

BOCCONCINI BAR

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il forno  
**BOCCONCINI**  
BAR & RESTAURANT

We welcome you to the Bocconcini bar at  
Il Forno restaurant.

Our award winning chefs have created an  
outstanding Italian small plates menu made with the  
finest ingredients that have been hand selected directly  
from suppliers. There is a dish for everyone's taste and  
our team members will be more than happy to make a  
recommendation for you.

Our expert bar team have brought to you an  
extensive drinks list and should you wish to know more  
- all you have to do is ask.

Sit back, soak in the atmosphere and enjoy your  
time here with us at Il Forno.

*Paolo*

**'BUON APPETITO!'**

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BOCCONCINI MENU | FROM 12-6PM  
3 FOR £20 INCLUDES A SMALL DRINK

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VEGETARIAN

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<b>OLIVE</b>	<b>3.50</b>
<i>Kalamata and green Colossal olives dressed with extra virgin oil, garlic, mixed peppers and spices</i>	
<b>BRUSCHETTA CLASSICA</b>	<b>3.50</b>
<i>Oven baked Italian bread, rubbed with garlic and topped with cherry tomatoes, basil, oregano and extra virgin olive oil</i>	
<b>FOCACCIA</b>	<b>4.00</b>
<i>Choose from:</i>	
<i>* ROSEMARY * FIORDILATTE MOZZARELLA</i>	
<i>* TOMATO * GARLIC</i>	
<b>ZUCCHINE FRITTE</b>	<b>4.00</b>
<i>Fried courgettes</i>	
<b>TORTINO DI PATATE</b>	<b>4.00</b>
<i>Potato flan served with gorgonzola sauce</i>	
<b>CORALLI DI VERDURE</b>	<b>4.00</b>
<i>Colourful crispy seasonal vegetables</i>	
<b>FRIGGITELLI</b>	<b>4.00</b>
<i>Pan-fried Padrón peppers with Maldon salt</i>	
<b>PENNE ALL ARRABBIATA</b>	<b>5.00</b>
<i>Italian Afeltra penne pasta served with Tomato San Marzano D.O.P. sauce and garlic and chilli</i>	
<b>PARMIGIANA</b>	<b>5.00</b>
<i>Classic Italian parmigiana served with smoked provola sauce</i>	
<b>PASTA MISTA PATATE E PROVOLA</b>	<b>5.00</b>
<i>A select mixture of Artisan pasta from Naples with smoked provola cheese and potatoes</i>	
<b>FISH</b>	
<b>FRITTURA DI CALAMARI</b>	<b>6.00</b>
<i>Calamari and courgette in a light batter with lemon &amp; lime foam</i>	
<b>POLPO E PATATE</b>	<b>7.00</b>
<i>Octopus salad with potato, lemon and extra virgin olive oil</i>	
<b>POLPO</b>	<b>7.00</b>
<i>Grilled octopus served on mashed potatoes with sun-dried tomatoes</i>	
<b>OSTRICHE</b>	<b>2.00/EACH</b>
<i>Fresh Colchester rock oysters with vinegar and shallot caviar, balsamic and lemon caviar</i>	
<b>GAMBERONI</b>	<b>7.00</b>
<i>Pan-fried king prawns served in a light garlic butter &amp; chilli sauce with cherry tomatoes and toasted croutons</i>	
<b>TARTAR DI TONNO</b>	<b>7.00</b>
<i>Tuna tartare with lime, Buffalo mozzarella D.O.P. and coconut milk</i>	

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BOCCONCINI MENU | FROM 12-6PM  
3 FOR £20 INCLUDES A SMALL DRINK

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FISH

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<b>CEVICHE</b>	<b>7.50</b>
<i>Salmon and sea bass ceviche served with seasonal fruit</i>	
<b>CAPELANTE</b>	<b>7.50</b>
<i>Seared king scallops marinated with lemon &amp; dill and wrapped in pancetta. Served with saffron risotto</i>	
<b>POLIPETTI ALLA LUCIANA</b>	<b>7.50</b>
<i>Baby octopus with Taggiasche black olives, capers, cherry tomatoes and Tomato San Marzano D.O.P. sauce</i>	
<b>GNOCCHI DI PATATE VIOLA</b>	<b>7.50</b>
<i>Fresh homemade gnocchi made with purple potato, clams and yellow cherry tomatoes</i>	
<b>MEAT</b>	
<b>BRUSCHETTA CALABRESE</b>	<b>4.00</b>
<i>Oven baked Italian bread served with spicy 'Nduja sausage and Apulia Burrata cheese</i>	
<b>TAGLIERE DI SALUMI E FORMAGGI</b>	<b>8.50</b>
<i>Selection of the finest cured meat and cheeses with chutney, crackers and bread</i>	
<b>COSTINE DI MAIALE</b>	<b>6.00</b>
<i>Pork ribs marinated in a whisky BBQ sauce</i>	
<b>POLLO KIEV</b>	<b>6.00</b>
<i>Chicken spheres in a creamy garlic &amp; mint sauce</i>	
<b>CARPACCIO DI MANZO</b>	<b>7.00</b>
<i>Lightly marinated cured beef, truffle cheese, black truffle, mustard dressing and rocket</i>	
<b>SUPPLI DI RISO</b>	<b>4.00</b>
<i>Fried rice sphere filled with steak mince, Tomato San Marzano D.O.P., Fiordilatte mozzarella and parmesan</i>	
<b>GUANCIALE E OSSOBUCCO</b>	<b>6.00</b>
<i>Fried ox cheek and veal shank topped with Buffalo mozzarella D.O.P. and fresh coconut cream</i>	
<b>POLPETTE CON FORMAGGIO AL TARTUFO</b>	<b>6.00</b>
<i>Steak meatballs and truffle cheese in a Tomato San Marzano D.O.P. sauce</i>	
<b>RAVIOLI DI CINGHIALE</b>	<b>7.50</b>
<i>Fresh homemade Ravioli filled with wild boar ragu, served with a butter &amp; sage sauce</i>	
<b>FEGATINI DI POLLO</b>	<b>5.00</b>
<i>Chicken liver pâté, onion jam, toasted Italian bread</i>	

ITALIAN SMALL PLATES, GREAT TO SHARE

## PROSECCO

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<b>400 PROSECCO DOC CUVÉE 1821 ZONIN</b> <i>100% Glera. Fine mousse, intensely fruity and aromatic, well-balanced</i>	<sup>125ml</sup> <b>6.50</b>
<b>402 MOSCATO D'ASTI DOCG CASTELLO DEL POGGIO</b> <i>100% Moscato. Semi-sparkling. Intense with delicate scents of musk and peaches. Sweet well-balanced with refined fruitiness</i>	<b>6.00</b>
<b>401 ROSAMARO SPUMANTE BRUT MASSERIA ALTEMURA</b> <i>100% Negroamaro. Medium rosé colour and fine bubbles, red fruit driven with a long finish</i>	<b>7.00</b>
<b>404 OLTRENERO CRUASÉ DOCG TENUTA IL BOSCO</b> <i>100% Pinot Noir. This sparkling is bright salmon pink in colour, fresh and elegant</i>	<b>8.50</b>
<b>405 OLTRENERO BRUT NATURE DOCG MILLESIMATO TENUTA IL BOSCO</b> <i>100% of the best Pinot Noir. Sumptuous on the palate with a vivacious savouriness and fresh citrus</i>	<b>8.50</b>
<b>403 BERLUCCHI BRUT 61 FRANCIACORTA</b> <i>90% Chardonnay, 10% Pinot Noir. Fragrant and crisp</i>	<b>10.00</b>
<b>406 CA'DEL BOSCO CUVÉE PRESTIGE FRANCIACORTA</b> <i>75% Chardonnay, 15% Pinot Nero, 10% Pinot Bianco. Fresh and crisp</i>	<b>11.00</b>

## APÉRITIFS

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<b>BELLINIS</b> <i>Choose from:</i> <b>* PEACH * STRAWBERRY * ORANGE</b>	<b>7.00</b>
<b>BREAKFAST AT TIFFANY'S</b> <i>Limoncello, orange syrup and prosecco</i>	<b>8.50</b>
<b>SPRITZ</b> <i>Choose from:</i> <b>* APEROL * CAMPARI * DISARONNO</b>	<b>8.50</b>
<b>HUGO</b> <i>Elderflower Monin syrup, mint, prosecco and soda</i>	<b>8.50</b>
<b>ITALICUS</b> <i>Italicus, basil syrup, lime, prosecco and soda</i>	<b>8.50</b>
<b>JALISCO</b> <i>Espolòn blanco tequila, Punt E Mes vermouth and Campari</i>	<b>8.50</b>
<b>NEGRONI</b> <i>Tanqueray no.10, Antica Formula vermouth and Campari</i>	<b>10.00</b>

## COCKTAILS

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<b>MOSCOW MULE</b> <i>Stolichnaya Vodka, ginger beer and lime</i>	<b>8.00</b>
<b>LEMON FIZZ</b> <i>Tanqueray no.10, Fever Tree lemonade and lemon foam</i>	<b>9.50</b>
<b>IL FORNO COLLINS</b> <i>Malfy Grapefruit Gin, clementine juice, sugar syrup, orange bitter and soda</i>	<b>9.00</b>
<b>JALAPEÑO MARGARITA</b> <i>Espolòn Reposado Tequila, Cointreau, lime, jalapeño syrup and orange bitter jam</i>	<b>10.50</b>
<b>CIRCUS</b> <i>Maker's Mark Whisky, Maraschino Luxardo, Aperol, lemon and tabasco</i>	<b>9.00</b>
<b>NEW YORK SOUR</b> <i>Stolichnaya Vodka, grapefruit juice, sugar syrup and a red wine float</i>	<b>8.00</b>
<b>PENICILLIN</b> <i>Monkey Shoulder Whisky, lemon juice, ginger syrup, honey syrup float of Islay Whisky</i>	<b>10.50</b>
<b>JENNY'S HOUR</b> <i>Italicus, Montenegro, almond syrup and lemon juice</i>	<b>9.50</b>
<b>RED MARBLE</b> <i>Whitley Neill Rhubarb and Ginger Gin, Campari, pink grapefruit juice and hibiscus syrup</i>	<b>9.00</b>
<b>STRAWBERRY DAIQUIRI</b> <i>Bacardi Carta Blanca, strawberry purée and lemon juice</i>	<b>8.50</b>
<b>AVIATION</b> <i>Whitley Neill Parma Violet Gin, Maraschino Luxardo and lemon juice</i>	<b>9.50</b>
<b>MARTINEZ</b> <i>Beefeater London Dry Gin, Maraschino Luxardo, sweet vermouth and Angostura</i>	<b>9.50</b>
<b>PORNSTAR MARTINI</b> <i>Absolute Vodka Vanilla, Passoa liquor, passion fruit purée, sugar syrup and prosecco]</i>	<b>9.50</b>
<b>LAMBO</b> <i>Baileys, Tia Maria and orange syrup</i>	<b>8.50</b>
<b>ESPRESSO MARTINI</b> <i>Stolichnaya Vodka, Tia Maria, espresso and sugar syrup</i>	<b>8.00</b>

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## MOCKTAILS

<b>CRANBERRY MARTINI</b> <i>Cranberry juice, orange juice, lime and grenadine</i>	<b>5.00</b>
<b>FRUIT PASSION</b> <i>Orange juice, pineapple juice, passion fruit purée and soda</i>	<b>5.00</b>
<b>VIRGIN MOJITO</b> <i>Muddled lime, mint and brown sugar topped with ginger ale. Try Classic, Strawberry or Passion fruit</i>	<b>5.00</b>

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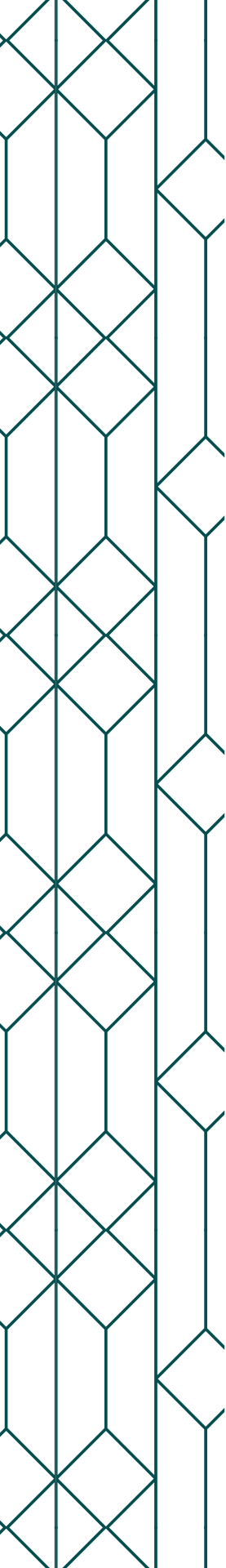
## GIN & TONIC

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CREATE YOUR OWN **G&T** WITH YOUR FAVOURITE GIN  
AND CHOOSE YOUR FEVER TREE TONIC WATER EITHER INDIAN  
TONIC, LIGHT OR LEMONADE FOR **£2.50**

	<i>25ml</i>	<i>50ml</i>
<b>BEEFEATER</b>	<b>4.00</b>	<b>6.50</b>
<b>TANQUERAY</b>	<b>4.50</b>	<b>7.00</b>
<b>BOMBAY SAPPHIRE</b>	<b>4.50</b>	<b>7.00</b>
<b>WHITLEY NEILL PARMA VIOLET</b>	<b>4.50</b>	<b>7.00</b>
<b>WHITLEY NEILL RHUBARB &amp; GINGER</b>	<b>4.50</b>	<b>7.00</b>
<b>HENDRICK'S</b>	<b>5.00</b>	<b>8.00</b>
<b>TANQUERAY N°10</b>	<b>5.00</b>	<b>8.00</b>
<b>MALFY GRAPEFRUIT GIN</b>	<b>5.00</b>	<b>8.00</b>
<b>LIVERPOOL GIN</b>	<b>6.00</b>	<b>9.00</b>
<b>GIN MARE</b>	<b>6.50</b>	<b>9.50</b>
<b>MONKEY 47</b>	<b>7.00</b>	<b>11.00</b>



## BOTTLED BEERS

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**BALADIN ISACC** 33cl 5% **6.00**

*A hay-yellow blanche, with a slightly hazy and cloudy appearance and a moderate, fine head. The scents are pleasantly citrusy and subtle aromas of spices gradually intensify as the beer becomes warmer*

**MORETTI** 33cl 4.6% **4.50**

*A quality Italian lager made in the traditional way since 1859. Moretti is made with a special blend of high quality hops that gives it a unique taste and fragrance*

**ICHNUSA UNFILTERED** 33cl 5% **5.00**

*Is a real triumph of harmony: a balanced taste, light colour and gold, a discreet aroma and pleasantly bitter note which gives the right character. Ichnusa is the beer that accompanies every moment of everyday life*

**MENABREA AMBRATA** 33cl 5% **5.00**

*A 5% ABV Amber beer, full bodied and well rounded, with a moderately bitter flavor. Amber in colour with bronze overtones, this lager is another example of the brewery's exceptional capabilities*

**BALADIN L'IPPA** 33cl 5.5% **6.00**

*A beer with a nice bright amber color and a white head. Distinct citrusy notes of tangerine are complemented by notes of melon and mango. The taste immediately shows that this is a unique interpretation of classic English IPAs*

**PERONI NASTRO AZZURRO** **5.00**

**GLUTEN-FREE** 33cl 5.1%

*The gluten-free beer uses exactly the same ingredients as regular Peroni Nastro Azzurro, including barley. A specific enzyme is added at the end of the brewing process which removes the gluten*

## NON ALCOHOLIC BEERS

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**PERONI LIBERA** 33cl 0% **4.50**

*Peroni 'Libera' is a malty, fruity alcohol-free (0%) from Italy.*

## BOTTLED CIDERS

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**OLD MOUT CIDER** 50cl 4% **4.50**

*Strawberry and Pomegranate with a hint of red fruits*

**BALADIN SIDRO** 33cl 4.7% **5.50**

*Baladin has selected a mix of apples grown in Italy to make a very well balanced, fresh, and fragrant cider. It has a straw-yellow, clear colour and a fine perlage*

## DRAUGHT BEER

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**PERONI NASTRO AZZURRO** 5.1%

**HALF PINT 2.80 | PINT 5.00**

*Clean, crisp and refreshing taste, balanced aroma and a pale. Using just four ingredients – Nostrano Dell'Isola Italian maize, "noble" hops, two-row spring barley and high quality water – they crafted the perfect recipe*

**SHARP ATLANTIC PALE ALE** 5.0%

**HALF PINT 3.00 | PINT 6.00**

*A golden colour with a blend of stunning citrus notes, juicy tropical fruits and fresh -picked hops*

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## AFTER DINNER

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### RUM

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	<i>25ml</i>	<i>50ml</i>
<b>BACARDI CARTA BLANCA</b>	<b>4.00</b>	<b>6.50</b>
<b>SAILOR JERRY</b>	<b>4.50</b>	<b>7.00</b>
<i>Spiced Rum</i>		
<b>KRAKEN</b>	<b>4.50</b>	<b>7.00</b>
<i>Dark Rum</i>		
<b>DIPLOMÁTICO RESERVA EXCLUSIVA</b>	<b>6.50</b>	<b>10.50</b>
<b>EL DORADO 12Y</b>	<b>6.50</b>	<b>10.50</b>
<b>DON PAPA</b>	<b>6.50</b>	<b>10.50</b>
<b>ZACAPA 23Y SOLERA</b>	<b>9.00</b>	<b>15.00</b>
<b>J. BALLY PYRAMID 7Y</b>	<b>12.00</b>	<b>18.00</b>

### VODKA

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	<i>25ml</i>	<i>50ml</i>
<b>STOLICHNAYA</b>	<b>4.00</b>	<b>6.50</b>
<b>ŻUBRÓWKA</b>	<b>4.50</b>	<b>7.00</b>
<b>ABSOLUT VANILLA VODKA</b>	<b>5.00</b>	<b>8.00</b>
<b>BELVEDERE</b>	<b>5.50</b>	<b>8.50</b>
<b>GREY GOOSE</b>	<b>5.50</b>	<b>8.50</b>

### TEQUILA

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	<i>25ml</i>	<i>50ml</i>
<b>ESPOLÒN TEQUILA BLANCO</b>	<b>4.00</b>	<b>6.50</b>
<b>ESPOLÒN TEQUILA REPOSADO</b>	<b>4.50</b>	<b>7.00</b>
<b>1942 DON JULIO</b>	<b>15.00</b>	<b>22.00</b>

### COGNAC

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	<i>25ml</i>	<i>50ml</i>
<b>VECCHIA ROMAGNA</b>	<b>4.50</b>	<b>7.00</b>
<b>HENNESSY V.S.</b>	<b>5.00</b>	<b>8.00</b>
<b>COURVOISIER V.S.</b>	<b>5.00</b>	<b>8.00</b>
<b>RÉMY MARTIN V.S.O.P.</b>	<b>5.50</b>	<b>8.50</b>
<b>COURVOISIER V.S.O.P.</b>	<b>6.50</b>	<b>10.50</b>
<b>HENNESSY X.O.</b>	<b>18.00</b>	<b>32.00</b>
<b>RÉMY MARTIN X.O.</b>	<b>18.00</b>	<b>32.00</b>

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## WHISKY

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### BOURBON/IRISH

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	<i>25ml</i>	<i>50ml</i>
<b>MAKER'S MARK</b>	<b>4.00</b>	<b>6.50</b>
<b>JACK DANIEL'S</b>	<b>4.50</b>	<b>7.00</b>
<b>JACK DANIEL'S HONEY</b>	<b>4.50</b>	<b>7.00</b>
<b>JAMESON</b>	<b>4.50</b>	<b>7.00</b>
<b>WOODFORD RESERVE</b>	<b>5.00</b>	<b>8.00</b>

### BLENDED

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	<i>25ml</i>	<i>50ml</i>
<b>MONKEY SHOULDER</b>	<b>5.00</b>	<b>8.00</b>
<b>JOHNNIE WALKER BLACK LABEL</b>	<b>5.50</b>	<b>8.50</b>
<b>NIKKA FROM THE BARREL</b>	<b>8.00</b>	<b>12.50</b>
<b>JOHNNIE WALKER BLUE LABEL</b>	<b>20.00</b>	<b>30.00</b>

### SINGLE MALT

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	<i>25ml</i>	<i>50ml</i>
<b>TALISKER 10Y</b>	<b>4.50</b>	<b>7.00</b>
<b>HIGHLAND PARK 12Y</b>	<b>5.00</b>	<b>8.00</b>
<b>OBAN 14Y</b>	<b>5.50</b>	<b>8.50</b>
<b>GLENFIDDICH 15Y SOLERA</b>	<b>6.50</b>	<b>10.50</b>
<b>LAGAVULIN 16Y</b>	<b>6.50</b>	<b>10.50</b>
<b>MACALLAN 12Y</b>	<b>8.00</b>	<b>12.50</b>

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## AFTER DINNER

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### AMARI/DIGESTIVI

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	<i>25ml</i>	<i>50ml</i>
<b>VECCHIO AMARO DEL CAPO</b>	<b>3.50</b>	<b>5.50</b>
<b>JÄGERMEISTER</b>	<b>3.50</b>	<b>5.50</b>
<b>MONTENEGRO</b>	<b>3.50</b>	<b>5.50</b>
<b>FERNET BRANCA</b>	<b>3.50</b>	<b>5.50</b>
<b>AVERNA</b>	<b>3.50</b>	<b>5.50</b>
<b>CYNAR</b>	<b>3.50</b>	<b>5.50</b>
<b>SAMBUCA</b>	<b>3.50</b>	<b>5.50</b>
<b>LIMONCELLO</b>	<b>3.50</b>	<b>5.50</b>

### VERMOUTH

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	<i>50ml</i>
<b>MARTINI DRY</b>	<b>3.50</b>
<b>MARTINI BIANCO</b>	<b>3.50</b>
<b>MARTINI RISERVA SPECIALE RUBINO</b>	<b>4.00</b>
<b>PUNT E MES</b>	<b>4.00</b>
<b>MARTINI RISERVA SPECIALE AMBRATO</b>	<b>4.00</b>
<b>NOILLY PRAT DRY</b>	<b>4.00</b>
<b>COCCHI VERMOUTH TORINO</b>	<b>5.00</b>
<b>ANTICA FORMULA</b>	<b>6.00</b>

### LIQUOR

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	<i>25ml</i>	<i>50ml</i>
<b>TIA MARIA</b>	<b>3.50</b>	<b>5.50</b>
<b>BAILEYS</b>	<b>3.50</b>	<b>5.50</b>
<b>FRANGELICO</b>	<b>3.50</b>	<b>5.50</b>
<b>DISARONNO</b>	<b>3.50</b>	<b>5.50</b>
<b>SOUTHERN COMFORT</b>	<b>3.50</b>	<b>5.50</b>
<b>DRAMBUIE</b>	<b>3.50</b>	<b>5.50</b>
<b>CHAMBORD</b>	<b>3.50</b>	<b>5.50</b>
<b>CAMPARI</b>	<b>3.50</b>	<b>5.50</b>
<b>COINTREAU</b>	<b>4.00</b>	<b>6.50</b>
<b>ITALICUS</b>	<b>4.00</b>	<b>6.50</b>

### GRAPPA

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	<i>25ml</i>	<i>50ml</i>
<b>TRENTINA BIANCA</b>	<b>4.00</b>	<b>6.50</b>
<b>TRENTINA MORBIDA BARRIQUE</b>	<b>4.50</b>	<b>7.00</b>
<b>LE 18 LUNE</b>	<b>5.00</b>	<b>8.00</b>
<b>AMARONE GIARE</b>	<b>5.50</b>	<b>8.50</b>



## SOFT DRINKS & JUICES

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<b>DRAUGHT COKE/ COKE ZERO/LEMONADE</b>	<b>2.80/3.80</b>
<b>BOTTLE COKE</b> 20cl	<b>2.30</b>
<b>BOTTLE DIET COKE</b> 20cl	<b>2.30</b>
<b>APPLETISER</b> 27.5cl	<b>2.80</b>
<b>FEVER TREE INDIAN TONIC</b>	<b>2.50</b>
<b>FEVER TREE LEMONADE</b>	<b>2.50</b>
<b>FEVER TREE REFRESHINGLY LIGHT TONIC</b>	<b>2.50</b>
<b>FEVER TREE GINGER BEER</b>	<b>3.00</b>
<b>FEVER TREE GINGER ALE</b>	<b>2.80</b>
<b>FANTA</b> 33cl	<b>2.80</b>
<b>FRESHLY SQUEEZED ORANGE</b>	<b>3.50</b>
<b>VARIOUS JUICES</b> <i>Apple, pineapple, orange and cranberry</i>	<b>2.80</b>
<b>MINERAL WATER</b> 47.5cl	<b>3.00</b>

## COFFEES & TEAS

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<b>ESPRESSO</b>	<b>2.00</b>
<b>ESPRESSO DOPPIO</b>	<b>2.80</b>
<b>ESPRESSO MACCHIATO</b>	<b>2.50</b>
<b>CAPPUCCINO</b>	<b>3.00</b>
<b>AMERICANO BLACK / WHITE</b>	<b>2.50</b>
<b>LATTE MACCHIATO</b>	<b>3.00</b>
<b>MOCHA</b>	<b>3.00</b>
<b>HOT CHOCOLATE</b>	<b>3.00</b>
<b>TEAS</b> <i>English Breakfast, Earl Grey, Chamomile, Peppermint, Fruit tea</i>	<b>2.50</b>

## LIQUEUR COFFEES

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<b>ITALIAN COFFEE</b> <i>Amaretto</i>	<b>5.50</b>
<b>IRISH COFFEE</b> <i>Jameson Whisky</i>	<b>5.50</b>
<b>FRENCH COFFEE</b> <i>Cognac</i>	<b>5.50</b>
<b>CALYPSO COFFEE</b> <i>Tia Maria</i>	<b>5.50</b>
<b>JAMAICAN COFFEE</b> <i>Dark Rum</i>	<b>5.50</b>
<b>RUSSIAN COFFEE</b> <i>Vodka</i>	<b>5.50</b>
<b>SEVILLE COFFEE</b> <i>Cointreau</i>	<b>5.50</b>
<b>BAILEYS COFFEE</b>	<b>5.50</b>



*If you suffer from nut or other allergies, please ask your server for more information. All of our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc.) are commonly used, and we therefore cannot guarantee our dishes will be free from traces of these products. Olives may contain stones.*

*Chicken, fish and duck dishes may contain bones. All prices include VAT at the current rate. All steak weights provided are average weight before cooking.*