

ITALIAN COCKTAILS

Negroni 8.95
Gin, red Vermouth, Campari served with ice, lemon and orange peel

Spritzer Aperol 8.95
An original combination of Aperol Campari and Prosecco

Espresso Martini 9.95
Vodka, Crème De Cacao, Kahlua and shot of espresso strained into a martini glass

NON ALCOHOLIC COCKTAILS

Lemon Daisy 4.50
Shot of lemon juice and grenadine, topped with lemonade and soda

Apple and Mint Breeze 4.50
Fresh mint and lime, shaken with fresh Sussex apple juice, topped with soda and dash of elderflower

WORLD FAMOUS COCKTAILS

Margherita 9.95
Tequila, Triple Sec, fresh lime juice poured into a salt steamed glass

Tequila Sunrise 8.95
Tequila, orange juice, topped with grenadine topped with slice of orange and cherry

Mojito 8.95
White rum poured over fresh lime, sugar, mint leaves and crushed ice topped with a splash of soda and garnished with mint leaves and lime

Twisted Bloody Mary 7.95
Vodka, tomato juice, Worcester sauce, Tobasco and sweet chilli sauce served with slice of celery and celery salt

Pimms 5.95 (jug 23.95)
Pimms No.1 poured over mixed fruit, cucumber, mint, ice and topped with lemonade

There is a 10% service charge added to all bills

WINES

Further wines and Champagne on our wine list, please ask at the bar

House red or white wine	
175ml glass	4.95
250ml glass	5.95
750ml bottle	17.00

Montepuliciano	
175ml glass	5.95
250ml glass	7.95
750ml bottle	22.95

Pinot Grigio Rose	
175ml glass	5.95
250ml glass	7.95
750ml bottle	22.95

Pinot Grigio Bianco	
175ml glass	5.95
250ml glass	7.95
750ml bottle	22.95

SPARKLING

Prosecco	
Glass (175ml)	7.95
Bottle (750ml)	27.95
Moet & Chandon (750ml)	61.95
Half Moet & Chandon (375ml)	31.95

APERITIFS & SPIRITS

(25ml unless stated otherwise)

Jack Daniels		4.50
Scotch House whisky		4.50
Malt Whisky		5.50
Irish Whisky		4.50
Southern Comfort		4.50
House Vodka		4.50
Bacardi Superior		4.50
Campari (50ml)		5.00
Gordon's Gin		4.50
Bombay Sapphire		5.00
Brighton Gin		5.50
Tio Pepe Sherry		4.50
Dark Rum	from	4.50
Archers		4.50
Martini (50ml)		5.00

Mixers Bottles		1.50
Draft Mixers		1.00
Red Bull		2.50

BRANDIES & COGNAC

(25ml unless stated otherwise)

Remy Martin VSOP		6.00
Courvoisier		5.50
House Brandy		4.50
Martel Brandy		5.50

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LIQUEURS

(25ml unless stated otherwise)

Amaretto	4.50
Grappa	4.50
Baileys (50ml)	5.00
Cointreau	4.50
Sambuca	4.00
Tia Maria	4.50
Limoncello	4.00
Tequilla	4.00
Amaro	4.00
Kahlua	4.50
Grand Marnier	4.50
Tuaca	4.50

BEERS

Italian Beer bottled (330ml)	4.20
Moretti	2.80/4.80
Amstel	2.80/4.80
Heineken	2.80/4.80
John Smiths (440ml)	4.40
Guinness (520ml)	4.60
Non Alcoholic beer (330ml)	4.20
Cider	4.70
Shandy half/pint	2.60/4.20
Rekordelig	4.70

SOFT DRINKS

Juice cartons	1.50
Orange juice	2.90
Cranberry juice	2.90
Sussex Cloudy Apple juice	2.90
Pineapple	2.90
Ginger ale, tomato juice	2.90
Organic ginger beer	2.90

Elderflower Presse	2.90
Iced lemon tea	2.90
Tonic water/slimline	2.70
San Pellegrino orange	2.70
Cloudy Lemonade	2.70
Coca Cola or Diet Coca Cola	2.40
Lemonade	2.40

COFFEE AND TEA

English tea	2.35
Earl Grey	2.35
Herbal Tea	2.45
(peppermint, green, camomile, fruit)	
camomile and fruit tea)	
Caffé Latte	2.65
Cappuccino	2.45
Americano Black/white	2.65
White/black coffee	2.45
Macchiato	2.25
Double Macchiato	2.75
Espresso	2.25
Double Espresso	2.75
Café Mocha	2.75
Hot Chocolate	2.75
Liqueur Coffee	6.95

Extras

Decaf coffee additional	0.30
Soya milk additional	0.30
Whipped cream	0.50
Marshmallows	0.30
Coffee syrup flavouring	0.30

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FOOD MENU

Classic sour dough bruschetta with Italian plum tomatoes, garlic and basil 6.00

Sour dough with garlic butter 4.50

Olives 4.95

Burrata mozzarella Tricolore salad served with a shallot, balsamic and oregano dressing (v) 8.95

Calamari fritti with sapia and sago crisps served with aioli 8.95

Selection of Italian farm house salamis, marinated mushrooms, marinated artichoke hearts and pizza bread 12.50

Sussex Ploughman's of cheddar, Pecorino, Sussex Brie and Brighton Blue served with coleslaw, pickles and toasted bread (v) 9.95

Beer battered hake fillet with chips, mushy peas, crisp salad and coleslaw 13.95

Three free range egg omelette with a choice of fillings served with crisp salad, coleslaw and chips (*choose from cheese, ham, mushroom, onion*) 9.95

Pizza Enrico with homemade tomato sauce, mozzarella, spiced pastrami, chorizo and jalapeno peppers 14.95

Pizza Mare e Monti with homemade tomato sauce, mozzarella with tiger prawn, prosciutto, Soleggiati tomatoes, roasted pine nuts and basil pesto finished with basil cress sprouts 15.95

Pizza Margherita with homemade tomato sauce, shaved mozzarella, bocconcini mozzarella and freshly torn basil leaves (v) 12.95

Pizza Caprini with Capricorn goat's cheese, caramelised red onions, Soleggiati sunblush tomatoes, Kalamata olives, oven roasted paprika peppers, fresh rocket and homemade tomato sauce (v) 13.95

Spaghetti Bolognese, the classic Italian dish from Bologna, made with a beef ragu using Chianti 14.95/7.95 (child)

Chips	3.75
Organic side salad	4.50
Crisps	1.40
Roasted peanuts	1.50

CAKES & BISCUITS

Carrot Cake	3.25
Victoria Sponge	3.25
Coffee & Walnut Cake	3.25
Lemon Drizzle	2.95
Freshly baked cookie	1.50
Packet biscuits	1.50

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