



**OLIVES**

Restaurant and Bar

## ITALIAN WINE MAP



## SPARKLING WINE

- 100 Prosecco Extra Dry, Fantinel, Italy 11.5%, NV** **125ml £4.95**  
**Bottle £24.00**

Fresh, dry and fruity. A pleasant and extremely elegant bouquet with delightful, floral-based hints. A smooth, velvety and poetic flavour.

- 101 La Grand Pavillon de Boschendal, Brut Rosé, South Africa 12.5%, NV** **125ml £6.50**  
**Bottle £34.00**

Shows good, juicy red-fruit flavours alongside an elegant mouth-feel and refreshing finish.

## CHAMPAGNE

- 102 Bouché Père et Fils Cuvée Réservee Brut, 12%, NV** **125ml £7.95**  
**Bottle £41.00**

Family passion takes all three grapes from south of Epernay and results in bubbles of baked apple deliciousness.

- 103 Lanson Black Label Brut, 12.5%, NV** **125ml £8.45**  
**Bottle £47.50**

A young, lively style with a lingering lemon character with slight biscuit aromas.

- 104 Moët & Chandon Brut Impérial, 12%, NV** **125ml £10.50**  
**Bottle £55.00**

A well-known blend of older reserves with young wines to ensure consistency of this flowery aroma and warm biscuits hints.

- 105 Lanson Brut Rosé, 12.5%, 1999** **125ml £10.50**  
**Bottle £59.00**
- Aromas of honey, flowers and fresh berries on the nose with elegant, restrained creamy fruit on the palate.

- 106 Veuve Clicquot Yellow Label Brut, 12%, NV** **Bottle £61.00**

Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.

- 107 Moët & Chandon Grand Vintage Brut, 12.5%, 2000/2** **Bottle £85.00**

The harmonious blending with older reserve wines yields these most loved floral aromas and subtle biscuit whispers.

**Vintages and ABV% may vary**

## WHITE WINE - EUROPE

**200 D'Vine Inzolia Sicilia,** 175ml £4.00  
*Italy 12.5%, 2009/10* 250ml £5.50  
**Bottle £15.50**

The Inzolia grape is indigenous to Sicily where it produces a delicious, light herbal and lemon aroma with a warm peachy flavour.

**201 Solstice Sauvignon Blanc delle Venezie,** 175ml £4.50  
*Italy 12.5%, 2009/10* 250ml £6.00  
**Bottle £18.50**

Elegant and fragrant, restrained Sauvignon with easy fruit style of fresh lime and gooseberries.

**202 Soave Classico, Bolla,** 175ml £5.25  
*Italy 12%, 2007/8* 250ml £7.25  
**Bottle £19.95**

Bouquet of apricot and pepper, dry yet with soft acidity and a creamy almond palate, a blending of the highly prized Trebbiano di Soave grape.

**203 Pinot Grigio Grave del Friuli, Borgo Tesis, Fantinel,** 175ml £5.95  
*Italy 13%, 2007/8* 250ml £7.50  
**Bottle £21.50**

Apples, peach and pear notes are all present in this refreshing flavoursome Pinot Grigio.

**204 Orvieto Classico Secco Vigneto Torricella, Bigi,** 175ml £6.45  
*Italy 13%, 2007/8* 250ml £8.25  
**Bottle £24.50**

Single estate Orvieto, with refreshing pear and apple flavours and a waft of almond blossom.

**205 Pinot Grigio Collio Sant' Helena, Fantinel,** 175ml £7.50  
*Italy 13%, 2007/8* 250ml £9.95  
**Bottle £29.95**

Wonderful aromas of freshly dried hay, pear and honeyed pineapple enveloped in creamy almond.

**206 Gavi di Gavi la Toledana, Villa Lanata,** *Italy 12%, 2007/8* **Bottle £34.00**

This excellent producer crafts this refreshing gooseberry and mineral style with delicate floral hints, dry but not austere.

**207 Sancerre Les Collinettes, Joseph Mellot,** *France 12.5%, 2007/8* **Bottle £36.00**

Stylish and crisp aromas of gooseberries and powerful fruit flavours, linked with a clean finish, from one of the finest and most dynamic procedures.

**208 Chablis Gloire de Chablis, J. Moreau et Fils,** *France 12.5%, 2006/7* **Bottle £39.00**

A traditional Chablis, dry, flinty and elegant with distinctive Chardonnay character on the finish.

## WHITE WINE - REST OF THE WORLD

**209 Boschendal Pavillion Chenin Blanc-Viognier, Coastal Region,** 175ml £5.00  
*South Africa 13.5%, 2008/9* 250ml £6.75  
**Bottle £19.00**

Concentrated stone-fruit and pineapple aromas are mirrored on an aromatic palate.

**210 Veramonte Chardonnay Reserva, Casablanca Valley,** 175ml £6.75  
*Chile 13.5%, 2007/8* 250ml £8.50  
**Bottle £26.00**

With flavours reminiscent of green apples and tropical fruit, this crisp elegant wine shows additional complexity.

**211 Drylands Sauvignon, New Zealand 13%, 2007/8** 175ml £8.00  
250ml £10.50  
**Bottle £35.00**

Ripe, rich herbal and tropical fruit flavours combine in a vibrant burst of flavour on the palate.

**212 Bonterra Organic Viognier, North Coast, USA 13.5%, 2007/8** **Bottle £40.00**

Exceptional depth of dried apricot layers and generous creamy barrique character that simply melts together perfectly.

## ROSE WINE - EUROPE

**300 D'Vine Merlot Rosé delle Venezie, Italy 12%, 2009/10** 175ml £4.00  
250ml £5.50  
**Bottle £15.50**

Merlot makes a great rosé, light and refreshing with a pleasant summer-fruit fragrance and flavour.

**301 Solstice Shiraz Rosé, Sicilia, Italy 12.5%, 2009/10** 175ml £4.50  
250ml £6.00  
**Bottle £18.50**

Lovely coral-pink floral hue, packed with bright sweetish red-fruits, combined with gentle spice and pepper.

**302 Coteaux d'Aix-en-Provence, Château de Beaulieu,** *France 12.5%, 2007/8* **Bottle £23.00**

A round full flavoured style with summer fruit flavours and hints of Mediterranean herbs.

**Vintages and ABV% may vary**

## RED WINE - EUROPE

- 400 D'Vine Cabernet Sauvignon delle Venezie, Italy 12%, 2009/10**  
Bright, soft berry-fruits with juicy damsons, a smooth, easy-going red.
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|---------------|---------------|
| <b>175ml</b>  | <b>£4.00</b>  |
| <b>250ml</b>  | <b>£5.50</b>  |
| <b>Bottle</b> | <b>£15.50</b> |
- 401 Arium Crianza Valdepeñas, Albali, Spain 13%, 2004**  
From the Rioja grape Tempranillo this has delicious blackberry fruit flavours and creamy vanilla finish.
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|---------------|---------------|
| <b>175ml</b>  | <b>£4.95</b>  |
| <b>250ml</b>  | <b>£6.25</b>  |
| <b>Bottle</b> | <b>£18.95</b> |
- 402 Solandia Nero d'Avola Sicilia, Italy 13%, 2008/9**  
This wonderful indigenous grape produces Shiraz like flavours and spice with the extra bit of juicy fruit, liquorice and vanilla.
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|---------------|---------------|
| <b>175ml</b>  | <b>£5.00</b>  |
| <b>250ml</b>  | <b>£6.75</b>  |
| <b>Bottle</b> | <b>£19.00</b> |
- 403 Caluri Cannonau Sardegna, Italy 13%, 2008/9**  
The grape is better known as Grenache shows a soft, warm, spicy character and a rich berry fruit flavour.
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|---------------|---------------|
| <b>175ml</b>  | <b>£5.75</b>  |
| <b>250ml</b>  | <b>£7.40</b>  |
| <b>Bottle</b> | <b>£21.00</b> |
- 404 Chianti Rosso, Ruffino, Italy 12.5%, 2007/8**  
Harmonious and mellow, with violet and red berry notes on a soft and refreshing finish.
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| <b>175ml</b>  | <b>£6.45</b>  |
| <b>250ml</b>  | <b>£8.25</b>  |
| <b>Bottle</b> | <b>£24.50</b> |
- 405 Barbera d'Alba Suculé, Villa Lanata, Italy 13%, 2005/6**  
Hand-picked Barbera grapes from this estate exude ripe black cherry softness with a rich spicy finish. Full-bodied and rich mellow flavour.
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|---------------|---------------|
| <b>175ml</b>  | <b>£7.95</b>  |
| <b>250ml</b>  | <b>£10.45</b> |
| <b>Bottle</b> | <b>£31.00</b> |
- 406 Barolo I Siglati, S. Orsola, Italy 13%, 2004**  
One of the great red wines of Italy, Nebbiolo grapes offer powerful aromas of violets and black cherries enveloped in powerful richness.
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| <b>Bottle</b> | <b>£46.50</b> |
|---------------|---------------|
- 407 Riserva Ducale Chianti Classico Riserva, Ruffino, Italy 13%, 2005**  
Rich and concentrated, a dark, mineral palate and roasted red fruit and herb character.
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| <b>Bottle</b> | <b>£47.95</b> |
|---------------|---------------|
- 408 Rully Rouge, Château de Rully, Domaine Rodet, France 12.5%, 2008/9**  
Great value Burgundy from the underrated area of Rully in Burgundy. Light cherries followed by soft, silky red fruits and crushed plums.
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| <b>Bottle</b> | <b>£49.50</b> |
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## RED WINE - EUROPE

- 409 Montepulciano d'Abruzzo, San Calisto, Valle Reale, Italy 14%, 2005**  
Intense blackberry and cherry with notes of leather, chocolate and dried herbs, backed by silky tannins and a persistent finish.
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| <b>Bottle</b> | <b>£52.00</b> |
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- 410 Brunello di Montalcino, Villa Poggio Salvi, Italy 13.5%, 2005**  
Powerful and intense remarkable red from Montalcino in Tuscany. Rich fruit, cinnamon and tobacco aromas mingle with harmonic soft fruit, vanilla oak and spice.
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| <b>Bottle</b> | <b>£84.00</b> |
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- 411 Nuits-Saint Georges ler Cru Clos de Thorey, Domaine Rodet, France 13%, 2006/7**  
Sensational single estate Nuits St Georges with great structure and elegance. A brilliant example packed full of dark red fruits, toast, leather and blackcurrant. Sublime balance and length.
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| <b>Bottle</b> | <b>£98.00</b> |
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## RED WINE - REST OF THE WORLD

- 412 Boschendal Pavillion Shiraz-Cabernet Sauvignon, Coastal Region, South Africa 14%, 2007/8**  
Upfront aromas of juicy mulberry and blackberry fruit spiced with black pepper.
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|---------------|---------------|
| <b>175ml</b>  | <b>£5.00</b>  |
| <b>250ml</b>  | <b>£6.75</b>  |
| <b>Bottle</b> | <b>£19.00</b> |
- 413 Veramonte Merlot Reserva, Casablanca Valley, Chile 13.5%, 2006/7**  
Richly full of black berry and cherry aromas with hints of mint and a creamy velvet texture.
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|---------------|---------------|
| <b>175ml</b>  | <b>£6.75</b>  |
| <b>250ml</b>  | <b>£8.50</b>  |
| <b>Bottle</b> | <b>£26.00</b> |
- 414 Drylands Pinot Noir, Marlborough, New Zealand 13.5%, 2006/7**  
Lifted cherry and plum flavours layered with an attractive earthy, gamey character and a smooth, lingering finish.
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|---------------|---------------|
| <b>175ml</b>  | <b>£8.25</b>  |
| <b>250ml</b>  | <b>£10.75</b> |
| <b>Bottle</b> | <b>£37.00</b> |
- 415 Bonterra Organic Zinfandel, Mendocino County, USA 14.5%, 2006/7**  
Powerful, mouth-filling and flavoursome with warm barrique character combined with roasted spices and dark berry richness.
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| <b>Bottle</b> | <b>£41.00</b> |
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**Vintages and ABV% may vary**

## DESSERT WINES

**500 Sauternes Les Garonnelles, 125ml £5.95**  
**Lucien Lurton et Fils, Bottle £24.00**

*France 14%, 2006/7*

An alluring seduction of heavenly honeyed lemons and limes with a ripe luscious richness.

**501 Vin Santo del Chianti Serelle, 125ml £8.25**  
**Ruffino, Italy 15%, 2004 Bottle £32.00**

Aged and fermented in small oak barrels, concentrated, honeyed, candied fruit.

## BEERS *abv 0.05% - 5.00%*

**Draught Beer Half Pint £1.85/Pint £3.50**

Stella Artois  
Becks Vier  
Boddingtons

**Bottled Beer and Cider 330ml £3.50**

Becks 275ml  
Stella Artois  
Budweiser  
Staropramen  
Braham  
Guinness 275ml  
London Pride  
Becks Blue (non-alcoholic)  
Magners Original Cider  
Magners Pear Cider

## MINERALS AND SOFT DRINKS

**Juices £2.00**

Orange, apple, cranberry, tomato, pineapple

**Soft Drinks 200ml**

Coca Cola, Diet Coke **£2.00**  
Soda water **£1.50**  
Red Bull 250ml **£2.50**

**Mixer 125ml £1.50**

Slimline tonic, ginger ale, bitter lemon, lemonade

**Water 250ml/750ml £1.75/£3.50**

Sparkling, San Pellegrino  
Still, Acqua Panna

## APERITIFS AND SHERRIES

**abv 15% - 40%**

Martini Extra Dry	£4.00
Martini Bianco	£4.00
Martini Rosso	£4.00
Tio Pepe	£4.00
Harveys Amontillado	£4.00
Harveys Bristol Cream	£4.00
Campari	£4.20
Pernod	£4.20
Pimms No.1	£4.20

**All spirits and liqueurs are served in 50ml measures**

## SPIRITS *abv 37.5% - 40%*

### Vodka

Absolut Blue	£5.25
Absolute Citron	£5.50
Absolute Kurrant	£5.50
Absolute Raspberry	£6.00
Absolute Vanilla	£6.00
Wyborowa	£6.00
Grey Goose	£7.00

### Gin

Gordon's	£5.25
Tanqueray	£6.00
Bombay Sapphire	£6.00

### Rum

Bacardi	£5.25
Captain Morgan	£5.50
Mount Gay	£5.50
Havana Club 3yr	£5.50
Havana Club 7yr	£6.00

## WHISKY

### Malts

Glenmorangie 10yr	£8.75
Laphroaig 10yr	£8.75
Glenlivet 12yr	£8.75
Macallan 10yr	£8.75
Glenfiddich 12yr	£8.75
Dalwhinnie	£9.75
Oban	£9.75
Lagavulin	£9.75

**All spirits and liqueurs are served in 50ml measures**

## WHISKY - CONTINUED

### Blended

Bells	£5.25
Johnnie Walker Red	£5.50
J&B Rare	£5.50
Chivas Regal	£6.50
Johnnie Walker Black 12 yr	£7.00

### Canadian

Canadian Club	£6.50
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### Irish Whiskey

Jameson	£5.50
Black Bush	£6.50

### American

Jim Beam White	£5.50
Wild Turkey	£5.50
Jack Daniel's	£6.00

### Cognac

Courvoisier V.S	£7.50
Martell V.S	£7.50
Martell V.S.O.P	£9.00
Rémy Martin V.S.O.P	£9.00
Courvoisier V.S.O.P	£9.00
Hennessy V.S.O.P	£9.00
Hennessy X.O	£21.00

### Armagnac

Janneau V.S.O.P	£8.00
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## PORT abv 20%

Cockburn Fine Ruby	£5.50
Sandeman Tawny Porto 10 years old	£5.50

## DIGESTIVES AND LIQUEURS

### abv 17% - 40%

Luxardo Limoncello	£5.50
Disaranno Amaretto	£5.50
Ramazotti Sambuca	£5.50
Lis Radris Grappa	£5.50
José Cuervo Tradicional Tequila	£5.50
Baileys Irish Cream	£5.50
Cointreau	£5.50
Frangelico	£5.50
Galliano 1896 Vanilla	£5.50
Malibu	£5.50
Passoa	£5.50
Midori	£5.50
Dom Benedictine	£6.00
Grand Marnier	£6.00
Tia Maria	£6.00
Kahlua	£6.00
Drambuie	£6.00
Southern Comfort	£6.00

**All spirits and liqueurs are served in 50ml measures**

## FOR THE TABLE

Mixed olives	£1.65
Rustic bread selection, olive oil	£2.75

## LIGHT BITES

Soup of the day, please ask your waiter for details	£5.50
Deep-fried calamari and courgettes, dill mayonnaise	£6.50
Thinly-sliced aged Parma ham, seasonal fruit salad	£7.25
Bruschetta, vine tomatoes, basil, garlic	£4.25
Antipasto Misto for two Mixed olives, rustic bread, prosciutto, calamari, Caprese – mozzarella, vine tomatoes, basil	£12.95

## FRESH CIABATTA SANDWICHES

### Also available in white or brown bread

Chicken, bacon and avocado	£7.95
Aged Parma ham, rocket and parmesan	£8.95
Vine tomato, buffalo mozzarella, fresh basil	£8.95
Steak sandwich with tomato	£9.95

## PASTA DISHES

	Starter / Main
Rigatoni, mozzarella, tomato sauce, fresh basil	£6.25 £9.95
Spaghetti Carbonara, bacon, eggs, pecorino cheese	£6.25 £9.95
Lasagne, meat ragout, mozzarella, parmesan sauce	£6.25 £9.95

## MAIN COURSE

300g (10oz) aged rib-eye steak with thick cut chips	£19.50
Lamb chops with garlic and herb roasted potatoes	£17.75
Roasted fillet of sea bass Mediterranean style	£16.95
Grilled chicken breast with garlic and rosemary, mashed potato	£11.95
Salmon fillet with a mixed leaf salad	£11.50
Oven-baked thinly sliced and stuffed aubergine, mozzarella, basil, tomatoes, parmesan sauce	£11.95

Prices include VAT and a discretionary 12.5% service will appear on your bill.

We do not knowingly use any GM ingredients. Due to the presence of nuts in some of our dishes, we cannot guarantee the absence of nut traces in any of our dishes.

## SALADS

### All served with mixed leaves

Buffalo mozzarella, semi-dried tomatoes, balsamic reduction	£6.75
Chicken, bacon, parmesan shavings	£6.75
Olives, crispy ham, artichokes, goat's cheese	£6.75
Prawn, avocado, papaya	£7.75

## SIDE ORDER

### All sides £2.75 each

Pan-fried green beans, toasted almonds, shallots
Fried courgettes
Sautéed spinach and smoked scamorza cheese
Rocket and parmesan salad
Mixed leaf salad
Mashed potato
Thick cut chips

## DESSERT

Classic Italian tiramisu	£5.50
Vanilla bean panna cotta, raspberry coulis, chocolate	£5.50
Torta della Nonna, pine nut sponge, Italian custard	£5.50
Chocolate and almond cake, limoncello sauce	£5.50
Fresh fruit salad	£5.75
Selection of cheeses, please ask your waiter for details	£7.95

## COFFEE

Café crème, espresso, ristretto	£2.25
Cappuccino, latte, espresso macchiato	£2.50
Hot chocolate	£2.50

## TEA

English Breakfast, Earl Grey, Darjeeling, Assam, Green tea	£2.25
Herbal tea, ask your waiter for details	

## LIQUEUR COFFEE

Amaretto (Italian), Irish Whiskey (Irish), Tia Maria (Jamaican), Kahlua (Mexican), Grand Marnier (French), Baileys	£5.95
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## TRADITIONAL AFTERNOON TEA

### Available from 3:00pm – 5:30pm

Assorted finger sandwiches, scones with preserves and clotted cream, selection of pastries served with tea or coffee	£14.50
Add a glass of Champagne 125ml	£7.95
Selection of pastries and scones	from £5.50