



Negroni 'Ah Pero' 9

Aperol Spritz 7

Bellini 7.5

£10 per platter

#Meat Platter Coppa di Parma, Cecina de Leon, Chorizo Iberico, Lomo Iberico Bellota served w/ olives, cornichons, bread

#Cheese Platter Brillat Savarin a la Truffe, Sainte Maure de Touraine, Beaufort des Alpes, Gorgonzola served w/ grapes, chutney, honey, celery garnish, bread

#Mix Platter Sainte Maure de Touraine, Beaufort des Alpes, Coppa di Parma, Cecina de Leon served w/ cornichons, olives, chutney, honey, celery garnish, bread

#SnackMe

Cheers Rosace our signature bread dish served w/ dip; perfect for sharing!	5.5
Bread Selection w/ olive oil & Maldon Sea salt	2.5
Almonds seasoned w/ salt	1.5
Pan con Tomato toasted bread served w/ fresh tomato & olive oil	3
Sicilian Green Olives	1
Cheers Aperol Spread olive tapenade, ricotta & red pepper, zucchini pesto & crostini	3.5

#VegMe

Crudités Selection raw seasonal vegetables w/ fresh dip	3
Padron Peppers pan fried Galician peppers w/ sea salt	4.5
Crispy Sweet Potato Fries lightly dusted w/ smoked paprika	4
Mushroom Arancini Parmesan & mixed herb panko coated mushroom risotto (4pcs)	4
Patatas Bravas fried potatoes w/ spicy tomato sauce	4
Spanish Tortilla potatoes, onion & egg omelette	4
Seasonal Salad please ask your waiter for today's choice	3.5
Baked Stuffed Aubergine Roll w/courgette, peppers and crème fraiche (4pcs)	4

#SeaMe

Beetroot Cured Salmon marinated for 24 hours	8
Octopus Salad w/ lemon & olive oil	10
Chipirones lightly coated in flour served w/ aioli & lemon wedge	6
Sea Bass Carpaccio citrus & chilli dressing	7
Tiger Prawns grilled & served w/ rocket & pomegranate (4pcs)	9

#MeatMe

Lamb Chops w/ citrus & herbed Parmesan crust, salad and raspberry balsamic dressing (2pcs)	12
Veal Carpaccio rocket, Parmesan shavings & truffle oil	6.5
Grilled Chicken Brochette marinated in yoghurt & mint (4)	6
Chorizo cooked in red wine	5
Pork Ribs marinated w/ porto wine, thyme and garlic	10

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#CharcuterieMe (served in 40g portion unless otherwise stated)

Prosciutto Cotto w/ Truffle cooked pork leg w/ truffle (60g)	5.5
Prosciutto Cotto cooked pork leg from Italy	3
Coppa di Parma made from precisely trimmed muscular portion of the pig's neck	5
Chorizo Iberico spicy cured salami from Spain	4
Cecina de Leon beef hind leg salted, smoked & air dried	6
Jamon Iberico 24 months cured ham made from black pig	7
Lomo Iberico Bellota dry cured pork loin from Spain	7

#CheeseMe (served in 40g portion unless otherwise stated)

Brillat Savarin a la Truffe Triple cream cow's cheese infused w/ truffle	5
Sainte Maure de Touraine goats cheese from Indre et Loire rolled in wood ash	4
Manchego hard cheese from ewe in Castilla La Mancha, Spain	3.5
Burrata fresh Italian cheese made from mozzarella & cream (1pc)	5
Gorgonzola blue veined cow's cheese from Italy	2.5
Beaufort des Alpes firm raw cow's milk from the French Alps	3.5

Our dishes have been designed as a sharing concept; we recommend ordering between 4-5 dishes each. Our team will be happy to recommend our popular dishes!

Weekend Brunch Session • Wine Shop • Live Music Entertainment

For more details sign up to our newsletter or visit our facebook page

WOULD YOU LIKE TO WIN A BOTTLE OF BOREL LUCAS CHAMPAGNE?

Please leave us your name and email address to be entered into our monthly draw. One lucky winner will be notified by email last Friday of each month. Good luck!



#MiniMe

Our mini platter for the little ones
Please choose one from each section

Glass of Juice
&
Grissini Stick Wrapped in Prosciutto

•

Mushroom Arancini | Crudités Selection

•

Patatas Bravas | Sweet Potato Fries | Spanish Tortilla

•

Chirrones | Grilled Chicken Brochettes

•

1 Scoop of Ice-Cream | Fruit Salad | Chocolate Salami

9pp
Includes VAT



#TreatMe

Café Gourmand macaron, chocolate salami, financier & coffee	7.5
<i>2010 Rivesaltes Ambre, Domaine Parce, Languedoc Roussillon, France</i>	7.5
Panna Cotta creamy panna cotta w/ mango puree	4
<i>2016 Muscat de Rivesaltes l'Exotisme, Domaine Parce, Languedoc Roussillon, France</i>	6
Chocolate Salami w/ amaretti biscuit	3
<i>2010 Rivesaltes Ambre, Domaine Parce, Languedoc Roussillon, France</i>	7.5
Rose Water Crema Catalana w/ crumble & apple honey	4
<i>016 Muscat de Rivesaltes l'Exotisme, Domaine Parce, Languedoc Roussillon, France</i>	6
Tiramisu'	5
Fresh Fruit Brochette w/ berries coulis	2.5
Scoop Ice Cream/Sorbet (lemon, vanilla, strawberry)	1.5
Macaron per pc	2

#SweetMe

2014 Sauternes 50cl	25
Ginestet, Bordeaux, France	
2016 Muscat de Rivesaltes l'Exotisme	6/30
Domaine Parce, Languedoc Roussillon, France	
2010 Rivesaltes Ambre	7.5/41
Domaine Parce, Languedoc Roussillon, France	
Sherry Tio Pepe Sweet wine from Spain	4
Taylor's Port Sweet wine from Portugal	5



SPECIAL WEEKEND MENU BOTTOMLESS BRUNCH

10-3pm

£25pp inclusive of VAT

Any choice of Coffee or Tea

Borel Lucas Champagne or Cocktail from the brunch list
(Unlimited for 1.5 hours)

2 choices of cold dishes from the brunch a la carte

1 choice of Mini cheese, charcuterie or mix platter

1 choice of hot dish from the brunch a la carte

£25pp inclusive of VAT



BRUNCH A LA CARTE

served from 10-3pm last order 2.45pm

TO WAKE YOU UP

Espresso, Macchiato, Cappuccino, Caffè Latte, Americano

Borel Lucas Champagne 8

Prosecco Bellini 7.5

Bloody/Virgin Mary 8/6

Mimosa 7.5

Freshly Squeezed Orange Juice 2.5

A POT OF TEA

English Breakfast, Earl Grey, Camomile, Green Tea, Fresh Mint 2

PLATTER SELECTION

Cheese platter selection 10

Meat charcuterie selection w/ cornichons, olives, bread & oil 10

COLD

Mini selection of Viennoiserie 2.5

Fresh bread selection w/ jam & butter 3.5

Fruit brochette w/ coulis 2.5

Homemade granola w/ yoghurt & fruit compote 4.5

Pan con Tomate; grilled ciabatta, tomato, garlic 3

HOT

Cheers Apero Rosace w/ dip 5.5

*Smoked salmon & scrambled eggs w/ crème fraiche & chives 6

*Crushed chilli avocado, poached eggs, grilled tomatoes drizzled w/ olive oil 5

*French omelette w/ mushrooms, spinach & Gorgonzola 4.5

*Sweetcorn & courgette fritters, tomato salsa 4.5

*Chorizo huevos rancheros w/ parsley 6

Croque Monsieur w/ green salad 5.5

Pancake stack w/ honey & pancetta 5

**** Dishes come w/ toasted bread & butter***



COCKTAILS

Cheers Rose	9
"Here's to alcohol, the rose coloured glasses of life." – F. Scott Fitzgerald	
Mediterranean Royale	9
"At least it was my day off, I guess"	
Un'Espresso Angelico	8
"Wake me up in a sweet way"	
Negroni "Ah Pero"	9
As Count Camillo Negroni asked in Florence in 1919, replace Soda with Gin in my Americano.	
Aperol or Campari Spritz	7
L'Aperitivo piu trendy, anima viva delle serate in piazza, colora di arancione il tuo mondo fatto di allegria, divertimento e voglia di stare insieme.	
Kir Royale	7.5
Created by Lejay Connoisseur Canon Felix Kir (major of Dijon), first cassis Cocktail made with Champagne	
Bellini	7.5
Named Bellini after the 15th century Italian artist Giovanni Bellini	
"314" Cosmopolitan	8
Originally called "Harpoon", became famous as favoured Madonna and other celebrities cocktail. It was, also, a signature cocktail in the 1990s for Carrie Bradshaw and her "Sex and the City" Friends.	
Mr M Perfect Dry	9
I'm not talking a of cheap Gin over an ice cube. I'm talking satin, fire and ice; Fred Astaire in a glass; surgical cleanliness, insight...comfort; redemption and absolution. I'm talking of a Martini – Anonymous	
Sonnet	9
"As a sonnet"	
Smokey Old Fashioned	9
"Love makes the world go round? Not at all. Whiskey makes it go round twice fast." – Compton Mackenzie	
Oeste Latino	8
"Un poco de rumba por tu noche en el oeste de Londres"	
Pimm's « The English Way »	5
Ricard « The French Way »	5



SOFT DRINKS

San Pellegrino Sparkling Water	3.5
Acqua Panna	3.5
Coke	2.5
Diet Coke	2.5
San Pellegrino Limonata	2.5
San Pellegrino Aranciata	2.5
Crodino No Alcohol Aperitif	2.5
Soda Water	2
Indian Tonic Water	2
Elderflower Tonic	2
Naturally Light Tonic	2
Mediterranean Tonic	2
Sicilian Lemonade	2.5
Ginger Beer	2.5
Ginger Ale	2.5
Luscombe Organic Apple Juice	3.5
Pineapple Juice	2
Orange Juice	2
Apple Juice	2
Tomato Juice	2
Cranberry Juice	3.5

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BEERS

Peroni 33cl - Italy	4
Alhambra Reserva 33cl - Spain	5
Pelforth Blonde 25cl - France	4
Moretti La Rossa 33cl - Italy	5

SPIRITS

VODKA

	25ml	50ml
Grey Goose	4	8
Ciroc	4	8
Belvedere	4	8
Ketel One Citron	2.5	5

GIN

Gin Mare	3.75	7.5
Hendrick's	3.5	7
The Botanist	3.5	7.5

RUM

Bacardi White	2	4
Havana Club 7 Yr	3	6
Pampero Aniversario	3	6
Zacapa 23 Yr	5	10



WHISKY	25ml	50ml
Jameson	2.5	5
Jhonnie Walker Black Label	3	6
Talisker 10 Yr	4	8
Balvenie 12 Yr	4.5	9
Lagavulin 16 Yr	5	10
Nomad Outland – Spanish	3	6
 TEQUILA		
Patron Silver	4	8
Patron Anejo	4.5	9
Don Julio Reposado	4	8
 BOURBON		
Bulleit Rye	3.5	7
Woodford Reserve	3.5	7
 BRANDY		
Courvoisier VS	3	5.5
Janneau Armagnac VSOP	4	7
 SHERRY, PORT, SAKE		
Tio Pepe Fino Sherry		4
Taylors LBV Port		5
Akashi Honjoso Sake		3.5

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LIQUERS, APERITIFS, VERMOUTH	25ml	
50ml		
Amaretto di Saronno	2.5	5
Bailey's Irish Cream	2.5	5
Chambord Raspberry Liqueur	2.5	5
Cointreau	2.5	5
Elderflower Liqueur St. Germain	2.5	5
Frangelico	2.5	5
Grand Marnier	2.25	4.5
IllyQuore	2.5	5
Tia Maria Coffee Liqueur	2.5	5
Aperol	2.5	5
Campari	2.5	5
Lillet Blanc	2.5	5
Lillet Rouge	2.5	5
Cocchi Americano	2.25	4.5
Noilly Pratt	2.5	4.5
Antica Formula	2	4

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