

SAPPHIRE BAR

BAR SNACKS

ITALIAN MIXED OLIVES (86 kcal)	6.95
PADRON PEPPERS cream cheese stuffed jalapenó peppers, garlic mayonnaise (186 kcal)	7.95
MOZZARELLA STICKS spicy mayonnaise (122 kcal)	8.95
MINI VEGETABLE SPRING ROLLS sweet chilli sauce (186 kcal)	8.50
POTATO & PEA CROQUETTES garlic mayonnaise (293 kcal)	8.50
PEPPER CHICKEN spring onion, chilli sauce (296 kcal)	9.75
SHRIMP GYOZA soy dipping sauce (282 kcal)	9.50
DUCK GYOZA soy dipping sauce (292 kcal)	9.50
ONION RINGS (122 kcal)	5.75
CRISPY FRIED CHICKEN spicy Korean sauce, Chinese cabbage, spring onion, sesame seed (388 kcal)	9.50
MINI DUCK SPRING ROLLS teriyaki sauce (286 kcal)	9.50
CRISPY FRIED PRAWNS panko dusted butterfly prawns, tonkatsu sauce, cabbage, chilli, sesame seeds (286 kcal)	13.90
SHITAKE MUSHROOM GYOZA soy dipping sauce (286 kcal)	8.50
FRENCH FRIES (256 kcal)	5.75
SWEET POTATO FRIES (260 kcal)	5.75
LOADED NACHOS Corn tortilla chips, sour cream, guacamole, tomato salsa, cheese sauce (386 kcal)	9.50
ADD: Beef chilli (586 kcal)	5.25



Scan to view our
allergen sheet

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Allergens - Gluten, crustaceans, molluscs, egg, fish, peanuts, nuts, soya, milk, celery, mustard, sesame seeds, lupin, sulphites

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SALADS

INSALATA CAPRESE	12.95
Parugna tomato, buffalo mozzarella cheese, fresh basil, balsamic dressing (226 kcal)	
INSALATA ALLA PARMIGIANA	12.95
Rocket leaves, sun-dried tomato, parmesan cheese, pine nuts, balsamic dressing (252 kcal)	
INSALATA COMPLICATA	13.95
Cured meats, olives, cherry tomato, artichokes, roast peppers, mixed leaves, balsamic dressing (256 kcal)	

BAR MAINS

PIZZA MARGHERITA	16.50
Fior di latte mozzarella cheese, tomato sauce, oregano, fresh basil (802 kcal)	
PIZZA VEGETARIANA	16.95
Cherry tomato, peppers, red onion, artichoke, olives, fior di latte mozzarella cheese, tomato sauce (1108 kcal)	
PIZZA CON POLLO	17.95
Grilled chicken, peppers, onion, olives, pesto, fior di latte mozzarella cheese, tomato sauce (1350 kcal)	
PIZZA DIAVOLA	18.50
Pepperoni, jalapenós, oregano, fior di latte mozzarella cheese, tomato sauce (1328 kcal)	
PIZZA CON FUNGHI	18.50
Field mushroom, rocket leaves, procini dust, fior di latte mozzarella cheese, tomato sauce, truffle oil (1358 kcal)	
PORCHETTA E PATATE	19.95
Porchetta (roast pork), potato, olives, provola affumicata cheese, fior di latte mozzarella cheese, basil oil (1498 kcal)	
BEEF BURGER	18.95
8oz homemade beef burger, bacon, cheese, bbq sauce, fresh tomatoes, gherkin, baby gem lettuce, brioche bun, fries (560 kcal)	
SOUTHERN FRIED CHICKEN BURGER	17.50
Crispy chicken, fresh tomato, spicy mayonnaise, baby gem lettuce, brioche bun, fries (466 kcal)	
CRISPY VEGETABLE BURGER	16.95
Crispy vegetable burger, fresh tomato, tomato salsa, baby gem lettuce, brioche bun, fries	
SAPPHIRE CLUB SANDWICH	16.95
Grilled chicken, smoked bacon, egg mayonnaise, fresh tomato, baby gem lettuce, ciabatta bread, fries	



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CHAMPAGNE AND SPARKLING WINES

125ml Bottle

(Allergen: contains sulphur dioxide)

BOTTEGA MILLESIMATO, BRUT SPUMANTE 11.00 37.50

Lovely balance of peach and apple with just the right amount of elegant floral notes to round off this fine tasting prosecco

CHAMPAGNE LAYTONS BRUT RESERVE, NV 13.50 75.00

Medium lemon colour, fine mousse. The palate is refreshing, also quite full, with a long and balanced finish and nice yeasty notes.

CHAMPAGNE LAYTONS BRUT ROSÉ, NV 15.50 85.00

Aromas of red fruit fragrances, notes of dried roses, almonds coupled with smoky nuances. This is a rich, complex, and well-balanced wine.

MOËT & CHANDON BRUT IMPÉRIAL, NV 105.00

Distinguished by its bright fruitiness, seductive palate and elegant maturity. A sparkling bouquet of vibrant apple and citrus fruit, mineral nuances, white flowers, brioche and nuts.

VEUVE CLICQUOT YELLOW LABEL BRUT, NV 115.00

Well known for both its full-bodied and consistent style, with aromas and flavours of baked apple, biscuit and brioche.

MOËT & CHANDON BRUT ROSÉ IMPÉRIAL, NV 145.00

This rose champagne has lively, intense aromas of red fruits such as wild strawberry and raspberry with hints of rose and peach.

WHITE WINE

175ml Bottle

NV Cantina di Monteforte Bianco, Soave 8.90 35.00

NV Indesio Pinot Grigio, Venezia DOC 9.50 37.00

2025 Langhe Favorita, Luca Bosio 10.90 45.00

ROSÉ WINE

NV La Corte Rosato, Soave 8.90 35.00

2021 Indesio Pinot Grigio Rosé IGT delle Venezie 9.50 38.00

RED WINE

NV Cantina di Monteforte Rosso, Soave 8.90 35.00

NV Prima Pietra - Sangiovese Rubicone 9.95 37.00

2025 Tre Venti Nero d'Avola, Cantine Brigi, Sicily 10.90 42.00

PORT AND SHERRY

50ml

Cockburn Fine Ruby Port 5.25

Harvey's Bristol Cream 5.25

Tio Pepe Fino Sherry 5.25

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NON ALCOHOLIC WINES

(Allergen: contains sulphur dioxide)

SAICHO - SPARKLING TEA - DARJEELING 17.99

This black tea has a unique Darjeeling muscatel flavour, the tea has notes of mandarin, ginger and wood spice and gentle, dry tannins

SPUMANTE ROSÉ ALCOHOL FREE - FRANC LIZÈR 39.50

Shines in the glass with a delicate coral-pink hue. The nose reveals intense aromas of apple and red berries, leading to a fresh rounded sip with good acidity.

SPUMANTE BLANC DE BLANCS ALCOHOL FREE - FRANC LIZÈR 39.50

Has a delicate straw-yellow colour, enhanced by a fine perlage. The nose reveals aromas of apple and yellow-fleshed fruit, accompanied by subtle hints of white flowers.

MODERATO MERLOT-TANNAT LA CUVÉE RÉVOLUTIONNAIRE 29.00

In this red wine we find black fruits, with a beautiful roundness, slightly woody notes and tannins for a long finish

MODERATO COLOMBARD LA CUVÉE RÉVOLUTIONNAIRE 29.00

This white wine is produced with verdejo grape giving a beautiful golden yellow colour. Notes of cooked apples, with a light woody note for roundness and a nice acidity

MOCKTAILS

FUTURE CUSTOMER 9.50

Orange juice, pineapple juice, strawberry purée, grenadine

ORANGE SPRITZER 9.50

Orange syrup, soda water, non-alcoholic prosecco

VIRGIN MOJITO 9.50

Lemonade, lime, mint, apple juice

VIRGIN PASSION FRUIT MARTINI 9.50

Passion fruit purée, vanilla syrup, apple juice, non-alcoholic prosecco

COFFEE & TEA SELECTION

Espresso 3.50

Double Espresso 4.00

Americano 4.00

Cappuccino 4.50

Latte 4.50

Hot Chocolate 4.50

Tea Infusion 4.00

English Breakfast, Earl Grey, Green Tea, Camomile, Jasmine

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SAPPHIRE BAR

GIN

25ml

Bombay Sapphire London Dry Gin 40%	5.45
Bombay Citron Presse Distilled Gin 37.5%	5.75
Bombay Sapphire Premier Cru, Murcian Lemon Gin 47%	7.25
Beefeater Pink, Strawberry Gin 37.5%	5.50
Sipsmith London Dry Gin 41.6%	6.75
Brockmans Premium Gin 40%	7.25
Hendrick's Gin 41.4%	7.00
Monkey 47 Schwarzwald Dry Gin 47%	8.50
Hendrick's Orbium 43.4%	7.75
Monkey 47 Sloe Gin 29%	8.50

VODKA

25ml

42 Below Pure Vodka, New Zealand 42%	5.45
Ketel One, Holland 40%	6.50
Reyka, Iceland 40%	6.00
Belvedere, Poland 40%	6.50
Desi Daru Original Vodka, UK 40%	6.75
Desi Daru Vodka Alphonso Mango 40%	7.00
Grey Goose L'Original Vodka, France 40%	7.25
Grey Goose Strawberry & Lemongrass, France 30%	7.25

BLENDED WHISKY

25ml

Dewar's Caribbean Smooth, 8 years 40%	5.45
Chivas Regal, 12 years 40%	5.45
Johnnie Walker Black Label 40%	5.75
Yamazaki Distillers Reserve, Japan 43%	12.00
Suntory Hibiki Harmony, Japan 43%	12.50
Johnnie Walker Blue Label 40%	20.00

MALT WHISKY

25ml

Glenmorangie The Original 40% (Allergen: contains gluten)	7.95
Glenfiddich, 12 years 40%	8.50
Aberfeldy, 12 years 40%	8.50
Balvenie Doublewood, 12 years 40%	12.50
Glenfiddich, 15 years 40%	12.50
Balvenie Caribbean Cask, 14 years 43%	17.50
Laphroaig, 10 years 40%	12.50
Talisker, 10 years 45.8%	14.00
Oban, 14 years 43%	17.50
Lagavulin, 16 years 43%	19.50

IRISH AND BOURBON WHISKEY

25ml

Jameson Irish Whiskey 40%	5.45
Jack Daniel's Tennessee Whiskey 40%	5.75
Maker's Mark Bourbon Whisky 45	6.50
Bulleit Bourbon Frontier Whiskey 45%	5.75
Woodford Reserve 43.2%	6.25
Canadian Club 40%	5.50
Southern Comfort 35%	5.50

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TEQUILA

25ml

Cazadores Blanco 40%	5.45
Cazadores Reposado 40%	5.45
Illegal Mezcal Joven Silver 40%	6.85
Illegal Mezcal Anejo Reposado 40%	9.95
Patron Anejo 40%	8.50
Patron Reposado 40%	7.90
Patron Silver 40%	8.50
Patron XO Café 35%	8.50

COGNAC / CALVADOS

25ml

Hennessy VS Cognac 40%	5.95
Remi Martin VSOP 40%	9.25
Hennessy XO 40%	24.50
Boulard Calvados VSOP 40%	6.00

RUM

25ml

Bacardi Carta Blanca, Superior White Rum 37.5%	5.45
Bacardi Caribbean Spiced 40%	5.45
Bacardi Reserva Ocho 40%	6.00
Bacardi Anejo Cuatro 40%	6.25
Kraken Black Spiced Rum 40%	6.50
Ron Zacapa Centenario 40%	7.50

LIQUEURS

50ml

Disaronno Amaretto, Almond 28%	5.25
Archers Schnapps, Peach 18%	5.25
Cointreau Triple Sec, Orange 40%	5.25
Drambuie, Whisky, Honey 40%	5.25
Malibu Original, Rum, Coconut 20%	5.25
Antica Sambuca Classic, Star Anise 38%	5.25
Antica Sambuca, Liquorice 38%	5.25
Jägermeister, Herbs, Roots, Spices 35%	5.25
Luxardo Limoncello, Lemon 27%	5.25
Leblon Cachaça, Sugarcane 40%	6.00
Midori, Melon 20%	5.25
St Germain, Elderflower 20%	5.25
Benedictine, Herbs, Spices 40%	5.25

APERITIFS

50ml

(Allergen: contains sulphur dioxide)

Martini Bianco, Vermouth, Italy 15%	5.00
Martini Rosso, Vermouth, Italy 15%	5.00
Martini Extra Dry, Vermouth, Italy 15%	5.00
Campari, Orange Vermouth, Italy 25%	6.50
Aperol Aperitivo, Orange Bitter, Italy 11%	6.00
Select Aperitivo, Bitter, Italy 17.5%	6.00
Pimm's The Original No.1 Cup, Citrus Vermouth, England 25%	5.50
Pernod, Aniseed, France 40%	5.00
Baileys Irish Cream, 20%	5.50

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BOTTLED BEER

(Allergen: cereals containing gluten)

Menabrea Birra Bionda premium lager 4.8% (330ml)	6.00
Peroni Nastro Azzurro lager 5.0% (330ml)	6.50
Birra Moretti premium lager 4.6% (330ml)	6.25
Corona extra 4.5% (330ml)	6.25
Bombay Bicycle IPA 4.4% (330ml)	6.00
Menabrea alcohol-free 0.0% (330ml)	5.00

BOTTLED CIDER

(Allergen: contains sulphur dioxide)

Kopparberg strawberry and lime cider 4% (500ml)	6.95
Kopparberg mixed fruit cider 4% (500ml)	6.95
Kopparberg crisp apple cider 4% (500ml)	6.50

DRAUGHT BEER

(Allergen: cereals containing gluten)

	1/2 Pint	Pint
Stella Artois, Belgium 4.6%	3.50	7.00
Camden pale ale, England 4.6%	3.75	7.50
Mahau pale lager, Spain 5.1%	3.75	7.50
Lefte Blonde, Belgium 6.6%	4.00	8.00
Kingfisher Premium, India 4.5%	3.75	7.50
Guinness micro-draught, Ireland 4.2%		7.50
Guinness draught, Ireland 0.0%		8.00

SOFT DRINKS

Coca Cola / Diet coke (200ml)	3.75
Fever Tree Tonic water / Light tonic water (200ml)	3.50
Ginger Ale / Ginger Beer (200ml)	3.50
Lemonade / Soda water (200ml)	3.50
Bottlegreen elderflower presse (275ml)	4.50
Fevertree cloudy apple (275ml)	4.50
Fruit juice (Orange, Apple, Cranberry, Pineapple)	3.50
Red Bull (250ml)	4.50
San Pellegrino Sparkling Mineral Water 750ml	5.50
Aqua Panna Still Mineral Water 750ml	5.50

SIGNATURE COCKTAILS

OHANA COLADA	14.25
Bacardi Carta blanca, malibu, mango liqueur, blue curacao, pineapple juice, fresh pineapple	
PALOMA PATRON	14.25
Patron silver tequila, pink grapefruit juice, lime juice agave syrup, sea salt, soda water	
CHOCOLATE MARTINI	14.25
42 Below vodka, mozart white, mozart dark, caramel syrup, banana liqueur, chocolate dust. Allergen advice: contains dairy	

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SIGNATURE COCKTAILS

ST.GERMAIN HUGO SPRITZ	14.25
St. Germain, Bombay Sapphire, Fever tree white grape & apricot soda, Prosecco, lime & mint for garnish	
THE GARDEN OF EDEN	14.25
Cazadores Tequila, Fever tree cloudy British apple, fresh lime juice, elderflower syrup, fresh lime & thyme for garnish. Upgrade to Patron Silver - £2.50	
LIMON CENTO	14.25
Absolut citron, limoncello, mango liqueur, lemon sherbet, egg white, angostura bitters, lemon juice. Allergen advice: contains egg	
RASPBERRY BLISS	14.25
Bombay sapphire, chambord, St. Germain, Fever tree raspberry lemonade, fresh lime juice, fresh raspberries & mint for garnish	
CARIBBEAN BREEZE SPRITZ	14.25
Bacardi Caribbean spiced, Fever tree ginger beer, Prosecco, fresh lime juice, caramel monin syrup & lime wedges for garnish	

CLASSIC COCKTAILS

MEZCAL NEGRONI	14.25
Illegal Joven mezcal, Campari, Martini Rosso, orange peel garnish	
APEROL SPRITZ	12.50
Aperol, soda water, prosecco, orange	
SELECT VENETIAN SPRITZ	11.90
Select Aperitivo, soda water, prosecco, green olive	
MARGARITA	13.25
Cazadores silver, lemon juice, cointreau, sugar upgrade to Patron Silver - £2.50	
ITALIAN PASSION	13.25
Absolut vanilla, passionfruit purée, apple juice, prosecco	
ESPRESSO MARTINI	13.25
42 Below vodka, kahlua, espresso, sugar	
OLD FASHIONED	13.25
Teeling Small Batch Whiskey, angostura, brown sugar	
DAIQUIRI	13.25
Bacardi carta blanca, lime juice, sugar	
MOJITO	13.25
Bacardi carta blanca, lime, mint, soda water, sugar	
LONG ISLAND ICED TEA	13.25
42 Below vodka, bombay sapphire, bacardi white, Cazadores reposado, cointreau, lemon juice, coke	

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