

À

LA

CARTE



◆ CENETTA ◆
— RISTORANTE —

WHILE YOU WAIT

MIXED OLIVES PLAIN OR GARLIC & CHILLI	4.95
GARLIC BREAD	5.25
GARLIC BREAD WITH TOMATO	5.25
GARLIC BREAD WITH CHEESE	5.25
GARLIC BREAD WITH CHEESE & TOMATO	5.45
PEA & HERB ARANCINI Choice of dip	6.25
DOUGH BALLS Choice of dip	5.50

Dip options: Chilli Honey, Truffle Mayonnaise, Garlic & Herb, Spicy 'Nduja, or Pistachio Pesto

ANTIPASTI

SOUP OF THE DAY

Rosemary croutons 6.50

CAPRESE BURRATA

Fresh mozzarella burrata cherry Tomatoes with pesto & rocket 8.75

PORK & BEEF MEATBALLS

In a tomato & herb sauce served with rosemary & sea salt ciabatta 8.95

SAUTÉED MUSHROOMS WITH CUMBRIAN SMOKED PANCETTA

Mushrooms with a garlic, white wine & cream sauce with smoked pancetta 8.75

CHORIZO PICANTE & TIGER PRAWNS

Sliced chorizo sautéed with tiger prawns in a rich tomato sauce & finished with gremolata 10.75

CRISPY CALAMARI

Deep fried calamari served with garlic mayonnaise 9.75

STEAMED MENAI MUSSELS

Creamy white wine & garlic sauce 10.95

VEGETARIAN ANTIPASTO

Dolcelatte, peppers stuffed with feta cheese, olives, polenta, rocket & toasted ciabatta 8.95

GLAZED BBQ PORK RIBS

Meaty pork ribs slow cooked with tomato, fragrant herbs & spices 11.25

PASTA

CANNELLONI

Goats cheese, roast red pepper and sun blush tomato filled pasta tubes in a tomato and herb sauce, topped with parmesan

STARTER

MAIN

8.95

17.25

SPAGHETTI BOLOGNESE

Minced beef, garlic, tomato, oregano & red wine

8.95

17.25

SPICED VEGETARIAN PENNE ARRABIATA

Roast Mediterranean vegetables in a spicy tomato sauce

8.95

16.95

MAKE IT MEATY WITH PEPPERONI & CHORIZO

9.95

17.95

TAGLIATELLE CARBONARA

Cream, egg, pancetta & parmesan

8.95

17.25

WITH CHICKEN (Not available with Sunday Pizza Deal)

20.50

PORK & BEEF MEATBALL SPAGHETTI

Pork & beef meatballs in a tomato & herb sauce

9.95

17.95

LASAGNE

Layers of pasta with beef ragu, tomato & cheese sauce

8.95

17.50

TIGER PRAWN & CHILLI SPAGHETTI

King prawns with red & green chilli & peri peri butter sauce

9.95

18.75

GRILLED SALMON TAGLIATELLE (Not available with Sunday Pizza Deal)

Smoked salmon, asparagus, peas, broad beans & samphire

10.75

18.95

VE-DU-YA SPAGHETTI

Rich hot calabrian chilli, sweet peppers, sunblushed tomato & olives

9.50

17.50

INSALATA

STARTER

MAIN

RED PEPPER & FETA CHEESE SALAD

Marinated pequillo peppers, red onion, croutons, olives, sun blushed tomato & balsamic dressing

8.95

16.95

CHICKEN CAESAR SALAD

Breast of chicken with baby gem lettuce, pancetta, parmesan, croutons & Caesar dressing, with or without anchovies

9.25

17.95

SALMON & KING PRAWN NICOISE

Classic Niçoise salad with a balsamic dressing

9.25

17.95

PIZZA

MARGHERITA

Tomato, mozzarella, oregano & fresh basil 12.75

FETA & CARAMELISED ONION

Creamy feta cheese & caramelised onions, tomato & mozzarella 13.75

DIAVOLO

Tomato, mozzarella, spicy 'Nduja sausage, chorizo, chilli & rocket 14.50

CARBONARA

Chicken thigh, Pancetta & Prosciutto ham, creamy confit garlic & Parmesan, rocket and Parmesan 14.50

SPICED ITALIAN MEAT

Capocollo, milano salami, prosciutto & pepperoni 14.95

SPICY CHICKEN

Spicy peri-peri chicken, piccolo pepper & red chilli 14.50

CAPRESE

Cherry & Sun-blush tomato, mozzarella, rocket & pistachio pesto 14.50

WILD MUSHROOM & PROSCIUTTO BURRATA PIZZA

Wild mushroom & prosciutto on a tomato base topped with a mozzarella Burrata & rocket 13.95

CHARGRILLED MEDITERRANEAN VEG

Aubergine, courgette, red pepper, tomato & mozzarella 13.95

WILD MUSHROOM & ASPARAGUS

Wild mushroom & asparagus, creamy Pecorino, mozzarella, pistachio pesto & rocket 13.95

CREATE YOUR OWN PIZZA

Margherita @ 12.50 & add additional toppings

2.40 EACH

Prosciutto ham - Chorizo
Pepperoni - Chicken - Ribs

1.70 EACH

Olives - Anchovies - Burrata - Mushrooms
Peppers Chilli's - Red onions - Mozzarella

DIP

Chilli Honey 1.50

Truffle Mayonnaise 1.50

Garlic & Herb 1.50

Spicy 'Nduja 1.50

Pistachio Pesto 1.50

1. PICK YOUR CARNE OR PESCE

All meat & fish dishes are simply garnished, we recommend 2 side orders per person to accompany your main course.

8OZ RUMP STEAK	13.95
10OZ RIBEYE STEAK	17.95
8OZ FLAMBÉ FILLET STEAK 🍴	21.95
8OZ FILLET DUO 🍴	
Served with wild mushrooms sauce & pink peppercorn cream sauce	23.95

2. PICK YOUR SIDES

PARMESAN POLENTA CHIPS	4.50
FRESH CHIPS	4.50
GARLIC & ROSEMARY ROAST NEW POTATOES	4.50
DAUPHINOISE POTATOES	4.50
BUTTERED KALE, HARICOT BEANS & TOASTED PINENUTS	4.25
GARDEN PEAS, PANCETTA & GARLIC	4.25
FINE BEANS, SUNDRIED TOMATOES & PARMESAN	4.25
CREAMY GARLIC MUSHROOMS	4.25
SEASONAL VEGETABLES	4.25
CRISPY DEEP FRIED COURGETTES	4.25
CENETTA ONION RINGS	4.25
ROCKET & PARMESAN SALAD	4.25
CAPRESE SALAD, FRESH BASIL & BALSAMIC	4.25
CREAMED KALE, WHITE BEANS & TOASTED PINENUTS	4.25
MIXED SALAD	4.25
RUMP OF LAMB ARROSTO	14.95
PAN SEARED CHICKEN BREAST	11.95
PAN SEARED SEABASS	12.95
PAN SEARED SALMON	12.50

3. PICK YOUR SAUCE

PEPPER SAUCE	3.50
MARSALA SAUCE	3.50
WILD MUSHROOM SAUCE	3.50
DOLCELATTE SAUCE	3.50
A LA CREMA SAUCE	3.50
WHITE WINE CREAM & DILL SAUCE	3.50

- D E S S E R T S -

DOLCE

TIRAMISÙ

Italian classic served with a shot of Amaretto 7.50

ORANGE OLIVE OIL CAKE

Served with fruit coulis & pistachio ice cream 7.50

DARK CHOCOLATE BROWNIE

Caramel sauce, honeycomb pieces & vanilla ice cream 7.50

CHEESE PLATTER

A selection of British & continental cheeses, served with quince jelly & grapes 9.75

GELATO

AFFOGATO

Select vanilla, salted caramel or pistachio ice cream & drown it in fresh espresso & your choice of either; Kahlua, Tia Maria or Baileys 6.95

GRANDPA GREENE'S ICE CREAM SELECTION

Award winning ice cream with over 100 years of local heritage.

Choose from

**Vanilla | Pistachio | Chocolate | Raspberry Ripple | Salted Caramel |
Mint Chocolate Chip | Honeycomb | Vegan Strawberry**

SELECTION OF SORBETS

Raspberry • Orange • Mango

Choose 2 or 3 scoops of our delicious fruit sorbets

2 SCOOPS 5.95

3 SCOOPS 6.95

DOLCE PER DUE

**IDEAL TO SHARE - ORANGE OLIVE OIL CAKE, CHOCOLATE BROWNIE &
AFFOGATO 12.75**

DESSERT DRINKS

ENHANCE YOUR DESSERT

PACHERENC DU VIC-BILH- Gascony Plaimont – France

Full bodied dessert wine with honey, marmalade & lime flavours. 125ml 7.65

PEDRO XIMÉNEZ – Jerez - Spain

A luscious, sweet sherry with flavours of molasses, liquorice & toffee. 50ml 6.75

DESSERT COCKTAILS

ESPRESSO MARTINI

Vodka & Kahlúa shaken with chilled espresso.

Choose an extra flavour to add to this classic.

Add your choice of:

Toffee vodka, Cointreau, Baileys or Amaretto.

Served with or without an indulgent layer of cream.

9.95

CENETTA LATT-INI

Created by the team, a cocktail which has become a favourite with our guests.

Vodka, Kahlúa, Frangelico & Baileys blended with chilled espresso, topped with chocolate shards.

9.95

TIRAMISU MARTINI

Our favourite Italian dessert as a boozy cocktail – what could be better?

Khalua, Amaretto & Baileys shaken together over ice.

Topped with thick cream, cocoa & served with a savoiardi biscuit & a spoon!

9.95

STRAWBERRY SHORTCAKE

Boozy summer berry milkshake – without the milk

Strawberry puree is blended with Baileys & crème de cacao blanc & shaken with ice. Strained & finished with shortbread biscuit crumbs & freeze dried raspberries.

9.95

CLOUD NINE

A toffee fudge ice cream cocktail.

Toffee vodka, shaken with Baileys & vanilla ice cream.

Strained into a glass with butterscotch sauce.

9.95

**SUNDAY
CLUB**

Enjoy any pizza* or pasta dish** with a drink for a special price on Sundays!

PIZZA DEAL

£16

PASTA DEAL

£19.95

DRAUGHT PINT, MEDIUM HOUSE WINE OR DRAUGHT SOFT DRINK

*includes create your own pizza

**excludes Grilled Salmon Tagliatelle & Tagliatelle Carbonara with chicken

COFFEES

ESPRESSO

A short, invigorating shot of coffee 4.25

Macchiato

A shot of espresso 'marked' with a little frothed milk 4.35

Flat White

A double espresso with smooth, textured milk served short 4.65

Cappuccino

A mix of espresso with steamed milk and frothed milk 4.65

Americano

A shot of espresso mixed with hot water to create a long black coffee 4.25

Café Latte

A mixture of espresso and steamed milk with a smooth layer of frothed milk 4.65

Coffee and Cream

Coffee with a layer of cream 4.35

LIQUEUR COFFEES

Italian - Sambuca

Calypso - Tia Maria

Caribbean - Dark Rum

Dubliner - Baileys

French - Brandy

Gaelic - Whiskey

Seville - Cointreau

Baileys Latte 7.50

HOT DRINKS

Hot Chocolate 4.50

English Breakfast Tea 4.25

Cocktails

Negroni – Count Camillo Negroni asked his favourite bartender to strengthen his favourite cocktail the Americano. The soda water was removed and replaced with gin for a cocktail with real bite!

Sweet Martini, Campari & gin, blended together over ice with a slice of orange & lemon. 9.95

Godfather – Marlon Brando’s favourite tippie at the time of filming the 1972 film adaptation of Mario Puzo’s novel. Don’t have too many, you may betray the family.

Amaretto & scotch over ice with a slice of orange. 9.95

Dolce & Gabbana – or the D&G, is a fabulous modern Italian icon. Created by Bar Martini to represent the refined glamour of the Italian fashion house after which this cocktail is named.

Grey Goose vodka, Martini Extra Dry, orange juice and fresh strawberries are muddled together, shaken with ice and served in a martini glass. 9.95

Bellini – Created by Harry’s Bar founder Giuseppe Cipriani and named after the 15th century artist, this cocktail has real history and gravitas. A Venetian classic and one of our favourites.

Peach purée topped with prosecco. 9.95

Cenetta Porn star – Our recipe is an homage to local heroes the Cocktail Wizards. We don’t use fruit syrups or artificial flavourings. Our porn star is full on booze!

Vodka & Passoã shaken over ice. Served with half a passionfruit and a shot of prosecco on the side. 9.95

French Martini – Not much French about the pineapple and vodka, but when a cocktail is this tasty, who cares.

Vodka, Chambord & pineapple juice, shaken over ice served with fresh raspberries. 9.95

Sicilian Iced Tea – Clearly not all the best iced tea is from Long Island. Aromatic and zesty, with one hell of a punch. This is not a cocktail for the faint hearted.

Gin, Amaretto, Cointreau & vodka mixed over ice and topped up with coke and a slice of lemon. 9.95

Spirits

Bombay Gin 40% ABV	4.40	Kraken Rum 40% ABV	4.60
Gordon's Gin 37.5% ABV	4.20	Archers 18% ABV	4.20
Hendrick's Gin 41.4% ABV	4.95	Jack Daniels 40% ABV	4.50
Grey Goose Vodka 40% ABV	5.20	Malibu 21% ABV	4.20
Smirnoff Vodka 37.5% ABV	4.20	Southern Comfort 35% ABV	4.20
Bacardí Rum 37.5% ABV	4.20	Malfy Gin Lemon or Blood Orange 42% ABV	5.05
Dead Mans finger 37.5% ABV	4.35	Pinkster Gin 37.5% ABV	5.05
Captain Morgan Spiced Rum 35% ABV	4.20	Whitley Neil Rhubarb & Ginger Gin 43% ABV	5.05
Defiance Spiced Rum 40% ABV	5.05	Defiance Cafe Seville Orange Gin 30% ABV	5.05

Aperol Spritz

House Prosecco and Aperol mixed with ice, a splash of soda and finished with fresh orange. The perfect start to a relaxing evening in Cenetta.

8.95

Cider

Rekorderlig 4.0% ABV - 500ml

Strawberry & Lime, Mixed Berry 5.99

Magners 4.5% ABV - 568ml 5.95

Birre – Draughts

	Pint	Half pint
Peroni Lager Nastro Azzurro 5.1% ABV	6.50	3.30
Madri 4.6% ABV	6.10	3.10
Mahou 5.1%	6.10	3.10
ABK Hells 5%	6.10	3.10

Birre – Bottles

Peroni 5.3% ABV - 330ml	5.20
Budweiser 5% ABV - 330ml	5.20
Desperado 5.9% ABV - 330ml	5.20
Non- Alcoholic bottle beer	Available from 4.10

Whiskies, Brandies, Armagnac Ports & Sherry

Bell's Scotch Whisky 40% ABV	4.20
Jameson Irish Whiskey 40% ABV	4.20
Glenfiddich Single Malt Scotch Whisky 40% ABV	5.40
Highland Park Malt Scotch Aged 12 Years 40% ABV	5.20
Laphroaig Single Malt Scotch Aged 10 Years 40% ABV	5.05
Dalwhinnie Single Malt Scotch Aged 15 Years 43% ABV	6.05
Courvoisier Cognac 40% ABV	4.20
Janneau VSOP Grand Armagnac 40% ABV	5.05
Cockburn's Ruby Port 20% ABV	4.20
Pedro Ximénez Sweet Sherry 15% ABV	6.05
Vecchia Romagna Reserve Italian Brandy 40% ABV	6.05

Liqueurs

Amaretto Disaronno 28% ABV	4.85	Kahlúa 20% ABV	4.20
Bailey's 17% ABV	4.85	Limoncello 26% ABV	4.20
Campari 25% ABV	4.75	Luxardo Sambuca 38% ABV - various flavours	4.85
Cointreau 40% ABV	4.20	Martini Rosso 15% ABV	4.75
Frangelico 20% ABV	4.20	Passoã 20% ABV	4.20
Galliano 47% ABV	4.20	Tia Maria 20% ABV	4.20
Grand Marnier 40% ABV	4.20	Chambord 16.5% ABV	4.20
Grappa 40% ABV	4.20		

BottomLESS
BRUNCH



90 Minutes of delicious Italian food & unlimited drinks!

£39.95pp

WHITES FROM AROUND THE WORLD

1. LE CHARME - SAUVIGNON BLANC - FRANCE

“This must be one of the best value sauvignons in Britain.” Oz Clarke.
crisp, fresh white with flavours of cut grass, lime & gooseberry.
Fabulously aromatic.

26.95

2. MINERALIUM - CHENIN BLANC - FRANCE

A dry, delicious, lip-smacking Chenin, with citrus flavours and limestone
minerality.

27.95

3. BELLA MODELLA - PINOT GRIGIO - ITALY

A beautifully, light, vibrant white to be appreciated for its zesty, citrus and
green apple character and refreshing quality.

29.50

4. LES ARGELIERES - VIOGNIER - FRANCE

This Viognier from the Languedoc region of Southern France enjoys ripe,
juicy apricot and mango flavours, and a long lingering finish.

30.95

5. WANUI SPRINGS

Gooseberry & passion fruit on the nose with exotic fruits in the lingering
finish.

31.95

6. COQUILLE DE MER - VERMENTINO - FRANCE

A wonderfully exotic & lighter style of dry white, using grapes grown within
sight of the azure Mediterranean. Ripe peach & tropical notes on the
palate.

35.95

7. DEI CASTELLI DI JESI - VERDICCHIO - ITALY

This wine has a slightly perfumed, almond aroma. Attractive lemon
balancing acidity. A creamy texture with a savoury character and a clean
citrus finish.

35.95

8. RUPE SECCA - GRILLO - ITALY

Intense bouquet and lovely palate of citrus and tropical fruit flavors and
refreshing acidity.

37.95

9. SAND BOY - ALBARINO - SPAIN

An elegant Albarino with ripe juicy stone fruit. Fresh, and well balanced.

38.95

10. ROLONA PIEMONTE CASTELLARI - GAVI DI GAVI - ITALY

A real classy Gavi with flavours of pear and green apples. Citrus notes and
mineality provide a clean, fresh finish.

39.95

11. TOSCANA BIANCO - SANGIOVESE - ITALY

Brightly and clearly straw yellow colour. Sour cherries and orange
blossoms enhance the aromatic complexity of this wine, while hints of
quince linger in the background.

47.95

12. DOMAINE LES BONNARD - SANCERRE - FRANCE

Intense & elegant Sauvignon Blanc from the Sancerre appellation in the
eastern Loire. Candied citrus fruits with a fresh, refreshing finish.

51.95

ROSÉS FROM AROUND THE WORLD

13. BELLA MODELLA - ROSÉ - ITALY

This delicate rosé is fresh and fruity, with light notes of wild flowers and fresh fruit. The palate is fresh, balanced and persistent. 27.95

14. LE VERSANT - GRENACHE ROSÉ - FRANCE

Delicate, pale pink colour. Perfumed with strawberries & raspberries. Wonderfully balanced with citrus zest. 39.95

15. WHISPERING ANGEL - PROVENCE ROSÉ - FRANCE

The most popular Provence rosé of the past few years with creamy apricot & red berries. A well balanced, luxurious rosé. 49.95

ITALIAN BUBBLY

16. HOUSE PROSECCO - ITALY

A light & fresh prosecco with flavours of peach & pear. Fine bubbles, a highly enjoyable fizz. 31.95

17. HOUSE ROSÉ PROSECCO - ITALY

A dry, fresh & zesty rosé spumante with summer fruit flavours & citrus finish. 31.95

18. BOTTEGA GOLD - PROSECCO - ITALY

Don't just be dazzled by the bottle, this is an elegant prosecco which harmoniously balances melon & pear with a refreshing acidity. 46.95

19. BOTTEGA ROSÉ GOLD - SPUMANTE - ITALY

This rosé spumante is dry & crisp. Redcurrants & raspberries dominate the palate with a long fresh finish. 47.95

CHAMPAGNE

20. BILLECART SALMON BRUT - CHAMPAGNE - FRANCE

Superb quality champagne from one of the few houses still owned by the original founding family. A rich & complex Champagne with toasted brioche & hazelnut notes. 87.95

21. BILLECART SALMON BRUT ROSÉ - CHAMPAGNE - FRANCE

Superb quality champagne from one of the few houses still owned by the original founding family. A bright pink rosé champagne with elegant red berry flavour & citrus zest. 104.95

22. LAURENT PERRIER BRUT ROSÉ - CHAMPAGNE - FRANCE

World famous, salmon pink bubbly. Enjoy soft red fruits in this dry, elegant champagne. 96.00

REDS FROM AROUND THE WORLD

23. RUPE SECCA - NERO D'AVOLA - ITALY

Intense and smooth with red berries, cherries, soft tannins and a juicy finish. 26.95

24. UMBRELE - MERLOT - ROMANIA

Award winning wine from Transylvania. Damsons & vanilla with a luscious, smooth finish. 29.95

25. COQUILLE DE TERRE - CARIGNAN - FRANCE

From old vines comes this luscious purple-red wine. Enjoy blackberry flavours & a lingering finish. Perfect with pizza. 31.50

26. ANTANO CRIANZA - RIOJA - SPAIN

Intense blackberry, liquorice & chocolate. Delicious. 31.95

27. LIANTO- PRIMITIVO - ITALY

An Italian classic which combines big, bold, jammy fruit with subtle spice. 31.95

28. ROCCA - CHIANTI - ITALY

Ruby-red with an elegant aroma. Bags of fruit flavour, balanced by herbal notes. 34.95

29. LES GRES - GRENACHE/SYRAH - FRANCE

A classy blend of Grenache & Syrah (Shiraz) made from grapes grown in the Languedoc region. Powerful red fruit flavours. Perfect with a steak, or roast beef. 35.95

30. LES ARGELIÈRIES - PINOT NOIR - FRANCE

Light & elegant Languedoc red. Subtle raspberry & cherry flavours, with smokey notes & a silky smooth finish. 36.95

31. GOYENCHEA CENTENARIO - MALBEC - ARGENTINA

Dark fruit aromas, delicate smokey notes and a big bold finish. 37.95

32. VILLALTA - VALPOLICELLA RIPASSO - ITALY

Intense, rich & juicy. Black cherry & plums dominate the palate with star anise & raisins on the finish. 47.95

33. GIRIBALDI DOCG - BAROLO - ITALY

Dry, elegant & complex. This rich, full-bodied barolo is full of blackcurrants with complimentary licorice. 51.95

34. CASTELFORTE - AMARONE DELLA VALPOLICELLA - ITALY

Elegant Amarone with strong black cherry & jammy fruits. Beautifully structured & complex, with a long, silky finish. 55.50

WINE BY THE GLASS

BOTTLE 250ML 175ML 125ML

PARIGI - PINOT GRIGIO - ITALY

A crisp pinot grigio with melon & pear flavours. Citrus acidity on the finish.

23.95 8.15 6.65 5.25

PARIGI - PINOT BLUSH - ITALY

This dry blush has redcurrant flavours & citrus acidity.

23.95 8.30 6.80 5.65

ACORA SANGIOVESE - ITALY

A smooth, fruity wine from Puglia on Italy's heel. Easy drinking with black cherry fruit, and a velvet finish.

24.50 8.15 6.50 5.25

OCEAN BAY - CHARDONNAY - USA

Fragrant white peaches, honey dew melons and citrus fruit flavours. A crisp and easy drinking white, full of Californian sunshine.

27.95 10.25 7.15 5.80

OCEAN BAY - ZINFANDEL ROSÉ - USA

A delicate Californian zinfandel with summer flavours, strawberries & cream sweetness.

23.95 8.15 6.65 5.65

EL CADEJO - MALBEC - ARGENTINA

Juicy malbec with flavours of cherries & vanilla. Enjoy balanced acidity & delicate tannins.

27.95 9.15 7.90 5.85

HOUSE PROSECCO - ITALY

A light & fresh prosecco with flavours of peach & pear. Fine bubbles, a highly enjoyable fizz.

31.95 8.25

BOTTEGA GOLD - PROSECCO - ITALY - 200ML 9.75

BOTTEGA ROSÉ GOLD - SPUMANTE - ITALY - 200ML 9.75

Non-Alcoholic Cocktails

Cenetta Sunrise – Originally created when we forgot to add the Tequila.

Orange juice & peach purée blended together and finished with grenadine.

6.99

Boozeless Bellini – A non-alcoholic tribute to the Harry’s Bar classic.

Peach purée, soda and grenadine.

6.99

No-Jito – Everybody’s favourite pool side cocktail, without the booze.

Fresh lime, fresh mint, lemonade, & ice served with a slice of lime.

6.99

Very Berry Lemonade - A sweet, summery lemonade, bursting with red summer fruit flavour.

Strawberry & raspberry puree blended with lemonade and ice. Served with fresh berries.

6.99

Strawberry Dream – A refreshing, non-alcoholic juice drink, created by us, especially for you.

Apple juice blended with strawberry puree, served with ice and a splash of soda.

6.99

Soft Drinks

Pepsi 14 oz	3.95
Pepsi Max 14 oz	3.95
Lemonade 14 oz	3.95
Orange juice	3.35
Fever Tree Tonic	3.80
Mediterranean Fever Tree Tonic	3.80
Dry Ginger	3.20
Bitter Lemon	3.20
Rosé Lemonade	3.95
Ginger Beer	3.95
Appletiser 330ml	3.95
J20 250ml (various flavours available)	4.05
Simply Fruity (orange or blackcurrant)	2.60
Sparkling Water 250ml	3.20
750ml	5.20
Still Water 250ml	3.20
750ml	5.20