

# By the Glass

## PROSECCO & CHAMPAGNE BY THE GLASS

125ML

VILLA CONCHI, Cava, Brut Seleccion, *Spain* [V][VG] 6.50

BOTTEGA POETI, PROSECCO, Brut, *Italy* [V][VG] 6.95

TAITTINGER, CHAMPAGNE, Brut, *France* [V][VG] 11.30

## ROSÉ PROSECCO & CHAMPAGNE

125ML

BOTTEGA POETI ROSÉ, PROSECCO, *Italy* [V][VG] 7.95

TAITTINGER ROSÉ, CHAMPAGNE, *France* [V][VG] 13.30

## ROSÉ WINE BY THE GLASS

175ML

250ML

ZINFANDEL ROSATO, VITA, *Italy* [V][VG] 6.25 8.10

PINOT GRIGIO ROSATO, BELVINO, *Italy* 6.90 9.00



[V] VEGETARIAN [VG] VEGAN

# By the Glass

WHITE WINE	175ML	250ML
BY THE GLASS		
ARIEN, AYRUM, <i>Spain</i> [V]	5.50	6.95
VERMENTINO, PASSO SARDO, <i>Italy</i> [V][VG]	6.50	8.85
CHARDONNAY, BARNABE, <i>France</i> [V][VG]	7.00	9.00
PINOT GRIGIO, BOTTEGA, <i>Italy</i> [V][VG]	7.40	9.70
SAUVIGNON BLANC, JOSEPH MELLOTT DESTINEA, <i>France</i> [V][VG]	8.00	10.35
GAVI DI GAVI, ENRICO SERAFINO, <i>Italy</i> [V][VG]	10.95	13.50

RED WINE	175ML	250ML
BY THE GLASS		
SHIRAZ, SOLSTICE, <i>Italy</i> [V][VG]	5.50	6.95
CABERNET SAUVIGNON, SON EXCELLENCE, <i>France</i> [V][VG]	6.25	8.10
MERLOT, BOTTEGA, <i>Italy</i> [V][VG]	7.10	9.30
RIOJA CRIANZA, DON JACOBO, <i>Spain</i> [V][VG]	8.00	10.50
CAHORS MALBEC, CHÂTEAU LABRANDE, <i>France</i> [V][VG]	8.00	10.50
PRIMITIVO, FEUDI SALENTINI 125, <i>Italy</i>	8.75	11.50



[V] VEGETARIAN [VG] VEGAN

# Champagne

## CHAMPAGNE

- TAITTINGER BRUT, CHAMPAGNE, France** [V][VG] 65.00  
*Aromas of brioche with fragrances of peach, white flowers and vanilla pod*
- VEUVE CLICQUOT BRUT, CHAMPAGNE, France** [V][VG] 79.95  
*Slight sweetness and clean acidity, integrated notes of melon, nuts and orange blossom*
- BELLE EPOQUE PERRIER JOUËT, CHAMPAGNE, France** 185.00  
*An exceptional combination of freshness and finesse with distinctive notes of white fruit and flowers*

## ROSÉ CHAMPAGNE

- TAITTINGER ROSÉ, CHAMPAGNE, France** [V][VG] 77.00  
*Balance of crisp acidity and notes of wild raspberry, cherry and blackcurrant*
- LAURENT-PERRIER ROSÉ, CHAMPAGNE, France** [V][VG] 95.00  
*Intensely fruity flavours of fresh strawberries, raspberries and wild cherries. Long clean finish*
- BELLE EPOQUE ROSÉ PERRIER JOUËT, CHAMPAGNE, France** 275.00  
*Beautiful luminous hue with hints of flint stone, blood orange and subtle red berry flavours, exceedingly long finish*

# Sparkling

## SPARKLING WINE

VILLA CONCHI BRUT SELECCION, 28.95  
CAVA, Catalunya, Spain [V][VG]

*A Gold Medal winning refreshingly elegant Cava made  
in the Champagne method*

BOTTEGA POETI, PROSECCO, Veneto, Italy [V][VG] 29.95

*Apple, citrus and peach on the nose with delicate floral  
acacia and wisteria notes on the palate*

BOTTEGA POETI ROSÈ, 32.95  
PROSECCO, Veneto, Italy [V][VG]

*Rich fruitiness with hints of apple peach citrus and wild strawberry*



# White Wine

## ITALIAN

<b>VERMENTINO, PASSO SARDO, Sardinia [V][VG]</b>	25.00
<i>This light and bright wine is bursting with fruit and floral aromas with crisp acidity</i>	
<b>PINOT GRIGIO, BOTTEGA, Veneto [V][VG]</b>	27.50
<i>Light and dry with floral and citrus notes that lead to minerality on the finish</i>	
<b>FALANGHINA, TENUTA DEL PORCONERO, Campania [V][VG]</b>	29.50
<i>Notes of dried herbs along with citrus and stone fruit flavours</i>	
<b>GAVI DI GAVI, ENRICO SERAFINO, Piedmont [V][VG]</b>	39.00
<i>Lees aged for a richer mouthfeel with citrus aromas with an abundance of minerality on the palate</i>	

## FRENCH

<b>CHARDONNAY, BARNABE, Languedoc-Roussillon [V][VG]</b>	25.95
<i>Green apple and vanilla on the nose, well balanced on the palate with creamy notes on the finish</i>	
<b>PICPOUL DE PINET, PETIT RONDE, Languedoc-Roussillon [V][VG]</b>	28.50
<i>Herbal and citrus aromas with pleasant traits of acacia and hawthorn blossom</i>	

SAUVIGNON BLANC, JOSEPH MELLOTT DESTINEA, Loire Valley [V][VG] <i>Referred to in France as a "petite Sancerre", Zesty and zippy with a hint of passionfruit</i>	29.95
VIOGNIER, LE VERSANT, Languedoc-Roussillon [V][VG] <i>Intense apricot, peach and rose flavours, with hints of ginger. Smooth and fruity finish</i>	30.00
POUILLY-FUME, DOMAINE JEAN-CLAUDE CHATELAIN, Loire Valley [V][VG] <i>Elegant and mineral-led with flavours of gooseberry, honeydew melon and lime with synonymous gun smoke notes</i>	47.00
CHABLIS 1ER CRU, VIGNERONS DE CHABLIS, Burgundy <i>A steely wine with pronounced acidity. A buttery palate, notes of pineapple green apple and vanilla</i>	63.50

## SPANISH

AIREN, AYRUM, Castilla [V] <i>Peachy and incredibly soft with notes of lychee and pineapple</i>	20.50
RIOJA VIURA, BODEGAS CORRAL, Rioja [V][VG] <i>Crisp and zesty white rioja with flavours of grapefruit, tarragon and lime peel</i>	25.50
ALBARINO, PACO & LOLA LOLO TREE, Rias Baixas [V] <i>Aromatic notes of green apple and lemon peel, hints of flesh plum. Refreshing and balanced on the palate</i>	38.00

## GREEK

RETSINA, TSANTALI, Halkidiki <i>Bright pale-yellow colour with light golden hues. The nose is vibrant with aromas of citrus, pear, and apple, as well as elegant fresh pine resin. Mouth-watering with a dry and refreshing palate</i>	29.00
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# Red Wine

## ITALIAN

<b>SHIRAZ, SOLSTICE, Campania [V][VG]</b>	20.50
<i>A Shiraz with some new world style to it, quite light-bodied with hedgerow fruit and pepper notes</i>	
<b>NERO D, AVOLA, ALLUMEA ORGANIC, Sicily [V][VG]</b>	25.50
<i>The vines are an average of 25 years old. Certified organic and suitable for vegans; wines are unoaked, fruit forward and easy drinking</i>	
<b>MERLOT, BOTTEGA, Veneto [V][VG]</b>	26.50
<i>Dark fruit flavours such as blackcurrant and bramble with velvety tannins</i>	
<b>FIORBELLA, ROSSO APPASSIMENTO, Veneto [V][VG]</b>	29.50
<i>Intense ruby-red with a bouquet of cherry, dried fruit and chocolate. Full-bodied and round with a spiciness and lingering finish</i>	
<b>PRIMITIVO, FEUDI SALENTINI 125, Puglia</b>	33.00
<i>Oak aged red with an elegant, intense aroma. Notes of ripe plum, cherry jam, tobacco leaf and cocoa followed by notes of white pepper spice</i>	
<b>CHIANTI CLASSICO RISERVA, VICCHIOMAGGIO, Toscana [V][VG]</b>	46.00
<i>Perfumed and elegant wine with notes of chocolate strawberries and candied cherry. Soft and silky with a long finish</i>	

**AMARONE DELLA VALPOLICELLA** 72.00  
**CLASSICO, BOLLA, Veneto**

*A complex perfume of black cherry, prune, raisin and cedar spice with balsamic hints and a long, elegant finish*

**GAJA CA'MARCANDA 'PROMIS', Tuscany** 78.00

*This super Tuscan wine opens with aromas of violet and wild rose which transcends into more earthy notes on the pallet with an abundance of mulberry and wild strawberry*

## FRENCH

**CABERNET SAUVIGNON,** 23.00

**SON EXCELLENCE, Languedoc-Roussillon [V][VG]**

*Blackcurrant and bramble fruit aromas with a light hint of green pepper, smooth and fruity with a hint of spice and seasoning*

**CAHORS MALBEC, CHÂTEAU** 30.00

**LABRANDE, Nouvelle Aquitaine [V][VG]**

*Intense fruit flavours of raspberry, blackcurrant and blackberry with a full fruity palate and soft tannins*

**PINOT NOIR, REBELLION** 34.00

**ORGANIC, Languedoc-Roussillon [V][VG]**

*The nose shows blackberry and other hedgerow fruits, the palate is fruity with balanced notes of caramel and liquorice*

**SAINT-EMILION GRAND CRU,** 65.00

**CHÂTEAU DES BARDES, Bordeaux**

*Rich fruit aromas, juicy with sweet tannins back by soft touches of vanilla from time spent in oak*

**POMEROL, BY CLINET, Bordeaux** 83.00

*This terrific Merlot from Bordeaux displays aromas of forest fruits, liquorice, and bergamot. Notes of oriental spice and plum bring intensity to the finish*



# Red Wine

## SPANISH

**RIOJA CRIANZA, VINA REAL, Rioja [V][VG]** 29.95  
*Ruby red with a medium intensity, notes of red fruit and vanilla with silky tannins, medium body, sweet, spicy and has a long finish*

**RIBERA DEL DUERO, ROLLAND & GALARRETA, Castilla [V][VG]** 45.00  
*An overlooked Spanish gem. Full bodied and concentrated with aromas of cinnamon, lavender, and black cherry with a smooth textured fleshy palate*

## LEBANESE

**CHATEAU MUSAR HOCHAR, Bekaa Valley [V][VG]** 59.00  
*Aromas of tobacco, cigar box and chocolate a with spicy red and black fruits with a sweet and savoury spice finish*

# Rosé Wine

## ITALY

- ZINFANDEL ROSATO, VITA, Puglia [V][VG] 23.00  
*Medium dry and deliciously fruity with subtle red berry flavours*
- PINOT GRIGIO ROSATO, PARINI, Veneto 25.50  
*Coppery-pink colour, delicate and fruity bouquet, soft and fresh on the palate*

## FRENCH

- CÔTES DE PROVENCE ROSÉ,  
CHÂTEAU DES FERRAGES, Provence [V][VG] 37.50  
*An elegant and bright rose, with aromas of strawberry, grapefruit, citrus and peach*
- CHATEAU D'ESCLANS  
WHISPERING ANGEL, Provence [V][VG] 53.00  
*Flavours of redcurrant, dried flowers and spices, with a subtle herbal quality and a firm finish*



## COCKTAILS SPRITZ & FIZZ

CUCUMBER AND ELDERFLOWER 7.50  
HUGO SPRITZ

*Elderflower liqueur, lime juice, fresh mint,  
Prosecco and soda. Fresh cucumber and mint*

STRAWBERRY AND SICILIAN 7.95  
LEMON BELLINI

*Limoncello, citrus and fraise syrup topped  
with Prosecco. Garnished with strawberry petals  
and dehydrated lemon*

APEROL SPRITZ 7.95

*Aperol, Prosecco and soda.  
Garnished with a dehydrated orange wheel*

BERGAMOT AND 8.50  
GRAPEFRUIT SPRITZ

*Italicus, citrus, grapefruit and Malfy Rosa gin  
topped with Prosecco and soda.  
Garnished with dehydrated grapefruit*

STRAWBERRY AND 8.50  
ROSE SPRITZ

*Beefeater Pink, Lanique liqueur, lemon juice,  
strawberry and fresh mint topped  
with white wine and soda*

## COCKTAILS

### ARTEZZAN CLASSICS

**MOJITO** 7.95

*Bacardi Carta Blanca, fresh lime, fresh mint  
and simple syrup topped with soda*

*Add a strawberry, passion fruit*

*or raspberry twist*

8.95

**NEGRONI**

8.25

*Gin, Campari and Antica formula stirred  
over ice, garnished with a dehydrated  
orange wheel*

**MARGARITA**

8.50

*Tequila blanco, Cointreau, fresh lime  
and simple Syrup. Garnished with  
a lime wheel and a salted rim*

**VANILLA FRENCH MARTINI**

8.95

*Absolut Vanilla vodka, Chambord, fresh  
blackberries and pineapple juice, garnished  
with raspberry dust and blackberry*

**PORN STAR MARTINI**

9.95

*Vanilla vodka, Passoã, pineapple juice, fresh  
lemon juice and passion fruit syrup with a  
caramelised passion fruit and a shot of Prosecco*

## COCKTAILS

### ARTEZZAN SIGNATURE

**STRAWBERRY AND APPLE MARTINI** 7.95

*Rum, Manzana Verde, Fraise de bois, Aquafaba, strawberry purée, lime juice and passion fruit syrup.  
Garnished with dehydrated apple and strawberry petals*

**BERGAMOTTO SBAGLIATO** 8.50

*Beefeater gin, Italicus and Cinzano bianco topped with Prosecco. Garnished with a dehydrated orange wheel*

**RASPBERRY AND RETSINA SLING** 8.50

*Vodka, Amaretto, lemon Juice, apple juice and raspberry syrup topped Retsina wine and soda.  
Garnished with dehydrated apple and rosemary*

**PEAR AND BERRY MARTINI** 8.50

*Xante Pear Brandy, Chambord, Cassis and Aquafaba mixed with apple and cranberry juice.  
Garnished with a dehydrated redcurrant parcel*

**TEQUILA ENVY** 9.00

*Tequila, Blue Curacao, passion fruit syrup, fresh lime and pineapple juice. Garnished with raspberry dust and an edible butterfly*

**ARTEZZAN'S IONIAN MISTRESS** 9.95

*Absolut Raspberry Vodka, Passoa, Guava Juice, Passionfruit syrup and fresh lemon. With an edible Butterfly and Raspberry dust. Accompanied with a shot of Pink Prosecco*

## ARTEZZAN GIN SERVES

**VIOLETTE AND PEACH GIN** 8.50

*Boe Palma Violet gin and peach liqueur served with Fever-Tree Elderflower. Garnished with viola flowers and an edible butterfly*

**BRAMBLE AND RASPBERRY GIN** 8.50

*Bombay Bramble gin and framboise served with Fever-Tree tonic. With fresh raspberries and viola flowers*

**PASSION FRUIT AND  
STRAWBERRY GIN** 8.50

*Boe passion fruit Gin and Wild Strawberry Liqueur, served with Fever-Tree Mediterranean tonic. Garnished with dehydrated strawberry petals and passion fruit*

**BERGAMOT AND LEMON GIN** 8.50

*Malfy Limon gin, Italicus and fresh basil served with Fever Tree Mediterranean tonic. Garnished with dehydrated lemon and viola flowers*

## DESSERT AND DIGESTIVE COCKTAILS

**COFFEE AND  
CARMEL ALEXANDER** 8.50

*Metaxa, coffee liqueur, caramel syrup, and cream.  
Garnished with Abracci Dust*

**ESPRESSO MARTINI** 8.50

*Vanilla Vodka, Tia Maria, coffee and vanilla syrup.  
Garnished with coffee beans and chocolate dust*

**COCOA AND CHERRY  
SMOKED MANHATTAN** 11.00

*Woodford Reserve, cherry brandy, Curacao  
liqueur and cherry syrup smoked in a cloche  
with apple wood chips*



## NON-ALCOHOLIC COCKTAILS

### NIL-JITO

4.25

*Apple juice, simple syrup, fresh mint  
and lime juice topped with lemonade.*

*Finished with fresh mint*

*Add a strawberry or peach twist*

5.00

### QUINTESSENCE COOLER

4.25

*Fresh cucumber elderflower cordial, mint  
and lemon juice topped with Guava and soda.*

*Garnished with cucumber and fresh mint*

### NOT SO FRENCH MARTINI

4.50

*Cedars Wild, pineapple juice and Cassis  
simple syrup. Garnished with raspberry dust*





# Beers and Ciders

## DRAUGHT BEER

	HALF	PINT
ANGELO PORETTI	2.55	5.10
ESTRELLA DAMM	2.75	5.50

## BOTTLED BEER

SAGRES	4.95
MENABREA BLONDE	5.00
MENABREA AMBER	5.00
ESTRELLA DAMM INEDIT	5.85
PERONI NASTRO	4.95
PERONI LIBERA	4.00
ESTRELLA GALICIA GF	5.00
ALHAMBRA RESERVE	5.95

## BOTTLED CIDER

MAELOC APPLE	5.00
MAELOC STRAWBERRY	5.65



# SPIRITS

## GIN <sup>25ML.</sup>

<i>Beefeater</i>	4.25
<i>Beefeater Pink</i>	4.25
<i>Boe Violette</i>	4.45
<i>Boe Passionfruit</i>	4.45
<i>Bombay Sapphire</i>	4.45
<i>Tanqueray</i>	4.45
<i>Malfy Blood Orange</i>	4.50
<i>Malfy Grapefruit</i>	4.50
<i>Malfy Limon</i>	4.50
<i>Hendricks</i>	4.75
<i>Bombay Bramble</i>	4.75
<i>Gin Mare</i>	5.25
<i>Monkey 47</i>	5.50

## VODKA <sup>25ML.</sup>

<i>Absolut Vodka</i>	4.15
<i>Absolut Vanilla</i>	4.50
<i>Absolut Raspberry</i>	4.50
<i>Ciroc</i>	4.75
<i>Grey Goose</i>	5.25

## WHISKEY <sup>25ML.</sup>

<i>Jameson's</i>	4.15
<i>Chivas Regal</i>	4.20
<i>Glenmorangie</i>	4.45
<i>Glenmorangie Lasanta</i>	5.50
<i>Dalwinne</i>	5.25
<i>Lagavulin</i>	6.30

## BOURBON <sup>25ML.</sup>

<i>Wild Turkey 81</i>	4.45
<i>Jack Daniels</i>	4.45
<i>Woodford Reserve</i>	4.45
<i>Eagle Rare</i>	5.25

## BRANDY <sup>25ML.</sup>

<i>Metaxa</i>	4.15
<i>Martell VS</i>	4.20
<i>Remy Martin VSOP</i>	4.75
<i>Martell XO</i>	11.55

## TEQUILA <sup>25ML.</sup>

<i>Olmeca Blanco</i>	4.15
<i>Olmeca Reposado</i>	4.45
<i>Cazcabel Coffee</i>	4.45
<i>Patron Gold</i>	5.25

## RUM <sup>25ML.</sup>

<i>Bacardi Carta Blanca</i>	4.15
<i>Sagatiba Pura</i>	4.20
<i>Sailor Jerry</i>	4.50
<i>Kraken</i>	4.50
<i>Koko Kanu</i>	4.45
<i>Bacardi 8</i>	4.75
<i>El Dorado 15</i>	5.50

## LIQUORS <sup>25ML.</sup>

<i>Amaretto</i>	4.20
<i>Campari</i>	4.20
<i>Luxardo Limoncello</i>	4.20
<i>Baileys <sup>50ML.</sup></i>	5.00
<i>Tia Maria</i>	5.25
<i>Cointreau</i>	4.45
<i>Lanique</i>	4.45

## SOFT DRINKS

AQUA PANNA	3.45	4.75
SAN PELLEGRINO	3.45	4.75
COCA COLA / DIET COKE <small>330ML BOTTLE</small>		3.40
COCA COLA / DIET COKE / LEMONADE	2.85	4.85

## JUICE

FRESH ORANGE JUICE		3.50
APPLE, PINEAPPLE, CRANBERRY OR GUAVA JUICE		2.95

## FEVER-TREE TONICS

		2.50
<i>Regular, slim line, mediterranean, elderflower, ginger ale or ginger beer</i>		
FENTIMAN'S GRAPEFRUIT		2.20

## HOT DRINKS

*All served with a lemon short bread style biscuit! A perfect Italian accompaniment*

ESPRESSO	2.80	3.00	
MACCHIATO	2.90	3.10	
AMERICANO	3.00	CAPPUCCINO	3.25
CAFFE LATTE	3.25	FLAT WHITE	2.95
CAFFE MOCHA	3.50	HOT CHOCOLATE	3.95
TEA		3.10	
<i>Choose from: English breakfast, Earl grey, rooibos, lemon &amp; ginger, mojito mint, China green tea or camomile flowers</i>			
IRISH COFFEE		7.00	
CALYPSO COFFEE		7.00	
FRENCH COFFEE		7.00	
AMARETTO COFFEE		7.00	