

THE SOLO

Breakfast & Brunch



Vegetarian



Vegan



Nuts



Mustard



Dairy



Egg



Gluten



Fish



Sesame



Soya

SOFT DRINKS



Smoothies

5.95

DR. DETOX

Broccoli, mango, banana, pineapple, spinach

THE COOLER

Watermelon, mango, and strawberry

TROPICAL TWIST

Passion fruit, pineapple, mango

AVO FUEL

Avocado, broccoli, mango, spinach, coconut milk, lime juice, ginger

BERRY FUSION

Strawberry, raspberry, blackberry

Coke Cola, Coke Zero, Sprite, Fanta 3.75

Ginger Beer/Ale 3.50

Appletiser 3.75

Homemade Lemonades

4.95

Choice of either lavender, peach, elderflower, strawberry, raspberry

or passion fruit

Served in a high ball glass and garnished with fruit

Milkshakes

5.95



Strawberry
Chocolate
Vanilla

Fruit Juice

Freshly squeezed Orange Juice 5.50

Add extra shot

• Carrot/apple/ginger or lime. 1.50

Orange, Apple, Pineapple, Cranberry, Lychee or Tomato

3.75



Still or Sparkling Water sm 2.95 lg 5.50

Fever Tree

3.50

Light, Aromatic, Mediterranean, Elderflower

NON ALCOHOLIC SPRITZ & MOCKTAILS

VIRGIN MOJITO

(Strawberry, Passion Fruit, Raspberry or Peach)

Soda water, fresh lime juice, caster sugar, fresh mint & lime wedges

7.50

WATERMELON BREEZE

Fresh watermelon, watermelon syrup, and ginger beer with crushed ice

8.50

GINGER BREEZE

Ginger ale, cranberry juice, fresh lime juice

7.25

CRODINO SPRITZ

With sliced orange

8.00

EVERLEAF SPRITZ

Everleaf gin, paired with a light tonic

9.00

CALENO SPRITZ

Caleno gin, paired with indian tonic

9.00

VIRGIN PORN STAR

Passion fruit purée, vanilla, pineapple juice & fresh lime juice

7.25

STRAWBERRY LOVE

Soda water, strawberry purée, fresh lime juice, vanilla syrup, mixed with fresh strawberries & crushed ice

7.50

HOT DRINKS

AMERICANO 3.60

FLAT WHITE 3.85

CAPPUCCINO 3.90

ESPRESSO 2.70-2.95

MOCHA 4.75

CORTADO 3.60

MACCHIATO 3.40

LATTE 3.95

CINNAMON & TURMERIC 4.75

CHAI 4.50

MATCHA 4.50

HOT CHOCOLATE 4.50

ENGLISH BREAKFAST 3.60

EARL GREY 3.75

GREEN TEA 3.60

PEPPERMINT 3.75

CHAMOMILE 3.75

GINGER & LEMON 3.75

FRESH MINT & LEMON 3.75

REFILL HOT WATER 2.00

Milk alternatives include Soya, Oat & Coconut 0.50
Flavoured Syrup include Caramel, Vanilla & Hazelnut 0.50

BREAKFAST & BRUNCH

Served daily until 3pm

THE SOLO BREAKFAST

Bacon, cumberland sausage, portobello mushroom, cherry tomatoes, heinz beans, hash brown, two free-range eggs, & toasted sourdough

13.95

THE BIG AMERICAN

Fluffy warm pancakes served with bacon, sausage, fried egg, hash brown and maple syrup

13.50

MEDITERRANEAN BREAKFAST

Scrambled eggs, spicy sausage, goat's feta cheese, olives, honey, butter, cherry tomatoes, cucumber & sourdough bread

14.50

SHERLOCK BREAKFAST

Smoked salmon, scrambled eggs, avocado, portobello mushrooms, cherry tomatoes & sourdough bread

13.00

VEGGIE BREAKFAST

Feta cheese, two eggs, vegan sausage, portobello mushroom, avocado, cherry tomatoes, Heinz beans & sourdough bread

14.00

VEGAN BREAKFAST

Vegan sausage, portobello mushroom, avocado, cherry tomatoes, heinz beans & sourdough bread

12.95

Add: Smoked salmon +4.50 mushrooms, beans, 2 eggs, Sourdough, fries & hash browns +2.50 Sausage, bacon, ham, avocado +3.00

PANCAKES & WAFFLES

PANCAKES

Warm pancakes served with mixed berries & banana

12.00

WAFFLES

Warm waffles served with mixed berries & banana

12.50

Add a choice of nutella, maple syrup or honey

GRANOLA

With mixed nuts, berries and yogurt

   10.50

EGGS

EGGS ROYALE

English muffin, poached eggs, smoked salmon & topped with hollandaise sauce

12.50

EGGS BENEDICT

English muffin, poached eggs, ham & topped with hollandaise sauce

11.50

AVO BENEDICT

English muffin, poached eggs, avocado & topped with hollandaise sauce

11.50

EGGS ON TOAST

Fried eggs on toast served with salad

8.50

WRAPS

PARMA & AVO WRAP

Parma ham, smashed avocado, rocket & pesto

10.50

SALMON WRAP

Smoked salmon, capers, tomatoes, salad leaves & tartar sauce

11.50

FALAFEL WRAP

Falafel, salad leaves, tomatoes, cucumber, and romesco sauce

9.95

CHICKEN WRAP

Grilled chicken breast, salad leaves & homemade burger sauce

11.00

MOZZARELLA WRAP

Buffalo mozzarella, salad leaves, tomatoes, cucumber & salad cream

9.50

OMELETTES

FRENCH OMELETTE

Eggs, butter & cheese served with salad

10.50

GREEK OMELETTE

Eggs, butter, cheese, olives, feta cheese, and cherry tomatoes served with salad

11.50

ITALIAN OMELETTE

Eggs, butter, cheese, and pepperoni served with salad

11.50

VEGGIE OMELETTE

Eggs, butter, cheese, onions, bell peppers, portobello mushroom & cherry tomatoes served with salad

12.00

ANTIPASTI

SHARING PLATTERS

HOT SHARING PLATTER 18.00

Calamari, spicy sausage, meatballs & padrón pepper

COLD SHARING PLATTER 16.00

Houmous, tzatziki, baba ganoush, spicy feta dip & served with bread

VEGETARIAN SHARING PLATTER 17.00

Falafels, spinach feta rolls, houmous, tzatziki & served with bread

FALAFEL

Spiced chick peas, vegetables & herb fritters

8.00

BUFFALO BURRATA

Buffalo burrata cheese served with chopped sun-dried & fresh tomatoes and drizzled with pesto sauce

10.50

SPICY FETA DIP

Feta cheese, roasted pepper and sun-dried tomato & tomato paste, finished with a touch of chilli and olive oil served with bread

7.50

HOUMOUS

Pureed chickpeas & tahini with a hint of garlic, freshly squeezed lemon juice, and extra virgin olive oil served with bread

7.50

TZATZIKI

Yogurt with cucumber, fresh mint and dill served with bread

7.50

PADRÓN PEPPER

6.50

SPINACH FETA ROLLS

Rolled pastry filled with feta cheese and spinach

8.50

KING PRAWNS

Tiger prawns cooked in a garlic butter, herbs & white wine sauce

13.00

CALAMARI

Fried squid served with tartar sauce

10.00

MINI MEATBALLS

Grilled blended beef served with salad leaves

10.00

BRUSCHETTA

Chopped sun-dried and fresh tomatoes & parsley served on toasted sourdough bread with parmesan on top

8.00

BABA GANOUSH

Baked aubergine, tahini, garlic, fresh lemon juice & extra virgin olive oil served with bread

8.75

MARINATED ITALIAN OLIVES

5.50

SALADS

GREEK SALAD

Feta-style goat's cheese, tomato, cucumber, parsley & onions, drizzled with extra virgin olive oil

11.50

FALAFEL & AVOCADO SALAD

Falafel and avocado on a bed of crisp lettuce, baby spinach and rocket, drizzled with a chef's special salad dressing

12.00

CAESAR SALAD

Chicken breast, lettuce, roast diced bread, drizzled with caesar sauce with parmesan on top

12.50

STONE OVEN GARLIC BREAD

Add cheese 

6.50

9.50

TRUFFLE PARMESAN FRIES

8.00

FRIES

5.00

SIDE SALAD

7.00

CASHEW OR ALMOND BOWL

4.75

SIDES

MAINS

PIZZA

PERFETTO SAN DANIELE   16.00
Buffalo burrata cheese, parma ham, rocket, mozzarella & a tomato base

MEDITERRANEAN DELIGHT    15.00
Feta-style goat's cheese, olives, bell peppers, cherry tomatoes, mozzarella & a tomato base

ULTIMATE VEGGIE DELIGHT    14.50
Bell peppers, red onions, portobello mushrooms, cherry tomatoes, garlic, mozzarella & a tomato base

LA VEGANA   13.00
Artichokes, bell peppers, red onion, olives, portobello mushrooms & a tomato base

HOLY PEPPERONI   15.00
Pepperoni, hot honey, chilli flakes, mozzarella & a tomato base

BBQ CHICKEN SENSATION   15.50
Chicken breast, fresh cherry tomatoes, mozzarella & a BBQ sauce base

MEAT LOVERS   16.50
Parma ham, spicy mediterranean sausage, pepperoni, mozzarella & a tomato base

HAWAIIAN PARADISE   15.00
Fresh pineapple, parma ham, mozzarella & a tomato base

MARGHERITA   13.00
Mozzarella, fresh cherry tomatoes & a tomato base

Gluten free options available 3.00

PASTA

STELLE CUORE DI BURRATA     17.00
Cooked in a tomato, butter, garlic and parsley sauce with durum semolina filled with burrata cheese

AGNOLOTTI AVOCADO & SALMONE     16.50
Cooked in a pesto and butter sauce with durum semolina filled with avocado & salmon

FETTUCCINE ALFREDO    15.00
Fettuccine with chicken breast, mushrooms, fresh basil, double cream and parmesan

GARDEN VEG     14.50
Fettuccine, bell peppers, garlic oil, red onion, fresh tomatoes, mozzarella ball, with a tomato base

BURGERS

THE WAGYU BURGER    17.00
Wagyu beef meat, gherkins, onions, tomato & lettuce with burger sauce served with fries

CHICKEN BURGER    16.00
Grilled chicken breast, lettuce, tomato, gherkins, burger sauce, served with fries

WAGYU CHEESE CRUNCH   14.50
Wagyu beef meat, double cheese served in tortilla bread, served with fries

NO BUN AVO BURGER   16.00
Wagyu beef meat, avocado, tomato & lettuce with burger sauce served with fries

VEGAN BURGER   15.00
Prime vegan burger with lettuce, gherkins, tomato & onion served with fries

Gluten-free bread extra 2.00
Toppings cheese 1.50 - Bacon 3.00

THE CLASSICS

PORN STAR MARTINI 10.00

Vanilla vodka, passoã, passion fruit purée, pineapple juice, served with a shot of prosecco

DAIQUIRI (Frozen) 12.00

**strawberry, passion, raspberry, peach*
Bacardi, puree & fresh lime juice

FRENCH KISS 11.50

Vodka, chambord, lime juice, simple syrup topped with prosecco

SINGAPORE SLING 10.00

Cherry brandy, gin, benedictine, lime juice, with soda water, grenadine and bitters

MOSCOW OR LONDON MULE 10.00

Vodka or gin, ginger beer, fresh lime juice, garnished with lime wedges and fresh mint

LYCHEE MARTINI 11.00

Lychee liqueur, vodka, lychee juice

LONG ISLAND ICE TEA 11.00

Dry gin, vodka, bacardi, tequila, triple sec, sweet & sour & coke

ESPRESSO MARTINI 10.00

Smirnoff vodka, coffee liqueur, espresso, simple syrup

NEGRONI 10.00

Gin, campari, and sweet vermouth, garnished with an orange peel for a burst of citrus aroma

MARGARITA 11.00

**Spicy or strawberry options are available*
Tequila, cointreau, simple syrup, fresh lime juice served with a salty glass & sliced lime

WHISKY or AMERETTO SOUR 11.50

Bourbon whisky, angostura bitters, foamer, icing sugar, fresh lime juice

COSMOPOLITAN 10.00

Citron vodka, triple sec, cranberry juice

MOJITO 10.00

**strawberry, passion, raspberry, peach* +2.00
bacardi, squeezed lime wedges & fresh mint, caster sugar, splash of soda water

BRUNCH £8.50 until 3pm

APEROL SPRITZ

Aperol, prosecco & soda water

SARTI ROSA SPRITZ

Blood orange, passionfruit & mango sarti topped with prosecco and soda water

ROSSINI or BELLINI

Strawberry liqueur or archers topped up with prosecco

PINK FIZZ

Pink gin, prosecco, rose lemonade

BLOODY MARY

Vodka, tomato juice, worcester sauce, tobasco, salt & black pepper

LEMONCHELLO SPRITZ

Lemonchello topped with prosecco and soda water

CAMPARI SPRITZ

Campari, prosecco & soda water

RHUBARB & GINGER FIZZ

Rhubarb & ginger liqueur, prosecco, lemonade

THE SOLO SUNSET BLISS

Prosecco, passoã, passion puree, pineapple juice

HUGO FIZZ

St-Germain, hendricks gin, prosecco, soda water, simple syrup

KIDS

Main & a drink £10

Choose from either an apple, orange, cranberry, or pineapple juice

Pizza (mini margherita)  

Pasta (plain or tomato sauce)  

Chicken nuggets & chips 

Fish fingers & chips  

Ice cream Choose from either  chocolate/strawberry/vanilla 4.50

BEER & CIDER

PINTS ON TAP

Camden Hells	6.95
Camden Pale Ale	7.05
Corona	6.95
San Miguel	6.75
Kopparberg Cider	6.75

BOTTLES

Black Sheep Ale	7.50
Moretti	5.50
Peroni	5.50
Guinness *served in a can	7.00
Zero alcohol free beer	4.50
Old Speckled Hen	7.50
Budweiser	5.50
Hoegaarden	6.00
Brewdog IPA	5.95
Modelo	6.00
Gluten Free	5.95
Rekorderlig	6.75
Lucky Saint *IPA available	5.95
Damm lemon	4.75

IRISH COFFEE

8.50

Jameson, coffee, double cream, brown sugar

BAILEYS COFFEE

8.00

Baileys, coffee, double cream, brown sugar

FRENCH COFFEE

8.50

Brandy, coffee, double cream, brown sugar

AMARETTO COFFEE

8.00

Amaretto, coffee, double cream, brown sugar

ALCOHOLIC COFFEES

DESSERTS

TIRAMISU

8.25

Traditional recipe with ladyfingers, coffee liqueur and delicious mascarpone cream decorated with cocoa powder

WHITE CHOCOLATE & HONEYCOMB CHEESECAKE

7.50

A chocolate flavoured biscuit base topped with a sweet white chocolate & mascarpone cheesecake studded with milk chocolate coated honeycomb pieces

MINT CHOCOLATE BOMBE

7.95

Mint ice cream with a chocolate sauce centre and a chocolate coating with mint pieces

VEGAN CHOCOLATE SPONGE PUDDING

7.75

An individual chocolate sponge topped with chocolate sauce

GOCCIA AL PISTACCHIO

8.25

Sicilian ricotta cheese & pistachio mousse

GELATO or MANGO SORBET (2 SCOOPS)

7.50

Choose from either strawberry, chocolate or vanilla



Private Hire Available

Looking for the perfect place to celebrate? Whether it's a birthday bash, engagement party, corporate gathering, or just a night to remember — we've got you covered!

Make the space your own with exclusive private hire options. Our venue offers a stylish, vibrant atmosphere perfect for any occasion.

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THE SOLO

A La Carte



Vegetarian



Vegan



Nuts



Mustard



Dairy



Egg



Gluten



Fish



Sesame



Soya

ANTIPASTI

SHARING PLATTERS

HOT SHARING PLATTER 18.00

Calamari, spicy sausage, meatballs & padrón pepper

COLD SHARING PLATTER 16.00

Houmous, tzatziki, baba ganoush, spicy feta dip & served with bread

VEGETARIAN SHARING PLATTER 17.00

Falafels, spinach feta rolls, houmous, tzatziki & served with bread

FALAFEL

Spiced chick peas, vegetables & herb fritters

8.00

BUFFALO BURRATA

Buffalo burrata cheese served with chopped sun-dried & fresh tomatoes and drizzled with pesto sauce

10.50

SPICY FETA DIP

Feta cheese, roasted pepper and sun-dried tomato & tomato paste, finished with a touch of chilli and olive oil served with bread

7.50

HOUMOUS

Pureed chickpeas & tahini with a hint of garlic, freshly squeezed lemon juice, and extra virgin olive oil served with bread

7.50

TZATZIKI

Yogurt with cucumber, fresh mint and dill served with bread

7.50

PADRÓN PEPPER

6.50

SPINACH FETA ROLLS

Rolled pastry filled with feta cheese and spinach

8.50

KING PRAWNS

Tiger prawns cooked in a garlic butter, herbs & white wine sauce

13.00

CALAMARI

Fried squid served with tartar sauce

10.00

MINI MEATBALLS

Grilled blended beef served with salad leaves

10.00

BRUSCHETTA

Chopped sun-dried and fresh tomatoes & parsley served on toasted sourdough bread with parmesan on top

8.00

BABA GANOUSH

Baked aubergine, tahini, garlic, fresh lemon juice & extra virgin olive oil served with bread

8.75

MARINATED ITALIAN OLIVES

5.50

SALADS

GREEK SALAD

Feta-style goat's cheese, tomato, cucumber, parsley & onions, drizzled with extra virgin olive oil

11.50

FALAFEL & AVOCADO SALAD

Falafel and avocado on a bed of crisp lettuce, baby spinach and rocket, drizzled with a chef's special salad dressing

12.00

CAESAR SALAD

Chicken breast, lettuce, roast diced bread, drizzled with caesar sauce with parmesan on top

12.50

STONE OVEN GARLIC BREAD

Add cheese 

6.50

9.50

TRUFFLE PARMESAN FRIES

8.00

FRIES

5.00

SIDE SALAD

7.00

CASHEW OR ALMOND BOWL

4.75

SIDES

MAINS

PIZZA

PERFETTO SAN DANIELE   16.00
Buffalo burrata cheese, parma ham, rocket, mozzarella & a tomato base

MEDITERRANEAN DELIGHT    15.00
Feta-style goat's cheese, olives, bell peppers, cherry tomatoes, mozzarella & a tomato base

ULTIMATE VEGGIE DELIGHT    14.50
Bell peppers, red onions, portobello mushrooms, cherry tomatoes, garlic, mozzarella & a tomato base

LA VEGANA   13.00
Artichokes, bell peppers, red onion, olives, portobello mushrooms & a tomato base

HOLY PEPPERONI   15.00
Pepperoni, hot honey, chilli flakes, mozzarella & a tomato base

BBQ CHICKEN SENSATION   15.50
Chicken breast, fresh cherry tomatoes, mozzarella & a BBQ sauce base

MEAT LOVERS   16.50
Parma ham, spicy mediterranean sausage, pepperoni, mozzarella & a tomato base

HAWAIIAN PARADISE   15.00
Fresh pineapple, parma ham, mozzarella & a tomato base

MARGHERITA   13.00
Mozzarella, fresh cherry tomatoes & a tomato base

Gluten free options available 3.00

HOUSE SPECIALS

GIANT KING PRAWNS 25.50
Tiger prawns cooked in a garlic butter, herbs & white wine sauce served with rice

BISTECCA 38.00
Dry aged prime fillet steak with fresh orange, lemon & parsley sauce served with portobello mushroom and fries

POLLO CON SALSA 18.00
Diced succulent chicken breast cooked in a garlic butter, herb and white wine sauce served with rice

SALMONE 19.50
Organic fillet of salmon drizzled with garlic butter, herbs and white wine sauce served with seasonal fresh salad and rice

RISOTTO 16.00
Arborio rice cooked with portobello mushrooms and extra virgin olive oil with parmesan

*Veggie or salmon options are available

+ £3 salmon

PASTA

STELLE CUORE DI BURRATA     17.00
Cooked in a tomato, butter, garlic and parsley sauce with durum semolina filled with burrata cheese

AGNOLOTTI AVOCADO & SALMONE     16.50
Cooked in a pesto and butter sauce with durum semolina filled with avocado & salmon

FETTUCCINE ALFREDO    15.00
Fettuccine with chicken breast, mushrooms, fresh basil, double cream and parmesan

GARDEN VEG     14.50
Fettuccine, bell peppers, garlic oil, red onion, fresh tomatoes, mozzarella ball, with a tomato base

ALCOHOLIC COFFEES

IRISH COFFEE 8.50
Jameson, coffee, double cream, brown sugar

AMARETTO COFFEE 8.00
Amaretto, coffee, double cream, brown sugar

BAILEYS COFFEE 8.00
Baileys, coffee, double cream, brown sugar

FRENCH COFFEE 8.50
Brandy, coffee, double cream, brown sugar

DESERTS

TIRAMISU     8.25

Traditional recipe with ladyfingers, coffee liqueur and delicious mascarpone cream decorated with cocoa powder

WHITE CHOCOLATE & HONEYCOMB CHEESECAKE    7.50

A chocolate flavoured biscuit base topped with a sweet white chocolate & mascarpone cheesecake studded with milk chocolate coated honeycomb pieces

MINT CHOCOLATE BOMBE   7.95

Mint ice cream with a chocolate sauce centre and a chocolate coating with mint pieces

VEGAN CHOCOLATE SPONGE PUDDING   7.75

An individual chocolate sponge topped with chocolate sauce

GOCCIA AL PISTACCHIO     8.25

Sicilian ricotta cheese & pistachio mousse

GELATO or MANGO SORBET (2 SCOOPS)  7.50

Choose from either strawberry, chocolate or vanilla



Private Hire Available

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THE SOLO



Drinks

ROOFTOP COCKTAILS



THE SOLO DELUXE 14.00
 Appleton estate, benedictine, drambuie, amaretto, fresh lime, pineapple juice, gomme syrup topped with black seal dark rum



PINK COLLINS 13.50
 Gin, dragon syrup, apple liqueur, lime juice & soda water



LAVENDER LOVE 14.00
 Aviation gin, st germain, lavender syrup, lemon juice, foamer



SIESTA 14.00
 Campari, tequila, lime juice, simple syrup & grapefruit juice



GOLDEN GEISHA 15.00
 Grey goose vodka, aloe vera juice, lime juice & apple juice



COURTSIDE 14.00
 Premium vodka, elderflower liqueur, apple juice, lime juice, simple syrup, strawberry & raspberry puree



BLUEBERRY MULE 13.50
 Premium vodka, blueberry liqueur & syrup, lime juice topped with ginger ale



MOJITO COOLER 13.50
 Tequila, lychee liqueur, lychee juice, crushed ice with fresh mint and limes

Still or Sparkling Water sm 2.95 lg 5.50

Fever Tree 3.50
 Light, Aromatic, Mediterranean, Elderflower

Coke Cola, Coke Zero, Sprite, Fanta 3.75

Ginger Beer/Ale 3.50

Appletiser 3.75

NON ALCOHOLIC SPRITZ & MOCKTAILS

VIRGIN MOJITO 7.50
 (Strawberry, Passion Fruit, Raspberry or Peach)
 Soda water, fresh lime juice, caster sugar, fresh mint & lime wedges

WATERMELON BREEZE 8.50
 Fresh watermelon, watermelon syrup, and ginger beer with crushed ice

GINGER BREEZE 7.25
 Ginger ale, cranberry juice, fresh lime juice

CRODINO SPRITZ 8.00
 With sliced orange

EVERLEAF SPRITZ 9.00
 Everleaf gin, paired with a light tonic

CALENO SPRITZ 9.00
 Caleno gin, paired with indian tonic

VIRGIN PORN STAR 7.25
 Passion fruit purée, vanilla, pineapple juice & fresh lime juice

STRAWBERRY LOVE 7.50
 Soda water, strawberry purée, fresh lime juice, vanilla syrup, mixed with fresh strawberries & crushed ice

PINTS ON TAP

Camden Hells 6.95
 Camden Pale Ale 7.05
 Corona 6.95
 San Miguel 6.75
 Koppaberg Cider 6.75

BOTTLES

Black Sheep Ale 7.50
 Moretti 5.50
 Peroni 5.50
 Guinness *served in a can 7.00
 Zero alcohol free beer 4.50
 Old Speckled Hen 7.50
 Budweiser 5.50
 Hoegaarden 6.00
 Brewdog IPA 5.95
 Modelo 6.00
 Gluten Free 5.95
 Rekorderlig 6.75
 Lucky Saint *IPA available 5.95
 Damm lemon 4.75

BEER & CIDER

THE CLASSICS

PORN STAR MARTINI	10.00
Vanilla vodka, passoã, passion fruit purée, pineapple juice, served with a shot of prosecco	
DAIQUIRI (Frozen)	12.00
<i>*strawberry, passion, raspberry, peach</i> Bacardi, puree & fresh lime juice	
FRENCH KISS	11.50
Vodka, chambord, lime juice, simple syrup topped with prosecco	
SINGAPORE SLING	10.00
Cherry brandy, gin, benedictine, lime juice, with soda water, grenadine and bitters	
MOSCOW OR LONDON MULE	10.00
Vodka or gin, ginger beer, fresh lime juice, garnished with lime wedges and fresh mint	
LYCHEE MARTINI	11.00
Lychee liqueur, vodka, lychee juice	
LONG ISLAND ICE TEA	11.00
Dry gin, vodka, bacardi, tequila, triple sec, sweet & sour & coke	

ESPRESSO MARTINI	10.00
Smirnoff vodka, coffee liqueur, espresso, simple syrup	
NEGRONI	10.00
Gin, campari, and sweet vermouth, garnished with an orange peel for a burst of citrus aroma	
MARGARITA	11.00
<i>*Spicy or strawberry options are available</i> Tequila, cointreau, simple syrup, fresh lime juice served with a salty glass & sliced lime	
WHISKY or AMERETTO SOUR	11.50
Bourbon whisky, angostura bitters, foamer, icing sugar, fresh lime juice	
COSMOPOLITAN	10.00
Citron vodka, triple sec, cranberry juice	
MOJITO	10.00
<i>*strawberry, passion, raspberry, peach</i> +2.00 bacardi, squeezed lime wedges & fresh mint, caster sugar, splash of soda water	

COCKTAILS

SPRITZ £10

SARTI ROSA SPRITZ

Blood orange, passionfruit & mango sarti topped with prosecco and soda water

ROSSINI or BELLINI

Strawberry liqueur or archers topped up with prosecco

THE SOLO SUNSET BLISS

Prosecco, passoã, passion puree, pineapple juice

HUGO FIZZ

St-Germain, hendricks gin, prosecco, soda water, simple syrup

APEROL SPRITZ

Aperol, prosecco & soda water

LEMONCHELLO SPRITZ

Lemonchello topped with prosecco and soda water

CAMPARI SPRITZ

Campari, prosecco & soda water

RHUBARB & GINGER FIZZ

Rhubarb & ginger liqueur, prosecco, lemonade

PINK FIZZ

Pink gin, prosecco, rose lemonade

WINE & PROSECCO

WHITE

	175ml	250ml	Bt
PINOT GRIGIO This fine example of the popular Pinot Grigio is made using fruit sourced from high-altitude vineyards in the foothills of the Alps	8.00	10.50	30.00
VINHO VERDE The wine has exuberant citrus and tropical aromas with a creamy texture that leaves a long, lingering and refreshing finish	9.00	12.00	34.00
CHARDONNAY A fine, elegant Chardonnay that is full of fresh, citrusy fruit flavours with a lively, crisp acidity. As the name indicates	7.50	10.00	28.00
SAUVIGNON BLANC MARLBOROUGH The wine expresses pure fruit flavours of guava and passionfruit, that dance out of the glass with underlying notes of grapefruit and blackcurrant leaf, combining to create a wine that is refreshingly zesty and nicely balanced on the finish	9.00	12.00	34.00
GAVI DI GAVI Gavi, Piemonte's most celebrated unoaked, fresh and minerally white wine, is made from the Cortese grape, grown in vineyards in the south-east of the region	11.00	14.50	43.00
CHABLIS Bone-dry white Burgundy from Chablis' most famous house. Classic Chablis flintiness with no oak ageing			48.00
SANCERRE Fermented at low temperature and aged on its lees up until bottling to keep it fresh, this wine is stylish and racy, with the classic blackcurrant leaf and gooseberry character and minerally finish			52.00
HOUSE WHITE WINE	6.00	8.00	23.00

ROSE

PINOT GRIGIO BLUSH Light coppery nuances ushering in a well-defined note of wild flowers, hints of honey and banana on the nose. The understated, dry palate is round, soft and lively, with a pleasing, nicely lingering back palate of ripe pear	7.50	10.00	28.00
COTES DE PROVENCE Grenache blended with Syrah gives ripe cherry and raspberry flavours; a smattering of Vermentino provides delicate citrus flavours and herbaceous, white pepper hints. Fashioned from grapes grown in some of the highest vineyards in the Cotes de Provence.	9.75	13.00	38.00
HOUSE ROSE WINE	6.00	8.00	23.00

RED

	175ml	250ml	Bt
PRIMITIVO			35.00
It has an elegant and intense aroma, with notes of ripe plum, cherry jam, tobacco leaf and cocoa, followed by notes of white pepper spice			
PINOT NOIR	9.00	12.00	34.00
Vibrant cherry and strawberry jam fruit character on the nose. Hand-harvested and aged in French oak barrels, which adds complexity and weight to the palate. The finish is elegant and smooth with notes of strawberry and raspberry			
SHIRAZ	8.00	10.50	30.00
Wine has a deep purple ruby colour. Finely crafted to portray layers of cherry, soft prune, blackcurrant and hints of black pepper spice. The aromatics continue into the palate with added blueberry, a hint of roasted black olives and soft-spoken sweet spice. A versatile, vibrant medium-bodied dry wine			
MALBEC	8.00	10.50	30.00
This delicious red wine has aromas of ripe dark berry fruit, including raspberry and currant flavours with notes of sweet spice and a touch of leather. The finish is long and persistent with soft, sweet tannins			
RIOJA RESERVA			42.00
Graciano and Mazuelo, that is gorgeously fragrant with soft fruit, warm spices and elegant toasty oak aromas. The palate is rich, warming and velvety with a touch of acidity and fine tannins. The vanilla from the oak is beautifully integrated with the raspberry fruit, producing a fine and complex wine with great length			
BAROLO			58.00
The region of Barolo produces big, well-structured reds with a racy cut to the tannins. After a long maceration, the wine is aged for 3 years, 2 in large oak barrels. Intensely elegant nose, with red fruit and spicy notes of liquorice and vanilla; the palate is austere with smooth tannins and a freshness to the finish			
HOUSE RED WINE	6.00	8.00	23.00

PROSECCO & CHAMPAGNE

	Glass	
PROSECCO EXTRA DRY	6.50	35.00
Shows the typical fruit spectrum of apple and pear with a hint of peach, followed by a fine, persistent, soft fizz		
PROSECCO ROSATO EXTRA DRY		37.00
Made with 87% Glera and 13% Pinot Noir from the Veneto & Friuli regions of North Eastern Italy. This vibrant pale pink Prosecco is fresh with light summer fruits, with a hint of white peach		
BOLLINGER SPECIAL CUVÉE BRUT NV	89.00	LAURENT-PERRIER CUVÉE ROSE 120.00
MOËT & CHANDON BRUT IMPÉRIAL NV	79.00	DON PERIGNON BRUT 220.00

GINS

DRY

TANQUERAY NO.10 GIN 47.3% ABV

NOSE: Perfumed, aromatic, tangy grapefruit zest, creamy custard and clean juniper PALATE: Spicy juniper, earl grey tea and cardamom. Very citrus-rich. FINISH: Long, zesty finish Paired with an elderflower tonic and garnished with grapefruit & lime wedge

25ml 50ml
6.95 10.95

BOMBAY SAPPHIRE GIN 40% ABV

TASTING NOTE: Smooth, light and vibrant, with bright citrus notes and refreshing mint, with a peppery finish Paired with an indian tonic and garnished with lime wedges & cardamons

6.25 10.25

SILENT POOL 43% ABV

NOSE: Violet, lavender, lime leaf, cardamom and juniper. PALATE: Elderflower, chamomile, orange, honey sweetness and black pepper FINISH: Vanilla rich honey notes lasts long on the finish. Paired with a Mediterranean Tonic and garnished with an orange wedge

6.95 10.95

HOUSE GIN

5.75 9.75

FRUITY

PINK GRAPEFRUIT GIN 43%ABV

NOSE: Aromas of grapefruit and soft floral tones PALATE: A citrus core with grapefruit, lime and orange peel FINISH: Smooth, complex and balanced Paired with indian tonic so we don't overpower or mask the grapefruit flavours

6.75 10.75

BOMBAY BRAMBLE GIN 37.5% ABV

NOSE: Blackberries & raspberries PALATE: juniper FINISH: fruity Paired with an indian tonic or ginger ale for sweeter serve & garnished with squeezed of lemon, raspberries & blackberries

6.75 10.75

PINKSTER GIN 40% ABV

NOSE: Orange peels & angelica, with raspberries PALATE: fruit, vanilla & coriander FINISH: zesty raspberries & water mint Paired with an aromatic tonic and garnished with raspberries & fresh mint

6.75 10.75

BROCKMAN'S GIN 40% ABV

NOSE: Strawberry, hibiscus, touch of sourness & a hint of raspberry PALATE: ginger & angelica FINISH: sweetness & dryness Paired with a mediterranean tonic and garnished grapefruit & blueberries

6.25 10.25

SLINGSBY RHUBARB GIN 40% ABV

NOSE: Tangy rhubarb PALATE: grapefruit, citrus base FINISH: rhubarb Paired with an elderflower tonic and garnished with fresh mint & raspberries

6.95 10.95

TANQUERAY SEVILLA GIN 41.3 ABV

NOSE: Crisp juniper and zesty orange flesh PALATE: earthy vanilla FINISH: orange Paired with a mediterranean tonic and garnished with a splash squeezed orange juice & wedge of an orange

6.75 10.75

TARQUIN'S RHUBARB & RASPBERRY GIN 38% ABV

NOSE: Tart red berry, floral juniper, angelica & violet PALATE: cinnamon, rhubarb, raspberry FINISH: rhubarb & raspberry Paired with an elderflower tonic and garnished with raspberries & cinnamon stick

7.50 11.50

AROMATIC

WATERMELON GIN 40% ABV

NOSE: Juniper is at the fore, accompanied by a touch of citrus sweetness, and a vibrant and refreshing watermelon finish Paired with light indian tonic and garnished with watermelon & sliced cucumber

7.50 11.50

HENDRICK'S GIN 41.4% ABV

NOSE: Big, creamy aromas, citrus, juniper, rose petal jelly & cucumber PALATE: cucumber, juniper, oak, citrus & vanilla. Creamy and savoury FINISH: A long, refreshing, floral finish Paired with elderflower tonic and garnished with cucumber & junipers

6.95 10.95

SAFFRON GIN 40% ABV

NOSE: juniper, fennel, saffron PALATE: saffron FINISH: saffron Paired with a mediterranean tonic and garnished with an orange wedge & thyme

7.50 11.50

BOË PASSION GIN 41.5% ABV

Nose: Passion fruit & lime and creaminess PALATE: tropical fruit sweets & sour FINISH: Lime Paired with a mediterranean tonic and garnished with blueberries and passion fruit

6.75 10.75

E&G RHUBARB & GINGER LIQUEUR 20% ABV

NOSE: A sweet, highly perfumed, rhubarb PALATE: bright sweetness & citrus FINISH: A lingering warmth from the ginger Paired well with a ginger ale, or a soda water and garnished with ginger, rhubarb and lime wedges

6.25 10.25

SPIRITS

SHOTS

Patron Silver	6.50	Jager Bomb Jägermeister & Redbull	7.50
Patron XO Cafe	8.00		
Sierra Tequila Silver or Gold	5.50	Ameretto Bomb Disaronno & Redbull	7.25
Tequila Rose	4.95		
Sambuca *silver raseberry or black	5.50	Baby Guinness Coffee Liqueur & Baileys	7.50
Don Julio Tequila	7.00		
Illegal Reposado Mezcal	8.00		

*More Tequila options available

VODKA

	25ml	50ml
House	6.00	10.00
Absolute	6.00	10.00
Grey Goose	6.75	10.75
Belvedere	6.50	10.50
Ciroc	6.50	10.50

*More options available

APARITIFS

	50ml
Dry Martini	5.50
Martini Bianco	5.50
Martini Rosso	5.50
Raki 45%	9.50

WHISKY

	25ml	50ml
Makers Mark	7.00	11.00
Famous Grouse	6.00	10.00
Jack Daniels No7	6.50	10.50
Jameson	6.50	10.50
Laphroaig 10yo	8.50	15.00
Glenmorangie 12yo	7.50	11.50
Sezerac Straight Rye	8.50	15.00
Jonnie Walker blue label	13.50	24.00
The Dalmore 12yo	8.50	15.00
Macallan 15yo	13.50	24.00

*More options available

RUMS

	25ml	50ml
Bacardi	6.00	10.00
Havana Club	6.50	10.50
Captain Morgan *spiced or black	6.00	10.00
Appleton Estate 12yo	7.75	11.75
Malibu	6.00	10.00

*More options available

DIGESTIVES

	25ml	50ml
Ameretto Disaronno	6.00	10.00
Limonchello	6.00	10.00
Tia Maria	6.00	10.00
Baileys	6.00	10.00
Grand Mariner	7.00	11.00
Southern Comfort	6.00	10.00

COGNAC & BRANDY

	25ml	50ml
Janneau v.s.o.p	6.75	10.75
Courvoisier	6.75	10.75
Hennessy v.s	6.95	10.95
Hennessy XO	13.50	24.00
Remy Martin v.s.o.p	7.50	11.50

*Tap mixer £1



Private Hire Available

Looking for the perfect place to celebrate? Whether it's a birthday bash, engagement party, corporate gathering, or just a night to remember — we've got you covered!

Make the space your own with exclusive private hire options. Our venue offers a stylish, vibrant atmosphere perfect for any occasion.

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