

# Hot Drinks

**Cappuccino**  
reg £2.70 large £3.10

**Latte macchiato**  
£2.80

**Flat white**  
£2.80

**Café mocha**  
£3.25

**Espresso**  
reg £2.25 large £2.95

**Macchiato**  
reg £2.40 large £3.00

**Filter coffee**  
with milk or cream  
£2.35

**Americano**  
with milk or cream  
reg £2.60 large £2.90

**Pot of tea** £2.25

**Floater coffee** £3.50

**Liquor coffee**  
£5.95

**Glass of hot milk**  
£1.95

**Speciality teas** £2.50

**Herbal tea** £2.50

**Hot chocolate**  
& whipped cream  
£3.50

**Italian style  
hot chocolate**  
£3.50

**Plain hot chocolate**  
£3.20

**Marshmallows** 50p

**Extra shot of espresso**  
£1.00  
(for latte or cappuccino)

**Coffee flavourings**  
90p  
Hazelnut, cinnamon,  
caramel, almond, vanilla,  
Irish cream

**Decaffeinated  
coffees & teas**  
add 25p

**Soya/Almond/Oat/  
Coconut milk**  
add 40p

# Cold Drinks

**Mineral Water  
Still / Sparkling**  
Reg £2.95 Large £3.95

**J20** £3.30  
Orange & Passion Fruit / Apple &  
Mango / Apple & Raspberry

**Cordial**  
Reg £1.75 Large £2.50  
Orange / Blackcurrant / Lime

**Soda & Cordial**  
Reg £1.95 Large £3.00

**Fruit Juice**  
Apple / Orange / Cranberry /  
Pineapple / Tomato  
Reg £2.50 Large £3.50

**San Pellegrino**  
Blood orange / Grapefruit /  
Lemon / Orange  
330ml £3.30

**Iced Latte**  
£3.95

**Blackcurrant Fruit Shoot**  
275ml £1.95

## SUNDAY LUNCH

Join us on a **Sunday** for our famous roast on the coast

## BREAKFAST

Start the day right with breakfast from our ground floor bistro

## SPECIALS

Please remember to check our boards for daily specials

# Sparkling Wines, Cocktails, Gin

## SPARKLING

**Prosecco** £5.25  
*by the glass (125ml)*  
Delicious aromatic & fruity world-  
famous sparkling wine

**Champagne** £8.25  
*by the glass (125ml)*  
An enticing mix of crisp flavours,  
with elegance & sophistication

## APERITIFS & COCKTAILS

**Aperol spritz** £7.25  
Italian aperitif cocktail consisting  
of prosecco,  
Aperol & soda water

**Negroni** £7.50  
Iconic Italian aperitif cocktail,  
made of one part gin, one part  
vermouth rosso, & one part  
Campari, garnished with  
orange peel

**Mojito** £6.95  
Traditional Cuban cocktail that  
consists of white rum,  
sugar, lime juice, soda water  
& mint

**Bloody Mary** £5.25  
The favourite brunch drink made  
with vodka, tomato juice, lemon  
juice, Worcestershire, tabasco, salt  
& pepper

## GIN S

**Sipsmith** £6.75  
Aromatic traditional London  
gin with dry juniper & hint of  
citrus freshness. Paired with  
Fever-Tree Indian tonic water

**Tanqueray** £6.25  
The bartender's choice for the  
perfect G&T. Paired with  
Fever-Tree Indian tonic water & a  
wedge of lime

**Gordon's special dry** £5.95  
A unique blend of botanicals  
centred around handpicked  
juniper berries. The world's  
favourite gin paired with Fever-  
Tree Indian tonic water

**Gordon's pink** £6.25  
Refreshing taste of Gordon's with  
the natural sweetness  
of raspberries & strawberries.  
Paired with Fever-Tree Indian  
tonic water

**Gordon's Sicilian Lemon**  
£6.25  
The classic taste of Gordon's  
perfectly balanced with flavourful  
lemons from sun-soaked Sicily.  
Paired with Fever-Tree Indian  
tonic water

**Bombay Sapphire** £6.25  
Every drop contains 10 hand-  
selected botanicals from exotic  
locations around the world. Paired  
with Fever-Tree Indian tonic  
water

**Hendricks** £6.50  
Scottish gin infused with the  
remarkable Bulgarian Rosa  
Damascena and specially selected  
cucumbers from the finest  
producers. Paired with Fever-Tree  
Indian tonic water

**Double up on all gins  
for £2.50**

## MOCKTAILS

**Strawberry Mojito**  
£4.95  
Strawberry, fresh lemon,  
mint leaves, sparkling natural  
Welsh water

**Elderflower Apple & Mint**  
£4.75  
Sparkling elderflower presse,  
apple juice, mint, ice

**Virgin Moscow Mule**  
£4.95  
Fentimans ginger ale, fresh mint,  
apple juice & lime

**Peach Tea & Jasmine**  
£4.95  
Peach ice tea, Jasmine syrup  
& sparkling natural  
Welsh water

## Food Allergies and Intolerances

Please read this carefully. If you suffer from severe allergies or intolerances we urge you to read the statement below and choose carefully at your own risk! All our dishes might contain traces of allergens. We do not guarantee any of our dishes are allergen-free food due to the presence of all allergens in our open kitchen and the cross contamination that might occur during the cooking process. Although we adhere to strict rules, due to the way ingredients travel and are stored we are not to be held responsible for allergens contamination.

## Other important stuff

Due to market conditions beyond our control, dishes and prices may need to change from time to time. All dishes are subject to availability and we reserve the right to remove or amend any dishes or prices without prior notice. All cash tips go straight to your waiter. Please be aware that we are unable to reserve tables by the window or outside. Please note: Your booking ensures that a table will be available to you for a maximum of 2 hours and 15 minutes during our busy times. Any amendments will incur extra charges and are subject to managements discretion.