



AMARONE  
PIZZERIA | RISTORANTE



# APERITIVI COCKTAILS



## FRENCH MARTINI

Absolut vodka, Chambord black raspberry liqueur and pineapple juice

The French Martini recipe consists of vodka, Chambord liqueur and pineapple juice. Like any other martini, the French Martini is served in a martini or coupe glass



## OLD FASHIONED

Maker's Mark Bourbon, Angostura and orange bitters

The Old Fashioned cocktail is one that has stood the test of time, with its classic dark and delicious flavour proving popular decade after decade. The Old Fashioned was first created in the 1800's, so dates back to the earliest days of cocktails



## NEGRONI

The Botanist gin, Campari and Martini Rosso

A Negroni is an Italian cocktail, made of one part gin, one part vermouth rosso (red, semi-sweet) and one part Campari, garnished with orange peel. It is considered an apéritif

A traditionally made Negroni is stirred, not shaken; it is built over ice in an old-fashioned or rocks glass and garnished with a slice of orange

## MOJITO

Fresh limes muddled with mint, gomme and Bacardi Carta Blanca topped with soda water. Choose Classic or Raspberry

Mojito is a traditional Cuban punch. It's combination of sweetness, citrus, and herbaceous mint flavours is intended to complement the rum, and has made the Mojito a popular summer drink

## APEROL SPRITZ

Prosecco with Aperol and a dash of soda water

Aperol Spritz is the perfect drink to start the evening with the people you love, best enjoyed with plenty of ice and orange slices

## RASPBERRY PEAR MULE

Absolut Raspberri, Xanté pear liqueur and raspberry purée topped with ginger beer

Raspberry Pear Mule is a delicious spin on a Moscow Mule. It has the ingredients of a classic Moscow Mule—fresh lime juice, vodka and fizzy ginger beer

Adding fresh raspberries gives it a juicy, sweet and tart flavour. The combination is delicious and refreshing

## VALENTINA

Grapefruit infused Absolut vodka, Beefeater gin, passion fruit purée and agave topped with lemonade

This refreshing cocktail is sweet and tart with quite a punch

# CHAMPAGNE

## CHAMPAGNE LAURENT PERRIER LA CUVÉE BRUT, NV, FRANCE

£12.95 | £69.95

This wine comes from the purest grape juice and it alone allows Laurent-Perrier to craft "La Cuvée", a champagne of great finesse and a beautiful freshness

## CHAMPAGNE LAURENT PERRIER LA CUVÉE ROSÉ BRUT, NV, FRANCE

£99.95

Cuvée Rosé was created in 1968 from the boldness and unique savoir-faire of Laurent-Perrier. Cuvée Rosé is acknowledged for its consistency and its high quality, ripe red fruit aromas and great freshness

# PROSECCO

## COL BRIOSO PROSECCO SPUMANTE, DOC, VENETO

£6.45 | £29.95

Bright, straw yellow in colour with an ample fresh fruit aroma and full flavour. This dry sparkling wine is perfect for all occasions

## BAROCCO PROSECCO SPUMANTE ROSÉ DOC, VENETO

£6.45 | £29.95

A delicate pink sparkling prosecco that is fragrant with summer fruit aromas, fresh and lively on the palate, dry, crisp and easy to drink

# PREMIER COLLECTION

## DOMINI VENETI, AMARONE DELLA VALPOLICELLA CLASSICO DOCG, VENETO

£71.95

The wine boasts a dark, impenetrable consistency, with dark blue and purple hues all the way to the meniscus. It offers thick, chewy flavours and some bitter tannins

## TOMMASI, AMARONE DELLA VALPOLICELLA CLASSICO

£74.95

Deep ruby in colour, this wine has complex aromas of ripe cherry, black fruit, wild berries and warm spices with a persistent and perfumed, velvety finish

## AMARONE DELLA VALPOLICELLA CLASSICO CAMPAGNOLA

£76.95

Amarone della Valpolicella is an intensely flavoured, dry red wine made from dried Passito grapes

## CORVINA. ZENATO, AMARONE DELLA VALPOLICELLA CLASSICO, VENETO. 2016

99.95

This Amarone della Valpolicella is made from a blend of 80% Corvina, 10% Rondinella and 10% Oseleta and Croatina, then wine is aged for 36 months before bottling

## BOLLA AMARONE DELLA VALPOLICELLA CLASSICO, VENETO. 2014

£125.95

Amarone della Valpolicella is a rich, dry Italian red wine from the Veneto region. It is produced primarily from the Corvina grape with Amarone wines characterized by ripe and bold flavours

ALL APERITIVO COCKTAILS £9.95

# WINE LIST

## WHITE

PINOT GRIGIO. £6.45 | £23.45  
LA LAGUNA, DOC, VENEZIE  
A classic off-dry Pinot Grigio

SAUVIGNON BLANC. £6.95 | £26.95  
ALTANA DI VICO, IGT, VENEZIE  
A delicate Sauvignon Blanc with lovely citrus notes

VERDICCHIO DEI CASTELLI DI JESI £7.95 | £30.25  
CLASSICO, MONCARO, MARCHE  
A delicious, complex, citrusy white wine

ROERO ARNEIS. £8.25 | £33.45  
DEZZANI 'MONFRIGO', ROERO  
A gentle touch of oak and a delicious bouquet of almonds

FIANO. LUNATE FIANO, TRAPIANO, SICILIA £26.95  
An aromatic and flavoured bouquet that is crisp and fresh

SOAVE CLASSICO, DOMINI VENETI, VENETO £28.95  
A great Garganega, Trebbiano and Chardonnay blend

SAUVIGNON BLANC. VILLA CHIOPRIS, £34.95  
FRIULI-VENEZIA GIULIA  
Hints of pear drop and a pleasant bitter finish

PINOT GRIGIO. TOMMASI, LE ROSSE £37.95  
VIGNETO, DOC VENETO  
An intensely flavoured Italian Pinot Grigio

CHARDONNAY DEL VENETO. £39.95  
SANTA CRISTINA, VENETO  
An intense, fine and elegant Chardonnay

SAUVIGNON BLANC. £40.95  
VETTE DI SAN LEONARDO  
Perfectly balanced Sauvignon blanc with a crisp, dry finish

GAVI DI GAVI. DOCG 'POGGIO DEL TIGLIO', £46.95  
GUIDO MAZZARELLO, PIEDMONT  
A fabulous wine with a fruity bouquet with hints of apricots

## ROSÉ

PINOT GRIGIO ROSÉ. ANCORA, £6.95 | £26.95  
IGT PAVIA  
A dry, fresh and crisp, fruity rosé

ZINFANDEL ROSÉ. VILLA ROSELLA, £7.25 | £29.25  
IGT VENETO  
A brilliant rosé with notes of strawberry and melon

## RED

BARBERA. £6.45 | £23.45  
LA FOLLIA DOC, PIEDMONT  
An easy drinking and fruity red wine

MERLOT DEL VENETO, BOTTER, £6.95 | £26.95  
IGT VENETO  
A plummy, juicy Merlot, bursting with fruit

PRIMITIVO DI PUGLIA. £7.95 | £30.25  
CAMPAGNOLA BAROCCO, IGT PUGLIA  
A deep red with black fruits and spicy flavours

SANGIOVESE. BOTTER CHIANTI £8.45 | £34.45  
CLASSICO DOCG, TUSCANY  
Deep ruby red with fruity notes of cherry and black pepper

CASALFORTE AMARONE DELLA £9.45 | £39.95  
VALPOLICELLA CLASSICO, DOCG, VENETO  
A bouquet of rich cherry fruits that is full bodied and dry

CASALFORTE VALPOLICELLA SUPERIORE £28.95  
DOC VENETO  
A ruby red Corvina with aromas of cherry and plum

MONTEPULCIANO D'ABRUZZO. £31.95  
CERULLI SPINOZZI, DOC TERAMO  
A robust structured red with good fruit and medium acidity

IMPERIO RIPASSO DOC, VALPOLICELLA £35.95  
SUPERIORE, VENETO  
A ruby red with hints of violet and aromas of red fruits

CABERNET SAUVIGNON. VILLA CHIOPRIS, £36.45  
FRIULI-GRAVE DOC  
A herbaceous bouquet recalling fruits of the forest

VILLA CAFAGGIO, CHIANTI CLASSICO £38.95  
DOCG, PANZANO, CHIANTI  
A full concentrated palate and a very pleasant finish

NEBBIOLO. ARALDICA BAROLO FLORI £45.95  
DOCG, PIEDMONT  
A complex and spicy nose with a full-bodied, dry finish

# ANTIPASTI

MINISTRONE **vg** £7.45  
Home-made vegetable, mixed bean, ditalini pasta and San Marzano tomato soup and sourdough bread

MOZZARELLA FRITTA £8.95  
Breaded and crisp-fried mozzarella, San Marzano tomato sugo and Pecorino Romano

CROCCANTE NERO £8.95  
Stornoway black pudding, potato & mozzarella croquette, spiced apple purée and crispy pancetta

BRUSCHETTA £8.45  
Toasted sourdough bread, marinated tomatoes, basil, oregano, ricotta salata and evoo

GAMBERI AL LIMONE £11.95  
Sautéed king prawns, white wine, garlic, sun-dried tomatoes, lemon and fresh chilli with crostino

INSALATA DI SORRENTO **vg** £8.95  
Farro, marinated tofu, tomatoes, cucumber, scapece courgettes, Leccino olives with almonds and evoo dressing

CALAMARI FRITTI £9.45  
Crisp-fried calamari dusted with garlic, chilli and spring onion with ginger mayo

PATE D'ANATRA £9.45  
Duck liver pâté, golden fig marmalade, tarragon oil and crostini

CAPRESE DI BUFALA £10.95  
Buffalo mozzarella, San Marzano baby tomatoes, basil pesto, toasted pine nuts, dried olives and evoo

# FOCACCE

STONE-BAKED ROMANA-STYLE FLATBREAD

AL ROSMARINO **vg** £7.45  
Fresh rosemary, Maldon sea salt and evoo

PICCANTE **vg** £7.95  
Garlic, fresh chilli, Maldon sea salt, parsley and evoo

ALL' AGLIO E MOZZARELLA **v** £8.45  
Fior di latte mozzarella, parsley, garlic and evoo

PATATOSA **v** £8.45  
Rosemary potatoes, red onion and Fior di latte mozzarella

TRICOLORE £8.95  
Fior di latte mozzarella, marinated San Marzano tomatoes and basil pesto

CAPRINA £8.95  
Goats' cheese, apple, caramelised red onion, crushed walnuts and spiced honey

IF YOU HAVE A FOOD ALLERGY, PLEASE ASK FOR THE ALLERGEN GUIDE, AS NOT ALL DISH INGREDIENTS ARE LISTED ON THE MENU  
AN OPTIONAL & DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, ALL OF WHICH GOES DIRECTLY TO OUR TEAM

# PASTA

GLUTEN FREE PASTA AVAILABLE ON REQUEST

<b>TONNARELLO AL POMODORO</b> Fresh San Marzano tomato sauce, basil and caprino cheese	£12 <sup>95</sup>	<b>SPAGHETTI ALLA CARBONARA</b> The original Roman carbonara with guanciale, Pecorino Romano, egg and black pepper	£14 <sup>95</sup>
<b>BUCATINO ALL'ARRABBIATA vG</b> San Marzano tomato sugo with basil and Peperoncino Calabrese	£12 <sup>95</sup>	<b>LINGUINE ALLE CAPESANTE</b> Pan-seared Scottish king scallops, white wine, chilli, garlic, sun-blush tomatoes, lemon zest and char-grilled spring onions	£26 <sup>95</sup>
<b>BUCATINO CON CHORIZO</b> Spanish chorizo, light creamy carbonara sauce, rocket and Grana Padano	£14 <sup>95</sup>	<b>CASARECCE ALLA NORMA</b> Rich San Marzano tomato & aubergine ragù, basil, Fior di latte mozzarella and Pecorino Romano on short twisted pasta	£13 <sup>95</sup>
<b>LASAGNA</b> Traditional Italian dish of pasta baked with slow-cooked pork & beef ragù, Béchamel sauce, Fior di latte mozzarella and Grana Padano	£13 <sup>95</sup>	<b>SPAGHETTI ALLE VONGOLE</b> Fresh Scottish clams, garlic, chilli, evoo and parsley (Subject to seasonal availability)	£19 <sup>95</sup>
<b>CASARECCE POLLO PESTO</b> Slow-cooked smoked chicken, sun-dried tomatoes and spicy basil pesto in creamy sauce with ricotta salata on short twisted pasta	£15 <sup>95</sup>	<b>GNOCCHETTI CON SALSICCIA</b> Slow-cooked Italian sausage in creamy white wine & cavolo nero sauce, crispy pancetta, spicy 'Nduja and caprino cheese	£14 <sup>95</sup>
<b>LINGUINE AI GAMBERONI</b> Rich and creamy prawn, San Marzano tomato & brandy bisque, king prawns with parsley, evoo and shell-on king prawn	£17 <sup>95</sup>	<b>CACIO-PEPE E TARTUFO</b> Fresh egg tonnarello, summer truffle, pecorino cream, black pepper and ricotta salata	£16 <sup>95</sup>

# PIZZA

ROMANA AND PINSA STYLE PIZZA

<b>ROMANA</b> TRADITIONAL HANDSTRETCHED PIZZA		<b>PIZZA CAMPIONE</b> San Marzano tomato sugo, Fior di latte mozzarella, marinated chicken, Italian sausage, spicy pepperoni and evoo	£16 <sup>95</sup>
<b>PIZZA MARGHERITA v</b> San Marzano tomato sugo, Fior di latte mozzarella with basil and evoo	£12 <sup>95</sup>	<b>CALZONE AL FORNO</b> Folded pizza topped filled with Calabrese salami, Fior di latte mozzarella, ricotta, smoked provola, basil and black pepper	£15 <sup>95</sup>
<b>PIZZA PEPPERONI PICCANTE</b> San Marzano tomato sugo, Fior di latte mozzarella, spicy pepperoni and Peperoncino Calabrese	£15 <sup>95</sup>		
<b>PIZZA PROSCIUTTO E FUNGHI</b> San Marzano tomato sugo, Fior di latte mozzarella, cotto ham and woodland mushrooms	£15 <sup>95</sup>		
<b>PIZZA PAZZA</b> San Marzano tomato sugo, Fior di latte mozzarella, 'Nduja, Italian sausage, pepperoni, ricotta cheese, black pepper and basil	£15 <sup>95</sup>		
<b>PIZZA POLLO DIAVOLA</b> San Marzano Arrabbiata sugo, Fior di latte mozzarella, marinated chicken, chilli oil, rocket, chilli and spicy aioli	£15 <sup>95</sup>		
<b>PIZZA ORTOLANA v</b> San Marzano tomato sugo, Fior di latte mozzarella, grilled courgettes, aubergine and mixed peppers, basil and evoo	£15 <sup>95</sup>		
<b>PIZZA AI FUNGHI</b> San Marzano tomato sugo, Fior di latte mozzarella, woodland mushrooms, smoked provola and ricotta salata	£14 <sup>95</sup>		

GLUTEN FREE PIZZA BASE £2<sup>95</sup> Vegan & gluten free (Excluding Calzone)

# GIN

The perfect serve is a large 50ml measure of your favourite gin in a wide bowl coupe glass that allows the botanicals to enhance your drink, plus one of our suggested mixers included in the price. Small measures are available.

## BEEFEATER

A quintessential London dry gin made with big juniper character and strong citrus notes for those that enjoy the real taste of gin. Served with classic tonic water and lemon slice

£10<sup>50</sup>

## BEEFEATER PINK

Pink gin made using the original Beefeater London Dry recipe with the addition of natural strawberry flavouring to give it a delicious strawberry taste. Served over ice with lemonade and a fresh strawberry

£10<sup>50</sup>

## THE BOTANIST

22 hand-foraged local botanicals delicately augment 9 berries, barks, seeds and peels making this dry gin from Islay one to savour. Served with classic tonic water, fresh rosemary and lemon

£10<sup>50</sup>

## ROKU

Roku's complex, yet harmonious flavour is the result of the unique Japanese sensitivity in blending the carefully crafted extracts of the 14 botanicals. Served with classic tonic water and a slice of lemon

£10<sup>50</sup>

## EDINBURGH GIN

This crisp gin is clean and fresh on the nose with a juniper, pine, lavender and citrus finish. Served with classic tonic water and a twist of orange

£10<sup>50</sup>

## BROCKMANS

A gin where the more traditional notes are combined with a refreshing influence of citrus and aromatic wild blackberries and blueberries. Served with classic tonic water and fresh strawberry

£10<sup>50</sup>

## MALFY

Distilled in Northern Italy, using some of the finest botanicals including hand picked juniper, Italian lemons, pink grapefruits, oranges and blended with Italian water, Malfy is a truly unique gin. Choose from Malfy Arancia, Rosa or Limone

£10<sup>50</sup>

## HENDRICKS

Created from 11 fine botanicals with added infusions of rose and cucumber, which imbue this gin with a uniquely balanced and delicate flavour. Served with classic tonic water and a slice of cucumber

£10<sup>50</sup>



# SIGNATURE COCKTAILS

<b>FLOWER FIZZ</b> Metaxa 12, St. Germain Elderflower Liqueur, lime juice and lemonade	£10 <sup>.95</sup>
<b>SAM LORD</b> Mount Gay Black Barrel rum, vanilla syrup, pineapple juice, lime juice and soda water	£11 <sup>.45</sup>
<b>PICANTE</b> El Jimador tequila, Cointreau, fresh chillies, honey & lime, garnished with a sea salt and tajine rim	£10 <sup>.45</sup>
<b>BELLINI</b> Col Brioso Prosecco Spumante DOC and flavoured with your choice of peach, strawberry or passion fruit purée	£9 <sup>.45</sup>
<b>SIDECAR 1738</b> Rémy Martin 1738, Cointreau and lemon juice	£11 <sup>.45</sup>
<b>ROCCO MARTINI</b> Absolut Vanilla, Passoa passion fruit liqueur, pineapple juice, passion fruit purée, gomme and served with Barocco Rosé Prosecco shot	£10 <sup>.45</sup>
<b>DISARONNO SOUR</b> Disaronno Amaretto liqueur, lemon juice, Angostura bitters and shaken to foam	£10 <sup>.45</sup>

# MOCKTAILS

<b>VIRGIN MOJITO</b> Apple juice, gomme, lemonade and lime juice	£5 <sup>.45</sup>
<b>BAMBINI BELLINI</b> Fruit purée, lemonade & cranberry juice and choose from peach, raspberry, strawberry or passion fruit	£5 <sup>.45</sup>
<b>FRUIT EXPLOSION</b> Pineapple juice, strawberry purée, cranberry juice and lime cordial	£5 <sup>.45</sup>
<b>NOSMO</b> Cranberry juice, gomme, lime juice, Angostura bitters and orange juice	£5 <sup>.45</sup>
<b>DAIQUIRILESS</b> Apple juice, strawberry purée, gomme and lime juice	£5 <sup>.45</sup>

Can't find what you are looking for?

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# SECONDI

## CARNE

<b>POLLO AI FERRI</b> Marinated & grilled chicken breast, herb crumb, tarragon sauce, fondant potato, spinach with pine nuts, Pecorino Romano and chilli	£18 <sup>.95</sup>	<b>ANGUS BURGER</b> 100% Aberdeen Angus beef patty, sesame seed bun, spianata salami, 'Nduja, spicy aioli, roasted onions, baby gem lettuce, Taleggio cheese, tomato and skin-on chips	£16 <sup>.95</sup>
<b>SALTIMBOCCA ALLA ROMANA</b> Veal escalope and Parma ham, white wine & sage butter sauce, served with garlic & rosemary roast potatoes	£23 <sup>.95</sup>	<b>SUNDAY ROAST</b> (Available Sunday only) <b>£22<sup>.95</sup></b> Roast prime sirloin of beef, honey roast root vegetables, roast potatoes and braised red cabbage, served in a giant Yorkshire pudding with red wine jus	
<b>VITELLO AI PORCINI</b> Pan-fried veal scallopini cooked in porcini mushroom & truffle sauce, topped with rocket and Grana Padano with creamy mash	£24 <sup>.95</sup>		

## BISTECCHES

PRIME STEAKS, GRILLED AND RESTED WITH GARLIC BUTTER AND YOUR CHOICE OF ONE CONTORNI

<b>FILETTO</b> 227g Prime fillet	£36 <sup>.95</sup>	<b>EXTRAS FOR YOUR STEAK</b>	
<b>ENTRECÔTE</b> 255g Prime rib-eye	£31 <sup>.95</sup>	Top your steak with garlic king prawns	£5 <sup>.95</sup>
		Brandy and black peppercorn sauce	£4 <sup>.50</sup>
		Red wine sauce	£4 <sup>.50</sup>
		Tarragon sauce	£4 <sup>.50</sup>
		Mushroom & truffle sauce	£4 <sup>.50</sup>

## PESCE

<b>GAMBERONI ALLA SICILIANA</b> King prawns in rich, creamy shellfish bisque with garlic, chilli, chives, sun-dried tomatoes & chargrilled spring onions, with a crisp-fried Arborio saffron risotto cake	£20 <sup>.95</sup>	<b>ORATA DI MARE</b> Pan-fried fillets of marinated sea bream, potato, wilted spinach with pine nuts, Pecorino Romano and chilli with creamy lemon sauce	£21 <sup>.95</sup>
<b>SPADA ALLA GRIGLIA</b> Grilled fillet of swordfish, salad of orange, Leccino olives and fennel with roasted and marinated scapece courgettes	£23 <sup>.95</sup>	<b>MERLUZZO AL PORRO</b>	£23 <sup>.95</sup>
		Roasted fillet of North Atlantic cod, herb crust, creamy mash, creamy leek & Dijon mustard sauce and braised red cabbage	

## INSALATE

<b>INSALATA DI POLLO</b> Ginger, smoked paprika and yoghurt marinated chicken thighs, baby gem lettuce, radish, caramelised onions, potatoes, sourdough croutons, pine nuts and ginger mayo dressing	£17 <sup>.95</sup>
<b>INSALATA DI SORRENTO VG</b> Farro, marinated tofu, tomatoes, cucumber, scapece courgettes, Leccino olives with almonds and evoo dressing + marinated fillets of sea bream - £7 supp.	£14 <sup>.95</sup>
<b>INSALATA CESARE</b> Cos lettuce, sourdough croutons, our own house Caesar dressing, crispy pancetta, egg, cherry tomato and shaved Grana Padano. Choose with or without marinated anchovies + char-grilled chicken breast - £5 supp. + grilled garlic king prawns £7 supp.	£12 <sup>.95</sup>

## CONTORNI

<b>NOCELLARA DEL BELICE GREEN OLIVES VG</b>	£4 <sup>.95</sup>
<b>SOURDOUGH BREAD VG</b>	£4 <sup>.95</sup>
<b>GARLIC BREAD V</b>	£4 <sup>.95</sup>
<b>RUSTIC CHIPS</b>	£4 <sup>.95</sup>
<b>ROSEMARY FONDANT POTATO VG</b>	£4 <sup>.95</sup>
<b>CREAMY MASH</b>	£4 <sup>.95</sup>
<b>SPINACH, PINE NUTS, CHILLI &amp; PECORINO ROMANO</b>	£4 <sup>.95</sup>
<b>BRAISED RED CABBAGE VG</b>	£4 <sup>.95</sup>
<b>ROASTED &amp; MARINATED ZUCCHINI VG</b>	£4 <sup>.95</sup>
<b>ROCKET &amp; SHAVED GRANA PADANO</b>	£4 <sup>.95</sup>
<b>ORANGE, FENNEL &amp; LECCINO OLIVE SALAD VG</b>	£4 <sup>.95</sup>
<b>TOMATO &amp; ONION SALAD VG</b>	£4 <sup>.95</sup>

# DESSERTS

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<b>AFFOGATO v</b> Italian vanilla ice cream and shot of espresso	£5. <sup>95</sup>
<b>MOUSSE AL CIOCCOLATO v</b> Dark chocolate mousse, crispy almond base, salted caramel sauce and chocolate tuile	£7. <sup>95</sup>
<b>CROSTATA AL LIMONE</b> Sweet tart filled with lemon & Madagascan vanilla patisserie cream topped with a white chocolate dome filled with wild berries	£8. <sup>45</sup>
<b>PANNA COTTA ALL' AMARETTO</b> White chocolate & Madagascan vanilla panna cotta, topped with amarena cherries steeped in Disaronno Amaretto liqueur	£7. <sup>95</sup>
<b>PROFITEROLES ALLA NOCCIOLA</b> Profiteroles filled with hazelnut patisserie cream covered in dark chocolate ganache, white chocolate ganache and crushed hazelnuts	£7. <sup>95</sup>
<b>CHEESECAKE ALLE FRAGOLA v</b> Butter biscuit base and cream cheese topping with fresh strawberries and strawberry coulis	£8. <sup>25</sup>
<b>TIRAMISÙ v</b> Savoiardi sponge soaked in espresso coffee, mascarpone and zabaione cream	£7. <sup>95</sup>
<b>COPPA ALL' AMARENA v</b> Italian vanilla ice cream and Amarena dark cherries	£6. <sup>45</sup>

# DESSERT COCKTAILS

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<b>TIA MARIA ESPRESSO MARTINI</b> Tia Maria, Absolut Vanilla, gomme with a shot of double espresso	£10. <sup>45</sup>
<b>FLAT WHITE VELVET MARTINI</b> Disaronno Velvet liqueur, Absolut vodka, Tia Maria, gomme with a shot of double espresso	£10. <sup>45</sup>

# LIQUEURS

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DISARONNO VELVET (50ml)	£6. <sup>45</sup>	BAILEY'S (50ml)	£6. <sup>95</sup>
DISARONNO AMARETTO	£3. <sup>55</sup>	SAMBUCA	£3. <sup>55</sup>
FRANGELICO	£3. <sup>55</sup>	LIMONCELLO	£3. <sup>65</sup>

# CLASSIC COCKTAILS

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<b>MANHATTAN</b> Jim Beam Double Oak, Martini Rosso and Angostura bitters	£10. <sup>95</sup>
<b>NEGRONI</b> The Botanist gin, Campari and Martini Rosso	£9. <sup>95</sup>
<b>HUGO SPRITZ</b> St. Germain Elderflower Liqueur, Prosecco, soda water and mint	£9. <sup>95</sup>
<b>COSMOPOLITAN</b> Absolut vodka, Cointreau, cranberry juice and fresh lime	£10. <sup>45</sup>
<b>HIGHLAND FURY</b> Highland Park 12, Cointreau, lemon juice, gomme and apple juice	£11. <sup>45</sup>
<b>OLD FASHIONED</b> Maker's Mark Bourbon, Angostura and orange bitters	£9. <sup>95</sup>
<b>LEMON DROP</b> Absolut vodka, Limoncello, lemon juice and gomme	£9. <sup>95</sup>
<b>DAIQUIRI</b> Bacardi Carta Blanca, gomme and lime juice Choose from strawberry, raspberry or passion fruit	£10. <sup>45</sup>
<b>TOM COLLINS</b> Roku gin, lemon juice, soda water and gomme	£10. <sup>45</sup>
<b>CLASSIC LADDIE SOUR</b> Bruichladdich's The Classic Laddie, lemon juice, gomme, Angostura bitters and shaken to foam	£11. <sup>95</sup>
<b>PINA COLADA</b> Bacardi Spiced, Kalani Mayan coconut liqueur, pineapple, lime juice and double cream	£10. <sup>45</sup>
<b>MANGO SOUR</b> Fettercairn 12, mango purée, lemon juice, gomme, shaken to foam and dehydrated mango Why not try our spiced mango sour if you are feeling brave!	£10. <sup>95</sup>
<b>GRAN PREMIO</b> Engine gin, Limoncello, lime juice and gomme	£11. <sup>95</sup>
<b>THE WOODSMAN'S MULE</b> The Woodsman whisky with lime wedge with your choice of Fever-Tree Ginger Ale or Ginger Beer	£11. <sup>45</sup>

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