Stone & Grill

FOOD MENU

FOOD ALLERGY NOTICE:

Please be advised that food prepared here may contain or have come into contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish.

Meat and fish dishes may also contain bone shards.

If you have any food allergy or special dietary needs, please let our waiting staff know when you order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. You may also ask us for our Food Allergen List.

Legend

V Vegetarian
VG Vegan
GF Gluten Free
DF Dairy Free

LUNCH
SPECIAL PRICE
MONDAY TO FRIDAY • 12 NOON – 4PM

ALL PIZZAS	ALL PASTAS
(except for Seafood and Al Tonno)	(except for Seafood Linguine and Prawn Pesto)
£12.75	**£12.95**

Kofte
Minced lamb with parsley, onions and herbs, charcoal-grilled and served with rice and salad.

Vegetarian Lasagna V **£14.50**
Oven baked vegetables, tomato and béchamel sauce. Served with salad

Charcoal-grilled Chicken Thighs **£12.95**
Boneless marinated chicken thighs, charcoal-grilled, served with rice and salad.

Grilled Chicken Fillet Burger and Chips **£13.95**
With lettuce, tomato, onions and mayonnaise

Classic Cheese Burger and Chips **£12.50**

6 oz homemade burger, with lettuce, tomato, onions, and gherkins. **£12.95**

Add bacon: **£1.50**

Goat's Cheese Salad **£12.50**
Mixed Leaf Salad with goat's cheese and salad dressing. Served with bread

Falafel Salad V **£12.50**
Mixed Leaf Salad with falafel, hummus and salad dressing. Served with bread

Grilled Chicken Salad **£12.50**
Mixed Leaf Salad topped with charcoal-grilled chicken breast and salad dressing. Served with bread

STARTERS

Gluten free bread is available for an extra charge of £1.00

Soup of the Day £5.95
Served with bread that contains egg, milk and gluten. Please ask for gluten free bread if required.

Mixed Olives V VG GF DF £5.50
Mixed pitted olives (may still contain pits)

Garlic Bread V VG £5.95
Flat garlic bread

Cheesy Garlic Bread V £7.95
Flat garlic bread topped with mozzarella cheese

Bruschetta V VG DF £7.95
Toasted slices of bread brushed with garlic, olive oil and topped with fresh tossed tomatoes, garlic, shallots, basil and parsley.

Garlic Mushrooms V DF £7.95
Pan-fried mushrooms with garlic, onion and parsley. Served with bread that contains egg, milk and gluten. Please ask for an alternative bread if required.

Cheesy Aubergine V £8.50
Oven-baked aubergine slices layered with cheese and tomato sauce

Falafel V VG GF DF £6.95
A blend of chickpeas, broad beans, coriander, onions, garlic, bell pepper, carrots, celery, parsley, chickpeas flour and cumin. Served with hummus.

Caprese Salad V GF £8.50
Buffalo Cheese, basil and tomatoes

Calamari £9.95
Deep-fried squid rings in batter, served with tartare sauce

Hairy Prawns £9.95
Prawns wrapped in vermicelli, deep-fried and served with sweet chili sauce. May contain dairy and gluten.

Honey-glazed Halloumi Fries V £8.50
Crispy halloumi, drizzled with honey

Mussels £10.95
Fresh mussels, cooked with cherry tomatoes, garlic, cream and white wine. Served with bread that contains egg, milk and gluten. Please ask for an alternative bread if required.

Tzatziki V GF £7.50
A cool, refreshing dip made from yoghurt, cucumber, mint and garlic. Served with bread that contains egg, milk and gluten. Please ask for an alternative bread if required.

Hummus V VG GF DF £7.50
Crushed chickpeas, tahini, lemon juice, olive oil and garlic. Served with bread that contains egg, milk and gluten. Please ask for an alternative bread if required.

Golden Goat's Cheese V £8.50
Molten creamy goat's cheese, coated with panko breadcrumbs then deep-fried to a perfect golden crunch. It's drizzled with sweet tangy apricot sauce that adds a bright and fruity finish.

LAMB

Add Tzatziki for £3.00

Lamb Skewer GF **£20.95**
Marinated tender cubes of lamb, onions and peppers, charcoal-grilled and served with rice and salad. Rice contains milk.

Kofte GF **£18.95**
A blend of premium ground lamb seasoned with parsley, fresh herbs and onion, charcoal-grilled to perfection for a juicy and delightful finish. Served with rice and salad. Rice contains milk.

Lamb Chops GF **£27.95**
4 juicy and tender lamb chops marinated with a blend of aromatic herbs and spices, then expertly grilled to smoky perfection. Served with chips and salad. Chips may contain dairy and gluten.

Oven-Cooked Lamb **£24.95**
Slow-braised and oven-finished lamb knuckle, tender to the bone, served with a rich pureed lamb jus. Accompanied by buttery mashed potatoes, sweet roasted carrots, and a medley of seasonal steamed greens for a perfectly balanced, hearty dish. Mash contains milk. May contain gluten.

BEEF

Peppercorn sauce	**£2.50**
Mushroom sauce	**£2.50**

Rib-eye Steak GF **£33.50**
28-day aged prime-cut 10 oz steak, charcoal-grilled and served with chips and salad. Chips may contain milk and gluten.

Surf & Turf with Prawns GF **£36.95**
Charcoal-grilled prime-cut 10 oz rib-eye steak and creamy garlic butter prawns, served with chips and salad. Chips may contain milk and gluten.

Beef Chops GF **£33.95**
Succulent beef chops (at least 500g), charcoal-grilled and served with chips and salad. Chips may contain milk and gluten.

Limited availability.

Beef Ribs **£26.95**
Prepared with the finest cuts of succulent short beef ribs, each piece is lovingly marinated in a flavourful blend of spices and herbs, then slow-cooked to perfection in our oven to achieve a tender, fall-off-the-bone texture. The rich and flavourful gravy, made from the drippings of the cooked beef ribs, adds an extra layer of deliciousness to the dish. It is served with a medley of seasonal steamed vegetables and velvety creamy mashed potatoes. Mash contains milk. May contain gluten.

CHICKEN

Chicken Thighs GF **£18.95**
Boneless marinated chicken thighs, charcoal-grilled and served with rice and salad. Rice contains milk.

Chicken Mushrooms GF **£18.95**
A decadent blend of tender chicken pieces and earthy mushrooms cooked in a velvety cream sauce and white wine, infused with garlic and onions. (Please ask if you prefer without the wine). Served with mashed potatoes and steamed vegetables.

Chicken Skewer GF **£19.95**
Marinated cubes of chicken breast with onions and peppers, charcoal-grilled and served with rice and salad. Rice contains milk.

Flat Chicken Wings GF **£15.95**
Marinated flat wings, charcoal-grilled and served with chips and salad. Chips may contain milk and gluten.

MIXED MEAT

Mixed Grill GF **£24.95**
Marinated tender cubes of lamb and chicken breast with a skewer of kofte, charcoal-grilled and served with rice and salad. Rice contains milk.

fish

King Prawns GF **£21.95**
Succulent prawns, pan-fried to perfection and simmered in a rich and aromatic tomato sauce, then topped with a gooey melted parmesan cheese for a decadent finish. Served with rice that contains milk.

Grilled Salmon **£20.95**
Sourced from the freshest, highest quality salmon, each fillet is expertly grilled over charcoal to perfection, imparting a delightful smokiness that enhances the natural richness of the fish. It is accompanied by a vibrant medley of seasonal steamed vegetables and velvety creamy mashed potatoes.

Grilled Seabass **£20.95**
Sourced from the freshest, highest quality seabass, each fillet is expertly grilled over charcoal to perfection, imparting a delightful smokiness that enhances the natural richness of the fish. It is accompanied by a vibrant medley of seasonal steamed vegetables and velvety creamy mashed potatoes.

**Mash contains milk
**Steamed veg may contain gluten

Chips may contain milk and gluten

HOMEMADE BURGERS

Classic Cheese Burger **£16.95**
6 oz beef burger, with lettuce, tomato, onions, gherkins and homemade burger sauce, served with chips.

Cheese and Bacon Burger **£18.50**
6 oz beef burger, with lettuce, tomato, onions, gherkins, streaky bacon and homemade burger sauce, served with chips

Grilled Chicken Fillet Burger
£16.95
With lettuce, tomato, onions and mayonnaise, served with chips

PIZZA

Our pizzas are hand stretched with a thin base.
Gluten free pizzas are available for an extra charge of £2.50.

Margherita **£13.95**
Mozzarella cheese

American Hot **£15.95**
Mozzarella, jalapeno, pepperoni, salami

Vegetarian V **£15.95**
Mozzarella, cherry tomatoes, courgettes, peppers, onions, artichokes, mushrooms and olives

Mushroom V **£14.95**
Mozzarella and mushrooms

Pepperoni **£15.95**
Mozzarella and pepperoni

Capricciosa **£16.95**
Mozzarella, olives, artichokes, ham, mushrooms

Hawaiian **£15.95**
Mozzarella, oregano, pineapple, ham

Amalfi **£16.95**
Mozzarella, cherry tomatoes, Parma ham, rocket, parmesan shaving

Chicken **£16.95**
Mozzarella, chicken, mushroom, red onions, bell peppers

Boscaiola **£16.95**
Mozzarella, Italian pork sausage, mushrooms and parsley

Al Tonno **£16.95**
Mozzarella, tuna, onions and olives

Pesto Buffalo V **£18.95**
Pesto, sun-dried tomatoes, cherry tomatoes, rocket and whole buffalo cheese

Seafood **£22.95**

Mozzarella, prawns, mussels, squid, baby spinach, peppers, chilis

PASTA

Gluten free pastas are available for an extra charge of £1.50

Spaghetti Carbonara £15.95
A classic Italian pasta tossed in a creamy sauce of eggs, parmesan cheese, pancetta and black pepper.

Penne Arrabbiata V VG DF £14.50
Ignite your taste buds with our bold and fiery Italian dish that packs a punch with its spicy home-made tomato sauce and perfectly cooked pasta. Please request from staff if you don't want it spicy.

Chicken Penne Arrabbiata DF
£16.95
Similar to the Penne Arrabbiata but cooked with tender, juicy pieces of chicken. Please request from staff if you don't want it spicy.

Spaghetti Bolognese DF £15.95
Indulge in a classic Italian favourite, a timeless dish that combines al dente Spaghetti pasta with a rich hearty meat sauce. The ragu is slow-simmered and made with a savoury blend of ground beef, aromatic onions, basil, celery, leek and carrots.

Lasagna £15.95
Carefully crafted by our talented chefs, each layer of lasagna sheet is generously smothered with cheesy bechamel and savoury meat sauce, made with ground beef, aromatic onions, tangy tomatoes and medley of herbs and spices. Served with salad.

Vegetarian Lasagna V £14.95
Oven baked vegetables, lasagna sheets, tomato sauce and cheesy béchamel. Served with salad

Prawn Pesto Linguine £20.95
A tantalizing fusion of flavours that combines succulent prawns, vibrant basil pesto, sun-dried tomatoes and al dente linguine pasta to create a symphony of bold and harmonious Mediterranean and Italian cuisine

Spinach Ravioli V £14.95
Each delicate ravioli is bursting with savoury spinach and a blend of parmesan and ricotta cheese filling, cooked in a creamy tomato sauce.

Rigatoni Norcina £16.95
A classic Italian pasta dish combining pork sausage and pancetta in garlic, chillis and creamy tomato sauce, tossed with mezzi rigatoni. Please request from staff if you don't want it spicy.

Chicken Alfredo Rigatoni £16.95
A classic Italian-American creamy pasta dish that combines tender pieces of chicken, mushrooms and a luscious Alfredo sauce made with heavy cream, garlic, onion, butter and parmesan cheese

Chicken Pesto Rigatoni £16.95
Al dente rigatoni tossed in a vibrant basil pesto and cream, tender chicken, sundried-tomatoes and finished with parmesan cheese

Seafood Linguine DF £22.95
The dish features a generous medley of fresh seafood delicacies, including succulent shrimps, tender squids, and plump mussels, all nested atop a bed of

al dente linguine pasta. The dish is delicately cooked in a luscious garlic-infused tomato and white wine sauce, chillis, adding a touch of sophistication and depth to the overall flavour.

KIDS MENU £9.95

Only for 12 years and below

Spaghetti Bolognese

Spaghetti Carbonara

Macaroni Cheese

Margherita Pizza

Beef Burger and Chips

Chicken Burger and Chips

Chicken Strips and Chips

SALADS

Gluten free bread is available for an extra charge of £1.00

Mixed Leaf Salad V **£10.95**
With cherry tomatoes, cucumber, onions and our signature dressing. Served with bread

Goat's Cheese Salad V **£15.95**
Mixed Leaf Salad with goat's cheese and our signature dressing. Served with bread

Falafel Halloumi Salad V **£15.50**
Mixed Leaf Salad topped with falafel, halloumi and our signature dressing. Served with bread and hummus.

Grilled Chicken Salad **£15.95**
Mixed Leaf Salad topped with charcoal-grilled chicken breast and our signature dressing. Served with bread

Prawn Salad **£17.50**
Mixed Leaf Salad topped with garlic king prawns and our signature dressing. Served with bread

EXTRAS

Chips	**£3.95**
Rice	**£3.95**
Onion Rings	**£4.50**
Side Salad	**£5.50**
Sweet Potato Fries	**£4.50**
Bread	**£2.50**
Mashed Potatoes	**£5.50**
Steamed Vegetables	**£5.95**

Stone & Grill

BAR MENU

** We charge a corkage fee of £15/bottle when you bring in your own wine

**Small measures of 125ml are available on request at £5.75

COCKTAILS

Alcoholic measure for cocktails is 50ml

Classic Mojito **£10.50**
A perfect blend of mint and lime flavours rejuvenates the senses and promotes calmness. Dark & white rum, fresh mint, limes

Fruit Mojito **£11.50**
White rum, fresh mint, limes. Choose between peach, raspberry, strawberry, mango or passion fruit

Piña Colada **£10.95**
Enjoy the refreshing, smooth, and delicious flavours of the famous Piña Colada with the alcohol. Light rum, Pineapple juice, Coconut and Cream

Espresso Martini **£10.95**
Vanilla Vodka, Espresso, Coffee Liqueur

Pornstar Martini **£12.50**
Vanilla Vodka, Passion fruit liqueur, Passion fruit puree, lime juice, served with a shot of bubbly

Long Island Iced Tea **£11.95**
Vodka, Rum, Tequila, Gin, Triple Sec, Coke and Lime juice

Margarita **£10.50**
Tequila, Cointreau, Lime juice

Lemon Drop Martini **£10.50**
Vodka, Cointreau, Lemon juice

Strawberry Devil Margarita **£11.95**
Strawberry, Tequila, Cointreau, Lime juice and red wine

Cosmopolitan **£10.50**
Citron vodka, Cointreau, Cranberry juice, lime juice

French Martini **£10.95**
Vanilla Vodka, Chambord, pineapple juice, lime juice

Old Fashioned Cocktail **£11.95**
Whiskey, bitters, orange slice (70ml alcohol)

Sapphire Alpine **£10.50**
Gin, Archers, Blue Curacao, lime juice

Daiquiri **£10.95**
Bacardi, fruit and fresh lime with crushed ice. Please choose between: Passion fruit, strawberry, raspberry, mango or peach. NOT FROZEN

Dry or Dirty Martini **£11.95**
Choose between gin or vodka, dry or dirty

Amaretto or Whiskey Sour **£11.95**
Choose between Amaretto or Whiskey, egg white and lime juice

Negroni **£10.50**
Gin, Vermouth Rosso, Campari

SPRITZ

Apperol Spritz **£11.50**
Prosecco, Apperol and soda water

Campari Spritz **£11.50**
Campari, prosecco and soda

Citrus Spritz **£11.50**
Citrus Vodka, prosecco, lemonade, and orange syrup

Peach Spritz **£11.50**
Peach liqueur, prosecco and soda

MOCKTAILS

Virgin Mojito **£7.50**
A perfect blend of mint and lime flavours rejuvenates the senses and promotes calmness. Fresh Mint, Lime Juice, Soda Water

Virgin Piña Colada **£7.95**
Enjoy the refreshing, smooth, and delicious flavors of the famous Piña Colada without the alcohol. Pineapple Juice, Coconut & Cream

Virgin Spritz **£8.50**
Elderflower tonic, lime juice, peach and lemonade

Smashed Lime Iced Tea **£7.95**
Lime, Soda and Tea

Dirty Mango Soda **£7.95**
Mango, Soda and Cream

Orange Cucumber Soda **£7.95**
Fresh orange juice, soda, cucumber juice

Virgin Fruit Mojito **£7.95**
Choose your flavour: peach, strawberry, mango, raspberry or passion fruit

Virgin Fruit Bellini **£6.50**
Fruit puree and lemonade. Choose between peach, mango, raspberry, lychee, strawberry or passion fruit.

PROSECCO & CHAMPAGNE

Zarlino Prosecco DOCG. 125ml £8.50
The flavour is harmoniously balanced with delicate fruity notes, a low acidity and a moderate alcohol content.

Zarlino Prosecco DOCG **£42.95**
The flavour is harmoniously balanced with delicate fruity notes, a low acidity and a moderate alcohol content.

Champagne Nicolas Courtin Brut NV £59.95
Each and every detail of Nicolas Courtin is attentively observed to ensure that what reaches your flute is pure, elegant Champagne. It's rich and smooth, white notes of toast, citrus and apple and a delicate mousse

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ROSE WINES

Marques del Puente Nuevo Rosé, Spain

A fresh, ripe strawberry fruit character make this an approachable style of rosé.

Bottle **£24.95** 175ml **£7.50** 250ml **£9.25**

Nicolas Rouzet, Coteaux d'Aix en Provence, South of France £35.95

A pale, delicate rosé, both fine and elegant with red berry notes. The palate is round and marked by strawberry, raspberry, redcurrant, and a hint of peppery spice.

WHITE WINES BY THE GLASS

	175 ML GLASS	250ML GLASS
Marques del Puente Nuevo Sauvignon Blanc, Airen, Spain	**£7.50**	**£9.25**
With a subtle floral scent on the nose this white has flavours of melon, citrus fruits and a touch of fennel		
Flor del Fuego Chardonnay, Chile	**£7.75**	**£9.50**
A rich wine, full in body. Showing ripe tropical fruits accompanied by vanilla and a toasted finish		

WHITE WINES

Marques del Puente Nuevo Sauvignon Blanc, Airen, Spain £24.95

With a subtle floral scent on the nose this white has flavours of melon, citrus fruits and a touch of fennel.

Flor del Fuego Chardonnay, Chile £25.95

A rich wine, full in body. Showing ripe tropical fruits accompanied by vanilla and a toasted finish.

Come Pulpo y Bebe Vino, Spain £29.95

The wine is very fresh and presents aromas of apple, lime or lemon. Very fresh on the palate, easy drinking.

Gavi di Gavi, Roberto Sarotto, Italy £36.95

Delicate floral blossom aromas with hints of pineapple, apricot and peach. The palate is fresh and vibrant, balanced with extra richness in texture from ageing on the fine lees.

Gufetto Pinot Grigio, Italy £26.95

Straw yellow, with hints of exotic white fruit, white floral scents, fresh and fragrant

wine.

Kuhlmann-Platz Riesling, Cave de Hunawihr,

Alsace, France £31.95

A pale straw yellow, this wine is a classic Alsace Riesling, showing ripe pear and peach fruit, braced by a steely acidity. Clean and pure on the palate, finishing with a citrussy freshness.

Zaccagnini Verdiccio DOCG,

Italy £32.95

Verdicchio is the most widely planted white grape variety in Marche making it integral to the history of the land. It's crisp and dry with notes of citrus and a fresh saline aroma. Enjoy it with fine cuts of Prosciutto.

Fernlands Sauvignon Blanc,

New Zealand £35.95

A wonderful mix of leafy aromas and citrus on the nose, wonderful balance between tropical and herbaceous flavours. Gooseberry and green pepper mingle with mango and guava.

RED WINES BY THE GLASS

	175 ML GLASS	250ML GLASS
Marques del Puente Nuevo Tempranillo, Garnacha, Spain	**£7.50**	**£9.25**

Raspberry and black cherry fruits on the nose that also emerge on the palate complemented by a touch of spice.

Languore Sangiovese, Italy	**£7.75**	**£9.50**

Intense red ruby color, with violet hue. Its aromatic profile combines ripe cherry and blackberry. Well balanced, fresh and medium bodied to the palate.

RED WINES

Marques del Puente Nuevo Tempranillo, Garnacha, Spain £24.95

Raspberry and black cherry fruits on the nose that also emerge on the palate complemented by a touch of spice.

Languore Sangiovese, Italy £25.95

Intense red ruby color, with violet hue. Its aromatic profile combines ripe cherry and blackberry. Well balanced, fresh and medium bodied to the palate.

Hillville Road Merlot, Australia £27.95

Soft and juicy Merlot with the perfect balance of red fruits, sweet vanilla oak and spice.

Under The Sycamore Shiraz, Australia £28.95

Silky smooth with lashings of blackcurrant, bramble and white pepper.

Quid Pro Quo Malbec, Argentina £39.95

Elegantly structured, rich, showing plummy fruit and hints of smoke and chocolate.

St Desir Pinot Noir, South of France **£32.95**
Showing violets and sweet red berries on the nose the palate is light, velvety and intricate, with integrated toasted notes

Tre Cipressi Chianti, Italy **£34.50**
By swirling this ruby red Chianti, red fruits, spices and aromatic herbs notes reach the nose. Delicate tannic structure and pleasant freshness are well balanced throughout the sip.

Desire Lush & Zin Primitivo, Italy **£34.95**
Oozing black berry fruits alongside smatterings of prunes and figs. A velvety delight.

Ch Ste Michelle Cabernet Sauvignon, USA **£43.95**
Notes of cedar and vanilla follow on to the silky-smooth finish that lingers on the palate with the black currant and plum.

SOFT DRINKS

Still Water (Small) **£2.95**

Still Water (Large) **£4.50**

Sparkling Water (Small) **£2.95**

Sparkling Water (Large) **£4.50**

Fresh Orange Juice **£4.95**

Appletiser **£4.25**
Sparkling apple juice

Coca-Cola **£4.25**
Nothing refreshes like Coca-Cola

Diet Coke **£3.95**
A lighter Coke taste and no calorie lift for a lighter option

Coca-Cola Zero **£3.95**
All the taste of Coca-Cola with zero sugar

Sprite Zero **£3.95**
Sparkling lemon-lime flavoured soft drink, now most refreshing taste ever

Fanta **£3.95**
Instantly refreshing and great tasting with fruity natural flavours

Juices **£4.25**
Orange, Cranberry, Mango, Pine-apple, Apple, Passion Fruit

Mixers **£2.75**
Choose from: SODA, TONIC, GINGER ALE, PINK SODA, LEMONADE, ELDERFLOWER TONIC:

to be drunk straight or in a mix

Lime Cordial **£1.50**
Mix of concentrated lime juice and water

CIDER

Bulmer's Apple Cider	**4.5%**	**£6.95**
Kopparberg Strawberry & Lime (500ml)	**4.0%**	**£6.95**
Kopparberg Pear (500ml)	**4.5%**	**£6.95**

BOTTLED BEERS

London Pride (500ml)	**4.7%**	**£6.95**
BrewDog Punk IPA (330ml)	**5.4%**	**£6.50**
Stella (330ml)	**4.6%**	**£4.95**
Peroni (330ml)	**5.0%**	**£4.95**
Corona(330ml)	**4.5%**	**£4.95**
Gluten Free Peroni (330ml)	**5.0%**	**£5.50**
Non-alcoholic Beer		**£4.50**

TEAS

English Breakfast Tea	**£3.25**
Herbal Teas	**£3.95**

Choose from: Chamomile, Green, Peppermint, Lemon & Ginger, Fresh Mint

COFFEES

Espresso	**£2.75**
Double Espresso	**£3.25**
Macchiato	**£2.95**

Double Macchiato	**£3.50**
Black Coffee	**£3.25**
Cappuccino	**£3.75**
Café Latte	**£3.95**
Hot Chocolate	**£4.50**
Liqueur Coffee	**£7.50**

(Choose from Brandy, Whisky, Tia Maria or Baileys)

(Decaffeinated coffees are available too)

PORT WINE

Fonseca Bin 27 port, Portugal 125ml **£10.50** Bottle **£42.50**

A deep and youthful ruby colour, with an intense, fruity nose crammed with blackberry, cassis, cherry and plum aromas. The palate is full-bodied and round, with a luscious, velvety texture

SPIRITS

Please note that we serve 50ml measures as standard. If you prefer a 25ml measure, please ask your waiting staff (£4.25 classic and £4.95 for premium)

VODKA

Smirnoff	**£6.95**
Smirnoff Vanilla	**£7.25**
Absolut	**£7.25**
Absolut Vanilla	**£7.25**
Absolut Citron	**£7.50**
Grey Goose	**£9.50**

COGNAC & BRANDY

Courvoisier VS	**£7.50**
Martell	**£7.25**
Grappa	**£7.95**

Hennessy	**£9.50**
Remy Martin VSOP	**£12.00**

GIN

Gordon's Gin	**£6.95**
Gordon's Pink Gin	**£7.25**
Whitley Neill Gin	**£7.50**
Whitley Neill Raspberry Gin	**£7.95**
Tanqueray	**£9.50**
Hendricks	**£8.50**
Bombay Sapphire	**£7.95**

WHISKY/BOURBON

Jack Daniels	**£6.95**
Jack Daniels Honey	**£7.25**
Bell's	**£6.95**
Jameson	**£7.25**
Jim Beam Red Stag	**£6.95**
Jim Beam Black Cherry	**£6.95**
Maker's Mark	**£8.50**
Woodford Reserve	**£9.50**
Monkey Shoulder	**£9.00**
Bulleit Bourbon	**£7.95**
Johnnie Walker Black Label	**£8.50**
Chivas Regal	**£8.50**
Glenfiddich	**£9.50**

WHITE RUM

Havana Club	**£7.25**
Bacardi	**£6.95**

DARK RUM

Captain Morgan	**£6.95**

Captain Morgan Spiced	£7.25
Havana Club 7-year-old	£7.95
Diplomatico Reserva	£12.00

APERTIF

Aperol	£6.95
Campari	£6.95

DIGESTIF

Limoncello	£7.25
Disaronno Amaretto	£7.25
Grand Marnier	£8.50
Martini Vermouth White	£6.95
Martini Vermouth Rosso	£6.95
Jägermeister	£6.95
Grappa	£7.95

LIQUEUR

Malibu	£6.95
Southern Comfort	£6.95
Pimm's	£6.95
Chambord	£7.95
Blue Curacao	£6.95
Baileys	£6.95
Kahlua	£6.95
Frangelico	£6.95
Tia Maria	£6.95
Passoa	£6.95
Cointreau	£7.25
Drambuie	£8.50
Triple Sec	£6.95
Crème de Cassis	£6.95
Archers Peach Schnapps	£6.95
Strawberry Liqueur	£6.95

SAMBUCA

	25ml	50ml

Sambuca White	**£4.25**	**£6.95**
Sambuca Black	**£4.50**	**£7.25**
Sambuca Raspberry	**£4.50**	**£7.25**

TEQUILA

	25ml	50ml
Jose Cuervo Tequila Silver	**£4.25**	**£6.95**
Jose Cuervo Tequila Gold	**£4.50**	**£7.25**

DESSERTS

Our desserts may come decorated with fruits, chocolate/fruit/caramel sauces and other edible decorative garnishes. Please let the staff know if you prefer without them.

New York Baked Cheesecake £7.50
Old fashioned vanilla style New York recipe baked cheesecake on a crunchy biscuit base, drizzled with caramel or strawberry sauce

Chocolate Souffle £8.50
Rich chocolate dessert with liquid chocolate centre, served with a scoop of vanilla Ice cream

Lemon Souffle £8.50
A light and airy dessert infused with the bright and zesty flavours of lemon, served with a scoop of vanilla Ice cream

Tiramisu Savoiardi £7.50
Made with savoiardi biscuits and real mascarpone, dusted with cocoa and chocolate sauce drizzle

Melty Magic £10.95
A rich dark chocolate sphere that melts open to reveal vanilla ice cream and chocolate-chip cookie dough bites, finished with a drizzle of warm salted caramel or pistachio sauce.

Cannolo £7.50
Traditional Sicilian aromatic rolled wafers filled with orange flavoured ricotta cream, drizzled with caramel sauce and crushed pistachio nuts

Macchiato Ice Cream Float £6.95
Iced Macchiato, caramel OR chocolate sauce, topped with a scoop of vanilla ice cream

Ice Cream £6.95
Choose 3 scoops: Vanilla, Chocolate, Strawberry, Mango Sorbet (DF)

Affogato Tartufo Amaretto £8.95
An amaretto core covered vanilla ice cream rolled in crushed amaretti biscuits afloat an espresso coffee.

Goccia al Pistacchio £7.50
Sicilian Ricotta Cheese & Pistachio Mousse. A delicate mousse of Sicilian ricotta cheese and pistachio glazed dessert. Drizzled with crushed pistachio nuts.

Crème Brulée GF £6.95
A vanilla custard base dessert with a delicious caramelised brown sugar topping

Flourless Chocolate & Olive Oil Cake GF DF £8.50
A flourless cake with a hint of olive oil and a rich flavour from the cocoa and almonds,

served with a scoop of vegan coconut chocolate ice cream

Vegan Dark Chocolate Pudding
VG DF **£8.50**

A chocolate sponge topped with chocolate sauce, served warm and with a scoop of vegan coconut chocolate ice cream

DESSERT WINE

Vin Santo Del Chianti, Italy
A traditional Tuscan sweet wine with heady aromas of toffee and caramel

Bottle 375ml **£22.95** 125ml **£7.95**

Maple Falls Mulled Wine
A rich and heartwarming winter recipe blended to perfection with nutmeg, cloves, zingy cinnamon, a beguiling mix of spices, orange and a hint of lemon. 175ml £**7.50**