kcals)	

Goat Cheese and Wild Rocket (V)	17.00
tomato sauce, mozzarella, crumbled goat cheese & caramelised onions finished with wild rocket (855 Kcals)	

Funghi (Ve)	18.00
coconut “cheese”, tomato & herb sauce, chestnut mushrooms, roasted red pepper & finished with truffle oil (693 Kcals)	

Classics

Chicken Milanese	18.00
rocket, sun blush tomato & parmesan salad, potato wedges (346 Kcal)	

Pan seared Seabass Fillet	19.00
black olive crushed potatoes roast cherry tomatoes & salsa Verde (919 Kcals)	

Sides

Onion Rings (V)	4.50
Aioli (485 Kcals)	

Sweet Potato Fries	5.50
(363 Kcals)	

Fresh Baguette (V)	4.50
salted butter (963 Kcals)	

Garlic Bread (V)	5.00
(340 Kcals) with Mozzarella (662 Kcals)	

Crispy Fries (V)	5.00
(535 Kcals)	

Seasoned Potato Wedges	5.50
(363 Kcals)	

DESSERTS

Tiramisu (V)	8.00
amaretti biscuits (495 Kcals)	

Limon cello parfait (V)	8.00
mixed berry compote (388 Kcals)	

Pistachio tart (V)	8.00
pistachio ice cream & fresh raspberries (852 Kcals)	

White chocolate & raspberry panacotta (V)	8.00
almond biscotti (560 Kcals)	

Fresh Fruit Salad (V)	8.00
with your choice of ice cream or double cream (187 Kcals)	

Ice Cream (V)	
Choose from Vanilla (49 Kcals), Triple Chocolate (63 Kcals) or Strawberry ripple (50 Kcals)	

1 scoop	4.00
2 scoops	5.00
3 scoops	6.00

Café

DRINKS

Vodka	25ml
Absolut	5.70
Absolut Citron, Mandarin & Raspberry	6.95
Grey Goose	7.50
Black Cow Pure	7.25
Belvedere Pure	7.50
Ketel One	7.50
Stoli Elit	12.00

Rum	25ml
Captain Morgan White	5.70
Bacardi Carta Blanca	5.70
Rum Bar Silver	5.70
Havana Club – 3 Year Old	5.70
Havana Club Especial	5.70
Pampero Blanco	7.25
Havana Club 7 Years Old	6.50
Black Tears	5.95

Cachacha	25ml
Sagatiba Pure	6.25

Tequila	25ml
Olmecca Blanco	7.00
Cantintero Blanco	7.00
Cantintero Reposado	7.25
Olmecca Reposado	7.25
Patron XO Café	8.00

Mezcal	25ml
Quiquiriqui	8.00

Liqueurs	25ml
Frangelico	7.25
Baileys Irish Cream (50ml)	7.00
Disaronno Amaretto	6.50
Kahlua	6.50
Cointreau	6.50
Malibu	6.50
Ramazzotti Sambuca	6.50

Soft Drinks	
Coke 200ml 42 kcals	3.50
Diet Coke 200ml 0.4 kcals	3.50
Lemonade 200ml 18 kcals	3.50
Soda Water 200ml 0 kcals	3.50
Tonic Water 200ml 20 kcals	3.50
Flavoured tonic water 200ml 19 kcals	3.50
Red Bull 250ml 46 kcals	5.00
Orange Juice 250ml 47 kcals	4.00
Appletiser 275ml 43 kcals	4.00
Ginger Ale 200ml 20 kcals	3.50
Bitter Lemon 200ml 2 kcals	3.50
Ginger Beer 200ml 12 kcals	3.50

Mineral Water	
Mineral Water 330ml	3.50
Mineral Water 750ml	6.00

Bottled Beers/Cider	330ml
Corona Extra	5.70
Asahi	5.70
Peroni	6.00
Bavaria 0% Non-Alcohol	5.50

	500ml
Rekordelig Strawberry & Lime Cider	7.00
Sussex Best Bitter (4.0%)	7.00
IPA (3.5%) 500ml	7.00

Draught Beers/ Ciders	Half	Pint
Harvey’s Gold Bier	3.50	6.75
Coors Light	3.00	5.95
Aspall Cider	3.00	6.50
Staropramen	3.50	6.50
Atlantic Pale Ale	3.50	6.50
Guinness	3.95	7.80
Madri	3.25	6.50

Scottish Whisky	25ml
Chivas Regal – 12 Year Old	7.50
Johnnie Walker Black Label	6.50
Johnnie Walker Red Label	5.70
Ballentine’s Finest	5.70

Single Malt Whisky	25ml
Glenmorangie The Original	6.50
Dalwhinnie – 15 Year Old	7.50
Talisker – 10 Years Old	6.50
Oban – 14 Year Old	12.95
Lagavulin – 16 Years Old	12.95
GlenLivet “Founders Reserve”	7.50

Irish Whiskey	25ml
Bushmills Original	6.50
The Pogues	6.50
Jameson	6.50

Tennessee Whiskey	25ml
Jack Daniels	6.00
Jack Daniels Honey	7.25

Bourbon	25ml
Four Roses	7.00
Makers Mark	7.00
Woodford Reserve	11.25

Japanese Whisky	25ml
Hibiki Harmony	14.00

Aperitifs	50ml
Campari	6.70
Aperol	6.70
Cinzano Bianco	6.70
Martini Extra Dry	6.70
Martini Rosso	6.70
Noilly Prat	6.70
Pimm’s No.1	6.70
Pernod	6.70

Gin	25ml
Beefeater	5.70
Beefeater Pink	5.70
Tanqueray 0.0 Alcohol Free	5.70
Whitley Neill Quince	6.00
Whitley Neill Original	6.00
Bombay Sapphire	6.00
The Botanist	7.00
Cambridge Dry	7.00
Hendricks	7.00
Plymouth	7.50
Tanqueray	6.00
Monkey 47	9.00

Cognac	25ml
Hennessy XO	30.00
Martell VS	6.50
Courvosier VS	9.00
Hennessy VS	10.25
Hennessy Paradis Rare	61.00

Cocktails	
Strawberry & Basil Mojito	13.00
<i>A delicious twist on everyone’s favourite Rum cocktail with bright strawberries and delicate herbaceous basil notes</i>	
Pornstar Martini	13.00
<i>The perfect start to any lively evening, zingy passion fruit and rich vanilla.</i>	
Rhubarb Cosmopolitan	13.00
<i>Subtle addition of sweet and tart rhubarb combine with a touch of shiso leaf, a mint-like Japanese herb for cooling finish</i>	
Seville orange Old Fashioned	13.00
<i>A traditional whisky old fashioned with delicate marmalade aromas and flavours of Seville orange</i>	
Salted Caramel Espresso Martini	13.00
<i>Everyone’s favourite sweet treat combined with classic espresso martini to create an indulgent cocktail that’s ideal for a lively evening or liquid dessert!</i>	
Persian Lime & Nori Margarita	13.00
<i>Unique approach to a classic cocktail adds lively sherbet like notes from the lime</i>	

Bordeaux Cask Aged Negroni	13.00
Perfect for the gin lover, bitter- sweet mix with aromatics and a rich texture	
Classic Champagne Cocktail	17.00
Martel VS, Angostura Bitters, Sugar, Topped with Lanson Pere et Fils Brut Champagne	