

Wine & Beer

Champagne & Sparkling

Veuve Clicquot yellow label	55.00
Tiffin Brut Champagne premier cru	45.00
Tiffin Rosé Champagne premier cru	49.50
Prosecco Brut extra dry, Italy	26.00
Prosecco Rosé Spumante Italy	27.00
Prosecco Brut by the glass	6.50

Wines

White	175ml	250ml	Bottle
Sauvignon Blanc, France	5.80	6.90	18.00
Chenin Blanc, South Africa	6.00	7.20	20.00
Chardonnay, Chile	6.50	8.50	25.00

Rosé	175ml	250ml	Bottle
Pinot Grigio Blush, Italy	5.80	6.90	18.00
Merlot Rosé, France	5.80	6.90	18.00

Red	175ml	250ml	Bottle
Merlot, South Africa	5.80	6.90	18.00
Syrah, France	6.00	7.20	20.00
Malbec, Argentina	6.50	8.50	25.00

House spirits from 3.90

Bottled beers from 3.90

Draught Peroni
1/2 2.95
pint 5.80

Coffee & Chocolate

Brasserie Blend Coffee	cup 2.00 pot 3.40
Americano	2.40 / 3.00
Espresso	1.90 / 2.50
Macchiato	2.10 / 2.70
Flat White	2.50 / 3.10
Cappuccino	2.50 / 3.10
Latté	2.50 / 3.10
Coffee Mocha	3.50
Hot Chocolate cream & marshmallows	3.50
Hot Chocolate Baileys or Rum & cream	5.00
Chai Spiced Tea Latte	3.50
Extra shot / Caramel / Vanilla Syrup	.80
Cream	.80

Freshly ground decaffeinated coffee available

Tea & Infusions

English Breakfast	2.00
Earl Grey / Darjeeling	2.40
Lapsang Souchong (smoked black tea)	2.80
Madagascan Vanilla black tea	2.80
Green Sencha / Angel Peach Green	2.80
Jasmine Silver Needles / White Rosebud	2.80
Organic Peppermint / Rooibos	2.80
Fruit Infusions / Speciality Teas	2.80
Decaffeinated Breakfast Tea	2.50

Cold Drinks

Coke, Diet Coke, Lemonade	2.20
Artisan Soft Drinks	from 3.40
Milkshake (strawberry, chocolate, vanilla)	3.75
Juices: Orange, Apple, Cranberry, Pineapple	2.40
Mineral Water <i>Still or Sparkling</i>	1.90 / 3.90
J20 / Coke Float / Ice Cream Soda	2.80

Service at your discretion. All gratuities go to your serving team, who are pleased to help with menu suggestions, dietary and allergen information