

A warm welcome to you, from us all at
Amici Ristorante



The name Amici simply means, friends. We hope that you will find the atmosphere here friendly, relaxed and above all personal. We have adopted a fresh and simple approach to authentic Italian cuisine, focusing on both quality and affordability.

Our skilled chefs combine their knowledge and passion to create an eating experience we believe to be the best in the region. Our traditional wood-burning pizza oven is just one of our distinctive features and our bread and pizza dough are freshly made on the premises daily. To compliment your meal why not choose from our comprehensive selection of the finest Italian wines, worldwide beers, aperitifs & digestifs.

“One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating.” - Luciano Pavarotti

We hope you enjoy your experience here with us
and look forward to seeing you again soon

'Buon appetito!'

Antipastí (starters)

Olive Miste 	£4.49
Marinated mixed olives served with toasted Italian bread, extra virgin olive oil & balsamic vinegar	
Pizza Marinara 	£4.99
Pizza base topped with garlic & tomato	
Pizza Rosmarino 	£5.99
Pizza base topped with garlic, rosemary & melted mozzarella	
Pizza Genovese 	£6.99
Pizza base topped with pesto, melted mozzarella & parmesan	
Zuppa del Giorno <i>(Please ask for allergen advice)</i>	£4.49
Homemade soup of the day, please ask a member of the waiting staff for today's flavour	
Bruschetta al Pomodoro 	£4.99
Toasted Italian bread topped with garlic & basil seasoned tomatoes	
Bruschetta Italia 	£5.99
Oven baked Italian bread topped with garlic, green pesto, fresh seasoned tomatoes & melted mozzarella	
Cocktail di Gamberetti 	£5.99
A generous portion of fresh Atlantic prawns on a bed of lettuce, drizzled with Marie rose sauce & paprika	
Calamari Fritti 	£5.99
Deep fried lightly coated squid rings with homemade tartar sauce & lemon	
Polpette al Forno  <i>(Veggie/vegan meatballs available)</i> 	£5.99
Homemade beef meatballs in a pepper, onion, chilli & tomato sauce	
Antipasto 	£6.99
A selection of Italian cured Parma ham, salami & spicy pepperoni with mortadella & marinated olives	
Mozzarella Milanese 	£5.99
Deep fried bread crumbed mozzarella smothered in tomato sauce	
Cornetti di Salmone 	£6.99
Fresh baby prawns wrapped in smoked salmon topped with Marie Rose sauce	
Fritto Misto 	£6.99
A duo of king prawns & squid rings, deep fried in a light crispy coating with homemade tartar sauce & a wedge of lemon	
Pate e Crostini 	£5.49
Smooth Brussels pork liver pate with toasted Italian bread & homemade caramelised red onion chutney	
Gamberoni al Capo 	£6.99
Pan fried king prawns in a chilli, ginger, cherry tomato & garlic sauce	
Funghi all' Aglio 	£5.99
Sautéed mushrooms in garlic, parsley, cream & white wine	
Prosciutto e Melone	£5.49
Fresh honeydew melon & Parma ham	
Whitebait 	£5.99
Deep fried lightly coated whitebait with homemade tartar sauce & a wedge of lemon	
Brie e Prosciutto Crudo 	£5.99
Baked wedges of brie wrapped in Parma ham topped with rocket & balsamic glaze	

Insalate (salads)

Halloumi  	Starter/Main
Grilled halloumi salad with lettuce, olive, red onion, tomato, mixed pepper & rocket. Finished off with a drizzle of extra virgin olive oil	£5.99/£8.99
Pancetta e Funghi   	£5.99/£8.99
Deep fried bacon and mushrooms on a bed of lettuce, cucumber, tomato, red onion, olive & crouton. Topped with a wholegrain mustard & mayonnaise dressing	
Insalata alla Cesare    	£4.99/£7.99
Caesar salad with lettuce, cucumber, rocket, croutons & parmesan shavings Drizzled with extra virgin olive oil & Caesar salad dressing	
• With added chicken breast & crispy bacon	£6.99/£9.99
Tonno e Patata 	£6.99/£9.99
Tuna flakes tossed together with warm potatoes, black olives, red onions, cucumber & mixed peppers on a bed of lettuce, drizzled with extra virgin olive oil and a squeeze of lemon	
Insalata Sana  	£5.49/£8.49
A healthy & nutritious salad with sweetcorn, cucumber, red onion, cherry tomato, mixed olive, carrot, rocket, lettuce & warm potatoes, drizzled with extra virgin olive oil, lemon & topped with bacon flavoured salad sprinkles	

Bambini (Kids under 12)

Any pizza or pasta + a mixed ice cream £6.99

Amazing Deals

Lunchtimes - We are open every Saturday & Sunday from 12am offering pizzas & pastas from £5.99 plus our lunch diners special with 2 courses @ £9.99 & 3 courses @ £11.99

Early Bird - Our early bird menu is available Sunday - Friday from 5-7pm & Saturday 3-5:30pm
With 2 courses @ £12.99 & 3 courses @ £14.99

Take Away - 10% discount on all collections (excludes any offers)

Monday Live Music - every Monday we have local singers/ musicians serenading you as you dine

Tuesday is a day to take it easy so we run the early bird menu all night, so take your time, don't rush we're not going anywhere

Wednesday is our pizza & pasta night, priced @ £6.99 each, can you afford not to?? (a few exceptions apply unfortunately)

La Pasta

Gluten free pasta
available

	Starter/Main
Penne Funghi 	£6.49/£8.49
Mushrooms sauteed in garlic butter, cream & white wine	
Spaghetti Carbonara 	£6.99/£8.99
Fried bacon with fresh cream & egg yolk	
• Veggie option, no bacon but with mushrooms 	
Penne Arrabiata 	£5.99/£7.99
Cherry tomato, onion & chilli with a tomato Napoletana sauce	
• Added pepperoni	£6.99/£8.99
Spaghetti Bolognese 	£6.99/£8.99
Homemade Bolognese sauce, just like mamma used to make!	
• Soya mince Bolognese option available 	
Penne Vegetariana 	£6.99/£8.99
Olives, mushrooms, mixed peppers, onions, sweetcorn & spinach in a tomato Napoletana sauce	
Penne al Salmone 	£7.49/£9.49
Scottish smoked salmon tossed together in a light tomato & cream sauce	
Penne Matriciana 	£6.49/£8.49
Fried bacon & onions in a tomato Napoletana sauce	
Spaghetti Aglio, Olio e Peperoncino 	£5.99/£7.99
Olive oil, garlic and a hint of chilli tossed together with fresh spaghetti	
Linguine Pollo e Pesto 	£6.99/£8.99
Strips of chicken breast in a pesto & cream sauce topped with fresh rocket	
† Lobster Ravioli 	£9.99/£11.99
Pasta parcels filled with lobster & ricotta in a creamy prawn & tomato sauce	
Lasagne al Forno 	£7.99/£9.99
Oven baked layers of pasta, Bolognese & béchamel topped with mozzarella	
† Linguine Gamberoni 	£7.99/£9.99
Fresh shelled king prawns in a light cherry tomato, garlic & white wine sauce	
† Linguine Seabass e Gamberoni 	£9.99/£11.99
Fresh seabass fillet & king prawns in a light cherry tomato, garlic & white wine sauce	
† Penne Amici 	£9.99/£11.99
Strips of premium beef, garlic, rocket, cream & tomato with the option of added chilli	
Risotto Funghi 	£6.49/£8.49
Arborio rice with sauteed mushrooms & onions in a garlic, cream & white wine sauce	
Risotto Primavera 	£6.49/£8.49
A fresh & healthy risotto with mixed peppers, carrots, spinach, broccoli mushrooms, peas & touch of chilli	
† Risotto Gamberoni 	£7.99/£9.99
Arborio rice with pan fried king prawns, garlic, white wine & cherry tomatoes	
Tortelloni Pomodoro e Olive 	£7.99/£9.99
Folded pasta parcels filled with ricotta & spinach in a mixed pepper, onion, olive & tomato Napoletana sauce	
Tortelloni Prosciutto e Funghi 	£7.99/£9.99
Folded pasta parcels filled with ricotta & spinach in a ham, mushroom & cream sauce	
Gnocchi Sorrentina 	£6.49/£8.49
Potato pasta cooked in a tomato & cream sauce topped with melted mozzarella	
Gnocchi al Pesto 	£6.99/£8.99
Potato pasta in a pesto & cream sauce	

La Pizza

Hand stretched to around 12" and made to order in our wood-fired pizza oven. A taste you'll never forget!

10" pizzas
for £2 less

Margherita   		£7.99
Tomato & mozzarella		
Diavolo  		£8.99
Tomato, mozzarella, pepperoni & chilli		
Hawaiian  		£8.99
Tomato, mozzarella, ham & pineapple		
Vesuvio - HOT!  		£9.99
Tomato, mozzarella, ham, pepperoni, jalapeño, chilli & tabasco		
Prosciutto e Funghi  		£8.99
Tomato, mozzarella, ham & mushroom		
Prosciutto Crudo e Rucola  		£9.49
Tomato, mozzarella, Parma ham & rocket		
† Burrito   		£11.99
Tomato, mozzarella, chicken, Bolognese & jalapeno		
Quattro Stagioni  		£9.99
Tomato, mozzarella, ham, mushroom, pepperoni & olives		
Vegetariana   		£9.49
Tomato, mozzarella, mushroom, red onion, olive, mixed pepper, sweetcorn & spinach		
Formaggi   		£9.99
Tomato, mozzarella, halloumi, parmesan shavings, tabasco & rocket		
Napoletana   		£9.99
Tomato, mozzarella, anchovy, caper & olive		
Meat Feast  		£9.99
Tomato, mozzarella, ham, chicken, pepperoni & red onion		
Tonno   		£9.99
Tomato, mozzarella, tuna, sweetcorn & red onion		
Funghi   		£8.49
Tomato, mozzarella & mushroom		
Campagna  		£9.49
(No tomato base) mozzarella, cherry tomato, olive & Parma ham		
Brie   		£9.99
Tomato, mozzarella, brie, cranberry sauce & rocket		
BBQ  		£9.99
Sticky BBQ sauce base, mozzarella, chicken, bacon & onion		
Amici  		£9.99
A little bit of everything with the option of added chilli		

Vegan mozzarella
available 99p extra

Extra toppings
99p each (excludes fish)

Gluten free pizza
bases £2.49 extra

All our calzones come topped with tomato sauce.
Why not add Bolognese to it for £2.99

Calzone  		£9.49
Folded pizza with mozzarella, ham, mushroom & pepperoni		
Calzone Kiev  		£9.99
Folded pizza with mozzarella, chicken, mushroom, spinach & garlic		
Calzone Meatball    		£9.99
Folded pizza with mozzarella & meatball marinara (tomato, pepper, onion & chilli)		
Calzone Vegetariana   		£9.49
Folded pizza with mozzarella, mushroom, onion, olive, mixed pepper, sweetcorn & spinach		

Il Pesce (Fish)

Merluzzo Pancetta e Funghi 🦞🐟	£11.99
Fresh cod fillet cooked with bacon, mushroom & onion served in a garlic, red wine & Tomato Napolitano sauce	
Salmone alla Griglia 🐟	£11.99
Fresh salmon fillet with a wedge of lemon	
Salmone al Vino Bianco 🦞🐟	£13.99
Fresh salmon fillet in a garlic & white wine sauce	
Salmone Aragosta 🦞🦞🐟	£17.99
Fresh salmon fillet & king prawns in a creamy tomato sauce	
Gamberoni Baltimora 🦞🦞🍷	£13.99
Pan fried king prawns cooked in a curry powder, tabasco, cherry tomato, cream & white wine sauce served with arborio rice	
Gamberoni alla Marinara 🦞🐟	£13.99
Pan fried king prawns in a garlic, parsley, chilli & tomato sauce served with arborio rice	
Spigola Aromatico 🦞🐟	£12.99
Fresh seabass fillets in a cherry tomato, onion, caper, garlic & white wine sauce	
Spigola e Gamberoni 🦞🦞🐟	£15.99
Fresh seabass fillets topped with king prawns cooked in a chilli butter sauce	
Spigola Cartoccio 🦞🐟	£12.99
Fresh seabass fillets wrapped in foil and baked with capers, olives, white wine, garlic & tomato. This dish is served in its foil	
Grigliata di Pesce 🦞🐟	£22.99
Mixed fish platter of king prawns, seabass & salmon served in a lemon, garlic & white wine sauce	

Fish may contain bones,
it's only natural!

Le Carni (Meat)

Pollo Milanese 🌿🍷🍷	£12.99
Pan fried chicken breast in bread crumbs with a garlic butter sauce	
Pollo alla Romana 🍷🌿	£12.99
Chicken breast topped with Parma ham & mozzarella in a garlic & white wine sauce	
Pollo Amici 🍷	£12.99
Pan fried chicken breast topped with ham & mozzarella in a tomato & red wine sauce	
Maiale Saltimbocca 🌿	£12.99
Pork escallops topped with Parma ham & sage in a garlic & white wine sauce	
Surf & Turf 🦞🍷	£16.99
Grilled 9oz rump steak & king prawns in a chilli, butter & white wine sauce	
Filetto Surf & Turf 🦞🍷	£25.99
Grilled 9oz fillet steak & king prawns in a chilli, butter & white wine sauce	
Tagliata di Controfiletto 🍷	£17.99
Plain grilled 9oz sirloin steak cut into strips & served on a bed of rocket topped with parmesan shavings & drizzled with extra virgin olive oil & lemon	
Filetto Prosciutto 🍷	£22.99
Grilled 9oz fillet steak topped with Parma ham & mozzarella in a creamy tomato sauce	
Filetto Rossini 🌿🍷	£22.99
Grilled 9oz fillet steak nestled on a toasted crostini topped with pate & smothered in a cream & port sauce	
Grigliata di Carne	£19.99
Meat mixed grill with a 9oz rump steak, pork steak & chicken breast, served with grilled tomato & mushrooms and a side order of your choice	

La Griglia (The Grill)

Cannot find what your looking for?

Try our 3 step grill, choose the meat, the sauce & the side to customise
your plate & create your perfect combination

Step 1. Choose your meat...

Pollo (Chicken breast)	£9.99
Maiale (Pork steak)	£9.99
Girello (9oz Rump steak)	£10.99
Controfiletto (9oz Sirloin steak)	£14.99
Filetto (9oz Fillet steak)	£19.99

Step 2. Choose your sauce... £2.99

- Al Aglio - garlic & rosemary butter (V) (C)
- Al Pepe - cream, brandy, peppercorns & demi-glace (V) (C) (N) (S)
- Alla Crema - mushrooms, white wine & cream (V) (C)
- Cacciatore - peppers, onions, mushrooms, tomatoes & olives (V) (C) (N) (S) *
- Diana - mushroom, cream, brandy & French mustard (V) (C) (M)
- Alla Diavola - jalapeno, chilli, tomato & red wine **HOT!** (V) (C) (S)

Step 3. Choose your side...

Sides - £2.99

- Seasonal vegetables & new potatoes (V) (S)
- Mixed salad (V) (S)
- Green salad (V) (S)
- Shoestring fries (V) (S)
- Sautéed new potatoes with onion, garlic & rosemary (V) (S)
- Sliced tomato & red onion salad (V) (S)
- Fresh rocket & parmesan shavings (V) (C)
- Sautéed spinach with butter & garlic (V) (C) *
- Arborio rice (V) (S)
- Garlic Bread (V) (C) (M) *

All our meat is locally sourced & every
effort is made to ensure our products are free range

All our steaks are detailed at an approximate precooked weight

Vegetarian/Vegan Menu

Antipasti (starters)

Olive Miste   	£4.49
Marinated mixed olives served with toasted Italian bread, extra virgin olive oil & balsamic vinegar	
Pizza Marinara   	£4.99
Pizza base topped with garlic & tomato	
Pizza Rosmarino    	£5.99
Pizza base topped with garlic, rosemary & melted mozzarella	
Pizza Genovese    	£6.99
Pizza base topped with pesto, melted mozzarella & parmesan	
Zuppa del Giorno <i>(Please ask for allergen advice)</i>	£4.49
Homemade soup of the day, please ask a member of the waiting staff for today's flavour	
Bruschetta al Pomodoro   	£4.99
Toasted Italian bread topped with garlic & basil seasoned tomatoes	
Bruschetta Italia    	£5.99
Oven baked Italian bread topped with garlic, green pesto, fresh seasoned tomatoes & melted mozzarella	
Veggie/Vegan Polpette al Forno    	£5.99
Meat free meatballs in a pepper, onion, chilli & tomato sauce	
Mozzarella Milanese     	£5.99
Deep fried bread crumbed mozzarella smothered in tomato sauce	
Funghi all' Aglio     	£5.99
Sautéed mushrooms in garlic, parsley & white wine with an optional cream sauce	

La Pasta

Gluten free pasta also available

Penne Funghi     	£6.49/£8.49
Mushrooms sauteed in garlic butter, cream & white wine	
Mushroom Carbonara     	£6.99/£8.99
Fried mushrooms with fresh cream & egg yolk	
Penne Arrabiata   	£5.99/£7.99
Cherry tomato, onion & chilli with a tomato Napoletana sauce	
Spaghetti Soya Bolognese     	£6.99/£8.99
Homemade soya mince Bolognese sauce, just like mamma used to make!	
Penne Vegetariana   	£6.99/£8.99
Olives, mushrooms, mixed peppers, onions, sweetcorn & spinach in a tomato Napoletana sauce	
Spaghetti Aglio, Olio e Peperoncino   	£5.99/£7.99
Olive oil, garlic and a hint of chilli tossed together with fresh spaghetti	
Risotto Funghi    	£6.49/£8.49
Arborio rice with sauteed mushrooms & onions in a garlic, cream & white wine sauce	
Risotto Primavera    	£6.49/£8.49
A fresh & healthy risotto with mixed peppers, carrots, spinach, broccoli mushrooms, peas & touch of chilli	
Tortelloni Pomodoro e Olive     	£7.99/£9.99
Folded pasta parcels filled with ricotta & spinach in a mixed pepper, onion, olive & tomato Napolitano sauce	
Gnocchi Sorrentina    	£6.49/£8.49
Potato pasta cooked in a tomato & cream sauce topped with melted mozzarella	
Gnocchi al Pesto    	£6.99/£8.99
Potato pasta in a pesto & cream sauce	

Vegetarian/Vegan Menu

Insalate (salads)

Halloumi  Starter/Main
£5.99/£8.99

Grilled halloumi salad with lettuce, olive, red onion, tomato, mixed pepper & rocket.
Finished off with a drizzle of extra virgin olive oil

Insalata Sana  £5.49/£8.49

A healthy & nutritious salad with sweetcorn, cucumber, red onion, cherry tomato, mixed olive, carrot, rocket, lettuce & warm potatoes, drizzled with extra virgin olive oil, lemon & topped with bacon flavoured salad sprinkles

La Pizza

Hand stretched to around 12" and made to order in our wood-fired pizza oven. A taste you'll never forget!

Margherita  * 10" pizzas
for £2 less
£7.99

Tomato & mozzarella

Extra toppings
99p each

Vegetariana  * £9.49

Tomato, mozzarella, mushroom, red onion, olive, mixed pepper, sweetcorn & spinach

Formaggi  £9.99

Tomato, mozzarella & halloumi topped with rocket & parmesan shavings

Funghi  * £8.49

Tomato, mozzarella & mushroom

Vegan mozzarella
available 99p extra

Brie  £9.99

Tomato, mozzarella, brie, cranberry sauce & rocket

Pesto  £9.49

Tomato, mozzarella, pesto, mushroom, sweetcorn & rocket

Gluten free pizza
bases £2.49 extra

Spinaci  * £8.99

Tomato, mozzarella, spinach, caramelised onions & olives

Calzone Vegetariana  * £9.49

Folded pizza with mozzarella, mushroom, onion, olive, mixed pepper, sweetcorn & spinach

La Griglia (The Grill)

Quorn vegan 'Chicken' fillets  £9.99

Choose your sauce... £2.99

Al Aglio - garlic & rosemary butter 

Al Pepe - cream, brandy, peppercorns & demi-glace 

Alla Crema - mushrooms, white wine & cream 

Cacciatore - peppers, onions, mushrooms, tomatoes & olives 

Diana - mushroom, cream, brandy & French mustard 

Alla Diavola - jalapeno, chilli, tomato & red wine **HOT!** 

Sides - £2.99

Seasonal vegetables & new potatoes 

Mixed salad 

Green salad 

Shoestring fries 

Sautéed new potatoes with onion, garlic & rosemary 

Sliced tomato & red onion salad 

Fresh rocket & parmesan shavings 

Sautéed spinach with butter & garlic 

Arborio rice 

Garlic bread 

Early Bird Menu

Available Sun-Fri 5 - 7pm
& Saturday 3-5:30pm
2 Courses - £12.99
3 Courses - £14.99

Antipasti (starters)

Olive Miste

Marinated mixed olives served with toasted Italian bread, extra virgin olive oil & balsamic vinegar

Zuppa del Giorno (Please ask for allergen advice)

Homemade soup of the day, please ask a member of the waiting staff for today's flavour

Pate e Crostini

Smooth Brussels pork liver pate with toasted Italian bread & homemade caramelised red onion chutney

Bruschetta al Pomodoro

Toasted Italian bread topped with garlic & basil seasoned tomatoes

Calamari Fritti

Deep fried lightly coated squid rings with homemade tartar sauce & lemon

Funghi Trifolati

Sautéed mushrooms in garlic, parsley & white wine

Prosciutto e Melone

Fresh honeydew melon & Parma ham

Mozzarella Milanese (99p supplement)

Deep fried bread crumbed mozzarella smothered in tomato sauce

Secondi Piatti (main course)

Maiale alla Luciano

Pork escalope cooked in a sage, garlic & white wine sauce

Pollo al Pomodoro (vegan chicken available)

Chicken breast cooked in a tomato, mushroom, & red wine sauce

Merluzzo Pazzo (may contain bones!)

Fresh cod fillet cooked in a cherry tomato, garlic & white wine sauce

Bistecca alla Griglia (£2.99 supplement)

A freshly grilled 9oz rump steak served with grilled tomato & mushrooms

The above main courses come with either:
Shoestring fries | Vegetables & potatoes | Mixed salad

Pasta - Any pasta dish from the main menu

(Seafood & penne amici dishes - £2.99 supplement)

Pizza or Calzone - Tomato & mozzarella plus any 2 toppings

(Additional toppings 99p each)

Spicy pepperoni	Ham	Fresh chilli	Pineapple	Jalapeño
Mushroom	Chicken breast	Black olives	Red onion	Mixed peppers
Sweetcorn	Rocket	Parmesan shavings	Anchovy	Capers
Tuna	Garlic	Spinach	Vegan mozzarella (£99p)	

Dolci (sweets)

Homemade tiramisu - served with either fresh cream or ice cream

Hot chocolate fudge cake - served with either fresh cream or ice cream

Mixed ice cream

Vino Bianco (White wine)

Specially Selected House White - Italy 175ml £4.00 250ml £5.35 🍷 £14.99

Chardonnay - Victoria, Australia 175ml £4.50 250ml £6.00 🍷 £16.99

Red apple and melon fruit fills a palate that is dry yet well rounded, making this a versatile accompaniment to food.

Sauvignon Blanc - Maule Valley, Chile 175ml £4.75 250ml £6.35 🍷 £17.99

Crisp and refreshing, with aromas of grapefruit and lemon peel lending a fresh balance to the tropical fruit character. Vibrant and well-rounded.

Fiano - Puglia, Italy 175ml £5.00 250ml £6.70 🍷 £18.99

This characterful grape from southern Italy gives a rich, peachy style balanced by a lively citrus crispness.

Orvieto Classico - Italy (Medium-Sweet) 175ml £5.75 250ml £7.75 🍷 £21.99

A refined and elegant Orvieto. Fruity and floral balanced with a medium finish.

Pinot Grigio - Trentino, Italy 🍷🍷 175ml £5.75 250ml £7.75 🍷 £21.99

Very clean, nicely balanced Pinot Grigio, with a gentle floral aroma, good medium weight in the mouth, and a refreshing finish. Cultivated in the valley at the foot of the Dolomites.

Sauvignon Blanc - Marlborough, NZ 175ml £6.00 250ml £8.00 🍷 £22.99

Lively aromas of gooseberry, passion fruit, grapefruit and crisp red capsicum. Bold flavours of lemon, lime, grapefruit and gooseberry tantalize the palate and provide a refreshing clean finish.

Gavi di Gavi - Villa Sparina, Italy 🍷 £28.99

Great texture and precision, with distinctive greengage and almond notes on the palate. Fresh and dry, this is particularly characterful Gavi.

Albarino 'Select Vineyards' - Coopers Creek, New Zealand 🍷 £30.99

New Zealand's 1st Albarino. Exuberant zesty and brimming with fruit. Typical mineral finish.

Vino Rosato (Rose wine)

Specially Selected House Rose - Italy 175ml £4.00 250ml £5.35 🍷 £14.99

Zinfandel - Puglia, Italy (Sweet) 175ml £4.50 250ml £6.00 🍷 £16.99

Inviting aromas of redcurrants and orange zest, followed by a creamy medium-dry palate showing a nice balance of sweetness and fruit flavours.

Pinot Grigio Rose - Veneto, Italy 175ml £4.50 250ml £6.00 🍷 £16.99

With a delicate pale pink colour and an elegant nose of acacia flowers, this light-bodied dry rosé is delightfully refreshing.

Cipresseto - Toscana, Italy 🍷 £24.99

One of Tuscany's original rose! Crisp and balanced with a delightful colour and aromas.

On Draught

Worthingtons Smoothflow 3.6%

½ Pint £2.00 Pint £3.80

Carling 4.1% ½ Pint £2.00 Pint £3.80

Peroni 5.1% ½ Pint £2.50 Pint £4.70

In Bottles

Moretti Zero Alcohol Free 330ml £3.00

Magners Cider 4.5% 568ml £4.00

Old Mout Cider

Passionfruit & Apple 4% 500ml £4.50

Kopparberg Cider

Mixed Fruit 4% 400ml £4.50

Spirit & Mixer 25ml £3.50 50ml £6.50

G&T (Schweppes) 25ml £3.70 50ml £6.90

G&T (Fever-Tree) 25ml £3.90 50ml £7.30

Soft Drinks

Coke/Diet Coke/Lemonade/

Fresh Orange/Cranberry/

Pineapple ½ Pint £1.20 Pint £2.20

Scweppes Tonic 200ml £1.40

Fever-Tree Tonic 200ml £1.70

J2O's 275ml £2.30

Appletiser 275ml £2.30

Fruit Shoot

Blackcurrant & Apple 275ml £1.70

Bottled Water

Acqua Panna (Still) 500ml £1.50

San Pellegrino (Sparkling) 500ml £2.00

We also have a vast gin & cocktail menu available

Vino Rosso (Red wine)

Specially Selected House Red - Italy 175ml £4.00 250ml £5.35  £14.99

Nero d'Avola - Sicily, Italy 175ml £4.50 250ml £6.00  £16.99

Fresh and very juicy. Aromas of cherry and berry fruits, so easy to drink!

Primitivo - Puglia, Italy 175ml £4.75 250ml £6.35  £17.99

Attractive ruby red in colour with a persistent, juicy palate of baked fruits and some tobacco notes.

Merlot - Maule Valley, Chile 175ml £4.75 250ml £6.35  £17.99

This Merlot has a complex aroma combining ripe black fruits and sweet plums with vanilla and spice notes. Concentrated palate, with a very ripe, smooth structure.

Malbec - Mendoza, Argentina 175ml £5.50 250ml £7.35  £20.99

Sweet and spicy aromas, reminiscent of black pepper. Ripe red fruit on the palate, smooth texture and a harmonious finish.

Montepulciano - Abruzzo, Italy 175ml £5.50 250ml £7.35  £20.99

A concentrated, juicy Montepulciano with earthy cherry and berry flavours, a round yet spicy palate, and a smooth, fruity finish.

Syrah - Sicily, Italy  £20.99

Ripe and juicy aromas, good punchy style, soft spice and very satisfying.

Pinot Nero - Trentino, Italy    £24.99

Velvety, soft berry aromas with some savoury notes. Delicious and distinctive. Produced in the hilly areas of Faedo and Pressano.

Rioja - Crianza, Spain  £25.99

A classic style of Rioja, with strawberry, blackberry and rhubarb fruit flavours taking on a vanilla and cocoa smoothness during twelve months in oak barrels.

Valpolicella Classico Massi - Verona, Italy    £27.99

Serious Valpolicella from the leader in Veneto. Intense aromas with hints of spice. Good concentration and maturity.

Chianti Superiore Santa Cristina - Toscana, Italy  £29.99

Classic Chianti, flavoursome medium bodied with a serious structure and some spicy notes.

Campofiorin Massi - Verona, Italy    £29.99

Attractive, aromatic nose dominated by cherries and spice. Well-balanced, full-bodied palate with notes of ripe red fruit, cherry liqueur and blueberries. Long aftertaste with hints of vanilla and cocoa.

Trentangeli Tormaresca - Puglia, Italy (organic)  £32.99

A rich expressive nose, with red fruit – particularly Marasca cherry – and a toasty, spicy component. Structured but generous on the palate, with powerful blackberry fruit and excellent concentration.

Vino Frizzante (Sparkling Wine)

Asti Spumante - (Medium-Sweet)  £18.99

Prosecco - (Dry) 200ml £6.60  £20.99

Prosecco Blue Jeans - (Dry)  £22.99

Paul Langier Brut Champagne  £38.99

Vincent Testulat Carte d'Or Brut Champagne  £55.99