



WELCOME  
ON BOARD

- NO OYSTER REQUIRED -

Paghera tutto questo signore...



## SIGNATURE COCKTAILS

**ITALIAN IMPOSTER** 9  
Sacred English spiced vermouth, Sacred rosehip cup, tonic, IPA

**COCCO BELLO!** 9  
Beluga vodka, Coconut rum, Dolin Chamberyzette, citrus, strawberry basil puree, Sekforde rum mixer

**APPLE BOBBING** 9.5  
Mount Gay 'black barrel', apple brandy, quince, green apple cordial

**SECRET SAUCE BLOODY MARY** 9.5  
Ketel One Vodka, tomato, basil, celery, carrot, beetroot, horseraddish shoot, sherry vinegar, paprika, salt, pepper, spice

**WHITE DIAMOND** 10  
White truffle Disaronno amaretto, Bulleit bourbon, lemon, thyme, olive oil, foamer, Mediterranean tonic.

**LESS THAN PERFECT MANHATTAN** 10  
Bulleit Rye, Cynar artichoke amaro, Fernet Branca, maple water, house brine mix, olive

**COLD PRESS CORRETTO** 10  
Nardini Bianca Grappa, Coffee liqueur, Amaretto, cold brew coffee brown sugar, Vanilla cream float

### Guest Negroni of the month

**BEETROOT AND ARTICHOKE NEGRONI,** 10.5

season: Autumn/Winter

Beefeater gin, Cocchi Torino, Cynar, Campari, Bitter beetroot cordial, Blood orange.

(1.00 per cocktail will go to Hospitality Action charity)

**TAPTAILS** Frizzante

<b>BALLROOM SPRITZ</b> Cocchi Rosa, Limoncello, Botanist gin, Aperol, Raspberry, Rose Prosecco,	9.5
<b>HOUSE BELLINI</b> Prosecco-poached peach puree, elderflower, Prosecco.	9.5
<b>ALMALFI 75</b> Limoncello, Italicus bergamot liqueur, Citrus, Prosecco	10.5

**NEGRONIS** Negroni

<b>CLASSIC</b> Beefeater London dry, Campari, Cocchi Torino	9
<b>OFF-WHITE</b> Beefeater London dry, Suze, Martini Bianco, green Chartreuse.	9
<b>DARK ROAST</b> Beefeater 24 Dry gin, Mr Black coffee liqueur, Noix St Jean walnut wine, Campari	9
<b>SLOE NEGRONI</b> Plymouth sloe gin, Campari, Lillet blanc.	10
<b>SPAGLIATO</b> Campari, Belsazar Red, Prosecco.	10

Not all ingredients are listed in cocktails.  
Please advise your waiter of any allergies or intolerances before ordering,

**V & T** Vermouth & Tonic

**OF THE MONTH**

<b>COCCHI DI TORINO</b> Rhubarb, lemon zest, rosemary, mediterranean tonic	8
<b>BELSAZAR DRY</b> Orange, thyme, Sicilian lemon tonic	8.5

**NON-ALCOHOLIC 0%**

<b>BELLINI SECCO</b> Peach puree, elderflower tonic	6.5
<b>ORO ROSSO</b> Blood orange sherbet, thyme, sicilian lemon tonic	6.5
<b>ROSELLA</b> Hibiscus, cranberry, basil, mint, lemon, soda	6.5
<b>MODENA</b> Strawberry, grapefruit, balsamic	6.5

**INSPIRED SOFTS**

San Pellegrino aranciata	3
San Pellegrino limonata	3
Fever Tree Ginger Beer	2.5
Fever Tree Elderflower Tonic	2.5
Fever Tree Sicilian Lemon Tonic	2.5
Fever Tree Mediterranean Tonic	2.5

**BEERS/CIDER**

Subtle Fox Lager	UK	4.0%	4.75
Birra Moretti	Italy	4.6%	5
Menabrea	Italy	4.8%	6
Meantime Pale Ale	UK	4.3%	6.5
Sassy Pear Premium Cidre	France	2.5%	6
Sassy Red Apple Premium Cidre	France	3.0%	6

A 12.5% service charge will be added to your final bill.

## APERITIVO

Aperol	5.-	Martini Riserva Rubino	5.5
Campari	6.-	Martini Riserva Ambrato	5.5
Contratto Bitter	8.-	Mancino Bianco	6.5
Galliano Aperitivo	6.5-	Mancino Rosso	7-
Mondino Amaro	8.-	Nardini Mezzo & Mezzo	8-
Kamm and Sons	9.-		

## AMARO

Amer Picon	France	6.-	Beefeater	7.-
Amaro D'Abruzzo	Abruzzo	6.-	Beefeater 24	8.-
Amaro Averna	Sicily	6.-	Bombay Sapphire	7.5
Amaro Del Capo	Calabria	7.5	Botanist	11.-
Amaro Lucano	Lucania	8.-	East Indian Company Gin	11.5
Amaro Montenegro	Bologna	6.-	Ford's London Dry	10.-
Amaro Nonino	Friuli	9.-	Gin Mare Mediterranean	12.-
Cynar	Milan	5.-	G'Vine Florasion	11.-
Fernet Branca	Milan	7.-	Hayman's Old Tom	8-
Fernet Branca Menta	Milan	6.5	Hendrick's	10.5
Nardini Cedro	Veneto	10.5	Plymouth	8.5
Evangelista Ratafia	Abruzzo	10.-	Portobello Road	8.-
Staibano	Amalfi	7.-	Sipsmith	10.-
Tosolini luna nera	Udine	10.-	Tanqueray	7.5
			Tanqueray TEN	10.5-

## VERMOUTH

Antica Formula	6.5	<b>VODKA</b>	
Absenteroux	7.5	Ketel One	7.5
Belsazar Rose	8.-	Absolut Elyx	10.-
Belsazar White	8.-	Aylesbury Duck	8.-
Belsazar Red	8.-	Belvedere	11.-
Carpano Dry	5.5	Grey Goose	11.5
Contratto White	7.-	Ketel One Citron	8.5
Contratto Red	7.-	Konik's Tail	10.-
Contratto Americano Red	7.-	Reyka	10-
Cocchi Vermouth Amaro	8.-		
Cocchi Americano	6.-	<b>AGAVE</b>	
Cocchi Barolo Chinato	12.-	Olmeca Altos Plata	8.5
Cocchi Americano Rosa	6.-	Cabeza Blanco	12.-
Cocchi Vermouth di Torino	6.-	Del Maguey Vida Mezcal	13.-
Dolin Chambery zette Strawberry	5.5	Don Julio Reposado	13.-
Dubonnet	7.5	Herradura Anejo	15.-
Gancia Bianco	5.-	Ocho Reposado	10.-
Lillet Blanc	6.-	Tapatio Blanco	9.-
Lillet Rose	6.-		
Lillet Rouge	6.-		
Noilly Prat	5.-		
Noix de la St Jean Walnut	6.5		
Punt e Mes	5.-		
Rinquinquin a la Peche	6.-		

## RUM

<b>Clear</b>		<b>WHISK(E)Y</b>	
Havana Club 3yr	7.-	<b>American</b>	
Bacardi Carta Blanca	7.5	Bulliet Bourbon	8.-
Cana Brava 3yo	9.5	Bulliet Rye	9.-
Wray and Nephew	9.5	Eagle Rare 10 yrs	12.-
		Elijah Craig 12 yrs	11.5
<b>Aged</b>		Jack Daniel's	8.-
Havana Club 7yr	7.5	Maker's Mark	9.-
Appleton Estate Reserve 8yrs	9.-	Michter's Single Barrel Rye	16.-
Diplomatico Reserva Exclusiva	11.5	Rittenhouse 100 Proof Rye	11.-
El Dorado 12yr	11.-	Woodford Reserve	10.-
Four Square Spiced Rum	7.5	<b>World</b>	
Gosling's Black Seal	7.5	Jameson	7.-
Havana Club Selección de Maestros	14.5	Redbreast 12 yr	13.-
Mount Gay XO	12.5	Yamazaki Distiller's Reserve	15.-
Zacapa 23	14.-		

## BRANDY

Martell Cognac VSOP	11.5	<b>Scottish Blends</b>	
Rémy Martin Cognac VSOP	12.-	Monkey Shoulder	8.5
Clos Martin Armagnac VSOP 8yr	10.5	Chivas Regal 12yr	8.5
Chateau du Breuil Calvados VSOP	10.-	Johnnie Walker Black Label	8.5

## GRAPPA

Nardini Bianca	10.5	<b>Scottish Malt</b>	
Tosolini Grappa di Moscato	12.-	Auchentoshan 3 Wood	14.-
Nardini Riserva	14.-	Balvenie 12yr Doublewood	12.-
Capovill Grappa di Merlot 2009	16.-	Glenfiddich 15yr Solera Reserve	13.-
		Glenmorangie 10 yr Original	10.5
		Lagavulin 16yr	16.-
		Oban 14 yr	14.-
		Talisker 10yr	11.5-

All spirits are served in 50ml measures as standard.  
25ml measures are available on request.

## WINE BY THE GLASS

### SPARKLING WINE

			125ml
Veneto, Prosecco Brut, Terre di Sant'Alberto		NV	7.-
Moet & Chandon Vintage Champagne	2008	14.5	
Ruinart Rose		NV	15.5

### WHITE WINE

			125ml	175ml
Veneto, Chardonnay, Pinot Bianco, Riva		2014	5.-	7.-
Sicily, Grillo Cassara, Enologica Cassara	2016	5.5	7.5	
Friuli-Venezia Giulia, Verrdicchio, Fattoria San Lorenzo		2016	6.5	9.-
Alto Adige, Pinot Grigio, Colterenzio		2016	7.-	10
Veneto, Soave Garganega, Filippi		2015	8.-	11
Piedmont, Arneis, Azienda Agricola Negro		2016	8.5.-	12

### RED WINE

			125ml	175ml
Veneto, Merlot, Cabernet Sauvignon, Riva		2014	5.-	7.-
Veneto, Valpolicella Classico, Azienda Agricola Novaia		2016	6.5.-	9.-
Piedmont, Freisa, Borgogno	2014	8.-	11.-	
Tuscany, Sangiovese, Rosso di Montalcino Caparzo		2014	8.-	12.-
Sardinia, Cannanou di Sardegna, "LiLLove", Gabbas		2013	10.-	13
Piedmont, Coste della Sesia, Mauro Franchino	2014	10.5	14.5	
Tuscany, Merlot, Cabernet Sauvignon, Sangiovese, Le Volte		2015	12.5	15.5

### SWEET WINE

			100ml
Moscato d'Asti, Sarraco		2016	6.5.-
Jurancon Clos Lapeyre Moelleux		2015	7.-
De Bartoli, Marsala Vigna la Miccia		NV	14.5





Dire pane al pane e vino al vino



## BAR FOOD MENU

By Jason Atherton & Paul Hood

### GUEST CHEF PIZZA OF THE MONTH

by Clare Smyth of CORE by Clare Smyth

Braised lamb neck, sheeps milk yoghurt, lamb braised carrot,crispy lamb fat, carrot top pesto

14.5

1.00£ per pizza will go to Hospitality Action charity

### SNACKS

Chilli and garlic pizza bread

3.5

Cracked potato, garlic aioli, rosemary sea salt

5

Cobble Lane cured salami and meats, breads & Nocellara olives

10/19

Parmesan & herbs arancini, aged Prosciutto

8.5

### PIZZA ROSSA

Homemade fennel sausage, prosciutto, stracciatella, parsley gremolata

13.5

Speck d' Aosta, Nduja, spinach, anchovy, harissa & olive

13

Grilled Italian zucchini, goats curd, chilli, oregano, truffle honey, parmesan

11.5

San Marzano tomato, London mozzarella, basil & parmesan

9.5

### PIZZA BIANCA

Confit lamb neck, spiced aubergine, ras el hanout, yoghurt & mint

13

Taleggio, girolle mushrooms, caramelised onion, thyme & garlic

11

Smoked fior di latte, cumbrian chicken, BBQ sweet corn, smokey mayonnaise, parsley

12

Mozzarella, guanciale, Cacklebean egg yolk, black pepper confit yukon potato

11.5

### SWEETS

Carrot, mascarpone & almond cake, vanilla gelato

7.5

Prendo quello  
che ha preso lui