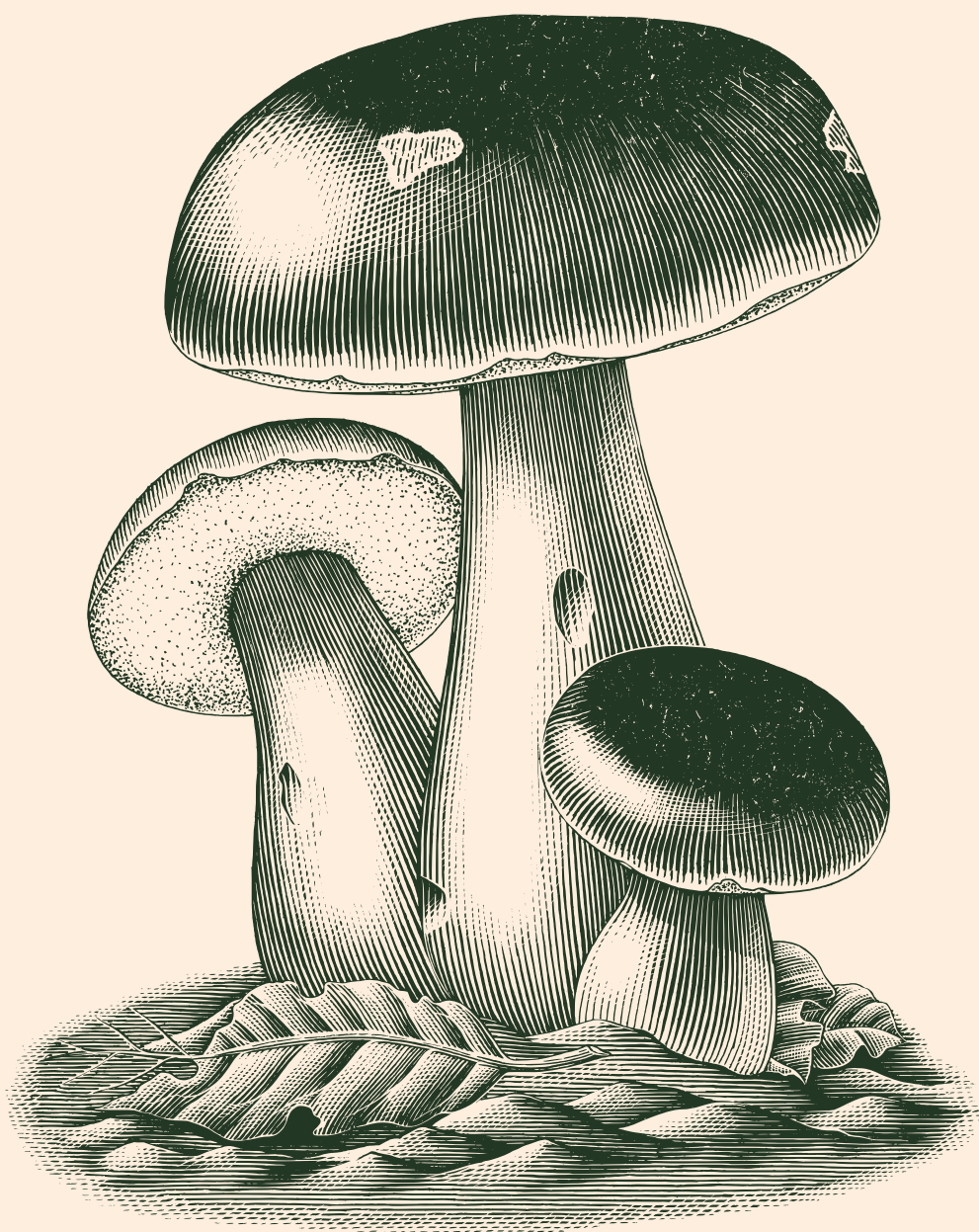


PORCINI

AT NO 17 THE PROMENADE



LUNCH MENU

BRUSCHETTA VERDE (V, VEOA) £9.50

Toasted sourdough, crushed green peas, mint, extra virgin olive oil and Parmigiano shavings

BURRATA AL POMODORO (V, GFOA) £11.00

Creamy burrata cheese with sun-blushed cherry tomatoes, basil and croutons

MOUSSE DI POLLO AL TARTUFO (GFOA) £10.00

Chicken liver mousse with crispy focaccia, grilled artichokes, balsamic glaze and fig jam

CALAMARI FRITTI £11.00

Crispy fried squid, Calabrian chilli aioli

INSALATA CAPRESE (GF, V, VEOA) £10.00

Fresh mozzarella, plum tomatoes, basil, extra virgin olive oil and sea salt

INSALATA CESARE (GFOA) £8.50

Classic romaine lettuce, handcrafted Caesar dressing, pickled anchovies, croutons

LINGUINE CARBONARA (GFOA) £16.00

Crispy guanciale, free-range egg yolks, Pecorino Romano

LASAGNA £15.00

Pasta layered with house ragu and cheese bechamel, seasonal salad, patatine fritte

TORTIGLIONI NAPOLI (V, VEOA, GFOA) £14.00

San Marzano tomato sauce, fresh herbs

TORTIGLIONI ALL'ARRABBIATA (V, VEOA, GFOA) £14.00

Calabrian chilli, San Marzano tomato sauce, fresh herbs

BRAISED BEEF RAVIOLI £15.00

House San Marzano tomato sauce, sun-blushed cherry tomatoes

PESCE FRITTI £15.00

Fish of the day, crispy fried, patatine fritte, basil aioli

CHICKEN MILANESE £16.00

Crispy tender chicken, parmesan breadcrumbed, golden fried, patatine fritte, garlic aioli

FOCACCIA MILANESE £16.50

Crispy tender chicken, parmesan breadcrumbed, patatine fritte, garlic aioli, romaine lettuce

FOCACCIA ANTIPASTI £16.50

Parma ham, Coppa, Milano salami, aioli, mozzarella cheese, patatine fritte

FOCACCIA CAPRESE (V, VEOA) £15.00

Seasoned tomato slices, mozzarella, basil, patatine fritte

MENU PRANZO e PRE-SERALE

LUNCH & EARLY EVENING MENU
SERVED 12.00PM-3.00PM & 5.00PM - 6.30PM

2 COURSES £28.50 | 3 COURSES £35.00

Add a bottle of house wine for only £20

LAS CONDES, SAUVIGNON BLANC, Rapel Valley, Chile

BELLA MODELLA PINOT GRIGIO ROSE, Terre di Chieti IGT, Abruzzo

LAS CONDES, MERLOT, Rapel Valley, Chile

ANTIPASTI

MOUSSE DI POLLO AL TARTUFO (GFOA)

Silken chicken mousse infused with black truffle, served on toasted focaccia with dressed radicchio and roasted hazelnuts.

BRUSCHETTA PESCA E DOLCELATTE (V)

Creamy dolcelatte, caramelised peaches and grilled sourdough, finished with pickled red onion.

CALAMARI FRITTI

Lightly fried calamari served with lemon and aioli.

SECONDO

SOGLIOLA PICCATA

Grey Sole fillet, linguine with garlic, white wine and parsley, finished with extra virgin olive oil and anchovy crumb.

RISOTTO AL RADICCHIO E DOLCELATTE (GF, V)

Creamy Arborio risotto with braised radicchio and melted dolcelatte.

SUPREMA DI POLLO PRIMAVERA (GFOA)

Pan-roasted chicken supreme with new potatoes, asparagus, peas and mint, finished with chicken jus.

STRACCETTI SAPORITI (GFOA)

Tortiglioni with beef fillet ragù, Italian sausage, courgette and spinach in a light cream reduction.

DOLCE

CREMA E CIOCCOLATO (GFOA)

Dark chocolate mousse, Amaretti biscuits, Valpolicella glaze

CANNOLI

Crisp Sicilian cannoli filled with sweet ricotta and pistachio

CROLLA FAMILY FRESH ITALIAN ICE CREAM

Trio of vanilla, pistachio, Ferrero Rocher

ANTIPASTI

AGNOLOTTI PANCETTA E PORCINI £13.00

Handcrafted agnolotti filled with slow-rendered pancetta and sautéed wild porcini, delicately enriched with mascarpone and thyme, finished with a light chicken butter sauce.

MOUSSE DI POLLO AL TARTUFO (GFOA) £12.50

Silken chicken mousse infused with black truffle, served on toasted focaccia with dressed radicchio and roasted hazelnuts.

INVOLTINI DI SALSICCIA £13.00

Italian sausage, fontina cheese, 'nduja, wrapped in crisp filo pastry, served with basil aioli.

ANTIPASTO MISTO (GFOA) £15.00

Selection of Parma ham, Coppa and Milano salami with burrata di Puglia, grilled artichokes, marinated olives, focaccia and balsamic onions.

BRUSCHETTA PESCA E DOLCELATTE (V) £12.00

Creamy dolcelatte, caramelised peaches and grilled sourdough, finished with pickled red onion.

CARPACCIO DI ZUCCHINI E RICOTTA (GF, VEOA) £12.00

Delicate courgette carpaccio with whipped ricotta, lemon curd and shaved Pecorino Romano.

CALAMARI FRITTI £13.00

Lightly fried calamari served with lemon and aioli.

BURRATA ARANCIA E FRAGOLE (GF, V) £13.50

Puglian burrata with orange, strawberry and basil salad, finished with a Calabrian chilli-honey glaze.

TARTARE DI TONNO ROSSO (GF) £16.00

Hand-cut red tuna tartare with avocado cream, grapefruit segments and finely grated bottarga.

GRANCHIO E MASCARPONE £14.00

Handcrafted tortelloni, crab & mascarpone, served in lobster cream.

CAPELANTE (GF) £18.00

Golden-seared scallops with silky pea and fresh mint purée, crispy Parma ham shards and pickled endive.

INSALATA CESARE (GFOA) £8.50

Classic romaine lettuce, handcrafted Caesar dressing, pickled anchovies, croutons.

SIDES

MARINATED OLIVES £5.00

PICKLED ANCHOVIES £5.00

ROCKET, PARMESAN & TOMATO SALAD £5.00

TRUFFLE & PARMESAN FRIES £5.00

HANDCRAFTED FOCACCIA £6.00

GRILLED ASPARAGUS £6.00

CHILLI GARLIC BROCCOLI £6.00

PESTO BABY POTATOES £6.00

SECONDO

AGNOLOTTI PANCETTA E PORCINI £26.00

Handcrafted agnolotti filled with slow-rendered pancetta and sautéed wild porcini, delicately enriched with mascarpone and thyme, finished with a light chicken butter sauce.

CARNE AL FORNO £20.00

Classic 12hr slow braised beef shin ragu, fontina béchamel, layered pasta, oven baked.

GRANCHIO E MASCARPONE £28.00

Handcrafted tortelloni, crab & mascarpone, served in lobster cream.

LINGUINE ALLO SCOGLIO (GFOA) £29.50

Linguine with local langoustines, mussels and clams in a delicate shellfish broth infused with garlic and a touch of chilli.

CANNELLONI DI ZUCCA (V, VEOA) £18.50

Fresh cannelloni filled with roasted summer butternut squash, served with sage velouté, sautéed mushrooms and toasted pine nuts.

SOGLIOLA PICCATA £24.00

Grey Sole fillet, linguine with garlic, white wine and parsley, finished with extra virgin olive oil and anchovy crumb.

TRANCIO DI TONNO (GF) £28.00

Grilled tuna loin served on squid ink risotto with courgette and a lemon sauce.

CAPESANTE (GF) £36.00

Golden-seared scallops with silky pea and mint purée, crispy Parma ham and braised endive.

RISOTTO AL RADICCHIO E DOLCELATTE (GF, V) £19.50

Creamy Arborio risotto with braised radicchio and melted dolcelatte.

SUPREMA DI POLLO PRIMAVERA (GFOA) £24.00

Pan-roasted chicken supreme with new potatoes, asparagus, peas and mint, finished with chicken jus.

FILETTO DICIASSIETTE (GF) £39.00

Dry-aged beef fillet with pancetta, pickled baby onions, chicken liver mousse, wilted greens and Barbera jus.

STRACCETTI SAPORITI (GFOA) £26.00

Tortiglioni with beef fillet ragù, Italian sausage, courgette and spinach in a light cream reduction.

INSALATA CESARE DI POLLO (GFOA) £19.00

Pan roasted chicken, classic romaine lettuce, handcrafted Caesar dressing, pickled anchovies, croutons.





DOLCE



PANNA COTTA (GF) £9.00

Silky vanilla set cream with seasonal fruit garnish and a light wine reduction.

No17 TIRAMISU £10.00

Lemon infused mascarpone layered with espresso-soaked Savoiardi, topped with roasted pistachios.

CREMA E CIOCCOLATO (GFOA) £10.00

Dark chocolate mousse, Amaretti biscuits, Valpolicella glaze.

AFFOGATO AL CANNOLO £12.50

Creamy vanilla gelato “drowned” in hot espresso, served with Amaretto liqueur, crisp Sicilian cannolo filled with sweet ricotta and pistachio.

CROLLA FAMILY FRESH ITALIAN ICE CREAM £6.50

Trio of vanilla, pistachio, Ferrero Rocher.

TRIO OF SORBETS (VE, GF) £8.00

Please ask your server.

Add Amarena Cherries £2.00

FORMAGGIO (GFOA) £15.00

Fine selection of cheeses, fig jam, truffle honey and crisp bread.

LIQUEURS

AMARETTO DISARONNO	£6.00
BAILEYS 50ml	£6.00
COINTREAU	£6.00
DRAMBUIE 50ml	£6.00
GLAYVA	£6.00
GRAND MARNIER	£7.00
KAHLUA	£6.00
TIA MARIA	£6.00

V- Vegetarian, VEOA-Vegan Option Available, GF-Gluten Free, GFOA- Gluten Free Option Available
A discretionary service charge of 10% is added to all bills



AFTER DINNER

AULD APPLIANCE FRAPPE 8.00
Amaretto, cognac & baileys served over crushed ice.

AMRETTICINO £10.50
Amaretto, cacao, cognac, hot coffee & cream.

GRAPPA MANHATTAN £12.50
Grappa de moscato, sweet vermouth & maraschino bitters.

DOLCE AMARA £10.00
Campari, Martini Bianco & Amaretto.

LIQUEUR COFFEE £3.70
Hot coffee with whipped cream; add your liqueur to the price.

DIGESTIVE

BENEDICTINE £6.00

GRAPPA TOSOLINI £6.50

LIMONCELLO £6.00

PORT

KOPKE RUBY PORT 50ml £6.00

KOPKE LBV 2018 VINTAGE 50ml £7.00

HOT DRINKS

ESPRESSO £2.50

DOUBLE ESPRESSO £4.00

AMERICANO £3.50

FLAT WHITE £4.20

LATTE £4.20

CAPPUCCINO £4.20

HOT CHOCOLATE £4.20

TEA £2.70

PREMIUM TEA £3.50

Peppermint, Chamomile, Raspberry, Green, Earl Grey.

All tea & coffee available as decaffeinated.

Oat milk available as dairy alternative. £.50

A discretionary service charge of 10% is added to all bills



PORCINI

@N^o 17

DRINKS MENU



APERITIVO

*A pre-meal drink specifically meant to whet your appetite.
The concept of the modern apéritif was invented by the distiller
Antonio Benedetto Carpano, who also created one of the first
types of vermouth in Turin in 1786.*

House measurement 35ml unless otherwise stated.

APEROL APERITIVO <i>Served over ice with a slice of orange.</i>	£5.00
CAMPARI <i>Served over ice with a slice of orange.</i>	£5.00
LILLET BLANC 50ml <i>Served chilled.</i>	£6.00
MARTINI BIANCO 50ml <i>Served over ice with a lemon zest.</i>	£5.00
MARTINI ROSSO 50ml <i>Served over ice with an orange zest.</i>	£5.00
NEGRONI <i>Malfy Arancia, Martini Rosso & Campari.</i>	£12.50
APEROL SPRITZ <i>Aperol, soda & Prosecco.</i>	£10.50
BELLINI <i>White peach, fresh lemon & Prosecco.</i>	£9.50
DOLCE AMARA <i>Campari, Martini Bianco & Amaretto.</i>	£10.00



A discretionary service charge of 10% is added to all bills

CHAMPAGNE & SPARKLING

125ml | BOTTLE

CRUSE BRUT WHITE SPARKLING

Attractive, white flower & citrus. Bordeaux, France 11%

£9.00 | £35.00

SEA CHANGE PROSECCO ROSE

Scrumptious summer berries. Veneto, Italy 11%

£10.00 | £40.00

MOET & CHANDON IMPERIAL NV

Vibrant green apple & citrus. Champagne, France 12%

£70.00

BOLLINGER SPECIAL CUVÉE

Apple & peach palate burst. Champagne, France 12%

£75.00

MOET & CHANDON ROSE NV £80.00

Juicy red berry explosion on the palate. Champagne, France 12%

£80.00

LAURENT PERRIER ROSE

Ripe red fruit & high intensity freshness. Champagne, France 12%

£95.00

DOM PERIGNON VINTAGE 2012

Pear, toasted nuts & freshly baked bread.

Champagne, France 12.5%

£260.00

ITALIAN WINES

ROSE | 175ml | 250ml | BOTTLE

BELLA MODELLA PINOT GRIGIO ROSE

Terre di Chieti IGT, Abruzzo

£9.50 | £11.50 | £35.00

ROSAPASSO ROSE

IGT, Mabis, Biscardo, Veneto

£10.50 | £12.50 | £39.00



*A discretionary service charge
of 10% is added to all bills*

WHITE WINE | 175ml | 250ml | BOTTLE

SEA CHANGE, CHARDONNAY

Puglia

£9.50 | £11.50 | £35.00

MONTECROCE

DOC Cortese, Vinchio Vaglio, Piedmont

£9.50 | £12.50 | £36.00

UVAM, PINOT GRIGIO

Mabis, Biscardo, Veneto

£9.50 | £12.50 | £36.00

SOGNO DEL SUD, GRILLO

Baglio Gibellina, Sicily

£10.00 | £13.00 | £40.00

SCHOLA SARMENTI, FIANO

Puglia

£45.00

RED WINE | 175ml | 250ml | BOTTLE

BARBERA

Le Tane, Vinchio Vaglio, DOC Barbera, Piedmont

£9.50 | £11.50 | £35.00

SOGNO DEL SUD, NERO D'AVOLA

Baglio Gibellina, Sicily

£9.75 | £12.75 | £37.00

NEROPASSO

Mabis, Biscardo, Veneto

£10.50 | £13.00 | £38.00

CHIANTI CLASSICO

DOCG, Castello di Meleto, Tuscany

£13.00 | £17.00 | £51.00

SCHOLA SARMENTI, NEGROAMARO

Puglia

£45.00

SCHOLA SARMENTI, PRIMITIVO

Puglia

£45.00

VALPOLICELLA RIPASSO

Ripasso Superiore, Ciliegi, Ilatium Morini, Veneto

£60.00

AMARONE DELLA VALPOLICELLA CLASSICO

DOCG, Mabis, Biscardo, Veneto

£100.00

A discretionary service charge of 10% is added to all bills



INTERNATIONAL WINES

WHITE | 175ml | 250ml | BOTTLE

LAS CONDES, SAUVIGNON BLANC

Rapel Valley, Chile

£9.00 | £11.00 | £32.00

BERONIA, VERDEJO

Rueda, Spain

£9.25 | £12.25 | £38.00

DOMAINE LONG-DEPAQUIT, CHABLIS

Bourgogne, France

£63.00

RED | 175ml | 250ml | BOTTLE

LAS CONDES, MERLOT

Rapel Valley, Chile

£9.00 | £11.00 | £32.00

MONTANES, MALBEC

Mendoza, Argentina

£10.00 | £13.00 | £39.00

MAYOR DE CASTILLA, TEMPRANILLO

Ribera del Duero, Spain

£10.50 | £13.50 | £42.00

CHATEAU NEUF DE PAPE, GRENACHE

Rhone Valley, France

£69.00



GIN

All gins are listed with our recommended serve to best enhance their flavour. Measurements are 35ml & prices do not include mixers.

CAORUNN Balmenach Distillery, Scotland. <i>Dehydrated red apple & Mediterranean tonic.</i>	£6.50
CAORUNN RASPBERRY Balmenach Distillery, Scotland. <i>Raspberries & Lemonade.</i>	£7.00
ISLE OF BARRA ATLANTIC Isle of Barra Distillery, Scotland. <i>Rosemary, cucumber ribbon & tonic.</i>	£6.00
THE BOTANIST Bruichladdich Distillery, Islay <i>Rosemary, pink grapefruit & tonic.</i>	£7.00
HENDRICKS Girvan Distillery, Scotland <i>Cucumber ribbon & Elderflower tonic.</i>	£6.50
RASSAY Isle of Rassay Distillery, Scotland <i>Orange & Mediterranean tonic.</i>	£6.50
TYREE Tyree Whisky Company, Scotland <i>Pink grapefruit & Mediterranean tonic.</i>	£7.00
MISTY ISLE Isle of Skye, Scotland <i>Orange & Mediterranean tonic.</i>	£6.50
KINTYRE Beinn an Tuirc Distillery, Scotland <i>Mint & Mediterranean tonic.</i>	£6.50
IONA Botanicals foraged from Iona, Scotland <i>Lemon peel & tonic.</i>	£6.50
TOBERMORY Tobermory, Mull <i>Orange & tonic.</i>	£6.50
WILD ISLAND Colonsay, Scotland <i>Lemon, thyme & Mediterranean tonic.</i>	£7.50
ROCK ROSE Dunnet Bay, Scotland <i>Orange, Rosemary & Elderflower tonic.</i>	£7.00

A discretionary service charge of 10% is added to all bills

MALFY ORIGINALE Moncalieri, Italy <i>Lime & Mediterranean tonic.</i>	£6.50
MALFY CON LIMONE Moncalieri, Italy <i>Lemon wedge & Mediterranean tonic.</i>	£6.50
MALFY ARANCIA Moncalieri, Italy <i>Orange wedge & Mediterranean tonic.</i>	£6.50
TANQUERAY “00” Cameronbridge, Scotland <i>Pink grapefruit & tonic.</i>	£5.00

FEVER TREE MIXERS

TONIC	£3.40
LIGHT	£3.40
MEDITERRANEAN	£3.40
ELDERFLOWER	£3.40
GINGER ALE	£3.40
GINGER BEER	£3.40
LEMONADE	£3.40
SODA	£3.20

WHISKY

ISLAY

ARDBEG UIGEADAIL	£11.00
CAOL ILA 12yr	£11.00

HIGHLAND

BALVENIE CARIBBEAN CASK	£14.00
DALMORE 12yr	£12.00
OBAN LITTLE BAY	£12.00
OBAN 14yr	£16.50

LOWLAND

AUCHENTOSHAN THREE WOOD	£10.00
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CAMPBELLTOWN

CAMPBELTOWN MALT OF THE MONTH	£POA
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ISLAND

TALISKER STORM	£11.00
TOBERMORY 12yr	£10.00

A discretionary service charge of 10% is added to all bills

SPIRITS

House measurement 35ml & prices do not include mixers.

VODKA

BELVEDERE	£8.00
GREY GOOSE	£8.00
CARIEL VANILLA VODKA	£6.00

RUM

BACARDI WHITE	£5.00
DON Q CRISTAL WHITE	£5.00
DON PAPA 7yr GOLDEN	£6.50
GOSLING BLACK SEAL DARK RUM	£6.50
KRAKEN BLACK SPICED	£6.00

TEQUILA AND MEZCAL

PATRON SILVER	£7.00
UNION UNO	£8.00

BOURBON AND WHISKEY

GENTLEMAN JACK WHISKEY	£8.00
WOODFORD RESERVE BOURBON	£6.50
MAKERS MARK	£6.00

BRANDY AND COGNAC

REMY MARTIN XO	£35.00
HENNESSY VS	£9.00
CARLOS SOLERA GS	£8.00

A discretionary service charge of 10% is added to all bills



LIQUEURS

AMARETTO DISARONNO	£6.00
BAILEYS 50ml	£6.00
COINTREAU	£6.00
DRAMBUIE 50ml	£6.00
GLAYVA	£6.00
GRAND MARNIER	£7.00
KAHLUA	£6.00
TIA MARIA	£6.00

AFTER DINNER

AULD APPLIANCE FRAPPE Amaretto, cognac & baileys served over crushed ice.	£8.00
AMARETTICCINO Amaretto, cacao, cognac, hot coffee & cream.	£10.50
GRAPPA MANHATTAN Grappa de moscato, sweet vermouth & maraschino bitters.	£12.50
DOLCE AMARA Campari, Martini Bianco & Amaretto.	£10.00
LIQUEUR COFFEE Hot coffee with cream; then add your liqueur to the price.	£3.70

DIGESTIVE

BENEDICTINE	£6.00
GRAPPA TOSOLINI	£6.50
LIMONCELLO	£6.00

PORT

KOPKE RUBY PORT 50ml	£6.00
KOPKE LBV 2018 VINTAGE 50ml	£7.00



COCKTAILS

MOJITO Rum, oodles of fresh mint & lime, topped with soda.	£13.00
OLD FASHIONED Kentucky bourbon, orange sugar & angostura bitters.	£13.50
MAI TAI Rum, Grand Marnier, lime, orgeat & pressed pineapple.	£12.00
MARGARITA Tequila, Cointreau & fresh lime.	£12.00
DRY MARTINI Vodka or Gin, vermouth wash & orange bitters.	£14.50
DIRTY MARTINI Vodka or Gin, olive brine & vermouth wash.	£14.50
SWEET MARTINI Vodka or Gin, sweet vermouth & maraschino cherry.	£14.50
BLOODY MARY Vodka, spices, lemon & tomato juice with a tawny port float.	£14.00
BELLINI Porcini blend white peach topped with prosecco.	£9.50
MANHATTAN PERFECT Kentucky bourbon, sweet & dry vermouth with bitters.	£14.00
MANHATTAN SWEET Kentucky bourbon, sweet vermouth, maraschino syrup.	£14.00
GRAPPA MANHATTAN Grappa de Moscato, sweet vermouth & maraschino bitters.	£12.50
DAIQUIRI White rum, fresh lime, sugar & chilled water.	£12.00
NEGRONI Malfy arancia gin, Campari & sweet vermouth.	£12.50
ESPRESSO MARTINI Vanilla vodka, espresso & Kahlua.	£12.00
DOLCE AMARA Campari, Martini Bianco & Amaretto.	£10.00
AMARETTO SOUR Amaretto, lemon juice, orange bitters & (optional) egg white.	£12.00
FRENCH MARTINI Vodka, pineapple juice, Chambord.	£12.00
COSMOPOLITAN Vodka, Cointreau, cranberry juice, lime, orange bitters	£12.00

A discretionary service charge of 10% is added to all bills



CHAMPAGNE COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL
Cognac, orange sugar & aromatic bitters.
£10.00

POINSETTA
Cointreau orange liqueur & cranberry.
£9.50

ROSSINI
Strawberry liqueur & fresh strawberries.
£9.50

FRENCH 75
Gin, sugar & fresh lemon juice.
£9.50

KIR ROYAL
Blackberry liqueur.
£9.50



A discretionary service charge of 10% is added to all bills

MOCKTAILS

BORA BORA BREW £6.00
Pressed pineapple, pomegranate & ginger ale.

CINDERELLA* £6.00
Fresh orange, pressed pineapple & lemon, with soda.

HOBSONS CHOICE £6.00
Fresh orange, apple, lime & pomegranate, with soda.

ST KITTS* £6.00
Pressed pineapple, lime & pomegranate, with ginger ale..

**Contains angostura bitters @ 44.7%abv*

FREE FROM RANGE

TANQUERAY "00" GIN £5.00
Cameronbridge, Scotland Pink grapefruit & tonic.

MORETTI "00" 330ml £5.00
Fresh, hoppy & citrus. Udine, Italy. 0.0%

PERONI GLUTEN FREE 330ml £6.50
Crisp & refreshing. Roma, Italy. 5.1%



A discretionary service charge of 10% is added to all bills

SOFTS

APPLETISER	£4.00
IRN BRU	£4.00
COCA COLA	£4.00
COCA COLA DIET	£4.00
SAN PELLEGRINO BLOOD ORANGE	£4.00
SPARKLING or STILL <i>small</i>	£2.50
SPARKLING or STILL <i>large</i>	£5.00
LIME & SODA	£4.00
FRESH OJ & LEMONADE	£5.50

FEVER TREE MIXERS

TONIC	£3.40
LIGHT	£3.40
MEDITERRANEAN	£3.40
ELDERFLOWER	£3.40
GINGER ALE	£3.40
GINGER BEER	£3.40
LEMONADE	£3.40
SODA	£3.20

FRESH JUICES

APPLE JUICE	£3.50
PINEAPPLE JUICE	£3.50
ORANGE JUICE	£3.50
CRANBERRY JUICE	£3.50

A discretionary service charge of 10% is added to all bills





BEER & CIDER

WEST ST MUNGO LAGER 330ml £6.50
Bavarian-style Hellas lager.
Glasgow, Scotland. 4.9%

SKY BLACK DARK ALE 500ml £8.50
Dark ruby & full-bodied ale.
Skye, Scotland. 4.5%

ISLE OF ARRAN BLONDE 500ml £8.50
Golden continental style.
Arran, Scotland. 5%

BREW DOG PUNK IPA 330ml £6.50
Golden with a grapefruit riot.
Ellon, Scotland. 5.4%

BIRRA MORETTI 330ml £6.00
Hoppy & fruity well-balanced lager.
Udine, Italy. 4.6%

PERONI NASTRA AZZURO 330ml £6.00
Crisp & refreshing.
Roma, Italy. 5%

PERONI GLUTEN FREE 330ml £6.50
Crisp & refreshing.
Roma, Italy. 5.1%

MORETTI "00" 330ml £5.00
Fresh, hoppy & citrus.
Udine, Italy. 0.0%

THISTLY + APPLE CIDER 330ml £6.50
Lightly sparkling & smooth.
Dunbar, Scotland. 4.4%

THISTLY + FRUIT CIDER 330ml £7.00
Strawberry, elderflower & blackcurrant.
Dunbar, Scotland. 4%

A discretionary service charge of 10% is added to all bills

