

ITALIAN COCKTAILS

Americano £6.95

Red Vermouth, Campari, topped with soda water served with ice and a slice of orange

Negroni £7.95

Gin, red Vermouth and Campari, served with ice and lemon and orange peel

Bellini £6.95

White peach and Prosecco served chilled in a flute glass

Spritzer Aperol £6.95

An original combination of Aperol Campari and sparkling wine

Fragolino £6.95

Wild strawberry liqueur and Prosecco served chilled in a flute glass

SHOOTERS

B52 £4.50

Coffee liqueur Kahlua, Bailey's and Cointreau

Midori Sour £4.50

Melon Liqueur Midori, raspberry liqueur Chambord and lime juice

Black Rose £4.50

Tequila rose and black Sambuca

WORLD COCKTAILS

White Russian £5.95

Kahlua, vodka and double cream. Perfect for a cooler day!

Strawberry Daiquiri £6.95

Fresh strawberries, golden rum, lime juice and strawberry puree

Blue Hawaiian £5.95

Malibu, Blue Curacao and pineapple juice- a blue version of the Pina Colada- a must try!

Pina Colada £6.95

White rum, coconut, pineapple juice and double cream. A real classic!

Long Island Iced Tea £7.95

Vodka, Rum, gin, tequila and cointreau shaken with lemon juice and topped up with coke

Porn Star Martini £7.95

Vanilla vodka, lime juice, passionfruit liqueur, Passionfruit puree, vanilla sugar. Served with a shot of Prosecco on the side

Singapore Sling £7.95

Gin, Cherry brandy, pineapple juice, fresh lime, Cointreau, Benedictine, angostura bitters, finished with grenadine

Mojito £5.95

White rum poured over fresh lime, sugar, mint leaves and crushed ice topped with a splash of soda water and garnished with mint leaves and lime

NON ALCOHOLIC COCKTAILS

Shirley Temple £3.25

Ginger ale, orange juice and grenadine

Virgin Almond Mojito £3.50

Orzata syrup, lemon juice and muddled mint topped up with soda

Virgin Bellini £2.95

White peach served with lemonade

Twisted Sweet Chilli Virgin Mary £2.95

Tomato juice mixed with Tabasco, Worcester sauce and homemade sweet chilli sauce

Apple and Mini Breeze £3.50

Fresh mint and limes shaken with fresh Sussex apple juice and topped with soda water and a dash of elderflower

WINES AND CHAMPAGNES

Please ask for our wine list to see what specialist wines and champagnes we offer from our wine cellar

House red or white wine

(175ml)	£3.95
(250ml)	£5.30
(750ml)	£13.75

House Rose

(175ml)	£5.30
(250ml)	£6.95
(750ml)	£18.45

Pinot Grigio

(175ml)	£5.30
(250ml)	£6.95
(750ml)	£18.40

WORLD COCKTAILS

Twisted Bloody Mary £5.95

Vodka, tomato juice, Worcester sauce, Tabasco and homemade sweet chilli sauce

Kir Royale £6.95

Crème de Cassis topped with Prosecco

Pimms No.1 £3.95 (jug 17.50)

Pimm's No. 1 poured over mixed fruit, Cucumber and ice, topped with lemonade and served with fresh mint leaf

BEERS

Italian Bottled lager (33cl)	£3.20
Peroni (draft)	£2.20/£4.20
Budweiser	£2.10/£3.85
Rekordelig (straw/lime)	£4.20
Bottled apple/pear cider (568ml)	£3.85
Guinness (440ml)	£3.50
Stella Artois	£2.10/£3.95
Becks Vier	£2.10/£3.80
John Smiths (440ml)	£3.50
Kaliber (330ml)	£3.20

LIQUER (25ml unless stated otherwise)

Amaretto	£3.50
Benedictine	£3.50
Grappa	£3.50
Tequilla	£3.50
Baileys (50ml)	£4.50
Strega	£4.00
Cointreau	£3.50
Amaro	£3.50

APERITIFS AND SPIRITS £3.50

Port	Drambuie	Archers
Sambuca	Armagnac	Sherry
Kahlua	Cinzano	Pernod
Tia Maria	Martini (50ml)	J. Daniels

SPARKLING WINES

Asti Spumante £23.50

A light fully sparkling wine with a refreshing sweetness

Prosecco £6.65/ £23.50

This fine fruity prosecco reveals hints of apples and pineapple. Ideal as an aperitif or to accompany light food

Sebastian Brut Rose £ 6.65/ £23.50

A stylish, elegant, structured sparkling wine that is fresh with a soft edge. The palate is packed with fresh strawberry and ripe tropical fruit flavours

CHAMPAGNES

Moet et Chandon £61.50/ £31.75 (half bottle)

A rich full flavoured champagne with good bottle age - a little special

Laurent Perrier Cuvee Rose £92.20

The quintessential rose - top quality, soft, elegant and full flavoured. Sheer luxury

Bollinger £76.85

A wonderfully rich champagne combining powerful citrus and spiced apple flavours with a toasty biscuit edge. Long and crisp. A beautiful, elegant wine

Dom Perignon (Vintage) £150.00

Tones of brioche and honey combined with almond and apricot with a vibrant purity of fruit and a touch of minerality

APERITIFS AND SPIRITS

(25ml unless stated otherwise) Mixers 50p

Gin		£3.00
Brandy	<i>from</i>	£3.00
Whisky/ American	<i>from</i>	£3.00
Remy Martin VSOP		£4.50
Malt Whisky		£4.00
Southern Comfort		£3.50
Vodka		£3.00
Rum		£3.00
Bacardi		£3.00

SOFT DRINKS

Orange, cranberry, lemonade,		
tonic water, Pepsi, diet Pepsi		£1.75
Pineapple, grapefruit, tomato		£1.95
Organic Ginger Beer		£2.60
Sicilian Cloudy Lemonade		£2.60
Sussex Cloudy Apple Juice		£2.60
Elderflower Presse		£2.55
Fruit cordials with soda		£1.60 (Pint)
Orangina		£2.10
Juice cartons		£1.10

COFFEE AND TEAS

English breakfast, Earl Grey		£1.75
Herbal Tea (ask for details)		£1.75
Cappuccino		£2.25
Espresso/double espresso		£1.95/£2.30
Black/Americano black		£2.00
White/Americano white		£2.25
Macchiato		£1.95
Café Latte		£2.45
Flat white		£2.25
Caffe Mocha		£2.45
Iced Tea (lemon)		£2.40
Iced coffee		£2.50
Hot Chocolate		£2.25
Liqueur Coffee		£5.95
(Baileys, Tia Maria, Irish Whisky)		

Olive Bowl 3.50

A selection of Calabrian green olives and Kalamata olives infused in extra virgin olive oil
And fennel seeds

Garlic Bread 3.00

Original Italian bread with garlic butter and baked in our pizza oven

Gourmet Chunky Chips 3.50**Bruschetta 3.50**

Original Italian bread topped with fresh garlic, olives, seasoned tomatoes and basil

Zuppa del Giorno 5.95

Please ask for details of our soup

Traditional Fish and Chips 11.95

Hake and gourmet chips served with mushy peas, salad and homemade tartar sauce

8oz Homemade British Beef Burger 9.95

Served in a floured bap with homemade tomato relish, gourmet chips and salad

Avocado and confit tomato salad 9.95

Served with quail eggs, crispy croutons and a balsamic dressing

Caesar Salad 11.95

Classic salad served with chargrilled free range chicken, shaved parmesan and crisp croutons

Cheese Board £7.50

Cheese board with a selection of cheeses; Sardinian fresh Pecorino (primo sale), Provolone, Sussex Sister Sarah goats cheese, Sussex Two Hoots Barkham Blue, served with a onion chutney and toast

Spaghetti Bolognese 9.95/5.95

Classic pasta made with an authentic beef ragu

Alfresco Club Sandwich 7.50

Chicken breast, 24 month aged Parma ham, crisp salad and pesto served on fresh sundried tomato bread

Smoked Salmon Sandwich 7.95

Smoked salmon, anchovies, shredded salad on aubergine caviar served on fresh multi seeded bread

Vegetariana BLT 7.25

Roasted peppers, guacamole, plum tomatoes, buffalo mozzarella on white bread

Pizza Caprini 11.95

Capricorn goats cheese, caramelised red onion, Soleggiati sunblushed tomatoes, Kalamata olives, oven roasted peppers, toasted pine nuts and tomato sauce

Pizza Margherita 9.95

Homemade tomato sauce, mozzarella and fresh basil

S O M E T H I N G S W E E T

Handmade cakes (please see bar for details)

Freshly baked cookies £1.00

Milk chocolate, white chocolate or double chocolate