

**T H E  
P H E N E**



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## BAR NIBBLES

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Olives	£ 3.00
Nuts - salted cashews, peanuts or pistachios	£ 3.00
Edamame beans with soy sauce, salt and chilli dipping pots	£ 5.00
Tomato and Mozzarella pizzetta with chef's daily ingredients	£ 5.00

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## SHARING PLATTERS

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Nachos platter Tortilla chips served with melted cheese, guacamole, sour cream, tomato salsa and jalapeno peppers	£ 8.50
Greek mezze platter Toasted pitta bread with diced feta, hummus, tzatziki, taramasalata and breaded lemon, thyme and chilli courgette sticks	£ 11.00
Satay platter 4 organic chicken satay and 4 vegetable satay with peanut sauce and sweet chilli dip	£ 13.00
Charcuterie platter A selection of cured meats with chutney, pickled vegetables, bread and cornichons	£ 16.00
Cheese platter A selection of British cheeses with crackers, grapes, celery and dried apricots	£ 16.00

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## STARTERS

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Soup of the day with bread (gluten free available)	£ 6.00
Ham hock, frisée, croûton and chopped egg salad with sauce gribiche	£ 7.50
Organic goat's cheese salad with green beans, bacon and walnuts	£ 7.00
The Phene Terrine served with toast (gluten free available) and onion marmalade	£ 7.50
Aubergine, tomato and coriander timbale with yoghurt and toasted flat bread	£ 6.00
Steamed globe artichoke with salted lemon butter sauce	£ 6.50

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## MAINS

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All day English breakfast; 2 free range eggs, smoked back bacon, Sausages, tomatoes, mushrooms, baked beans and hash browns	£ 9.90
Free-range egg omelette with a choice of two fillings; ham, bacon, cheese, onion, mushroom or tomato (egg white only omelette available)	£ 9.00
The Homemade Phene Burger (using free-range minced steak) on a toasted bun with hand cut chips and homemade ketchup. Bacon or cheese £1.00 extra	£ 12.50
Free range chicken, cashew and orange curry with cardamom rice	£ 13.00
Fresh seasonal vegetable risotto (ask your server for today's special)	£ 10.00
Free range roast chicken breast with sweet corn and tarragon potato cake	£ 15.00
Pan roasted sea bass with spinach and mushroom risotto, roasted vine tomatoes and gremolata	£ 16.50
Beer battered pollack with hand cut chips and minted pea purée	£ 14.00
Whole wheat pasta with ricotta, marinated tomatoes and basil	£ 11.00
Grilled sirloin steak with handcut chips and your choice of béarnaise, blue cheese or green peppercorn sauce	£ 18.00

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## SIDES

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Steamed seasonal vegetables – please ask your server for today's selection	£ 4.00
Lemon infused quinoa, hand cut chips, seasonal green leaf salad	

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## PUDDINGS

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Choose from our selection of homemade cakes from the Phene Bakery  
Please ask your server for today's choices.

Apple and blackberry crumble with crème anglaise

Lemon tart

Elderflower fruit jelly

Seasonal stewed fruit with frozen yoghurt

£ 6.00

Chocolate fondant with vanilla ice cream

Pear and almond tart

The Phene ice-cream sundae

Can't decide?

try our shot glass puddings.  
Mini versions of our regular desserts.

£ 2.50 each or £12.00 for 6

"Fruitfull" Real Fruit Ice Lollies – all natural ingredients, 0g Fat, 70kcal  
(ask your server for today's flavours)

£1.55

Cheese board

Selection of British cheeses with crackers, grapes, celery and dried apricots

£ 8.00 / £16.00

Whenever possible we source ethically and organically.

Ask your server about our "free from" dishes if you have an allergy or food intolerance.

All prices includes VAT at 17.5%

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## DELI

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### SALADS

Please ask your server for today's choice

Nutritious, fresh and seasonal salads are prepared daily in our deli kitchen

### SANDWICHES

Choose from our favourite combinations:

Italian croque monsieur	£ 7.00
The Phene tuna mayo	£ 7.00
Baked squash, mozzarella and sundried tomato	£ 7.00
Smoked chicken, bacon and avocado	£ 7.50
Smoked salmon and cream cheese	£ 7.50
Salt beef, sweet pickled gherkin and watercress	£ 7.50

On your choice of bread:

Doorstep white slice, rye bread, artisan bread, bagel, panini

Or design your own favourite sandwich at the Deli Counter.

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## PHENE BAKERY

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Offer changes daily so please ask your server for more details

Choose from our mouth watering selection of whole and sliced homemade cakes from £ 2.50 ranging from the classic victoria sponge, to our virtuous gluten free chocolate and orange cake.

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## PHENE SNACKS

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Check out the Phene deli for our vast range of saintly deli goodies including dairy free fudge, Montezuma chocolate bars, Conscious Dairy Free Raw chocolate bars, Seed Stacked Flapjacks, Darling Spud Crisps, Hale & Hearty Cassava Crisps, Bear Fruit and Granola Nibbles, Salty Dog Cashews and Peanuts, Apple Crisps, Podbites Chocolate and Yoghurt covered edamame beans and many more.

# Saturday & Sunday BRUNCH MENU

Saturday 10am – 4pm, Sunday All Day

**T H E  
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## SUNDAY LUNCH FROM MIDDAY

### Roast of the Day

(please ask your server for today's roast)

**£18.00**

Bloody Mary	£ 7.50
Fresh Fruit Salad	£ 3.50
Granola and Greek Yoghurt (Soya Yoghurt available)	£ 3.50
Porridge with Honey or Jam (Agave Syrup available)	£ 3.50
Two eggs, any style, on toast	£ 5.50
Two Boiled Eggs and Soldiers	£ 5.50
Fresh Berry Pancakes with Maple Syrup and whipped cream	£ 6.00
Hot Cinnamon French Toast	£ 6.00
Wild Mushrooms on Toast	£ 8.00
Eggs Benedict	£ 9.00
Eggs Florentine	£ 9.00
Free-range egg omelette with choice of two fillings; ham, bacon, cheese, onion, mushroom or tomato (egg white only omelette available)	£ 9.00
Smoked Salmon and Scrambled Eggs with Toasted Bagel	£ 9.50
Full English Breakfast: Bacon, Eggs, Sausage, Grilled Tomato, Mushrooms, Hash Brown and Baked Beans	£ 9.90
Sides:	£ 4.00
Extra Bacon, Eggs, Sausages, Grilled Tomatoes, Mushrooms, Wilted Spinach, French Fries	
Tomato, Mozzarella and Basil Pesto Salad	£ 6.50
Caesar Salad with Grilled Chicken or Roasted Salmon	starter £ 6.50 main £ 9.00
Grilled minute steak open sandwich with red onion marmalade	£ 10.00
Pan roasted sea bass with spinach and mushroom risotto, roasted vine tomatoes and gremolata	£ 16.50
Free range roast chicken breast with sweet corn and tarragon potato cake	£15.00
The Phene Burger (handmade using free range minced steak) on a toasted bun with hand cut chips and homemade ketchup	£ 12.50

## DELI MENU

### SHARING PLATTERS

<b>Nachos platter</b>	£ 8.50
Tortilla chips served with melted cheese, guacamole, sour cream, tomato salsa and jalapeno peppers	
<b>Greek mezze platter</b>	£ 11.00
Toasted pitta bread with diced feta, hummus, tzatziki, taramasalata and breaded lemon, thyme and chilli courgette sticks	
<b>Satay platter</b>	£ 13.00
4 organic chicken satay and 4 vegetable satay with peanut sauce and sweet chilli dip	
<b>Charcuterie platter</b>	£ 16.00
A selection of cured meats with chutney, pickled vegetables, bread and cornichons	
<b>Cheese platter</b>	£ 16.00
A selection of British cheeses with crackers, grapes, celery and dried apricots	

### SALADS

Please ask your server for today's choice

Nutritious, fresh and seasonal salads are prepared daily in our deli kitchen

### SANDWICHES

Choose from our favourite combinations:

The Phene Bacon Sandwich	£ 7.00
Italian croque monsieur	£ 7.00
The Phene tuna mayo	£ 7.00
Baked squash, mozzarella and sundried tomato	£ 7.00
Smoked chicken, bacon and avocado	£ 7.50
Smoked salmon and cream cheese	£ 7.50
Salt beef, sweet pickled gherkin and watercress	£ 7.50

On your choice of bread:

Doorstep white slice, rye bread, artisan bread, bagel, panini

Or design your own favourite sandwich at the Deli Counter.

## PHENE BAKERY

### PASTRIES

Pain au chocolat	£ 2.20
Pain au raisin	£ 2.20
Croissant	£ 1.90
Cinammon Bun	£ 2.00
Almond Croissant	£ 2.40

Cakes and Puddings of the day available  
please ask your server for today's specials.

## PHENE JUICES AND COFFEES

### FRESH JUICES

Orange, Apple, Cranberry, Pineapple	£ 3.00
Zing - Apple and Lime	£ 4.00
Fresh - Orange, Apple and Passion Fruit	£ 4.00
Berry - Raspberry, Strawberry and Cranberry	£ 4.00

### MONMOUTH ORGANIC COFFEE

Espresso	£ 1.50		
Macchiato	£ 1.70	Iced Latte	£ 2.70
Cappucino	£ 2.60	Americano	£ 2.20
Latte	£ 2.70	Hot Chocolate	£ 2.20

### TEAS

£ 2.20

Breakfast, Earl Grey, Ceylon Black, Sencha Green, Rooibos, Camomile, Peppermint, Liquorice, Fresh Mint

## CIDERS

**Breton Cider (33cl)** £ 4.75

A totally natural cider from Brittany made using traditional methods resulting in a crisp dry cider with good colour and a robust taste and aroma.

**Aspall Suffolk Cider (50cl)** £5.50

Floral aroma with a delicate flavor of freshly pressed russet apples. It is an off dry cider with a complexity that enhances its long finish and has lovely mouth filling mousse.

### Polgoon

A unique Cornish vineyard employing the same traditional method used to make Champagne to create a range of sophisticated sparkling fruit wines

**Polgoon Aval (75cl)** £ 22.00

A cider with a fine mousse of small bubbles and bursting with fresh fruit flavour

**Polgoon Peren (75cl)** £ 22.00

A classic perry, soft and creamy with honey tones

**Polgoon Aval Rose (75cl)** £ 22.00

A cider with a fine mousse of small bubbles and bursting with fresh fruit flavour with a hint of raspberry

## BEERS

### Draught Beers

Peroni (5.1%)  
Staropramen (5.0%)  
London Pride (4.1%)  
Guinness (4.1%)

### Bottled Beers

Brahma (4.3%)  
Budweiser Budvar (5.0%)  
Corona (4.6%)  
Michelob Ultra (5.0%)  
San Miguel (5.0%)  
Kronenbourg 1664 (5.0%)  
Black Sheep (4.4%)  
Old Speckled Hen (5.2%)  
Erdinger (5.3%)  
Duvel(8.5%)  
Becks Blue (0%)

## COCKTAILS

The Phene £8.00

Spiced Rum, Amaretto, Orange Juice, Mango Juice, Fresh Raspberries, Vanilla Syrup, Raspberry Purée

Phene Colada £8.00  
(Offered Smooth or Frozen)

White Rum, Chambord Liqueur, Amaretto, Coconut Syrup, Pineapple Juice

The Royal Phene £9.00

Raspberries, Gomme Syrup, Raspberry Purée, Passion Fruit Juice, Mango Juice, Champagne

Lily Breezer £8.00

Vodka, Crème de Mûre, Crème de Framboise, Mixed Berries, Apple Juice, Gomme Syrup

Sally Greene Apple Martini £8.00

Vodka, Green Apple Schnapps, Apple Purée

Passion Fruit Martini £8.00

Vanilla Vodka, Passion Fruit Purée, Vanilla Syrup, Dash of Orange

Bellini £9.00  
Prosecco, Peach Purée, Peach Liqueur

Long Island Iced Tea £8.00  
Rum, Gin, Tequila, Cointreau, Vodka, Coca-Cola, Lemon Juice, Gomme Syrup

Manhattan £8.00  
Bourbon or Rye Whisky, Sweet Vermouth, Drops of Angostura Bitters

Caiprihina/ Fruity Caipiroska £8.00  
Cachaca, Vodka, Brown Sugar, Half Lime (Please ask for fruity options)

Margarita £8.00  
Tequila, Cointreau, Lime Juice

Old Fashioned £8.00  
Bourbon, Angostura Bitters, Brown Sugar

Mojito w/ Raspberry Mojito £9.00

Rum, Chambord, Fresh Raspberries, Brown Sugar, Fresh Mint, Lime, Champagne

## CHAMPAGNES

		Glass (125ml)	Bottle
NV	Jean-Paul Deville Carte Noire	£ 9.75	£ 46.00
NV	Moët & Chandon Brut Impérial		£ 58.00
NV	Veuve Cliquot Yellow Label		£ 70.00
2000	Dom Perignon		£ 190.00
1998	Krug Vintage		£ 250.00

## CHAMPAGNES ROSÉ

NV	Moët et Chandon Rosé	£ 70.00
NV	Ruinart Rosé	£ 75.00

## SPARKLING WINE

2009	Prosecco di Conegliano - Valdobbiadene Spumante Bellenda	£ 6.70	£ 30.00
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## WHITE WINES

		Glass (175ml)	Bottle
2009	Bergerie de la Bastide VdP d'Oc, France Typical notes of dried herbs, white flowers, fennel and a touch of citrus.	£ 4.00	£ 15.50
2009	Pinot Grigio Trefili, Venito, Italy 50cs Typically dry crisp Pinot Grigio with gentle almond undertone	£ 4.65	£ 18.00
2009	Sauvignon Blanc, Manent Colchagua valley, Chile 25cs Aromatic Sauvignon with a fresh, light, gooseberry taste.	£ 5.15	£ 20.00
2009	Picpoul de Pinet Domaine de La Mirande Langudoc, France Green fruit and herbs, crisp and refreshing		£ 23.00
2008	Falanghina Del Molise Rami De Majo Norante Just-cut lime aromas with almond and honey aftertaste		£ 28.00
2008	Chablis Domaine Colette Gros Burgundy, France 50cs Unoaked Chardonnay with full fruited elegance		£ 33.00
08/09	Sancerre Domaine Gérard Fiou, Loire Valley, France Very pungent elderflower and gooseberry fruit with an edge of ripe pear and pear-drop. Very crisp, clean and racy on the palate with a core of orchard fruits, and melon and tangy apple acidity on the finish.		£ 37.00
08/09	Soave Classico Superiore Stefano Inama, Veneto, Italy Elegant nose of meadow flowers: camomile, elderflower and iris, this Soave is very attractive on the palate with sweet almond and a hint of lychee. Powerful and mineral finish with recurrent stabs of crystalline fruit.		£44.00
2008	Pouilly Fuissé Domaine Thibert, Burgundy, France Mineral nose, fine, fresh and fruity; rich and elegant in the mout and acidity giving freshness and length.		£49.00
2008	Puligny-Montrachet Domaine Miolane, Burgundy, France Nose of hawthorn and holly, candied apples and pears. Round, generous yet delicate on the palate with a long, lingering finish.		£69.00

## ROSÉ WINES

		Glass (175ml)	Bottle
2008	Sixieme Sens Rosé VdP d' Oc Languedoc, France 50cs Grenache, Syrah and Cinsault, delicate pale pink with a spicy cherry finish	£ 4.65	£18.00
2009	Pinot Grigio Rosé Bianca, Vento, Italy Refreshingly dry with a clean citrus fruit, scent of strawberry and peach	£ 5.15	£ 20.00
2008	Montepulciano Rosatto Gianni Masciarrelli Abruzzo, Italy Pearl-pink, uncomplicated but intense		£24.00

## RED WINES

		Glass (175ml)	Bottle
2008	Bergerie de la Bastide VdP Mediterranée France 50cs Cranberries and red cherries, light & clean	£ 4.00	£ 15.50
2009	Pinotage Good Hope Stellenbosch South Africa 50cs Red cherries & violet fruit	£4.65	£ 18.00
2009	Merlot Vie Manent Colchagua Valley, Chile 25cs Ripe plums, fig and cinnamon.	£ 5.15	£ 20.00
2008	Rioja Bodegas Navajas Rioja Alta Spain 25cs Straight Tinto with a long berried finish		£ 23.00
2009	Santa Julia Organica Malbeck, Mendosa, Argentina Rich cherry lingering fruit		£ 25.00
2007	Pinot Noir, Petit Clos, Marlborough, New Zealand Light fruit with great depth		£ 37.00
08/09	Valpolicella Ca Fiui Corte Sant'Alda, Veneto, Italy Brilliant spicy aromatic nose brimming with dark berry flavours and warm leathery notes, complex aromatic in the mouth with fine acidity.		£ 44.00
2002	Château Coutelin-Merville Saint-Estèphe, Bordeaux, France Primary notes of beetroot, mulberry and stewed plum with secondary aromas of leather and tobacco.		£ 55.00
2006	Châteauneuf du Pape, Clos Saint-Michel, Rhone, France Extroverted aromas of roast coffee, dark chocolate; strong notes of cooked fruits. Rich, deep and generous, with a compelling sweetness of fruit and a lush texture.		£ 65.00
2004	Segla, Margaux, Bordeaux, France A flagrant nose of violets and roses mixed with ripe cassis. Very supple and concentrated with a savoury finish.		£ 79.00
2003	Brunello di Montalcino, AA Pian dell'Orino, Tuscany, Italy Notes of black cherries, cocoa and cinnamon as well as delicate flavours of tea and wild herbs and scent of violets.		£ 98.00

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## BEERS

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London Pride (4.1%)  
Guinness (4.1%)

### Bottled Beers

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Budweiser Budvar (5.0%)  
Corona (4.6%)  
Michelob Ultra (5.0%)  
San Miguel (5.0%)  
Kronenbourg 1664 (5.0%)  
Black Sheep (4.4%)  
Old Speckled Hen (5.2%)  
Erdinger (5.3%)  
Duvel (8.5%)  
Becks Blue (0%)

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## CIDERS

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Aspall Suffolk Cider (50cl)	£5.50
Floral aroma with a delicate flavor of freshly pressed russet apples. It is an off dry cider with a complexity that enhances its long finish and has lovely mouth filling mousse.	
Polgoon	
A unique Cornish vineyard employing the same traditional method used to make Champagne to create a range of sophisticated sparkling fruit wines	
Polgoon Aval (75cl)	£ 22.00
A cider with a fine mousse of small bubbles and bursting with fresh fruit flavour	
Polgoon Peren (75cl)	£ 22.00
A classic perry, soft and creamy with honey tones	
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## COCKTAILS

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The Phene	£8.00
Spiced Rum, Amaretto, Orange Juice, Mango Juice, Fresh Raspberries, Vanilla Syrup, Raspberry Purée	
Phene Colada (Offered Smooth or Frozen)	£8.00
White Rum, Chambord Liqueur, Amaretto, Coconut Syrup, Pineapple Juice	
The Royal Phene	£9.00
Raspberries, Gomme Syrup, Raspberry Purée, Passion Fruit Juice, Mango Juice, Champagne	
Lily Breezer	£8.00
Vodka, Crème de Mûre, Crème de Framboise, Mixed Berries, Apple Juice, Gomme Syrup	
Sally Greene Apple Martini	£8.00
Vodka, Green Apple Schnapps, Apple Purée	
Passion Fruit Martini	£8.00
Vanilla Vodka, Passion Fruit Purée, Vanilla Syrup, Dash of Orange	
Bellini	£9.00
Prosecco, Peach Purée, Peach Liqueur	
Long Island Iced Tea	£8.00
Rum, Gin, Tequilla, Cointreau, Vodka, Coca-Cola, Lemon Juice, Gomme Syrup	
Manhattan	£8.00
Bourbon or Rye Whisky, Sweet Vermouth, Drops of Angostura Bitters	
Caiprihina/ Fruity Caipiroska	£8.00
Cachaca, Vodka, Brown Sugar, Half Lime (Please ask for fruity options)	
Margarita	£8.00
Tequila, Cointreau, Lime Juice	
Old Fashioned	£8.00
Bourbon, Angostura Bitters, Brown Sugar	
Mojito w/ Raspberry Mojito	£9.00
Rum, Chambord, Fresh Raspberries, Brown Sugar, Fresh Mint, Lime, Champagne	

Wherever possible, our fruits and ingredients are sourced from organic growers and farmers

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## CHAMPAGNES / SPARKING WINES

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	Glass (125ml)	Bottle
Prosecco, Ballenda	£ 6.70	£ 30.00
Moët et Chandon Brut imperial NV	£ 11.70	£ 58.00
Moët et Chandon Rosé		£ 70.00
Veuve Cliquot		£ 70.00
Ruinart Rosé		£ 72.00
Dom Perignon		£ 190.00
Krug		£ 250.00

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## WHITE WINES

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	Glass (175ml)	Bottle
2009 Verdejo Somada, Bodegas Torres Manur, Spain 50cs Touch of nettle, hint of grapefruit and citrus finish	£ 4.00	£ 15.50
2009 Pinot Grigio Trefili, Venito, Italy 50cs Typically dry crisp Pinot Grigio with gentle almond undertone	£ 4.65	£ 18.00
2009 Sauvignon Blanc, Manent Colchagua valley, Chile 25cs Aromatic Sauvignon with a fresh, light, gooseberry taste.	£ 5.15	£ 20.00
2009 Picpol Du Pinet Domaine de La Mirande Langudoc, France Green fruit and herbs, crisp and refreshing		£ 23.00
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## ROSÉ WINES

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	Glass (175ml)	Bottle
2008 Sixieme Sans Rose VdP d' Oc Languedoc, France 50cs Grenache, Syrah and Cinsault, delicate pale pink with a spicy cherry finish..	£ 4.65	£18.00
2009 Pinot Grigio Rose Bianca, Vento, Italy Refreshingly dry with a clean citrus fruit, scent of strawberry and peach	£ 5.15	£ 20.00
2008 Montepulciano Rosatto Gianni Masciarrelli Abruzzo, Italy Pearl-pink, uncomplicated but intense		£24.00

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## RED WINES

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	Glass (175ml)	Bottle
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2009 Merlot Vie Manent Colchagua Valley, Chile 25cs Ripe plums, fig and cinnamon.	£ 5.15	£ 20.00
2008 Rioja Bodegas Navajas Rioja Alta Spain25cs Straight Tinto with a long berried finish		£ 23.00
2009 Santa Julia Organica Malbeck, Mendoza, Argentina Rich cherry lingering fruit		£ 25.00
2007 Pinot Noir, Petit Clos, Marlborough, New Zealand Light fruit with great depth		£ 37.00

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## DESSERT WINE, FORTIFIED WINES, LIQUEURS

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	Glass	Bottle
2007 Monbazillac jour de fruit Domaine de l'Ancienne Cure (125ml) White peaches, marzipan, honey and spices, and fresh fruity finish.	£ 6.70	£ 24.00
Tio Pepe (50ml)	£ 2.95	
Grahams LBV (50ml)	£ 3.70	
Liqueurs: Amaretto, Cointreau, Drambuie, Limoncello, Sambuca		

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## SPIRITS

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All spirits are served in 50ml Measures as standard, 25ml measures are available on request.  
We have a more extensive range of spirits and liqueurs available.  
Please ask the Bar Staff for information

### VODKA

Absolut  
Skyy  
Belvedere  
Grey Goose  
Chopin & Zubrowka

### GIN

Beefeater 24  
Bombay Sapphire  
Tanqueray 10yo  
Miller Westbourne  
Hendricks

### RUM AND CACHACA

Havana Club Anejo  
Mount Gay  
Captain Morgan Dark  
Sailor Jerry  
Sagatiba Pura  
Sagatiba velha

### BLENDED WHISKY

Famous Grouse  
Johnnie Walker Black Label  
Chivas Regal

### MALT WHISKY

Auchentoshan 12yo  
Balvenie Dbl Wood  
Macallan 15yo

### BOURBON

Knob Creek  
Bulleit  
Woodford Reserve

### TEQUILA

Jose Cuervo Especial  
Sauza Hornitos  
Patron XO Café

### COGNAC

Martell  
Remy Martin VSOP  
Remy Martin XO

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## NON ALCOHOLIC, FRESH JUICES, SMOOTHES

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Single Juice £ 3.00  
 Orange, Pineapple, Cranberry or Apple

Combinations £ 4.00  
 Zing – Apple and Lime  
 Fresh – Orange, Apple and Passion Fruit  
 Berry – Raspberry, Strawberry and Cranberry

Add fat free or soya yogurt to make a satisfying smoothie Add £ 0.75

Chegworth Apple Juice 250ml bottled £ 1.95  
 Organic : Bramley, Cox, Discovery, Pear  
 Non Organic : Apple & Beetroot, Apple & Rhubarb, Apple & Blackberry, Apple & Elderflower

A range of other soft drinks are available in the Phene deli. Brands include Hampstead Organic Iced Teas, Manjago flavoured waters and Dr Antonio Martin's Coconut Water. Please ask your server for assistance.

Belu Still & Sparkling Water (75cl) £ 3.65  
 Belu Still & Sparkling Water (33cl) £ 2.25

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## COFFEE AND TEA

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### Monmouth Organic Coffee

The best coffee in London: three single estate organic coffee which is blended and roasted in Bermondsey

	Latte	£ 2.70
Single Espresso	Iced Latte	£2.70
Double Espresso	Americano	£ 2.20
Single Macchiato	Hot Chocolate	£ 2.80
Double Macchiato		
Cappuccino		

Choose from skimmed, semi skimmed, soya and rice milk

### Organic Bellevue Teas

Black Tea £ 2.20  
 Breakfast, Earl Grey, Ceylon Black, Sencha Green and Rooibos  
 Herbal Infusion £ 2.20  
 Camomile, Peppermint, Liquorice, Fresh Mint

Sherston Tea - We stock a selection of exceptionally high quality loose herbal and fruit teas and tisanes, sourced from all over the world. High in antioxidants and low in caffeine, these are available to buy from the deli.

