

WHITE	175ml	250ml	Bottle
<b>KUDU PLAINS CHENIN BLANC, SOUTH AFRICA</b> Fresh citrus and peach, refreshing with lively acidity	6.30	7.90	22.50
<b>LOROSCO RESERVA CASABLANCA CHARDONNAY, CHILE</b> Peach and pineapple, tropical and fresh	6.90	8.90	24.50
<b>LA MAGLIA ROSA PINOT GRIGIO DELLE VENEZIE, ITALY</b> White fruits and delicate florals, dry and crisp	7.40	9.50	27.00
<b>CONDE VILLAR VINHO VERDE BRANCO, PORTUGAL (VG)</b> Pineapple and mango aromas, with a soft minerality and refreshing finish	7.65	9.75	27.50
<b>ORGANIC ZENSA FIANO IGP PUGLIA, ITALY (VG)</b> Crisp and refreshing with an elegant balance of fruit and acidity	7.90	10.75	32.00
<b>SPY VALLEY SAUVIGNON BLANC, NEW ZEALAND</b> Peach and gooseberry, bright and fresh	8.20	12.00	34.50

RED	175ml	250ml	Bottle
<b>NYALA CABERNET SAUVIGNON, SOUTH AFRICA</b> Dark berries and plums with a touch of sweet spice on the nose	6.30	7.90	22.50
<b>ALTO BAJO MERLOT, CHILE</b> Blackberry fruit, smooth and soft	6.90	8.90	24.50
<b>CASTILLO VIENTO RIOJA CRIANZA, SPAIN (VG)</b> A gently perfumed nose, with soft red-berry flavours	7.10	9.75	28.10
<b>ARGENTO MALBEC, ARGENTINA (VG)</b> Plums, black cherries and hints of violet; soft lingering finish	7.50	10.00	28.75
<b>ORGANIC ZENSA PRIMITIVO IGP PUGLIA, ITALY (VG)</b> Full-bodied yet smooth, with a burst of spiced cherries and bright fruit	7.90	10.75	32.00
<b>ALAIN JAUME CÔTES DU RHÔNE, FRANCE</b> Complex flavours and aromas, with hints of liquorice and white pepper	8.20	12.00	34.50

ROSÉ	175ml	250ml	Bottle
<b>MIRABEAU FOREVER SUMMER, FRANCE (VG)</b> Fresh and vibrant with hints of lime and apricot	7.90	10.70	30.00
<b>CHÂTEAU DE CHAUSSE, CÔTES DE PROVENCE, FRANCE</b> Round and balanced with elegant aromas of white-fleshed fruits	11.65	14.85	42.40

SPARKLING	125ml	Bottle
<b>VAPORETTO PROSECCO EXTRA SECO NV, ITALY</b> Balanced with fine bubbles and crisp dry finish	8.00	30.00
<b>FITZ SPARKLING WINE, ENGLAND</b> Subtle, gentle bubbles with a lemony bite	8.50	30.00
<b>MOËT &amp; CHANDON BRUT NV, FRANCE</b> Classy, elegant, toasty and fresh		72.00

125ML GLASSES AVAILABLE ON REQUEST

COCKTAILS	
<b>APEROL SPRITZ</b> Aperol, Prosecco, soda	9.50
<b>CAMPARI SPRITZ</b> Campari, Prosecco, soda	9.50
<b>COSMOPOLITAN</b> Vodka, orange liqueur, lime, cranberry juice	9.50
<b>DARK &amp; STORMY</b> Dark rum, lime, ginger beer	9.50
<b>MARGARITA</b> Tequila blanco, orange liqueur, lime	9.50
<b>MIRABEAU ROSÉ G&amp;T</b> Mirabeau Rosé gin, pomegranate and basil tonic	9.50
<b>MIXED BERRY DAIQUIRI</b> White rum, mixed berries, apple juice	9.50
<b>MOJITO</b> White rum, mint, lime, gomme, soda	9.50
<b>WATERMELON &amp; CUCUMBER G&amp;T</b> Gin, cucumber and watermelon tonic	9.50
<b>NEGRONI</b> Campari, gin, rosé vermouth	9.95
<b>ESPRESSO MARTINI</b> Vodka, coffee liqueur, espresso, gomme	9.95
<b>SEEDLIP SUMMER GARDEN (alcohol-free)</b> Seedlip Garden 108, cucumber and watermelon tonic	7.00
<b>SPIRITS &amp; MIXERS</b>	from 6.50

BEER & CIDER	
<b>DRAUGHT Pint   Half Pint</b>	6.25   3.20
<b>BIRRA MORETTI 660ml</b>	7.65
<b>BOTTLED CRAFT BEER 330ml</b>	5.80
<b>JUBEL 330ml (fruit beer)</b>	5.80
<b>DAYS 330ml (alcohol-free) (VG)</b>	5.50
<b>SASSY CIDER 330ml (VG)</b>	5.80
<b>OLD MOUT BERRIES &amp; CHERRIES CIDER 500ml</b>	6.30

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## PIZZA

Sourdough base with homemade passata and fior di latte mozzarella.

BUFFALO MOZZARELLA & BASIL (V) 9.95

PEPPERONI & HONEY 11.50

'NDUJA 11.50

GOAT'S CHEESE & CARAMELISED RED ONION (V) 10.95

GARLIC, OLIVES, OREGANO & OLIVE OIL (VG) NO FIOR DI LATTE 7.50

ANCHOVIES, OLIVES, CAPERS & OREGANO NO FIOR DI LATTE 10.50

MUSHROOM, TRUFFLE OIL & THYME (V) 11.50

MUSHROOM, HAM, OLIVES & THYME 10.95

GARLIC BREAD (VG) 7.15

GARLIC BREAD WITH MOZZARELLA (V) 8.20

DOUGH BALLS 4.65

DIPS 1.80

Garlic Butter (VG) · Pesto Aioli (V) · Truffle Aioli (V) · 'Nduja Aioli · Hummus (VG)

EXTRA TOPPING Meat | Veggie 2.00 | 1.00

## SMALL PLATES

CALAMARI 6.10

GUACAMOLE & TORTILLA CHIPS (VG) 5.75

HUMMUS & FLATBREAD (VG) 5.75

TAPENADE & FLATBREAD 5.75

HALLOUMI FRIES (V) 5.40

PADRÓN PEPPERS (VG) 5.10

NOCELLARA OLIVES (VG) 3.70

## HOT DOGS

GOURMET 7.60

Beef dog in bun, crispy onions, ketchup, mustard

BBQ PULLED PORK 8.50

Hot dog, slow roasted pulled pork, barbecue sauce, pickled onion

VEGAN (VG) 7.50

Vegan dog in bun, crispy onions, ketchup, mustard

## FRIES

TRUFFLE (V) 4.50

French fries, white truffle oil, parmesan

CHEESY (V) 4.50

French fries, melted grated mozzarella

CHILLI 5.50

French fries, chilli con carne, grated mozzarella

FRENCH (V) 4.00

Skin-on fries

## SHARING PLATES

ANTIPASTI SHARING PLATTER (V) 10.95

Hummus, buffalo mozzarella, olives, cornichons, tapenade, flatbread

NACHOS (V) 7.95

Tortilla chips, guacamole, tomato salsa, melted cheese, sour cream

Add chilli +2.00

## SNACKS

POPCORN Large | Small 5.75 | 4.75

Salted, sweet or mixed

SNACK POTS from 4.00

Sweet and savoury selection

JUDE'S ICE CREAM 3.40

Dairy or vegan

## SHAKES

OREO 6.30

CHOCOLATE 5.80

COFFEE 5.80

MOCHA 5.80

STRAWBERRY 5.80

VANILLA 5.80

A shot of Baileys or bourbon +3.20

## SOFT DRINKS

COCA-COLA 3.90

DIET COKE | COKE ZERO 3.75

SPRITE ZERO 3.75

CAWSTON PRESS SPARKLING 3.85

GINGERELLA 3.90

LEMONY LEMONADE 3.90

JUICES from 2.80

SPARKLING WATER 2.95

STILL WATER 330ml | 750ml 2.95 | 6.50

## HOT DRINKS

TEA (selection) 3.10

DOUBLE ESPRESSO 2.95

AMERICANO 3.10

FLAT WHITE 3.40

LATTE 3.50

CAPPUCCINO 3.50

MOCHA 3.60

CHAI LATTE 3.50

ICED LATTE 3.50

HOT CHOCOLATE 3.50

Dairy alternatives available +0.30

Decaf available



1023/C02

(V) VEGETARIAN · (VG) VEGAN  
FOLLOW QR CODE FOR FULL ALLERGEN AND CALORIE INFORMATION.  
PLEASE TELL A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES.  
CURZON MEMBERS RECEIVE 10% DISCOUNT.