

By the Glass

PROSECCO & CHAMPAGNE BY THE GLASS

125ML

VILLA CONCHI, Cava, Brut Seleccion, *Spain* [V][VG] 6.80

BOTTEGA POETI, PROSECCO, Brut, *Italy* [V][VG] 7.10

TAITTINGER, CHAMPAGNE, Brut, *France* [V][VG] 12.00

ROSÉ PROSECCO & CHAMPAGNE

125ML

BOTTEGA POETI ROSÉ, PROSECCO, *Italy* [V][VG] 7.00

TAITTINGER ROSÉ, CHAMPAGNE, *France* [V][VG] 13.70

ROSÉ WINE BY THE GLASS

175ML

250ML

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

PINOT GRIGIO ROSATO, PARINI, *Italy* 6.90 9.00



ALL WINES BY THE GLASS AVAILABLE IN 125ML. [V] VEGETARIAN [VG] VEGAN

By the Glass

WHITE WINE BY THE GLASS	175ML	250ML
VERDEJO BLANCO, ARIEN <i>Spain</i> [V]	5.60	7.45
VERMENTINO, PASSO SARDO, <i>Italy</i> [V][VG]	6.70	9.00
CHARDONNAY, BARNABE, <i>France</i> [V][VG]	7.00	9.50
PINOT GRIGIO, BOTTEGA, <i>Italy</i> [V][VG]	7.40	9.95
PICPOUL DE PINET, PETITE RONDE, <i>France</i> [V][VG]	7.90	10.20
SAUVIGNON BLANC, JOSEPH MELLOTT DESTINEA, <i>France</i> [V][VG]	8.15	10.85

RED WINE BY THE GLASS	175ML	250ML
SHIRAZ, SOLSTICE, <i>Italy</i> [V][VG]	5.50	7.45
CABERNET SAUVIGNON, SON EXCELLENCE, <i>France</i> [V][VG]	6.30	8.20
MERLOT, BOTTEGA, <i>Italy</i> [V][VG]	7.10	9.30
RIOJA VENDIMIA, DON JACOBO, <i>Spain</i> [V][VG]	8.05	10.60
CAHORS MALBEC, CHÂTEAU LABRANDE, <i>France</i> [V][VG]	8.15	10.70
PRIMITIVO, FEUDI SALENTINI 125, <i>Italy</i>	8.90	11.70



ALL WINES BY THE GLASS AVAILABLE IN 125ML. [V] VEGETARIAN [VG] VEGAN

Champagne

CHAMPAGNE

- TAITTINGER BRUT, CHAMPAGNE, France** [V][VG] 67.00
Aromas of brioche with fragrances of peach, white flowers and vanilla pod
- VEUVE CLICQUOT BRUT, CHAMPAGNE, France** [V][VG] 82.00
Slight sweetness and clean acidity, integrated notes of melon, nuts and orange blossom
- BELLE EPOQUE PERRIER JOUËT, CHAMPAGNE, France** 195.00
An exceptional combination of freshness and finesse with distinctive notes of white fruit and flowers

ROSÉ CHAMPAGNE

- TAITTINGER ROSÉ, CHAMPAGNE, France** [V][VG] 79.00
Balance of crisp acidity and notes of wild raspberry, cherry and blackcurrant
- LAURENT-PERRIER ROSÉ, CHAMPAGNE, France** [V][VG] 97.50
Intensely fruity flavours of fresh strawberries, raspberries and wild cherries. Long clean finish
- BELLE EPOQUE ROSÉ PERRIER JOUËT, CHAMPAGNE, France** 285.00
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, 30.00
CAVA, Catalunya, Spain [V][VG]

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

BOTTEGA POETI, PROSECCO, Veneto, Italy [V][VG] 33.00

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

BOTTEGA POETI ROSÈ, 33.00
PROSECCO, Veneto, Italy [V][VG]

Rich fruitiness with hints of apple peach citrus and wild strawberry



White Wine

ITALIAN

VERMENTINO, PASSO SARDO, Sardinia [V][VG] 25.75

This light and bright wine is bursting with fruit and floral aromas with crisp acidity

PINOT GRIGIO, BOTTEGA, Veneto [V][VG] 28.50

Light and dry with floral and citrus notes that lead to minerality on the finish

GRECO DI TUFO, ROCCA DEL DRAGONE,
TRE FIORI, Campania [V][VG] 31.00

Hand-harvested and cool fermented followed by 3 months of lees ageing. With a bouquet of almond and honeysuckle. The palate is well-balanced, lively and complex, with refreshing minerality and hints of grapefruit

GAVI DI GAVI, ENRICO SERAFINO, Piedmont [V][VG] 40.95

Lees aged for a richer mouthfeel with citrus aromas with an abundance of minerality on the palate

FRENCH

CHARDONNAY, BARNABE, Languedoc-Roussillon [V][VG] 26.50

Green apple and vanilla on the nose, well balanced on the palate with creamy notes on the finish

PICPOUL DE PINET,
PETIT RONDE, Languedoc-Roussillon [V][VG] 29.50

Herbal and citrus aromas with pleasant traits of acacia and hawthorn blossom

VIOGNIER, LE VERSANT, Languedoc-Roussillon [V][VG]	31.00
<i>Intense apricot, peach and rose flavours, with hints of ginger. Smooth and fruity finish</i>	
SAUVIGNON BLANC, JOSEPH MELLOTT DESTINEA, Loire Valley [V][VG]	31.25
<i>Referred to in France as a "petite Sancerre", Zesty and zippy with a hint of passionfruit</i>	
POUILLY-FUME, DOMAINE JEAN-CLAUDE CHATELAIN, Loire Valley [V][VG]	49.00
<i>Elegant and mineral-led with flavours of gooseberry, honeydew melon and lime with synonymous gun smoke notes</i>	
CHABLIS 1ER CRU, VIGNERONS DE CHABLIS, Burgundy	67.00
<i>A steely wine with pronounced acidity. A buttery palate, notes of pineapple green apple and vanilla</i>	

SPANISH

AIREN BLANCO, AYRUM, Castilla [V]	21.00
<i>Peachy and incredibly soft with notes of lychee and pineapple</i>	
RIOJA VIURA, BODEGAS CORRAL, Rioja [V][VG]	26.75
<i>Crisp and zesty white rioja with flavours of grapefruit, tarragon and lime peel</i>	
ALBARINO, PACO & LOLA LOLO TREE, Rias Baixas [V]	38.00
<i>Aromatic notes of green apple and lemon peel, hints of flesh plum. Refreshing and balanced on the palate</i>	

PORTUGAL

VINHO VERDE, ESPORAO BICO AMARELO, Minho	29.00
<i>A blend of Loureiro, Alvarinho and Avesso which was hand harvested from an historic property dating back to 1710. The wine has exuberant citrus and tropical aromas with a creamy texture that leaves a long, lingering and refreshing finish</i>	

Red Wine

ITALIAN

SHIRAZ, SOLSTICE, Campania [V][VG]	21.00
<i>A Shiraz with some new world style to it, quite light-bodied with hedgerow fruit and pepper notes</i>	
NERO D, AVOLA, ALLUMEA ORGANIC, Sicily [V][VG]	25.00
<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>	
MERLOT, BOTTEGA, Veneto [V][VG]	27.50
<i>Dark fruit flavours such as blackcurrant and bramble with velvety tannins</i>	
FIORBELLA, ROSSO APPASSIMENTO, Veneto [V][VG]	31.00
<i>Intense ruby-red with a bouquet of cherry, dried fruit and chocolate. Full-bodied and round with a spiciness and lingering finish</i>	
PRIMITIVO, FEUDI SALENTINI 125, Puglia	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>	
CHIANTI CLASSICO RISERVA, VICCHIOMAGGIO, Toscana [V][VG]	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 CLASSICO, BOLLA, Veneto	75.00
<i>A complex perfume of black cherry, prune, raisin and cedar spice with balsamic hints and a long, elegant finish</i>	

FRENCH

CABERNET SAUVIGNON, SON EXCELLENCE, Languedoc-Roussillon [V][VG] <i>Blackcurrant and bramble fruit aromas with a light hint of green pepper, smooth and fruity with a hint of spice and seasoning</i>	24.00
CAHORS MALBEC, CHÂTEAU LABRANDE, Nouvelle Aquitaine [V][VG] <i>Intense fruit flavours of raspberry, blackcurrant and blackberry with a full fruity palate and soft tannins</i>	31.25
PINOT NOIR, REBELLION ORGANIC, Languedoc-Roussillon [V][VG] <i>The nose shows blackberry and other hedgerow fruits, the palate is fruity with balanced notes of caramel and liquorice</i>	35.50
SAINT-EMILION GRAND CRU, CHÂTEAU DES BARDES, Bordeaux <i>Rich fruit aromas, juicy with sweet tannins back by soft touches of vanilla from time spent in oak</i>	65.00

SPANISH

RIOJA VENDIMIA, DON JACOBO, Rioja [V][VG] <i>Clean and bright in appearance, a cherry red colour with purple trim. Aromatic notes of red fruits and spice come to the forefront with subtle oak. Soft, juicy with a hint of spice on the finish</i>	29.95
RIBERA DEL DUERO, ROLLAND & GALARRETA, Castillia [V][VG] <i>An overlooked Spanish gem. Full bodied and concentrated with aromas of cinnamon, lavender, and black cherry with a smooth textured fleshy palate</i>	47.00

LEBANESE

CHATEAU MUSAR HOCHAR, Bekaa Valley [V][VG] <i>Aromas of tobacco, cigar box and chocolate with spicy red and black fruits with a sweet and savoury spice finish</i>	61.00
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Rosé Wine

ITALY

ZINFANDEL ROSATO, VITA, Puglia [V][VG] 23.50
Medium dry and deliciously fruity with subtle red berry flavours

PINOT GRIGIO ROSATO, PARINI, Veneto 26.00
Coppery-pink colour, delicate and fruity bouquet, soft and fresh on the palate

FRENCH

COTEAUX VAROIS, REFLET, 36.00
ESTANDON, Provence [V][VG]
Bright, shiny pale pink hue. Great finesse on the nose, with notes of citrus, and pink grapefruit flesh. Silky and smooth on the palate with a lovely balance between freshness and silky body

CHATEAU D'ESCLANS 55.00
WHISPERING ANGEL, Provence [V][VG]
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 8.25

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

STRAWBERRY AND 8.95
ROSE SPRITZ

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

MULLED PEACH AND PIMMS SPRITZ 8.95

*Pimms, blood orange gin and white wine mixed with
cinnamon syrup and fresh lemon juice. Garnished
with dehydrated rose petals and orange wheel*

COCKTAILS

ARTEZZAN CLASSICS

MOJITO 8.95

*Bacardi Carta Blanca, fresh lime, fresh mint and simple syrup topped with soda
Add a strawberry, passion fruit or raspberry twist*

NEGRONI 8.95

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

MARGARITA 8.95

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, Passoča, 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 8.25

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

AUTUMN ORANGE SLING 8.95

Sailor Jerry Rum, Licor 43, Disaronno Amaretto, rosemary mixed with apple juice, fresh lemon and vanilla syrup. Garnished with dehydrated apple and rosemary sprig

PEDROS CAMPFIRE NEGRONI 10.50

Kraken spiced rum, Pedro Ximénez Sherry, Aperol with chocolate bitters and cinnamon syrup. Garnished with a cinnamon stick and flame thrown cinnamon powder

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 lemon. With an edible butterfly and raspberry dust. Accompanied with a shot of pink Prosecco

ARTEZZAN GIN SERVES

VIOLETTE AND PEACH GIN 8.95

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

BRAMBLE AND RASPBERRY GIN 9.25

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

**PASSION FRUIT AND
STRAWBERRY GIN** 9.25

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

RHUBARB TARTE TATIN GIN 9.25

Three Wrens apple crumble gin, rhubarb liqueur and grenadine syrup, served with Fever-Tree tonic. Garnished with dehydrated apple and a shortbread biscuit rim

DESSERT AND DIGESTIVE COCKTAILS

**COFFEE AND
CARMEL ALEXANDER** 8.50

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

ESPRESSO MARTINI 8.95

*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

4.50

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

Finished with fresh mint

Add a strawberry or raspberry twist

5.00

QUINTESSENCE COOLER

4.50

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

Garnished with cucumber and fresh mint

NOT SO FRENCH MARTINI

5.00

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



Beers and Ciders

DRAUGHT BEER

	HALF	PINT
ANGELO PORETTI	2.95	5.85
ESTRELLA DAMM	2.95	5.85

BOTTLED BEER

SAGRES	5.10
MENABREA BLONDE	5.10
MENABREA AMBER	5.10
ESTRELLA DAMM INEDIT	5.90
PERONI NASTRO	5.00
PERONI LIBERA	4.00
ESTRELLA GALICIA GF	5.10
ALHAMBRA RESERVE	6.15

BOTTLED CIDER

MAELOC APPLE	5.50
MAELOC STRAWBERRY	5.85



SPIRITS

GIN ^{25ML.}

<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>	6.00

VODKA ^{25ML.}

<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 ^{25ML.}

<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>	6.00
<i>Lagavulin</i>	6.30

BOURBON ^{25ML.}

<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 ^{25ML.}

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

TEQUILA ^{25ML.}

<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 ^{25ML.}

<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 ^{25ML.}

<i>Amaretto</i>	4.20
<i>Campari</i>	4.20
<i>Luxardo Limoncello</i>	4.20
<i>Baileys ^{50ML.}</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>		3.60
COCA COLA / DIET COKE / LEMONADE	2.85	4.85

JUICE

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

FEVER-TREE TONICS

		2.60
<i>Regular, slim line, mediterranean, elderflower, ginger ale or ginger beer</i>		
FENTIMAN'S GRAPEFRUIT		2.20

HOT DRINKS

All served with a lemon shortbread 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 & 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	