

TEMPO

WINE BAR

Italian Wines

Sparkling Wine

Prosecco by the glass £4.95

Nicolas Feuillatte Exclusive Reserve Brut £89.95

Beautiful on the nose with honey, wild strawberry and white chocolate leading through to a generously complex palate. Zesty with a lovely balance and long finish.

Grapes: Chardonnay, Pinot Meunier, Pinot Noir

Reserve Exclusive Rosé £99.95

Guillaume Roffiaen, Cellar Master of Champagne Nicolas Feuillatte, tells us the unique story of this iconic rosé champagne.

Grapes: Chardonnay, Pinot Meunier, Pinot Noir

“Senior” Valdobbiandene Prosecco £29.95
Superiore DOCG Extra Dry £9.25 (20cl)
Millesimato

This is a classic, award winning Prosecco par excellence! Light and refreshing in style with a velvety mouthfeel and intense aromas of green apple & wisteria blossom. Great on its own, or with fresh peach juice in a Bellini.

*Origin: Veneto, Italy
Grapes: 100% Glera*

Prosecco Spumante Doc Treviso Brut £39.95
- Organic

Soft straw yellow in colour with a fine and long lasting perlage. It has fruity aromas with notes of golden apple and pear and floral hints of acacia flower and wisteria. Refreshing on the palate with balanced acidity and pleasant dry aftertaste.

*Origin: Treviso, Italy
Grapes: 100% Glera*

Prosecco Spumante Doc Treviso £25.95
Extra Dry Le Contesse

This sparkling wine is straw yellow in colour and has a fine and persistent prologue. It has an aromatic bouquet, fruity and floral with reminiscences of acacia flowers and wisteria. Refreshing on the palate with balanced acidity and pleasant dry aftertaste.

*Origin: Treviso, Italy
Grapes: 100% Glera*

Prosecco Doc Bio-Vegan Frizzante £36.75
Anno Domini 47

Straw yellow colour, with fine and persistent perlage. Pure, clean, elegant bouquet with an excellent fruity and floral note. On the palate pleasant sweet and sour sensations are well supported by a final tanginess.

*Origin: North East Italy
Grapes: 85% Glera, 15% other white grapes*

Franciacorta DOCG Brut AD47 £35.95

Soft yellow colour with greenish reflections. Rich and intense nose with fine enduring bubbles, and an appealing soft and complex taste. Dry and velvety with a hint of toasted bread on the finish.

*Origin: Franciacorta
Grapes: 100% Chardonnay*

Ferrari Maximum Blanc De Blancs £39.95
Trento Doc NV

Soft yellow colour with greenish reflections. Rich and intense nose with fine enduring bubbles, flows from the glass releasing an appealing soft and complex taste. Dry and velvety with a hint of toasted bread on the finish.

Grapes: 100% Chardonnay

Il Baffone Frizzante £39.95
(Organic Biodynamic sparkling wine)

The Baffone (meaning big mustache!) is a blend of nascetta and moscato giallo vinified dry. No sulfur added and no disgorgement. It has a lovely light orange hue and is charmingly murky with lovely floral notes. Salty pear and yellow fruit are wrapped around a core of electric acidity.

Origin: Piemonte, Italy

Ferrari Maximum Rosé NV £39.95

Soft yellow colour with greenish reflections. Rich and intense nose with fine enduring bubbles, flows from the glass releasing an appealing soft and complex taste. Dry and velvety with a hint of toasted bread on the finish.

*Origin: Trentino, Italy
Grapes: 70% Pinot Noir, 30% Chardonnay*

Lambrusco Grasparossa Di £32.00
Castelvetro Doc Il Baluardo

A classic red wine is a deep dark crimson in colour. It has a fresh and almost floral character with hints of cherry and plum; on the palate it is clean and elegant with a sweetness of fruit.

*Origin: Emilia Romagna, Italy
Grapes: 100% Lambrusco Grasparossa di Castelvetro*

White Wine

Roero Arneis Doc Neirano

£29.95
small £7.95
large £9.95

A wonderfully rich and complex bouquet with notes of almond and a dry, harmonious and slightly bitter aftertaste.

Food Pairing: Perfect accompaniment to hors-d'oeuvres, fish and seafood dishes.

*Origin: Piemonte, Italy
Grapes: Arneis*

Miral Grillo Sicilia Doc

£18.95
small £5.60
large £8.95

Produced from grapes grown near the coastline facing the Island of Mozia. Straw yellow in colour, it is fresh and fragrant with aromas of Sicilian citrus fruits, crisp and refreshing with a long dry finish.

Food Pairing: Great as an aperitif, or pairs well with fish and shellfish dishes, risottos, pasta and white meats.

*Origin: Sicily, Italy
Grapes: 100% Grillo*

Hanami Rose IGP Terre Siciliane

£27.95
small £5.95
large £9.95

Elegant pale rose colour with a flowery bouquet of peach, jasmine, orange and boxwood blossom. Intense and round taste with notes of sour cherry, peach, blackberries and tropical fruits as lychees and grapefruit.

*Origin: Western Sicily, Italy
Grapes: Merlot*

Langhe Doc Chardonnay Vinum Vita EST

£33.95

Straw yellow in colour and an intense and fruity nose. On the palate it is dry, fresh and balanced.

Food Pairing: It goes well with starters and is especially good with fish.

*Origin: Langhe area, Piemonte, Italy
Grapes: 100% Chardonnay*

Poesie Pinot Grigio Doc

£24.95
small £6.95
large £9.95

Straw yellow in appearance, a generous, well balanced wine with a rich & fruity aroma. Light bodied, dry and crisp and fruity on the palate with undertones of almond.

Food Pairing: Pairs extraordinarily with seafood or light pasta dishes with fish or cream sauces. Drink well chilled.

*Origin: Veneto, Italy
Grapes: 100% Pinot Grigio*

Pinot Grigio Doc Delle Venezie Bio
Vegan AD47

£29.95

Beautiful straw yellow in colour with appealing green reflections. It has a distinctive refined bouquet of exotic fruits with apple notes and floral hints. A refined acidity on the palate followed by an appealing tanginess on the finish.

Food Pairing: Excellent with fish starters, cured ham and speck, and with seasonal vegetable sauces.

*Origin: Veneto, Italy
Grapes: 100% Pinot Grigio*

Lugana Doc Collezione Pruviniiano

£33.95

Deep straw yellow in colour with greenish hints. It has a fine aroma with delicate notes of white peach and is gently floral. Medium bodied and harmonious with fresh and mineral notes.

Food Pairing: Perfect as an aperitif, but also pairs very well with fish dishes and first courses.

*Origin: Veneto, Italy
Grapes: 100% Trebbiano di Lugana*

Iari Friulano Doc Friuli Borgo Molino

£29.95

Straw yellow with greenish highlights. Intense and delicate bouquet, fresh with hints of wild flowers, apple, sweet almond and fresh herbs. Intense and elegant, slightly mineral with a balanced acidity that gives longevity and freshness. Floral and citrus notes on the aftertaste.

Food Pairing: Perfect for any meal in particular fish and seafoods, pasta dishes, risottos and lightly seasoned cheeses.

*Origin: Friuli Venezia Giulia, Italy
Grapes: 100% Friulano*

Vermentino Maremma Toscana Doc
Campo Maccione

£39.95

This Delicate straw yellow colour with a floral and fruity nose suggests aromas of acacia and broom. A smooth well-balanced body, enhanced with fresh and light flavours followed by a dry finish.

Food Pairing: Excellent served as an aperitif and accompanied with fish and roasted vegetable dishes.

*Origin: Tuscany, Italy
Grapes: Vermentino*

Vernaccia Di San Gimignano Docg

£33.95

A straw yellow colour wine that is fruity, intense, smooth and refreshing. It is of good structure with a slightly bitter aftertaste.

Food Pairing: Serve with vegetables, fish courses and white meats.

*Origin: Tuscany, Italy
Grapes: 100% Vernaccia di San Gimignano*

Yamada Abruzzo Pecorino Doc £32.95

A brilliant yellow colour with greenish reflections. The wine is very aromatic with a very pleasing scent with hints of grapefruit. It is palatable and harmonious, persistent and of great freshness on the finish.

Food Pairing: Perfect on its own as an aperitif or with fish or seafood dishes.

*Origin: Bolognano, Abruzzo, Italy
Grapes: 100% Pecorino*

Quater Vitis Bianco IGT Terre Siciliane £33.75

A blend of four native vines, Quarter Vitis Bianco could be considered an interpretation of Sicily that captures the whole island in one glass. Bright straw yellow in colour, with a fine and complex aromatic profile recalling exotic fruits and citrus with aromatic herbs. The taste is smooth and round with a fresh and fruity finish.

Food Pairing: Perfect on its own, but also ideal with fish and seafood dishes.

*Origin: Sicily, Italy
Grapes: Catarratto, Inzolia, Zibibbo & Carricante dell'Etna*

Charme Bianco ICT Terre Siciliane £28.95

Pale straw yellow with slight greenish nuances. This moderately sparkling, elegant wine has notes of wild flowers and hints of exotic fruits such as mango, papaya and ripe banana. Complex yet balanced palate with a pleasing sour streak that blends with the soft structure making it a superb drinking experience.

Food Pairing: Perfect with starters, salads, desserts and light fish based dishes.

*Origin: Sicily, Italy
Grapes: Blend of native Sicilian grapes*

Kike Traminer Aromatico Terre Siciliane IGP £25.95

With a straw yellow colour with golden reflections, the aroma is reminiscent of spices and candied fruit. The taste of wine is full and intense. Fruity and flowery notes emerge together with hints of spices and candied fruit. The taste of the wine is full and intense.

Food Pairing: Perfect on its own as an aperitif, or a great accompaniment to fish dishes, risotto and pasta.

*Origin: Sicily, Italy
Grapes: 90% Traminer Aromatico, 10% Sauvignon Blanc*

Mamari Sauvignon Blanc Terre Siciliane IGP £21.95

Light straw yellow colour, the aroma has notes of green pepper, tomato leaf and basil. Intense fruity notes of exotic fruits such as pineapple and banana, pleasantly aromatic, persistent and smooth on the palate.

Food Pairing: Perfect on its own as an aperitif or a great accompaniment to fish dishes, risotto and white meats.

*Origin: Sicily, Italy
Grapes: 100% Sauvignon Blanc*

El Aziz Igp Terre Siciliane £28.95
125ml £9.95

Intense straw yellow colour with marked golden shades tending to amber. Aromas of very ripe, dried fruits such as pineapple, peach and apricot with a hint of vanilla. Soft and enveloping with honey and sweet spices and a warm and delicately bitter finish.

Food Pairing: Perfect with all cheese, particularly blue cheese, and also with creamy desserts

*Origin: Sicily, Italy
Grapes: 100% Grillo*

Kebrilla Grillo Sicilia Doc £29.95

*"Kebrilla" is a pure Grillo, originating from those plots located in the western part of Sicily.
+- It has a bright, brilliant straw yellow colour with an enveloping bouquet of floral and fruity context with hints of orange blossom, citrus peel and peach. In the mouth it is mineral with a very tasty, refreshing flavour and an excellent persistence on the finish.*

Food Pairing: Excellent when paired with grilled fish, pasta with fish sauces, shellfish and mature cheeses.

*Origin: Bolognano, Abruzzo, Italy
Grapes: 100% Grillo*

Taif Zibibbo Terre Siciliane IGP £29.95

Taif is produced from zibibbo grape also known as "Moscato d'Alessandria". Straw yellow in colour with light green shades. It has aromatic fruity scents of peach and mandarin with hints of sage finishing with floral notes of rose and wisteria. A dry wine with a fresh and pleasant acidity and a persistent floral finish.

Food Pairing: The perfect accompaniment to seafood dishes, risottos, also white meats and seasonal cheeses.

*Origin: Bolognano, Abruzzo, Italy
Grapes: 100% Zibibbo*

Red Wine

Miral Nero D'avola Sicilia Doc £17.95
small £4.60
large £8.00

Intense ruby red in colour with violet hues. Complex taste of dried red fruits and berries, nicely structured with a velvety, long lasting finish.

Food Pairing: Perfect accompaniment to pasta, red meats and aged cheeses.

*Origin: Sicily, Italy
Grapes: 100% Nero d'Avola*

Fina Merlot Terre Siciliane IGP £26.95
small £6.95
large £9.95

Intense ruby red in colour with violet hues. Fruity bouquet of blackcurrant, ripe plum and blueberry with a hint of pepper. A full rich and soft taste with velvety tannins.

Food Pairing: Excellent with red meats such as roast beef, grilled meats, and also chicken and aged cheeses.

*Origin: Sicily, Italy
Grapes: 100% Merlot*

Barbera D'alba Doc Vinum Vita Est £26.95
small £6.95
large £9.95

Intense ruby red colour with purple hues. On the nose it is fruity with flowery notes, particularly blackberry, cherry and rose. On the palate it is medium bodied with a nice acidity and excellent drinkability.

*Origin: Langhe area, Piemonte, Italy
Grapes: 100% Barbera*

Caro Maestro Terre Siciliane Rosso IGP £33.95

A bordeaux style red wine made from typical Bordeaux grapes grown in and reflecting the Sicilian terroir. It is an elegant ruby red wine with an intense spiciness. Powerful, smooth and juicy with elegant tannins.

Food Pairing: Excellent with red meats or roasted game dishes.

*Origin: Sicily, Italy
Grapes: Cabernet Sauvignon, Merlot, Petit Verdot*

Bausa Nero D'avola Igp Terre Siciliane

£32.95

"Bausa" is the district where the winery is located in Western Sicily. It has an intense ruby red colour with typical varietal characters on the nose such as hints of plum and black cherry with notes of violets and spices. It is dry and fruity with good acidity and velvety tannins on the finish.

Food Pairing: An ideal wine to pair with aged cheeses, first courses, red meats and game.

Origin: Sicily, Italy

Grapes: 100% Nero D'Avola

Quater Vitis Rosso IGT Terre Siciliane

£39.95

A blend of Nero D'Avola, Perricone and Frappato grapes grown on the Pianoro Cuddia estate while Nerello Cappuccio is raised on Mount Etna. Ruby red in colour with bright purple hues. With notes of red and black fruits, together with chocolate and spice and a hint of mint. Juicy and soft with perfectly balanced tannins.

Food Pairing: The perfect accompaniment to pasta dishes, tasty meat dishes and medium aged cheeses.

Origin: Sicily, Italy

Grapes: Nero D'Avola, Perricone, Frappato and Nerello Cappuccio dell'Etna

Barolo Docg Riserva Vinum Vita Est

£49.95

Aged for 62 months, at least 18 of which are in French oak casks. Intense garnet colour with orange nuances. Elegant on the nose with notes of violet, small red fruits and just a hint of leather. A structured and harmonious palate with persistent and soft tannins.

Food Pairing: Perfect with pasta dishes with mushroom or cheese sauces, red meat and game, stews and roasts and also mature cheeses.

Origin: Barolo area, Piemonte, Italy

Grapes: 100% Nebbiolo

Amarone Della Valpolicella Docg
Tenute Sant'Anna

£59.95

The ideal choice for a special occasion! Garnet red in colour, it has intense aromas of black fruits such as black cherry and blueberries with a hint of dried fruits and raisins. Full bodied and softly elegant with an intense and enveloping flavour.

Food Pairing: Perfectly paired with game, mature cheeses, grilled and braised meats.

Origin: Veneto, Italy

Grapes: Corvina, Corvinone, Rondinella

Valpolicella Ripasso Doc Classico £39.95
Superiore Collezione Pruviniiano

Ruby red in colour with a fine and fruity aroma. On the palate, it is warm, full bodied and persistent with lively tannins and an aftertaste of dried fruit, nuts and toasted almonds.

Food Pairing: Ideal with red meats, both grilled and braised.

*Origin: Veneto, Italy
Grapes: 60% Corvina, 15% Corvinone, 15% Rondinella,
10% other varieties*

Scuri Pinot Nero Igt Trevenezie Borgo Molino £29.95

Ruby red with garnet highlights. Fine, elegant and complex bouquet reminiscent of red fruits such as raspberry, cherry and wild strawberry with hints of coffee and cocoa. Harmonious, balanced and slightly acidic, with a slight tannic sensation and an elegant finish.

Food Pairing: Perfect for any meal in particular risottos and white meats as well as red meats and slightly seasoned cheeses.

*Origin: Friuli Venezia Giulia, Italy
Grapes: 100% Pinot Nero*

Botter Primitivo di Puglia IGT Organic £34.95

A lovely organic red displaying plum, cherry, marmalade & tobacco aromas with a good structure & balance between soft tannins & acidity.

*Origin: Puglia, Italy
Alcohol content: 13.5% vol*

Poppone Rosso Venezie Igt £55.95

Ruby red in colour. The nose exhibits notes of ripe red berries. Sweetish on the palate with a pleasant, fresh tasting, long and rich finish.

Food Pairing: Perfect with meat or game dishes.

*Origin: Friuli Venezia Giulia, Italy
Grapes: 80% raisiny Merlot 20% Pignolo*

Chianti Classico Docg Rocca Delle Macie £32.95

This classico wine is aged in Slavonian or French oak barrels for 6 to 10 months. Vibrant ruby red colour with a fruity nose producing hints of light spiciness released by the wood of the barrels. On the palate this wine is savoury and full bodied, with a good aromatic persistency and good structure.

Food Pairing: An exceptional match to most meat and pasta dishes.

*Origin: Tuscany, Italy
Grapes: 95% Sangiovese, 5% Merlot*

Sassi Sparsi Bolgheri Doc

£39.95

An elegant Bordeaux style wine with an Italian twist. Bright ruby red in colour, the nose is a warm blend of red berry fruits and freshly ground spices. On the palate the fruit is soft and ripe with an underlying elegance which lends structure and length to the wine.

Food Pairing: Serve at room temperature with most meat dishes, in particular roast lamb or pheasant.

Origin: Tuscany, Italy

Grapes: 60% Cabernet Sauvignon, 40% Merlot

Brunello Di Montalcino Docg

£49.95

“Esperienza No 8”

An elegant wine with a harmonious structure and an intense and persistent fragrance. Produced with a strict selection of Sangiovese, aged in Slavonian oak barrels for three years followed by further aging in bottle. This wine has an intense, persistent flavour with a dry, harmonious & elegant finish.

Food Pairing: Fantastic accompaniment to red meats, roasts and braised game. Also great as a sipping wine.

Origin: Tuscany, Italy

Grapes: Sangiovese

Sunelle Organic Montepulciano

£24.95

D’abruzzo Doc

Intense ruby red in colour with light violet reflections. It has a light, fruity bouquet with a rich and harmonic taste and a round, full bodied finish.

Food Pairing: Ideal served with pasta dishes, red meat and aged cheeses.

Origin: Abruzzo, Italy

Grapes: 100% Organic Montepulciano Grapes

Cannonau Di Sardegna Doc

£29.95

Deep ruby red in colour with purple reflections. Spicy notes of blackberry jam and red berries on the nose. The taste is rich with elegant tannins, nice texture and body with a long, smooth finish.

Food Pairing: Perfect with spicy dishes, grilled or braised meats and game and matured cheeses.

Origin: Sardinia, Italy

Grapes: Cannonau

Rest of the World

White Wine

Barramundi Chardonnay Viognier £26.95

Crisp, fresh and flavoursome wine, full, rich and citrusy with nice pineapple and apricot fruit flavours.

Origin: Australia

Red Wine

Barramundi Shiraz £32.95

A big, bold and rich velvety smooth Shiraz with great ripe fruit and spicy flavours.

Origin: Australia

Para Dos Malbec £29.95

Full-bodied, spicy and warming. Nice black fruit aromas with sweet vanilla, spice and nutty undertones. A good body and ripe tannins give a soft, round character.

Origin: Argentina

Rosé Wine

Roos Estate Sauvignon Blanc Rosé £21.95

A nice light but fruity rosé wine with aromas of fresh strawberries, passion fruit and guava.

Origin: South Africa

Glorius Chateau La Castille AOP
Cotes de Provence Rosé £22.95

Classic and stylish Rose from Provence, it's aromatic with citrus and white fruits with a fruity but elegant persistence.

Origin: France

Hawkes Peak Zinfandel Rosé £20.95

Luscious strawberry aromas with a bright, berry fruited palate which is juicy but very refreshing too.

Origin: California, US

Cocktails
Pre-Dinner

Pornstar Martini <i>Vanilla Vodka, Passoa Liqueur, Passion Fruit Puree, Pasteurised Egg White</i>	£8.95
Hugo Sprizz <i>Syrup Elderfolwer, Prosecco, Soda Water</i>	£6.95
Aperol Sprizz <i>Aperol, Prosecco, Soda Water</i>	£8.95
Negroni Sbagliato <i>Campari, Vermouth, Prosecco</i>	£7.95
Cosmopolitan <i>Vodka, Cointreau, Fresh Lime Juice, Cranberry Juice</i>	£8.95
Margarita <i>Tequila, Triple Sec, Fresh Lime Juice</i>	£8.95
Pink Lady <i>Pink Gin, Grenadine, Pasteurised Egg White</i>	£6.95
White Lady <i>London Dry Gin, Triple Sec, Fresh Lemon Juice</i>	£6.95
Dirty Martini <i>Vodka, Dry Vermouth</i>	£8.95
Campari Orange <i>Campari, Fresh Orange Juice, Bitter Choccolate</i>	£7.95
Tempo <i>Mulberry Gin, Chambord, Fresh Lime Juice, Mulberry Juice, Pasteurised Egg White</i>	£7.95
American <i>Campari, Sweet Red Vermouth, Soda Water</i>	£7.95
Bellini <i>Prosecco, Peach Puree</i>	£8.95
Prosecco Spruzzato <i>Prosecco, Bitter Campari, Served with Caramelized Sugar</i>	£5.95

Cocktails
After Dinner

Espresso Martini <i>Vanilla Vodka, Kahlua, Espresso Coffee, Sugar Syrup</i>	£8.95
Whiskey Sour <i>Bourbon, Lemon Juice, Sugar Syrup, Egg White</i>	£8.95
French Martini <i>Vodka, Chambord, Pineapple Juice</i>	£8.95
Sidecar <i>Cognac, Triple Sec, Fresh Lime Lemon Juice</i>	£9.95
Rusty Nail <i>Scotch Whisky, Drambuie</i>	£7.95
Mary Pickford <i>White Rum, Pineapple Juice, Maraschino, Grenadine</i>	£8.95
Angel Face <i>Gin, Apricot Brandy, Calvados</i>	£9.95
Black Russian or White Russian <i>Vodka, Coffee Liqueur</i>	£6.95
GodFather <i>Smoky Scotch, Amaretto</i>	£9.95
Amaretto Sour <i>Amaretto Liqueur, Bourbon, Fresh Lemon Juice, Pasteurised Egg White</i>	£9.95

New Era Cocktails
Long Drinks

Capirinhia <i>Cachaca, White Cane Sugar, Fresh Lime, Fresh Passion Fruit</i>	£8.95
Long Island Ice Tea <i>Vodka, Tequila, White Rum, Gin, Lemon Juice, Simple Syrup</i>	£8.95
Pina Colada <i>White Rum, Coconut Cream, Fresh Pineapple Juice</i>	£8.95
Sex on the Beach <i>Vodka, Peach Schnapps, Fresh Orange Juice, Cranberry Juice</i>	£8.95

Mai Tai	£9.95
<i>Dark Rum, White Rum, Orange Curacau, Orgeat Syrup</i>	
Moscow Mule	£8.95
<i>Vodka, Ginger Beer, Lime</i>	
Bramble	£7.95
<i>Gin, Fresh Lemon Juice, Sugar Syrup, Blackberry Liqueur</i>	
Mojito	£8.95
<i>Rum, Brown Sugar, Fresh Lime, Fresh Mint, Soda Water</i>	
Strawberry Mojito	£8.95
<i>Rum, White Sugar, Fresh Lime, Fresh Mint, Lemonade, Strawberry</i>	
Tequila Sunrise	£8.95
<i>Tequila, Orange Juice, Grenadine</i>	
Strawberry Capiroska	£8.95
<i>Vodka, Fresh Strawberry, Brown Sugar, Fresh Lime</i>	
Gin Passion	£7.95
<i>Passion Fruit Gin, Fresh Lime Juice, Fresh Passion Fruit</i>	
Applettini	£6.95
<i>Vodka, Apple Juice, Apple Liqueur, Cointreau</i>	
Frozen Strawberry Margarita	£8.95
<i>Tequila, Lime Juice, Triple Sec, Strawberry puree</i>	
Frozen Passion Fruit Mistress	£8.95
<i>Vanilla Vodka, Passion Fruit Gin, Lime, Passion Fruit Puree</i>	
Frozen Banana Daiquiri	£8.95
<i>White Rum, Lime Juice, Cointreau, Banana</i>	

Cocktail Trees

Pornstar Martini Tree	£39.95 <i>for 6</i>
Cosmopolitan Tree	£35.95 <i>for 6</i>
Espresso Martini Tree	£39.95 <i>for 6</i>

Mocktails

Virgin Mojito <i>White Sugar, Lime, Mint, Lemonade</i>	£5.95
Virgin Colada <i>Pineapple, Coconut Cream</i>	£4.95
Red Passion <i>Strawberry Puree, Grenadine, Lemonade</i>	£5.95
Sunrise <i>Orange Juice, Grenadine, Cranberry Juice</i>	£4.95
Shirley Temple <i>Ginger Ale, Soda, Grenadine</i>	£5.95
Red Sunset <i>Pineapple Juice, Orange Juice, Grenadine, Lemonade</i>	£4.95

Gins
£4.50 or 2 for 7

Hendrick's

Bombay Sapphire

Beefeater London Dry Gin

Tanqueray London Dry Gin

Whitley Neill Rhubarb Ginger

Beefeater Pink

Beefeater Blood Orange

Malfy Lemon

Malfy Orange

Suntory Roku

Whitley Neill Raspberry

Whitley Neill Pineapple

Yorkshire Gin

Whiskies

Jack Daniels Tennessee	£3.50
The Famous Grouse Scotch	£3.50
Johnnie Walker Red Label	£3.95
Jonnie Walker Black Label <i>12 years old</i>	£4.50
Bell's Original	£3.50
Glenmorangie Original	£3.50
Jameson Irish Whiskey	£3.50
Chivas Regal <i>12 years old</i>	£3.50
Southern Comfort	£3.50
Talisker Skye Single Malt <i>Smokey</i>	£4.95
Cardhu Gold Reserve Single Malt Whisky	£4.95

Brandy-Cognac

Vecchia Romagna Etichetta Nera Brandy	£3.80
Three Barrels Rare Old French Brandy	£3.50
Janneau VSOP Armagnac	£6.95
Martell Cognac	£4.20
Rémy Martin VSOP Cognac	£4.20
Hennesy Very Special Cognac	£5.95
Courvoisier VS Cognac	£4.20

Spirits

Tequila £3.80	£3.80
Dark Rum £3.80	£3.80
Bacardi £3.80	£3.80
Vodka £2.80	£2.80

Liquers

Amaro Averna 25ml	£2.95
Baileys 50ml	£3.50
Amaretto 50ml	£3.50
Tia Maria 25ml	£2.95
Strega 25ml	£2.95
Limoncello 25ml	£2.95
Sambuca 25ml	£2.95
Grand Marnier 25ml	£2.95
Peach Schnapps 50ml	£2.95
Malibu 25ml	£2.95
Kahlua 25ml	£2.95
Cointreau 25ml	£2.95
Campari 50ml	£3.50
Martini dry/Bianco/Rosso 50ml	£3.50

Grappa Selection

From distilleria Marzadro

Grappa is an Italian pomace brandy, which means that it's an alcoholic spirit produced from the leftover grapes used for making wine. Since 2008, grappa has been legally defined by the European Union and the alcoholic spirit must now fulfil specific criteria to use its name.

For instance, authentic grappa can only be produced in Italy, Italian-speaking parts of Switzerland, and the Republic of San Marino.

Historically, grappa was produced to reduce waste by recycling leftovers from winemaking. Although there are legends that it was first invented by a Roman soldier who stole equipment for distilling from Egypt, the process wasn't possible until at least the 14th century.

Furthermore, it was arguably Jesuits in southern Europe who perfected the technique in the 17th century after finding ways to use water as a coolant for distillation.

Grappa Amarone 25ml	£7.95
La Trentina Barrique 25ml	£5.95
Diciotto Lune 25ml	£5.95
Grappa Tasting	£17.95

Beers & Cider

Peroni Nastro Azzurro Draught	£5.50
	Half £3.95
Grolsch Draught	£4.95
	Half £2.95
Cornish Orcards Cider	£4.95
	Half £2.95
Peroni Nastro Azzurro 330ml	£4.95
Moretti 0.05% 330 ml	£3.50

Birradamare Brewery

Birradamare is an Italian Brewery based on the outskirts of Rome in Fiumicino. Focusing on using local Italian ingredients, the brewery creates many different beers utilising seasonal ingredients. Their philosophy is to create beers with passion using the highest quality ingredients.

'na Biretta Chiara	£7.95
<i>4.9%, Pilsen, 330ml bottle</i>	
<i>Tasting note: 'na Biretta Chiara is a perfectly balanced lager inspired by the famous Czech Pils. Offering a full taste with subtle hop aromas and bitterness plus that crisp, clean taste.</i>	
<i>Food Pairing: Great with fried dishes, pizza, simple seafood dishes and as an aperitif.</i>	
Birra Roma Bionda	£7.95
<i>4.9%, Blonde Lager, 330ml bottle</i>	
<i>Tasting note: Birra Roma is a delicate, easy-drinking blond beer with the characteristics of a lager but with extra body, depth and aroma.</i>	
<i>Food Pairing: Pizzas, rich Italian dishes and spicy food.</i>	
'na Biretta Rossa	£7.95
<i>6.3%, Bock, 330ml bottle</i>	
<i>Tasting note: The original Italian beer style. Double-malt used to create a full-bodied beer with a fruity/caramel profile.</i>	
<i>Food Pairing: Rich meats, spicy foods and strong cheeses.</i>	
La Zia Ale	£7.95
<i>5.5%, Pale Ale infused with rosemary & artichoke, 330ml bottle</i>	
<i>Tasting note: Utilising rosemary and artichoke within the brew, these authentic Italian flavours create a refreshing Pale Ale that is amazing with a wide range of foods.</i>	
<i>Food Pairing: Lamb, pork and vegetarian dishes.</i>	
Dammen IPA	£7.95
<i>5%, IPA – English style IPA, 330ml bottle</i>	
<i>Tasting note: IPA packed with flavour and beautifully balanced. Floral with a fruity nose and a hoppy punch.</i>	
<i>Food Pairing: Spicy and fatty foods. Mature cheeses.</i>	

Soft Drinks & Baby Bottles

Coke 275ml	£2.30
Diet Coke 275ml	£2.30
Lemonade 275ml	£2.30
Coke or Diet Coke Bottle 200ml	£2.50
San Pellegrino Blood Orange 330ml	£2.60
San Pellegrino Lemonade 330ml	£2.50
Fever-Tree Tonic Water 125ml	£2.50
Fever-Tree Low Calorie 125ml	£2.50
Fever-Tree Aromatic Tonic Water 125ml	£2.90
Apple Juice 125ml	£2.30
Pineapple Juice 125ml	£2.50
Cranberry Juice 275ml	£2.30
Ginger Beer 200ml	£2.50
Fresh Orange 125ml	£2.50
J20 275ml	£2.50
Large Sparkling or Still Mineral Water	£4.50
Still or Sparkling Water 500ml	£2.80

Tempo Special Coffees

Tempo <i>Our special coffee with Grappa</i>	£6.95
Sambuca Coffee <i>Our special coffee with sambuca</i>	£4.95
Baileys Coffee <i>Our special coffee with Baileys</i>	£4.95
Amaro Coffee <i>Our special coffee with Averna Amaro</i>	£5.95
Irish Coffee <i>Our special coffee with Jameson whiskey</i>	£4.95
Calypso <i>Our special coffee with Tia Maria</i>	£4.95
Amaretto Coffee <i>Our special coffee with almond liqueur</i>	£4.95

Coffees Your Favourite Italian Coffees

Espresso	£1.70
Double Espresso	£2.70
Cappuccino	£2.70
Latte	£2.70
Vanilla Latte	£3.70

