

**CHARLIE'S BAR**

*At  
San Lorenzo*

PRIVATE DINING AT

*THE  
Treasury*



WELCOME TO  
SAN LORENZO



A LA CARTE

**SAN LORENZO - OPEN ALL DAY EVERYDAY**

12noon until 11pm

Friday & Saturday until 1am

Kitchen until 10pm

AUTUMN / WINTER

## PRE-DINNER DRINKS

### Aperol Spritz £9.50

Aperol, prosecco and soda

### White Peach Bellini £9

Prosecco and Italian white peach purée

### Negroni £11

Gin, Campari, Martini Rosso

### Champagne Charlie £12

Champagne, apricot brandy and orange twist

## WHILE YOU WAIT

**Home-made Rosemary Scented Focaccia (v)** £4.95  
Home-made Rosemary Scented Focaccia with confit garlic and tapenade aioli

**Mixed Olives (vg) (gf)** £4.95  
fresh chilli and rosemary house marinated olives

**Sicilian Arancini (v)** £6.95  
fried Arborio rice balls with mozzarella, truffle and Grana Moravia cheese

**Garlic Bread (v)** £5.95  
garlic butter flatbread and infused garlic e.v olive oil

**Garlic Bread with Tomato (vg)** £6.95  
fresh tomato sauce and infused garlic e.v olive oil

**Garlic Bread with Cheese (v)** £7.95  
garlic butter, fontina and mozzarella cheese flat bread

## TO START

**Minestrone Ribollita** £6.95  
Tuscan soup served with our rosemary scented focaccia bread (vg)

**Baked Stuffed Fig (gf)** £9.95  
black figs wrapped in Prosciutto and stuffed with soft taleggio cheese

**Creamy Lobster Bisque** £10.95  
scented with brandy and anise served with mini lobster dumplings

**Bruschetta Al Pomodoro (vg)** £6.95  
toasted Tuscan bread, plum vine ripened tomatoes with basil and extra virgin olive oil

**Classic Prawn Cocktail** £12.95  
Atlantic prawns, gem, lemon, Marie Rose, rosemary focaccia

**Moules Marinière** £9.95  
mussels steamed in white wine finished with garlic cream sauce served with home-made focaccia

**Winter Caprese Salad (n) (v) (gf)** £7.95  
confit plum tomatoes, torn buffalo mozzarella, fresh basil pesto, extra virgin olive oil

**Tuscan Pâté Crostini** £8.95  
house pate, toasted Tuscan bread and macerated figs

**San Lorenzo Meatballs** £8.95  
Tuscan sausage and steak meatballs in lightly spiced tomato sauce finished with parmesan

**Prosciutto e Mozzarella di bufala (gf)** £8.95  
Parma ham with dressed buffalo mozzarella and sun blushed tomatoes

**Sicilian Arancini (v)** £6.95  
fried Arborio rice balls with mozzarella, truffle and Grana Moravia cheese

**King Prawn Diavola** £11.95  
pan fried garlic prawns with chilli and parsley deglazed with white wine

**Chicken Caesar Salad** £10.95  
romaine lettuce, pancetta, croutons, soft egg, Italian cheese and Caesar dressing

**Calamari Fritti** £9.95  
fried rings of squid with home made roasted garlic mayonnaise

**Bruschetta Calabria** £8.95  
ground Nduja sausage, mozzarella, roast peppers, lemon thyme honey

**Scallops al Forno** £15.95  
roasted scallops with olive oil, garlic and chilli topped with breadcrumbs

**Crispy Breaded Goats Cheese** £9.95  
whole baby crottin coated in breadcrumbs served with roast beetroot, raspberry dressing & lavender oil (v)

**Beef Carpaccio** £12.95  
slices of seared prime sirloin, classic Venetian dressing, bone marrow croutons, wild rocket and shaved Parmesan

### Italian Artisan Charcuterie Plank

£23

cured meats, cheeses and antipasti plank for the table to share (n)

### Pyefleet Pure Colchester Oysters\*

hand shucked and served with traditional accompaniments (gf)

Six - £18 Dozen - £30

### San Lorenzo Seafood Platter

oysters, mussels, clams dressed prawns and smoked salmon with traditional accompaniments

£25



\*\*Rock oysters are available all year round and are not affected by season. Drinking heavily and drinking strong spirits does not aid the digestion of oysters and can lead to sickness.

Only the freshest food accepted by our chefs  
Cooked and served with care and passion

## ITALIAN RED WINES

**Canaletto Rosso, Venezia** £23  
This soft and juicy red has delicious red and black fruit aromas and flavours together with a touch of spice.

**Montepulciano D'Abruzzo, Villa Dei Fiori** £30  
100% Montepulciano. Lovely cherry fruit with depth, structure and nice body.

**Chianti, Colli Senesi, San Gio A Lapi, Toscana** £29  
90% Sangiovese with 10% Canaiolo. intense bouquet of cherries and red berries, dark spices and well balanced.

**Merlot, 'Il Puro' D.O.C. Astoria, Veneto** £32  
100% Merlot. Intense aromas of red berries and spices, full and generous body.

**Cabernet Sauvignon, 'Icóna' Astoria, Veneto** £31  
100% Cabernet Sauvignon. Intense bouquet. A little herbaceous, with body, round, harmonious, velvety on the palate

**Valpolicella Superiore, Corte Adami, Veneto** £38  
Blend of Corvina, Corvinone & Rondinella. The depth with the bold fruit flavours balanced by the dark, savoury notes make this a joy to drink with any form of red meat or poultry.

**Barbera D'Alba, 'Fisetta' C Berton, Piemonte** £40  
100% Barbera. lovely aromas of violets and red fruits leading to a fresh palate, unmarked by heavy tannins but with good structure.

**Côtes Du Rhône, Château Saint-Roch, France** £32  
Blend of Grenache & Syrah. The very best of Cotes du Rhone. Good fruit, some spice and decent structure.

**Amarone, Luigi Righetti Della Valpolicella Classico 2017, Veneto** £52  
Blend of Corvina, Molinara & Rondinella. Made from the best selection of fruit grown in Righetti's Valpolicella vineyards. Loads of dried fruit character and a perfect balance.

**Barolo Anna Maria Abbona 2017** £78  
100% Nebbiolo. Dark red cherry, plum, mint, spice and liquorice overtones flow. Deep, fleshy and impeccably balanced, the wine possesses gorgeous harmony and class.

**Brunello Di Montalcino Piancornello 2013/15** £105  
100% Sangiovese notes of raspberry and vanilla, with lots of toasty oak. It has a medium body and finish, with soft, silky tannins. *92 points Robert Parker's Wine Advocate.*

**Gevrey-Chambertin 1 er Cru, 'La Perrière' Domain Lucien Boillot 2014** £159  
The fine nose is fruity, floral, spicy and mineral

**Primitivo, Villa Dei Fiori** £24  
100% Primitivo. Complex with notes of spice above the red fruit jam. Full bodied with soft, ripe tannins.

**Nero D'avola, 'La Mura', Sicily (organic)** £26  
100% Nero D'Avola. It is soft, very easy drinking, packed with red berry fruit flavours. *Organic certified and suitable for vegans.*

**Pinot Noir, 'Caranto' Astoria, Veneto** £34  
100% Pinot Noir. Yes! We don't really associate north-east Italy with pinot Noir but this is a little gem that most certainly deserves consideration.

**Dolcetto Langhe Anna Maria Abbona** £35  
100% Dolcetto. Full bodied with a low acidity but enough to balance the fruity and mineral -edged palate.

**Chianti Classico, S Giorgio A Lapi, Toscana** £37  
100% Sangiovese. Expressive and intense on the nose, with scents of black fruits of the forest. Full-bodied and elegant on the palate

**'El Ruden' Veneto Rosso I.G.T., Veneto** £39  
Equal Quantity of Merlot, Cabernet Sauvignon, Pinot Noir, and Raboso. Aged for 9 months in French oak barrels. Similar style to Amarone.

**Lagrein, Elena Walch, Trentino-Alto Adige** £42  
100% Lagrein. Lagrein is an ancient grape variety that finds its home in northeastern Italy. Strong and full bodied with plum and wild cherry flavours.

**Malbec Reserve, Mi Terruno winery, Argentina** £40  
100% Malbec. Proper Argentinian Malbec ! Just what you should expect. Full bodied and round with ripe and sweet tannins to back the luscious fruit flavours.

## REST OF THE WORLD

## FINE WINES

**Barbaresco Moccagatta, Piemonte 2011** £115  
100% Nebbiolo. Rounded and fleshy fruit layers are supported by firm structure with thickly textured tannins. *91 points Robert Parker's Wine Advocate.*

**Château Grand Puy-Lacoste, Pauillac 2009** £269  
Precise and elegant, harvested between 24th September and 7th October 2009. *95 points Robert Parker's Wine Advocate.*

**Tignanello, Marchesi Antinori 2018** £419  
The depth and length on the palate are truly exceptional. Perfectly balanced and with a long and lingering finish

**Sassicaia Tenuta San Guido 2011** £599  
This has amazing power, elegance and finesse on the nose and the palate. *94 points Robert Parker's Wine Advocate.*

Please ask your waiter for our latest cocktail menu

## WHITE WINES

<p><b>Canaletto Bianco, Venezia</b> £23 A great nose of fresh white fruits.</p> <p><b>Pinot Grigio, Arietta Veneto</b> £25 100% Pinot Grigio. Fresh with a fine, delicate and slightly spicy bouquet with a hint of tropical fruit.</p> <p><b>Grillo, La Mura, Terre Siciliane, Sicily (organic)</b> £28 100% Grillo. The palate is fresh yet well rounded with loads of citrus and tropical fruit flavours. <i>Organic certified and suitable for vegans.</i></p> <p><b>Pinot Grigio 'Alisia' Astoria, Veneto</b> £32 100% Pinot Grigio. Pinot Grigio at its best! Intense fruit on the nose. Velvety, harmonious, characteristic and refined on the palate.</p> <p><b>Gavi Ettichetta Tenuta, Piemonte</b> £36 100% Cortese. bright, green apple and pear fruit dominating the bouquet, with hints of wild flowers poking through.</p> <p><b>Sauvignon Blanc Vidal Marlborough, N Zealand</b> £32 Bright and fresh with hints of tropical fruit, citrus and nettle.</p> <p><b>Chablis, Les Sarments, Burgundy, France</b> £48 100% Chardonnay. High quality fruit packed with mineral notes and lively acidity. Produced from vines average 29 years of age.</p>	<p><b>Chardonnay d'Italia, Cantata Della Vite</b> £24 100% Chardonnay. soft, peach fruit nose, a gentle yet well fruited palate. Light, fresh and elegant.</p> <p><b>Trebbiano D'Abruzzo Blaco Febe, Veneto</b> £27 100% Trebbiano. Delicious wine is fresh and vibrant with plenty of floral notes in the bouquet and on the palate. Drink it either by itself as an aperitif or together with shellfish or fish dishes.</p> <p><b>Soave, Corte Adami, Veneto</b> £29 Blend of Garganega and Trebbiano. Delicious and direct, pale yellow green in colour with a rich and fragrant nose redolent of white flowers, white fruits and delicate citrus.</p> <p><b>Sauvignon Blanc 'Suade' Astoria, Veneto</b> £34 100% Sauvignon Blanc. Aromas of gooseberries and sweet green leaves. The palate is very fresh and has a perfect balance of fruit and acidity.</p> <p><b>Sancerre Domaine Hubert Brochard 'Les Collines Blanches'</b> £47 Fresh and fragrant Sauvignon Blanc fruit with overtones of gooseberries and a bright, refreshing acidity</p> <p><b>Riesling, Castel Ringberg, Elena Walch, Alto Adige</b> £39 100% Riesling. Aromas of white peaches, a hint of citrus and fresh, spicy, mineral notes dominate the bouquet.</p>
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## ROSE WINES

<p><b>Canaletto Rosé, Venezia</b> £7 £25 Intense bouquet of strawberries and other red fruits. The palate is well rounded and with a lovely touch of sweetness</p> <p><b>Côtes De Provence, Château Montaud, France</b> £37 Blend of Grenache, Cinsault and Syrah. Intense, aromatic aromas of peach, pear, mandarin and melon with floral notes of iris. Buttery and silky on the palate, with citrus fruit, cherry and mango fruit flavours.</p>	<p><b>Pinot Grigio Blush, Veneto</b> £8 £28 100% Pinot Grigio. Pretty pink colour, the wine is fruity with aromas of ripe cherries and strawberries.</p>
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## PASTA

<p><b>Penne Arrabbiata (vg)</b> £12.95 Arrabbiata meaning Angry, a spicy pasta dish from Lazio region, chilli peppers, garlic and tomato <i>add chicken</i> £16.95</p> <p><b>Wild Mushroom Risotto (v) (gf)</b> £14.95 with white wine &amp; mascarpone <i>add truffle</i> £18.95 <i>add chicken</i> £18.95</p> <p><b>Spaghetti Vongole</b> £17.95 clams, garlic, chilli, spaghetti, white wine and parsley</p> <p><b>Linguini Gamberetti</b> £17.95 king prawns, chilli butter, courgette &amp; cherry tomato</p>	<p><b>Tagliatelle Bolognese</b> £15.95 Authentic Italian Bolognese served with ribbon pasta, or an adapted British classic when served with spaghetti, let us know which way you'd like yours</p> <p><b>San Lorenzo Spaghetti Meatballs</b> £15.95 our signature meatballs, fried and stewed in tomato with torn basil</p> <p><b>Rigatoni Agnello</b> £16.95 stewed lamb ragu finished with mint and pecorino cheese</p> <p><b>Lobster &amp; King Prawn Tagliatelle</b> £26.95 cream, Parmesan and cherry tomato sauce</p>	<p><b>Signature Carbonara</b> £15.95 spaghetti, cured guanciale bacon, Parmesan &amp; pecorino cheeses with fresh egg sauce, no cream is used in this authentic dish from Rome</p> <p><b>Spaghetti Al Pomodoro (vg)</b> £12.95 our 4 hour tomato sauce finished with spaghetti, torn basil and dressed with e.v olive oil</p> <p><b>Gnocchi alla Romana</b> £19.95 Roman style Gnocchi made with semolina and parmesan cheese with parmesan truffle cream and autumn truffle</p> <p><b>Risotto Frutti Di Mare (gf)</b> £19.95 fresh seafood, mussels, clams, king prawns and calamari, little garlic and chilli</p>
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## STUFFED PASTA

*Our Stuffed Pasta is hand crafted by our team with care and Italian passion*

<p><b>Short Rib Agnoletti</b> £18.95 beef rib and marrow stuffed pasta finished in brown butter and toasted parmesan</p>	<p><b>Lobster Ravioli Giganti</b> £21.95 large ravioli stuffed with lobster in a light creamy lobster sauce and soft herbs</p>	<p><b>Lasagne San Lorenzo</b> £15.95 bolognese beef ragu, fresh hand rolled lasagne, creamy béchamel and Parmesan</p>
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## PIZZA

*All our pizzas are 12" round, 100% handmade Neapolitan pizzas made with Italian flour in our wood-fired oven*

*Naturally leavened, fermentation process does all the hard work for us, breaking down the gluten delivering a highly digestible, low carb dough*

*Our finished pizzas are soft and chewy in parts, blistered and cracked in others leaving an excellent crust (cornicione) not to be discarded.*

<p><b>Margherita (v)</b> £11.95 tomato, fior di latte mozzarella, basil &amp; extra virgin olive oil</p> <p><b>Tartufo</b> £18.95 fior di latte mozzarella, wild mushrooms, seasonal black truffle, hens egg, fontina and taleggio cheeses</p> <p><b>Pizza Capri (v) (n)</b> £14.95 goats cheese, fior di latte mozzarella, figs honey, rocket and pine nuts</p>	<p><b>Calabrese</b> £15.95 tomato, fior di latte mozzarella, Spinata salami and Nduja - <i>soft Calabrian ground spicy sausage</i></p> <p><b>Pizza Capriccose</b> £15.95 tomato, fior di latte mozzarella, baked ham, mushroom, artichoke and black olives</p> <p><b>San Lorenzo Arrabbiata Pizza</b> £16.95 <i>meat pizza with our very own bottled hot sauce</i> - tomato, mozzarella, salami Milano, smoked Spinata, spiced beef and ground Nduja</p>	<p><b>Seafood Pizza</b> £19.95 fior di latte mozzarella, lobster, tuna, king prawn and red onion</p> <p><b>Chicken Pesto (n)</b> £15.95 char-grilled chicken, basil pesto, roquito peppers, rocket and shaved grana cheese</p> <p><b>Tirolese</b> £16.95 smoked white pizza; smoked scamorza mozzarella, fior di latte, portobello mushroom, red onion and smoked speck ham</p>
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## CALZONE

*Stuffed Pizza*

<p><b>Classic Prosciutto Calzone</b> £16.95 tomato, cooked ham, portobello mushrooms with fior di latte mozzarella</p>	<p><b>Meatball Calzone</b> £15.95 tomato, San Lorenzo meatballs mozzarella, parmesan and basil</p>
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*Some of our dishes contain nuts and other allergens. More detailed information on allergens is available on request from the duty manager. A discretionary optional service charge of 10% will be added to the bill. All staff receive all tips you may choose to leave*

*Please ask your waiter for our latest cocktail menu*

## SPECIALITY MAINS

<b>Chicken Caesar Salad</b> £16.95 romaine lettuce, pancetta, croutons, soft egg, Italian cheese and Caesar dressing	<b>Chicken Milanese</b> £20.95 parmesan crusted chicken served with tomato and basil spaghetti	<b>Pepe Verde (gf)</b> £33.95 8oz fillet steak served with peppercorn and brandy sauce, French fries
<b>Lamb "Burning Fingers"</b> £24.95 Lamb chops with gnocchi alla romana – Roman gnocchi made with polenta and parmesan served with cherry tomato sauce	<b>Steak Diane</b> £26.95 pan-fried Sirloin steak with madeira wine, wild mushrooms, and cream sauce served with French fries	<b>Lobster Thermidor (gf)</b> whole - £48 half - £26 or simply grilled with garlic butter served with French fries
<b>Veal Osso Bucco</b> £23.95 famous dish from Milan, veal shank slowly cooked with white wine served with saffron risotto, finished with lemon and parsley	<b>Filetto Gorgonzola (gf)</b> £33.95 8oz fillet steak with creamy blue cheese sauce and French fries	<b>Surf &amp; Turf to Share</b> £38pp prime 8oz fillet, whole lobster thermidor and garlic butter, with a choice of side
<b>Salt Baked Sea Bream</b> £25.95 a whole sea bream baked in sea salt casing, keeping the fish beautifully moist and enhancing its flavours. Flambé and filleted tableside	<b>San Lorenzo Mixed Shellfish Platter (gf)</b> £27.95 langoustines, scallops thermidor, char-grilled prawn crevettes, mussels and clams with garlic butter	<b>Cod &amp; Nduja</b> £23.95 Pan-fried cod loin, baby potatoes, kale and Nduja -soft Calabrian ground spicy sausage

### Catch of the Day - £23

THE FINEST & FRESHEST FISH CAUGHT ON OUR SHORES BROUGHT TO YOUR TABLE DAILY  
Please ask your server about today's catch

## SIDES

<b>Broccoletti (v) (vg) (gf)</b> £4.95 sprouting broccoli with chilli & garlic	<b>Garlic Bread</b> £5.95 <b>with tomato, infused garlic oil</b> £6.95	<b>Garlic Bread with Cheese</b> £7.95 garlic butter, fontina and mozzarella cheeses
<b>Spinaci (vg) (gf)</b> £4.95 spinach wilted in olive oil	<b>French Fries (vg) (gf)</b> £4.95	<b>Buttered New Potatoes (v) (gf)</b> £4.95 baby potatoes with butter and rosemary
<b>Zucchini Fritto (v)</b> £4.95 courgette fries with sea salt	<b>Insalata Di Rucola (v) (gf)</b> £4.95 rocket salad, shaved grana cheese and aged balsamic	<b>Insalata Di Pomodoro (vg) (gf)</b> £4.95 tomato, red onion & basil salad
<b>Garlic Mushrooms (vg) (gf)</b> £4.95 pan fried woodland mushrooms with fresh garlic and parsley	<b>Creamed Spinach (v)</b> £4.95 with a touch of garlic	<b>Sicilian Arancini (v)</b> £6.95 fried Arborio rice balls with mozzarella, truffle and Grana Moravia cheese

ALL DAY  
SUNDAY ROAST

At  
*San Lorenzo*

from £16.95

Every Sunday 12noon - 9pm

£7.95  
LUNCH

PIZZA & PASTA

Monday - Friday  
12 - 3pm

CHARLIE'S BAR  
*At San Lorenzo*  
BOTTOMLESS  
PIZZA & PROSECCO  
SATURDAY & SUNDAY

£29

Our Chefs accept only the finest ingredients, if these don't meet Chef Mark Hughes' high standards dishes may be unavailable from time to time

Only the freshest food accepted by our chefs  
Cooked and served with care and passion

## PROSECCO & SPARKLING ROSE

	125ml	btl		btl
<b>Pontebello Prosecco Spumante DOC</b>	£8	£32	<b>Villa Miazzi Prosecco DOC (Extra Brut)</b>	£34
<b>Villa Miazzi Prosecco ROSÉ</b>		£36	<b>Prosecco Di Valdobbiadene DOCG 'Corderie'</b>	£39
<b>Prosecco Di Valdobbianede Superiore Millesimato</b>			£40	

## BIG BOTTLES

<b>Prosecco Di Valdobbiadene Superiore 'Corderie' Astoria (Extra Dry)</b>	<i>magnum 1.5l</i> £80	<b>Prosecco di Valdobbiadene Superiore Millisimato Astoria (Extra Dry)</b>	<i>magnum 1.5l</i> £90
	<i>jeroboam 3l</i> £160		

## CHAMPAGNE

	125ml	btl		btl
<b>House Champagne</b> France	£10	£57	<b>Perrier Jouët Brut Champagne</b> Epernay, France <i>20% Chardonnay, 40% Pinot Noir, 40% Pinot Meunier</i>	£75
<b>Moët &amp; Chandon Brut Imperial</b> Epernay, France <i>40% Chardonnay 30% Pinot Noir, 30% Pinot Meunier</i>		£72	<b>Veuve Clicquot Yellow Label</b> Reims, France <i>55% Pinot Noir, 25% Chardonnay, 20% Pinot Meunier</i>	£80
<b>Bollinger Special Cuvée Brut</b> Ay, France <i>60% Pinot Noir, 25% Chardonnay, 15% Pinot Meunier</i>		£85	<b>Laurent Perrier Rosé</b> Tour-sur-Marne, France <i>100% Pinot Noir</i>	£110
<b>Dom Perignon</b> Epernay, France <i>50% Pinot Noir, 50% Chardonnay</i>		£280	<b>Louis Roederer Cristal</b> Reims, France <i>60% Pinot Noir, 40% Chardonnay</i>	£340

## WINE BY THE GLASS

<b>WHITE</b>	175ml	<b>RED</b>	175ml
<b>Canaletto Bianco, Venezia</b> A great nose of fresh white fruits.	£7	<b>Canaletto Rosso, Venezia</b> This soft and juicy red has delicious red and black fruit aromas and flavours together with a touch of spice.	£7
<b>Chardonnay d'Italia, Cantata Della Vite</b> 100% Chardonnay. soft, peach fruit nose, a gentle yet well fruited palate. Light, fresh and elegant.	£7.50	<b>Primitivo, Villa Dei Fiori</b> 100% Primitivo. Complex with notes of spice above the red fruit jam. Full bodied with soft, ripe tannins.	£7.50
<b>Pinot Grigio, Arietta, Veneto</b> 100% Pinot Grigio. Fresh with a fine, delicate and slightly spicy bouquet with a hint of tropical fruit.	£7.75	<b>Montepulciano D'Abruzzo, Villa Dei Fiori</b> 100% Montepulciano. Lovely cherry fruit with depth, structure and nice body.	£8.50
<b>Grillo, La Mura, Sicily (organic)</b> 100% Grillo. The palate is fresh yet well rounded with loads of citrus and tropical fruit flavours. <i>Organic certified and suitable for vegans.</i>	£8	<b>Nero D'avola, 'La Mura', Sicily (organic)</b> 100% Nero D'Avola. It is soft, very easy drinking, packed with red berry fruit flavours. <i>Organic certified and suitable for vegans.</i>	£8
<b>Sauvignon Blanc Vidal Marlborough, N Zealand</b> Bright and fresh with hints of tropical fruit, citrus and nettle.	£9	<b>Chianti, Colli Senesi, San Gio, Toscana</b> 90% Sangiovese with 10% Canaiolo. intense bouquet of cherries and red berries, dark spices and well balanced.	£9
		<b>Merlot, 'Il Puro' D.O.C. Astoria, Veneto</b> 100% Merlot. Intense aromas of red berries and spices, full and generous body.	£9.50

Please ask your waiter for our latest cocktail menu