

By the Glass

PROSECCO & CHAMPAGNE BY THE GLASS

125ML

VILLA CONCHI, Cava, Brut Seleccion, <i>Spain</i> [V][VG]	6.80
BOTTEGA POETI, PROSECCO, Brut, <i>Italy</i> [V][VG]	7.10
TAITTINGER, CHAMPAGNE, Brut, <i>France</i> [V][VG]	13.00

ROSÉ PROSECCO & CHAMPAGNE

125ML

BOTTEGA POETI ROSÉ, PROSECCO, <i>Italy</i> [V][VG]	7.10
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ROSÉ WINE BY THE GLASS

175ML

250ML

ZINFANDEL ROSATO, VITA, <i>Italy</i> [V][VG]	6.25	8.10
PINOT GRIGIO ROSATO, PARINI, <i>Italy</i>	6.90	9.00
PROVENCE ROSÉ, REFLET, <i>France</i>	9.50	12.50



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

By the Glass

WHITE WINE	175ML	250ML
BY THE GLASS		
VERDEJO BLANCO, LA VIVIENDA <i>Spain</i>	5.70	7.75
TREBBIANO DI ROMAGNA LE COSTE, <i>Italy</i> [V][VG]	6.80	8.80
CHARDONNAY, BARNABE, <i>France</i> [V][VG]	6.90	8.90
RIOJA VIURA, BODEGAS CORRAL, RIOJA, <i>France</i> [V][VG]	6.95	9.25
PINOT GRIGIO, BOTTEGA, <i>Italy</i> [V][VG]	7.50	9.95
SAUVIGNON BLANC, JOSEPH MELLOTT DESTINEA, <i>France</i> [V][VG]	8.20	10.95

RED WINE	175ML	250ML
BY THE GLASS		
SHIRAZ, SOLSTICE, <i>Italy</i> [V][VG]	5.55	7.50
CABERNET SAUVIGNON, SON EXCELLENCE, <i>France</i> [V][VG]	6.40	8.40
MERLOT, BOTTEGA, <i>Italy</i> [V][VG]	7.20	9.50
RIOJA VENDIMIA, DON JACOBO, <i>Spain</i> [V][VG]	8.20	10.90
CAHORS MALBEC, CHÂTEAU LABRANDE, <i>France</i> [V][VG]	8.25	11.00
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] 70.00
Aromas of brioche with fragrances of peach, white flowers and vanilla pod
- VEUVE CLICQUOT BRUT, CHAMPAGNE, France** [V][VG] 84.00
Slight sweetness and clean acidity, integrated notes of melon, nuts and orange blossom
- BELLE EPOQUE PERRIER JOUËT, CHAMPAGNE, France** 260.00
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
- VEUVE CLICQUOT, BRUT ROSÉ, France** [V][VG] 92.00
From the premium Montagne de Reims region. Flavours of red berries and toast with mouth-watering freshness
- BELLE EPOQUE ROSÉ PERRIER JOUËT, CHAMPAGNE, France** 350.00
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, 30.50
CAVA, Catalunya, Spain [V][VG]

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

BOTTEGA POETI, PROSECCO, Veneto, Italy [V][VG] 33.75

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

BOTTEGA POETI ROSÈ, 33.75
PROSECCO, Veneto, Italy [V][VG]

Rich fruitiness with hints of apple peach citrus and wild strawberry



White Wine

ITALIAN

- TREBBIANO DI ROMAGNA, 26.50
LE COSTE, Emilia Romagna [V][VG]
Refreshing and light-bodied with citrus flavours and delicate floral notes
- PINOT GRIGIO, BOTTEGA, Veneto [V][VG] 28.75
Light and dry with floral and citrus notes that lead to minerality on the finish
- GAVI, VOLTOLINO DOCG, Piedmont [V][VG] 37.00
A floral aroma with savoury flavours. Medium bodied with a mouth-watering freshness

FRENCH

- CHARDONNAY, BARNABE, Languedoc-Roussillon [V][VG] 25.50
Green apple and vanilla on the nose, well balanced on the palate with creamy notes on the finish
- PICPOUL DE PINET, 29.50
PETIT RONDE, Languedoc-Roussillon [V][VG]
Herbal and citrus aromas with pleasant traits of acacia and hawthorn blossom
- VIOGNIER, LE VERSANT, Languedoc-Roussillon [V][VG] 31.25
Intense apricot, peach and rose flavours, with hints of ginger. Smooth and fruity finish
- SAUVIGNON BLANC, 32.00
JOSEPH MELLOTT DESTINEA, Loire Valley [V][VG]
Referred to in France as a "petite Sancerre", Zesty and zippy with a hint of passionfruit

POUILLY-FUME, DOMAINE JEAN-CLAUDE 49.00
CHATELAIN, Loire Valley [V][VG]

Elegant and mineral-led with flavours of gooseberry, honeydew melon and lime with synonymous gun smoke notes

CHABLIS 1ER CRU, VIGNERONS 68.00
DE CHABLIS, Burgundy

A steely wine with pronounced acidity. A buttery palate, notes of pineapple green apple and vanilla

SPANISH

VERDEJO BLANCO, LA VIVIENDA, La Mancha 22.00

Zesty wine with lemon and lime flavours and a soft finish. It's a celebration of Spanish culture with an authentic taste of Spain in every glass

RIOJA VIURA, BODEGAS CORRAL, Rioja [V][VG] 27.75

Crisp and zesty white rioja with flavours of grapefruit, tarragon and lime peel

ALBARINO, DOMINGO MARTIN, Rias Baixas [V][VG] 36.50

Rich and generous flavours of ripe peaches and pears, backed by vivid lemon and mineral acidity. A well-balanced wine with a fresh finish

PORTUGAL

VINHO VERDE, ESPORÃO BICO AMARELO, Alentejo 29.00

A blend of Loureiro, Alvarinho and Avesso, hand-harvested from a historic property dating back to 1710. The wine has exuberant citrus and tropical aromas with a creamy texture that leaves a lingering and refreshing finish

RESERVA BRANCO, ESPORÃO, Alentejo 49.00

A blend of Arinto, Antão Vaz and Roupeiro. Hand-harvested with fine lees ageing in French and American oak. Aromas of ripe tangerine, honey and apricot with subtle notes of toast and smoke from the barrel fermentation. The palate is complex and creamy, showing ripe fruit flavours and mineral notes with a long, fresh finish. A great Chablis alternative

Red Wine

ITALIAN

SHIRAZ, SOLSTICE, Campania [V][VG]	22.00
<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]	27.00
<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]	28.75
<i>Dark fruit flavours such as blackcurrant and bramble with velvety tannins</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>	
NERELLO MASCALESE, TORRE MORA ROSSO ETNA, Sicilia [V][VG]	43.50
<i>Intense ruby-red with a bouquet of cherry, dried fruit and chocolate. Full-bodied and round with a spiciness and lingering finish</i>	
CHIANTI CLASSICO RISERVA, VICCHIOMAGGIO, Toscana [V][VG]	48.00
<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	77.00
<i>A complex perfume of black cherry, prune, raisin and cedar spice with balsamic hints and a long, elegant finish</i>	

FRENCH

- CABERNET SAUVIGNON, 25.00
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 33.00
LABRANDE, Nouvelle Aquitaine [V][VG]
Intense fruit flavours of raspberry, blackcurrant and blackberry with a full fruity palate and soft tannins
- SAINT-EMILION GRAND CRU, CHÂTEAU DES BARDES, Bordeaux 65.00
Rich fruit aromas, juicy with sweet tannins back by soft touches of vanilla from time spent in oak

SPANISH

- RIOJA VENDIMIA, DON JACOBO, Rioja [V][VG] 31.00
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
- RIBERA DEL DUERO, DAMANA FIVE TINTO, Castillia [V][VG] 34.00
An overlooked Spanish gem. Dark and intense with aromas and flavours of blackberries, black cherries and creamy notes of vanilla. A rich, medium-bodied red with an excellent finish

LEBANESE

- CHATEAU MUSAR HOCHAR, Bekaa Valley [V][VG] 65.00
Aromas of tobacco, cigar box and chocolate with spicy red and black fruits with a sweet and savoury spice finish

PORTUGUESE

- TOURIGA NACIONAL, FLOR DE TINTO, Lisbon 28.00
This all-rounder opens with floral aromas with notes of wild fruits, spice and vanilla. On the palate, it is elegant and fresh, with a soft yet unctuous finish

Rosé Wine

ITALY

ZINFANDEL ROSATO, VITA, Puglia [V][VG] 24.00
Medium dry and deliciously fruity with subtle red berry flavours

PINOT GRIGIO ROSATO, PARINI, Veneto 27.00
Coppery-pink colour, delicate and fruity bouquet, soft and fresh on the palate

FRENCH

COTEAUX VAROIS, REFLET, 37.00
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 57.00
WHISPERING ANGEL, Provence [V][VG]
Flavours of redcurrant, dried flowers and spices, with a subtle herbal quality and a firm finish



COCKTAILS FROZEN

FROZEN STRAWBERRY DAQUIRI 9.00

Bacardi Carta Blanca, strawberry liqueur, strawberry syrup, fresh lime juice and strawberry purée. Garnished with strawberry petals

APEROL BIANCO 9.00

'THE FROZEN APEROL SPRITZ!'
Aperol Aperitivo, white wine, fresh orange and simple syrup. Garnished with a dehydrated orange wheel

SORRENTO LEMON GIMLET 9.00

Limoncello, Malfy Limone, fresh lemon and passion fruit simple syrup. Garnished with a dehydrated lemon wheel



COCKTAILS SPRITZ & FIZZ

CUCUMBER & ELDERFLOWER 7.75
HUGO SPRITZ

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

STRAWBERRY & 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 & 8.95
ROSE SPRITZ

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

WHITE SANGRIA 8.95

*Peach and elderflower liqueur with fresh
mint topped with white wine and soda*

COCKTAILS

ARTEZZAN SIGNATURE

WILD STRAWBERRY & APPLE MARTINI 8.50

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

PX BERRY SLING 9.00

Pedro Ximénez Sherry, raspberry vodka, Chambord and fresh lemon juice, topped with cranberry juice and soda Garnished with fresh berries



COCKTAILS

ARTEZZAN SIGNATURE

PEACH & PEAR FRENCH NEGRONI 9.00

Lillet Blanc, peach liqueur, Campari and Xanté Pear brandy stirred over ice. Garnished with a dehydrated orange wheel

LEMON & LAVENDER MARTINI 9.00

Three Wrens Lemon Verbena gin, Lanique, fresh lemon juice, aquafaba and lavender syrup. Garnished with edible viola flowers

TEQUILA ENVY 9.00

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

ANDALUSIAN SKYLINE 9.00

Kingdom Recommends Lychee Gin, blue Curaçao, lemon juice, apple juice and aquafaba. Garnished with viola flowers and dehydrated orange wheel

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

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 9.00

*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*

CHERRY & ROSE AVIATION 9.00

*Kingdom Recommends Morello Cherry Gin,
Lanique Rose liqueur with lemon and apple juice.
Garnished with viola flowers*

PORN STAR MARTINI 10.25

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

ARTEZZAN GIN SERVES

VIOLETTE & PEACH GIN 9.75

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

BRAMBLE & RASPBERRY GIN 9.50

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

**PASSION FRUIT &
STRAWBERRY GIN** 9.50

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

**RHUBARB & BLOOD
ORANGE GIN** 9.50

Malfy Aranica and rhubarb liqueur, served with Fever-tree Elderflower tonic. Garnished with dehydrated orange wheel

DESSERT & DIGESTIVE COCKTAILS

COFFEE & CAMEL ALEXANDER 8.50

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

STRAWBERRY DREAM 8.50

*Amaretto Disaronno and strawberry liqueur with
strawberry syrup, strawberry puree and cream.
Garnished with strawberry petals*

COFFEE AND VANILLA RUM 9.00
OLD FASHIONED

*Kingdom Recommends Spiced Rum, Tia Maria and
vanilla syrup. Garnished with a dehydrated orange
wheel and a dash of chocolate bitters*

ESPRESSO MARTINI 9.25

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

COCOA & CHERRY 11.00

SMOKED MANHATTAN

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

NON-ALCOHOLIC COCKTAILS

SUMMER ICED TEA

4.75

Handmade, sweet and refreshing iced tea with a subtle zing. Available in flavours of passion fruit, peach and pomegranate

Why not bring excitement to the evening adding flavoured vodka to your iced tea

+3.50

QUINTESSENCE COOLER

4.75

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	3.00	6.00
ESTRELLA DAMM	3.00	6.00

BOTTLED BEER

MENABREA BLONDE	5.25
MENABREA AMBER	5.25
PERONI NASTRO	5.10
PERONI LIBERA	4.20
ESTRELLA GALICIA GF	5.25

BOTTLED CIDER

CURIOUS CIDER	5.50
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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 Limone</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>	12.00

TEQUILA ^{25ML.}

<i>Olmecca Blanco</i>	4.15
<i>Olmecca 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>Ouzo</i>	4.20
<i>Baileys ^{30ML.}</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

2.80

Indian tonic, slim line, mediterranean, elderflower, ginger ale or ginger beer

HOT DRINKS

All served with a lemon shortbread style biscuit!

A perfect Italian accompaniment

ESPRESSO		2.90	3.10
MACCHIATO		2.90	3.10
AMERICANO	3.10	CAPPUCCINO	3.35
CAFFE LATTE	3.25	FLAT WHITE	3.00
CAFFE MOCHA	3.50	HOT CHOCOLATE	3.95
TEA			3.20
<i>Choose from:</i>			
<i>English Breakfast, Earl Grey, Rooibos, Mint, Green Tea, Camomile</i>			
IRISH COFFEE			7.10
CALYPSO COFFEE			7.10
FRENCH COFFEE			7.10
AMARETTO COFFEE			7.10