



Spring Set Menu

19.20

Starter

BURRATA BRUSCHETTA 

TRUFFLE WILD MUSHROOM ARANCINI 

A wild mushroom fricassee with truffle oil, risotto, parmesan & gruyere cheese, panko breadcrumbs, aioli sauce & truffle infused cream of porcini

FRIED CALAMARI

BAKED CAULIFLOWER  VEGAN

Oven baked cauliflower with kale, olive oil, smoked paprika, coriander, tahini & vegan cheese sauce

Main Course

PIZZA MARGHERITA* *Mozzarella, tomatoes & fresh basil (available at selected branches)* 

SPAGHETTI BOLOGNESE *Traditional minced beef ragu* 

RIGATONI TAHINI CLAMS *Clams, tahini, garlic, lemon, capers & parsley*

SAFFRON RISOTTO SEAFOOD

Mixed seafood with tiger king prawns, salmon, fresh basil, chilli, garlic & cherry tomatoes

QUINOA TABBOULEH SALAD WITH FRITTELLE  VEGAN

Quinoa, chopped parsley, mint, onion, diced tomatoes, beetroot, walnuts, pomegranate & lemon dressing

VEGAN PESTO SPAGHETTI  VEGAN

Spaghetti with our homemade vegan pesto. Crushed pine nuts, basil, mushroom, cherry tomato, spinach & vegan parmesan

CLASSIC BEEF BURGER 

100% 8oz beef, lettuce, tomatoes, American cheese, red onions, pickles & concerto sauce

CHICKEN ESCALOPE CAESAR SALAD 

Baby gem, parmesan, anchovies, Caesar dressing & croutons

GRILLED CHICKEN BREAST 

With a creamy mushroom sauce served with sautéed baby potatoes, green beans & roasted vine cherry tomatoes

SALMON NIÇOISE

Grilled salmon fillet, mixed leaf salad, fresh green beans, boiled egg, baby potatoes, olives, tomatoes & extra virgin olive oil

SEA BASS FILLET

Grilled sea bass fillet, lemon butter, chopped avocado & tomato mix on a bed of olive risotto

BRAISED LAMB SHANK 

Slowly braised lamb shank with creamy mashed potatoes, roasted vegetables & gravy



Add Gateaux or Patisserie For + 6.95



CAFFÈ CONCERTO

LA DOLCE VITA



SUMMER PARTY DES BJ'S

CIAO,
AMORE

PANTONE
102 C



Follow us

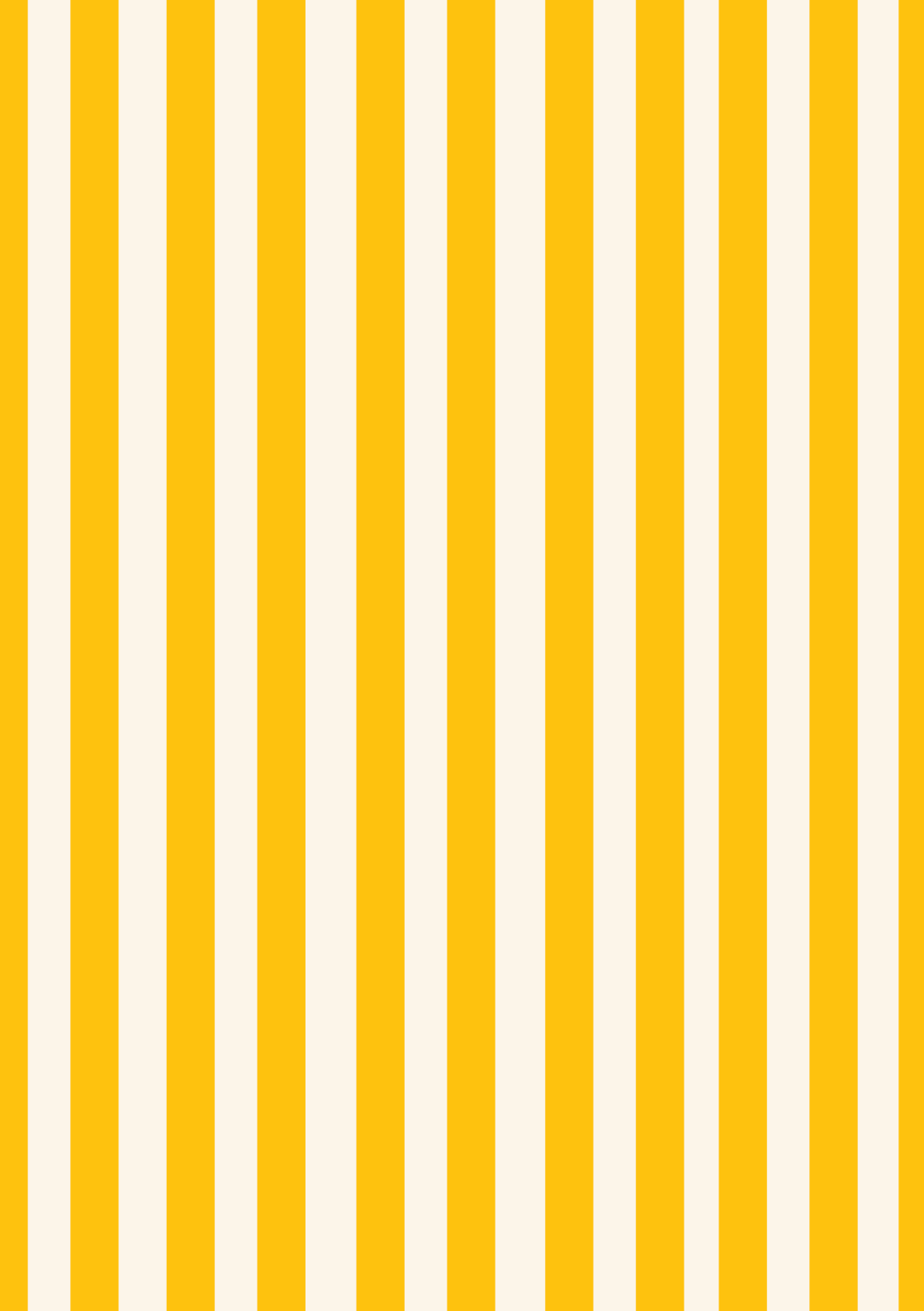


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A 14.5% discretionary optional charge will be added to your bill, which includes a 6.5% service charge.
The additional 8% is a Hospitality Excellence Contribution, 100% of both dedicated to supporting our team.



XXVI.04.29 Spring WD Breakfast



GLUTEN-FREE OPTION AVAILABLE.
PLEASE ASK ONE OF OUR STAFF MEMBERS FOR THE GLUTEN-FREE MENU.

Nourish Your Morning

WHOLESUME, FEEL-GOOD DISHES TO START YOUR DAY RIGHT, SERVED UNTIL 11:30 AM

THE
BRITISH
FAVOURITE



Full English Breakfast 17.95

Two fried eggs, cumberland sausage, bacon, hash brown, baked beans, mushrooms, spiced potato bites, grilled tomatoes & toast (953 cal)

HALAL OPTION AVAILABLE:
with grilled turkey bacon and chicken & beef sausage (834 cal)

Garden Breakfast (971 cal) 19.95

Two fried eggs, toasted rye bread, avocado, halloumi, tomatoes, baked beans, hash brown & rocket

Salmon & Avocado Tartine (613 cal) 23.95

Scottish smoked salmon, soft cream cheese & capers on toasted rye bread. Sliced avocado, diced tomatoes & beetroot houmous on toasted rye bread.
add a poached egg for 1.95

Tartine Selection

To share (1893 cal) 34.95

For one (987 cal) 22.95

Served with French fries & aioli

Creamy goat's cheese & caramelised onions; Parma ham & mozzarella; Crushed avocado & diced tomatoes; Scottish smoked salmon, capers & cream cheese

Vegan Breakfast

VEGAN Full Vegan Breakfast 18.95

Toasted rye bread with roasted courgette, vegetable fritter, hash brown, baked beans, spiced potatoes, crushed avocado, cherry tomatoes, beetroot houmous, sautéed mushrooms & grilled tomato (892 cal)

VEGAN Vegan Tartine (663 cal) 19.95

Avocado mash with marinated chickpeas, cherry tomatoes & tahini, served with beetroot houmous on toasted rye bread

VEGAN All Day Energiser (769 cal) 19.95

On Rhye Bread (two options included):

- Beetroot houmous, sliced avocado, and diced cherry tomatoes.
- Peanut butter and sliced banana, topped with raspberries and drizzled with golden syrup.

Dishes may contain Allergens! We can't guarantee our dishes are allergen free. If you have any dietary requirements, please speak to a member of staff. Please scan the QR code for full dietary information.





Eggs Florentine (483 cal) 23.95
Poached eggs on a toasted English muffin, with spinach, hollandaise sauce & Scottish smoked salmon

Spring Eggs Benedict (483 cal) 24.95 **NEW**
Poached eggs on a frittelle with hollandaise, spinach, asparagus & Scottish smoked salmon

Eggs Benedict
Poached eggs on a toasted English muffin with hollandaise sauce:

-  **GRILLED TURKEY BACON** (438 cal) 19.95
- GRILLED BACON** (557 cal) 19.95
-  **CRUSHED AVOCADO** (463 cal) 21.95
- SMOKED SALMON** (420 cal) 23.95

Scrambled Eggs SERVED WITH TOASTED BREAD

-  **PLAIN SCRAMBLED EGGS** (284 cal) 13.95
-  **CRUSHED AVOCADO** (463 cal) 21.95 **NEW**
- GRILLED BACON** (489 cal) 19.95
-  **GRILLED TURKEY BACON** (370 cal) 19.95
- SMOKED SALMON** (367 cal) 23.95

Omelette SERVED WITH TOAST

-  **PLAIN OMELETTE** (372 cal) 14.95
-  **CHEDDAR CHEESE** (597 cal) 18.95
-  **CHEESE & TOMATO** (612 cal) 19.95
-  **CHEESE & MUSHROOM** (613 cal) 21.95
-  **HAM & CHEESE** (663 cal) 21.95
-  **SPINACH & CHEESE** (618 cal) 21.95
-  **SPINACH, MUSHROOM & CHEESE** 20.95 (622 cal)

Shakshuka

 **TRADITIONAL SHAKSHUKA** 21.95

Confit bell peppers in olive oil, spicy cumin tomato sauce, red onion, topped with two fried eggs, chives, coriander & served with warm bread (689 cal)

 **SHAKSHUKA WITH POACHED EGGS & RICOTTA** 22.95

Spiced tomato ragù with baked peppers, poached eggs & creamy ricotta, finished with fresh herbs & lemon zest. Served with grilled focaccia (724 cal)



Croque

CROQUE MONSIEUR (770 cal) 19.95

Ham & melted cheese sandwich with béchamel, tomatoes, toasted to golden perfection

Make it Madame adding one fried egg + 2

MORNING
ESSENTIALS

Continental Breakfast 14.95

A selection of traditional pastries & homemade granola with fruit yoghurt served with a hot beverage or freshly squeezed orange juice & a selection of seasonal fruit (910 cal)




Fit 'N' Healthy Bowls

FUEL
YOUR DAY

 **Granola** (445 cal) 9.95

Yoghurt with berries, banana, homemade nutty granola & honey

 **Porridge** Almond milk with oat porridge

Choose from:

RAISINS, PEANUT BUTTER, CHIA SEEDS & SUNFLOWER SEEDS (759 cal) 9.95 **NEW**

TAHINI, HONEY, CHIA & SUNFLOWER SEEDS (398 cal) 9.95 **NEW**

GOLDEN SYRUP, BANANAS & STRAWBERRY (460 cal) 9.95

FRESH BERRIES, BERRY COMPOTE WITH CHIA & PUMPKIN SEEDS (257 cal) 10.95 **NEW**

 **Fruit Cup**

STRAWBERRIES & BANANAS (174 cal) 9.95

MIXED FRESH BERRIES (333 cal) 12.95 **NEW**



NOURISH
YOUR WAY

Artisan Sandwiches

WITH FRENCH FRIES, BABY GEM & SPRING SLAW

Toasted Ciabatta

 **HAM & CHEESE** (1121 cal) 18.95
With tomato, cheddar, rocket leaves & olive oil

MOZZARELLA & TOMATO (1328 cal) 19.95
With basil pesto & olive oil

 **CHICKEN PESTO & ARTICHOKE** (1428 cal) 20.95
With mayo, pesto, spinach leaves, parmesan & sun-dried tomato

 **CORONATION CHICKEN** (1183 cal) 20.95
Chicken in a creamy curry sauce with raisins, tomato & rocket leaves

PARMA HAM & MOZZARELLA (1208 cal) 20.95
With tomato, rocket leaves & olive oil

OPEN SMOKED SALMON (1119 cal) 22.95
With soft cheese, fresh dill & capers

 **MINUTE STEAK** (1420 cal) 24.95 **NEW**
With caramelised onions, melted American cheese, pickles & rocket

Toasted Club Sandwiches

 **CLASSIC EGG MAYO & CHEESE** (1336 cal) 18.95

ORIGINAL EGG MAYO & BACON (1164 cal) 18.95

B.L.T. (1276 cal) 19.95
Crispy bacon, lettuce, tomato & mayo

 **CHICKEN MAYO, AVOCADO & LETTUCE** (1285 cal) 20.95

Toasted Focaccia

 **SICILIAN FOCACCIA** (1078 cal) 21.95 **NEW**
With ricotta cheese, aubergine & courgette

 **GRILLED HALLOUMI** (1051 cal) 22.95
With crushed avocado, olive tapanade, roasted red pepper & tomato

 **CHICKEN ESCALOPE** (1188 cal) 23.95
With vine tomatoes, rocket, pickles & concerto sauce

RICOTTA CHEESE & PARMA HAM (1126 cal) 24.95
With parma ham, rocket, sundried tomato & artichoke **NEW**



حلال
HALAL

Cream Tea

for one (2639 cal) 32.95 | for two (4904 cal) 62.95

A choice of tea from our world selection (a tea pot per person)



حلال
HALAL

Prosecco Cream Tea

for one (2759 cal) 36.95

for two (5024 cal) 68.95

Includes a glass of Prosecco (per person)



**AN ASSORTMENT
OF ARTISANAL
MINI CAKES &
PATISSERIE**

**FRESHLY BAKED
PLAIN & RAISIN
SCONES**

Served with Cornish clotted cream & strawberry jam

**AN ASSORTMENT
OF ARTISANAL
MINI CAKES &
PATISSERIE**



A
LONDON
CLASSIC

Indulge Like Royalty



Halal Afternoon Tea

for one (2639 cal) 36.95

for two (4904 cal) 68.95

A choice of tea from our world selection (a tea pot per person)

Halal Prosecco Afternoon Tea

for one (2759 cal) 42.95

for two (5024 cal) 79.95

Includes a glass of Prosecco (per person)



AN ASSORTMENT
OF ARTISANAL
MINI CAKES &
PÂTISSERIE



FRESHLY BAKED
PLAIN & RAISIN
SCONES

Served with Cornish clotted cream &
strawberry jam

FINGER
SANDWICHES &
MINI BRIOCHE
ROLLS

Cucumber & cream cheese, Egg mayo
& mustard, Scottish smoked salmon &
soft cheese, Coronation chicken

Vegetarian option available:

Cucumber with cream cheese, Egg mayo-mustard, Beetroot hummus & crushed avocado,
Bruschetta tomato & avocado, Cheddar cheese & caramelised onion, mini fritelli roll.



Gateaux & Patisserie

AN INVITATION TO SAVOUR LA DOLCE VITA, ONE SLICE AT A TIME

STRAWBERRY GATEAUX 11.95



A light & delicate vanilla sponge with fresh strawberries & cream (577 cal)

CHOCOLATE GATEAUX 11.45



With chocolate creme & delicate Belgian chocolate swirls (529 cal)

BLACK FOREST 11.95



With dark pitted cherries, chocolate sponge & creme chantilly (631 cal)

CARROT CAKE 11.45



Carrot sponge with walnut & cream cheese (865 cal)

HONEY CAKE 11.95



Layers of light cream accompanied by rich caramelised honey sponge (633 cal)

PISTACHIO HONEY CAKE 11.95



Layers of light cream accompanied by rich caramelised pistachio honey sponge (656 cal)

PISTACHIO CAKE 10.95



GLUTEN-FREE VEGAN

SAN SEBASTIAN 11.95



Served with chocolate sauce (698 cal)

RED VELVET CAKE 11.45



Red velvet sponge with fresh cream & strawberries (705 cal)



CHOCOLATE MOUSSE 10.95

NEW



(560 cal)

LEMON CHEESECAKE 10.95

NEW



Traditional recipe cheesecake with lemon. Choose between to shapes (689 cal)

PISTACHIO DOLCE 11.95



(453 cal)

TARTE 11.75



Strawberries or berries (464 cal)

DUBAI CHOCOLATE 11.95



(622 cal)

PASSION FRUIT CHEESECAKE 10.95

NEW



(703 cal)

CHOCOLATE ÉCLAIR 9.95



(493 cal)

MACARONS 10.75



3 pieces (197 cal)

BISCOFF LOTUS CHEESECAKE 10.95



(776 cal)

MILLE FEUILLE 11.45



Delicate filo leaves with creme patissiere. Also available in hazelnut or pistachio flavour (597 cal)

TIRAMISU 10.95



Genoise sponge soaked in freshly brewed coffee with mascarpone cheese & dusted with cocoa (495 cal) non-alcoholic option available*



Hot Dessert

FRANGIPANE 15.95

Cherry (680 cal) or apple crumble (632 cal)
with custard & a scoop of vanilla gelato

STICKY TOFFEE PUDDING (674 cal) 15.95 **NEW**

Dates pudding covered with warm pouring caramel sauce & a scoop
of homemade vanilla gelato

CHOCOLATE FONDANT (794 cal) 15.95

With warm pouring Nutella sauce & a scoop of homemade vanilla
gelato

Build Your Own

Choose your base

PANCAKES (113 cal)

CREPES (289 cal)

WAFFLES (306 cal) **NEW**

FRENCH TOAST (206 cal)

Choose your toppings

Golden syrup (190 cal) 16.95

Nutella (431 cal) 17.95

Banana & golden syrup (235 cal) 17.95

Strawberry, banana & golden syrup (224 cal) 18.95

Nutella, strawberry, banana & golden syrup (676 cal) 19.95

Pistachio paste, strawberry & roasted pistachio (676 cal) 21.95

Add a scoop of vanilla gelato for + 2.00



Make your own Gelato **NEW**

1 SCOOP	6.95	Chocolate	Mango Sorbet
2 SCOOPS	9.95	Vanilla	Lemon Sorbet
3 SCOOPS	11.95	Strawberry	

Danish Pastries

🌿 CROISSANT With jam & butter (284 cal) 4.95

🌿 ALMOND CROISSANT (294 cal) 5.95

🌿 CHOCOLATE & ALMOND CROISSANT 5.95 (380 cal)

🌿 RASPBERRY CROISSANT (319 cal) 5.95

🌿 KUNafa CHEESE CROISSANT (401 cal) 5.95

🌿 DUBAI CHOCOLATE CROISSANT (418 cal) 5.95

🌿 STRAWBERRY & ROSE CROISSANT (425 cal) 5.95

🌿 PAIN AU CHOCOLAT (293 cal) 5.95

🌿 PAIN AU RAISIN (205 cal) 5.95

🌿 APRICOT DANISH (384 cal) 5.95

🌿 CINNAMON ROLL (342 cal) 5.95

🌿 PALMIER (357 cal) 4.45

🌿 FRANGIPANE 7.95 Cherry (353 cal) or apple almond & cinnamon (321 cal)

🌿 MUFFIN 4.95 Chocolate (425 cal), berries (395 cal) or caramel (419 cal)

🌿 NEW YORK ROLL 7.95 Pistachio (348 cal), hazelnut (329 cal) or chocolate (396 cal)

🌿 SCONES 7.45 A plain and a raisin with clotted cream & strawberry preserves (523 cal)

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Hot Drinks

ESPRESSO (9/4 cal) Double 5.65 Single 3.85

ESPRESSO MACCHIATO (12 cal) Double 5.65 Single 3.95

CAPPUCCINO (180/150 cal) Large 5.95 Medium 5.65

FLAT WHITE (180/150 cal) Large 5.95 Medium 5.65

CORTADO (15 cal) 5.25

AMERICANO (15 cal) 5.25

CAFFÈ LATTE (155 cal) 5.65

SPANISH LATTE (395 cal) 6.95

CAFFÈ MOCHA (286 cal) 5.85

HOT CHOCOLATE (300 cal) 5.85

CONCERTO HOT CHOCOLATE (350 cal) 6.25
With whipping cream

BAILEYS HOT CHOCOLATE 9.95

Alternative milk: soya, almond, oat & coconut +0.50

Extra syrup: vanilla, caramel, hazelnut & coconut +0.50

TEA (2 cal) 4.95

English Breakfast | Organic Earl Grey | Darjeeling

Chamomile Blossoms | Jasmin Green Tea | Lemongrass and Ginger | Sencha Green Tea | Fruity Sensational Bora Bora | Decaf Breakfast 5.65

Fresh Mint Tea 5.65

FLORA TEA Blossoming Tea   6.25

Liqueur Coffee

WITH A CHOICE OF

WHISKY | BAILEYS | TIA MARIA 9.95

Alternative Lattes

HONEY-VANILLA LATTE (190 cal) 6.50
Latte, honey & vanilla extract

AUTHENTIC MASALA CHAI LATTE (190 cal) 6.95
With honey

ORGANIC MATCHA LATTE (135 cal) 7.45
Cocoa, toffee & cinnamon

ORGANIC GOLDEN LATTE (135 cal) 7.45
Turmeric, vanilla & coconut

RUBY LATTE Latte with beetroot & ginger (125 cal) 7.45

ROSE LATTE Rose syrup, milk & coffee (185 cal) 7.45

Iced Coffee

ICED AMERICANO (130 cal) 5.95

ICED CAFFÈ LATTE (130 cal) 6.50

ICED CAFFÈ MOCHA (350 cal) 6.50

ICED SPANISH LATTE (245 cal) 8.45

ICED ROYAL LATTE (245 cal) 8.45

Add syrup:
Vanilla, caramel, hazelnut & coconut + 0.50p

Cold Drinks

STILL WATER Small 4.95 Large 6.75

SPARKLING WATER Small 5.25 Large 6.95

TONIC WATER (34 cal) / **SODA WATER** 4.45

COKE (139 cal), **DIET-COKE** (1.2 cal), 5.35

COKE ZERO (0.9 cal) 5.35

SPRITE (3 cal) 5.35

SANPELLEGRINO (Aranciata (64 cal) or Limonata (73 cal)) 5.50

ROSE LEMONADE (Franklin) (90 cal) 5.75

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Juices

CRANBERRY (137 cal)	6.50
PINEAPPLE (132 cal)	6.50
APPLE (112.5 cal)	6.50
CARROT, ORANGE & TURMERIC (210 cal)	6.95
ORANGE & PASSION FRUIT (210 cal)	6.95
BETROOT & GINGER (129 cal)	6.95
ORANGE (105 cal)	6.75

Smoothies

SUPER GREEN (228 cal) <i>Kale, banana, pineapple, ginger & lime</i>	8.95
PASSION STORM (252 cal) <i>Mango, pineapple & passion fruit</i>	8.95
SUPER BERRY (172 cal) <i>Strawberry, banana, cherry, blueberry, lime & acai berry</i>	8.95
MANGO & DRAGON FRUIT (224 cal) <i>Mango, dragonfruit, pineapple, papaya & lime juice</i>	8.95

Homemade Lemonade

MINT LEMONADE (59 cal) <i>Fresh mint, lemon juice & lemon slices</i>	8.95
FLAVOURED LEMONADE <i>Strawberry, raspberry, mulberry, passion fruit or pink grapefruit</i>	8.95
GUAVA BONITA LEMONADE (90 cal) <i>Guava & papaya puree, fresh mint, lemon juice & lemon slices</i>	8.95

Homemade Iced Tea

LEMON ICED TEA (0 cal) <i>Homemade iced tea with lemon juice</i>	8.45
FLAVOURED ICED TEA <i>Strawberry, Peach or Passion Fruit</i>	8.95

REFRESHING
DRINKS

Straciatta

FROZEN YOGURT MILKSHAKE

CHOCOLATE (286 cal) NEW	8.95
MANGO (248 cal) NEW	8.95



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TRENDY

Iced Matcha

ICED MATCHA (138 cal)	8.95
ICED UBE MATCHA (176 cal) NEW	8.95
ICED STRAWBERRY MATCHA (168 cal)	8.95
ICED MULBERRY MATCHA (172 cal) NEW	8.95
ICED GUAPA BONITA MATCHA (174 cal) NEW	8.95
ICED WATERMELON MATCHA (162 cal) NEW	8.95

Mulberry

Guapa Bonita

Watermelon





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Caffè Concerto



Dolce Vita

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Follow us



XXVI.04.22 Spring WD Lunch +P



Brunch



All Day Energiser (769 cal) 19.95

On Rhye Bread (two options included):

- Beetroot houmous, sliced avocado, and diced cherry tomatoes.
- Peanut butter and sliced banana, topped with raspberries and drizzled with golden syrup.

Salmon & Avocado Tartine (613 cal) 23.95

Scottish smoked salmon, soft cream cheese & capers on toasted rye bread. Sliced avocado, diced tomatoes & beetroot houmous on toasted rye bread.

add a poached egg +1.95

Shakshuka



TRADITIONAL SHAKSHUKA (689 cal) 19.95

Confit bell peppers in olive oil, spicy cumin tomato sauce, red onion, sliced tomatoes, topped with two fried eggs, chives, coriander, mint,

basil & served with warm bread



Omelette (Served with French fries)

CHEESE & TOMATO (612 cal) 19.95

SPINACH, MUSHROOM & CHEESE (622 cal) 20.95

HAM & CHEESE (663 cal) 21.95

Tartine Selection

To share (1893 cal) 32.95 | For one (987 cal) 21.95

Served with French fries & aioli sauce

Creamy goat's cheese & caramelised onions; Parma ham & mozzarella; Crushed avocado & diced tomatoes; Scottish smoked salmon, capers & cream cheese



Oven Baked

Camembert (1064 cal) 15.95

ADD A GLASS OF WINE (RED OR WHITE)
FOR AN EXTRA 5.95

Slow baked Camembert infused with fresh garlic, rosemary, drizzled with honey and truffle oil. Served with a side of sweet onion chutney, sweet grapes, figs and a selection of Italian breads for dipping



Cheese Platter

WITH A GLASS OF MERLOT

To share (2565 cal) 32.95

For one (1459 cal) 19.95

Selection of seasonal cheeses with selected crackers to perfectly complement your choice of cheese with juicy grapes, walnuts, figs & raisins.

Ask the waiter for the available cheeses.

Antipasto Misto

To share (1255 cal) 34.95

For one (770 cal) 21.95

Carefully selected parma ham from Emilia-Romagna, salami, honey roasted ham, smoked gorgonzola, burrata, sun-dried tomato, fig, artichoke & mixed olives on a bed of rocket leaves, served with a selection of bread





Aperitifs *The perfect start to an Italian experience*

PROSECCO 10.95 | APEROL SPRITZ 14.95 | CAMPARI (with Prosecco) 14.95

VIRGIN MOJITO (non-alcoholic) 11.95 | CAMPARI PARTY (Jug with 5 glasses) 48.95

SHARING
IS CARING

Concerto Misto Tower **NEW**

To share (2440 cal) 41.95

For one (1424 cal) 23.95



Fried king prawns, fried calamari rings;
Buttermilk chicken strips, arancini ball, mozzarella
stick; Courgette & carrots ribbons, roasted garlic &
rosemary flatbread, served with lemon, sweet chilli
sauce & aioli sauce;

Bread & Nibbles

ITALIAN BREAD BASKET (498 cal) 7.95 **NEW**

Sourdough focaccia, rye bread, ciabatta, grissini, olive tapenade, ricotta cheese & olive oil

MIXED MARINATED OLIVES (512 cal) 8.95

ITALIAN FLATBREAD 13.95

Choose from:

- Roasted garlic & rosemary (763 cal)

- Pomodoro with basil pesto (777 cal)

- Caramelised onion topped with gorgonzola dolce & rocket (1049 cal)

Starters

BRUSCHETTA (197 cal) 9.95

Chargrilled ciabatta topped with diced heritage tomatoes, garlic, parmesan shavings, chilli, a splash of lemon juice, and drizzled with olive oil

- ADD HALLOUMI (277 cal) +4.00

- ADD BUFFALO MOZZARELLA (285 cal) +5.00

CAPRESE (372 cal) 13.95

Mozzarella di bufala, tomatoes, basil oil, sea salt & focaccia

TRUFFLE WILD MUSHROOM ARANCINI 13.95
(789 cal)

A wild mushroom fricassee with truffle oil, risotto, parmesan & gruyere cheese, panko breadcrumbs, aioli sauce & truffle infused cream of porcini

BUTTERMILK CHICKEN STRIPS (887 cal) 14.95

Crispy marinated chicken strips with baby gem, cherry tomatoes, walnuts, and aioli dip **NEW**

CALAMARI WITH MINI SEAFOOD SOUP 14.95
(779 cal) **NEW**

Crispy squid & mini seafood soup with Caffè Concerto signature fish bisque served with lemon aioli & courgette & carrot ribbon

PARMA HAM & MELON (260 cal) 10.95 **NEW**

Parma ham, melon, figs, chives & drizzle of olive oil

MOZZARELLA STICKS With rocket & concerto sauce
Large (671 cal) 13.95 | Small (379 cal) 8.95

FRIED CALAMARI

Large (516 cal) 24.95 | Small (262 cal) 15.95

Breaded calamari rings, courgette & carrot ribbon with aioli sauce & lemon

FRIED KING PRAWNS

Large (274 cal) 24.95 | Small (185 cal) 15.95

Fried king prawns, courgette & carrot ribbon with sweet chilli & lemon

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which includes a 6.5% service charge. The additional 8% is a Hospitality Excellence Contribution, 100% of both dedicated to supporting our team.

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NOURISH
YOUR WAY

Artisan Sandwiches

WITH FRENCH FRIES & BABY GEM

Toasted Ciabatta

 **HAM & CHEESE** (1121 cal) 18.95
With tomato, cheddar, rocket leaves & olive oil

MOZZARELLA & TOMATO (1328 cal) 19.95
With basil pesto & olive oil

 **CHICKEN PESTO & ARTICHOKE** (1428 cal) 20.95
With mayo, pesto, spinach leaves, parmesan & sun-dried tomato

 **CORONATION CHICKEN** (1183 cal) 20.95
Chicken in a creamy curry sauce with raisins, tomato & rocket leaves

PARMA HAM & MOZZARELLA (1208 cal) 20.95
With tomato, rocket leaves & olive oil

OPEN SMOKED SALMON (1119 cal) 22.95
With soft cheese, fresh dill & capers

 **MINUTE STEAK** (1420 cal) 24.95 **NEW**
With caramelised onions, melted American cheese, pickles & rocket

Toasted Club Sandwiches

 **CLASSIC EGG MAYO & CHEESE** (1336 cal) 18.95

ORIGINAL EGG MAYO & BACON (1164 cal) 18.95

B.L.T. (1276 cal) 19.95
Crispy bacon, lettuce, tomato & mayo

 **CHICKEN MAYO, AVOCADO & LETTUCE** (1285 cal) 20.95

Toasted Focaccia

 **SICILIAN FOCACCIA** (1078 cal) 21.95 **NEW**
With ricotta cheese, aubergine & courgette

 **GRILLED HALLOUMI** (1051 cal) 22.95
With crushed avocado, olive tapanade, roasted red pepper & tomato

 **CHICKEN ESCALOPE** (1188 cal) 23.95
With vine tomatoes, rocket, pickles & concerto sauce

RICOTTA CHEESE & PARMA HAM (1126 cal) 24.95 **NEW**
With parma ham, rocket, sundried tomato & artichoke



Wholesome Greens

FRESH, NOURISHING INGREDIENTS CRAFTED TO ENERGISE YOUR DAY

NOURISH
YOUR WAY

TRICOLORE CONCERTO SALAD 22.95
Buffalo mozzarella, vine tomatoes, half avocado, fresh basil, rocket leaves, beetroot and figs, served with focaccia, balsamic dressing and olive oil (660 cal)

GOAT'S CHEESE SALAD (933 cal) 26.95
Grilled goat's cheese on a bed of dressed rocket, figs, artichoke, grilled vegetables, beetroot, pesto & a balsamic dressing

SEAFOOD SALAD (670 cal) 28.95
Sauteed tiger prawns, calamari rings, bread with cream cheese & smoked salmon, avocado, focaccia mixed leaves, capers, dill & mango dressing

HALAL MEDITERRANEAN BEEF SALAD (675 cal) 28.95
Sliced grilled steak, rocket, cherry tomatoes, parmesan shavings, avocado slices, toasted pine nuts, pumpkin seeds, pomegranate & balsamic dressing **NEW**

VEGAN CAULIFLOWER SALAD (226 cal) 24.95 NEW
Cauliflower with tahini, paprika, cherry tomato, pomegranate, sweet potato, coriander, a touch of lemon, and olive oil

VEGAN SUPERFOOD SALAD (259 cal) 24.95
Lentils, carrots, broccoli, chickpea, avocado, baby spinach, pomegranate, asparagus, cherry tomatoes & raspberry dressing

FRIITELLE SALAD (604 cal) 24.95
Sweet potato and lentil in a wholesome, flaky fritelle patty, served with rocket, avocado, cherry tomatoes, focaccia, olive oil, balsamic cream, and sprinkled with pomegranate and rose harissa

VEGAN QUINOA TABBOULEH WITH FRIITELLE (584 cal) 25.95
Quinoa, chopped parsley, mint, red onion, diced tomatoes, beetroot, figs, walnuts, pomegranate & lemon dressing

Build your own salad

MIX, MATCH & NOURISH YOUR WAY **NEW**

Choose your base:

CLASSIC CAESAR SALAD (562 cal)
Baby gem, parmesan, caesar dressing & croutons

QUINOA TABBOULEH (425 cal)
Quinoa, chopped parsley, mint, red onion, diced tomatoes, kale, beetroot, figs, walnuts, pomegranate & lemon dressing

NIÇOISE (417 cal)
Mixed leaf salad, fresh green beans, boiled egg, baby potatoes, olives, tomatoes, sun-dried tomato & extra virgin olive oil

Add your protein:

- HALAL - GRILLED CHICKEN (363 cal) 24.95**
- HALAL - CHICKEN ESCALOPE (462 cal) 24.95**
- KING PRAWNS (94 cal) 28.95**
- GRILLED SALMON (374 cal) 29.95**
- GRILLED SEA BASS (223 cal) 29.95**
- FRIITELLE (234 cal) 25.95**



A TASTE
OF
VENICE

Cicchetti Tower

BEST FOR SHARING 69.95

CHOOSE 1 SEAFOOD, 1 MEAT
& 1 VEGETARIAN DISH FROM
OUR SELECTION OF PASTAS,
RISOTTOS & GNOCCHI.
VEGETARIAN AND VEGAN
OPTIONS AVAILABLE.

*In Italy, it is traditional for Italians to share
cicchetti plates; small plates of food served in
"bacari" bars.*

ADD A GLASS OF WINE OF
MERLOT OR PINOT GRIGIO 7.95



Pasta & Risotto



SPAGHETTI ALLA NAPOLETANA 18.95
With tomato sauce, cherry tomato & buffalo mozzarella (846 cal)

SPAGHETTI AL PESTO (1493 cal) 25.95
Spaghetti with our homemade pesto, touch of cream, crushed pine nuts, basil, mushroom, sun-dried tomato, spinach & parmesan
Add chicken for + 4.95

SPAGHETTI ALLA CARBONARA 27.95
Smoked pancetta, parmesan & egg yolk with cream (1648 cal)

SPAGHETTI BOLOGNESE (890 cal) 27.95
Traditional minced beef ragu

SPAGHETTI SMOKED SALMON 29.95
With broccoli, cream, capers & dill (1529 cal)

SPAGHETTI KING PRAWNS (704 cal) 29.95
With tiger king prawns, chilli, garlic, cherry tomatoes, fresh basil & a shellfish bisque

SPAGHETTI PESCATORE (931 cal) 31.95
Mix seafood with tiger king prawns, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque



GNOCCHI SORRENTINA (552 cal) 19.95
With tomato sauce & buffalo mozzarella

PISTACHIO GNOCCHI (1223 cal) 25.95
With pistachio, spinach, pesto & a touch of cream

GNOCCHI FOUR CHEESE & TRUFFLE OIL (1432 cal) 27.95



RAVIOLI SPINACH & RICOTTA (1295 cal) 22.95
Choose your sauce: Pomodoro, rosé sauce or cream sauce

RIGATONI MUSHROOM TRUFFLE FONDUE (1469 cal) 27.95
With mixed wild mushrooms in a rich truffle cream sauce

RIGATONI ARRABBIATA (852 cal) 19.95
With spicy tomato sauce & buffalo mozzarella

RIGATONI SICILIANA (968 cal) 27.95
Sun-dried tomato, olives, spinach, aubergine, artichoke, chilli, garlic & buffalo mozzarella with tomato sauce

RIGATONI CONCERTO (1278 cal) 28.95
Chicken, mushroom & cherry tomatoes
Choose your sauce: Rosé sauce, cream sauce or pomodoro



RISOTTO WILD MUSHROOM & PARMESAN (678 cal) 19.95
Sautéed mixed wild mushrooms finished with parmesan & a hint of truffle

RISOTTO CHICKEN & WILD MUSHROOM 28.95 (998 cal)
Grilled chicken, sautéed mixed wild mushrooms finished with parmesan & a hint of truffle

RISOTTO KING PRAWNS (691 cal) 29.95
Shell-off tiger king prawns in creamy risotto, chilli, garlic, cherry tomatoes & a shellfish bisque

SAFFRON RISOTTO SEAFOOD 31.95 (796 cal)
Mix seafood with tiger king prawns, fish sauce, fresh basil, chilli, garlic & cherry tomatoes

Vegan Pasta & Risotto

VEGAN CHICKPEA & TOMATO RISOTTO (805 cal) 25.95
With tomato sauce, mixed peppers, chickpeas, broad beans, sun-dried tomatoes, figs & fried capers

VEGAN BROCCOLI & SPINACH SPAGHETTI (681 cal) 26.95
Red chillies, broccoli, cherry tomato, sun-dried tomato, tomato sauce, broad beans & capers

VEGAN RIGATONI WILD MUSHROOM (896 cal) 27.95
With spinach, sun-dried tomato, pesto, crushed pine nuts & vegan cream

VEGAN VEGAN PESTO SPAGHETTI (1001 cal) 27.95
Spaghetti with our homemade vegan pesto. Crushed pine nuts, basil, mushroom, cherry tomato, spinach & vegan parmesan

* For Gluten Free dishes please ask the waiter (the pasta will be replaced with gluten-free Penne)

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SHARING
IS CARING

Pizza Tower

NEW

BEST FOR SHARING 62.95

CHOOSE ANY THREE
FLAVOURS FROM OUR RUSTIC
ARTISAN PIZZAS AND SHARE
THE MOMENTS TOGETHER.

PERFECT FOR INDULGING,
MIXING, AND MATCHING
YOUR FAVOURITES.





Rustic Artisan Pizza

Savoury

MARGHERITA (1264 cal) 18.95
Mozzarella, tomatoes & fresh basil

WILD MUSHROOM (1360 cal) 21.95
Mozzarella, mushrooms, tomatoes, truffle oil & olives

VEGETARIAN (1234 cal) 21.95
Mushrooms, aubergine, artichoke, red peppers, mozzarella, tomatoes, red onion, olives & sun-dried tomatoes

GOAT CHEESE (1234 cal) 22.95
Mozzarella, tomatoes, caramelised onion, rocket & figs

QUATTRO FORMAGGI (1476 cal) 23.95
Mozzarella, gorgonzola, goat cheese & cheddar cheese

CALZONE (1203 cal) 23.95
Mozzarella, tomatoes, prosciutto cotto ham, roasted red peppers & mushrooms

SALAMI PIZZA (1329 cal) 23.95
Chilli, mozzarella, tomatoes & fresh basil

حلال HALAL **CONTADINA** (1299 cal) 24.95
Mozzarella, tomatoes, roasted chicken, pepper & aubergine

PARMA HAM & ROCKET (1292 cal) 23.95
Parma ham, rocket leaves, mozzarella, figs & cherry tomatoes

CAPRICCIOSA (1362 cal) 23.95
Mozzarella, tomatoes, olives, prosciutto cotto ham & mushrooms

TIGER KING PRAWNS (1278 cal) 27.95
Mozzarella, tomatoes, tiger king prawns, chillies & garlic oil

Sweet

NUTELLA (1264 cal) 18.95 **NEW**

TAHINI & HONEY (1106 cal) 19.95 **NEW**
Tahini with sesame cookies, honey, figs, pistachio, walnut & raspberry

BANANA & NUTELLA (1360 cal) 21.95 **NEW**

BANANA, STRAWBERRY & NUTELLA 22.95 **NEW**
(1234 cal)

PISTACHIO (1234 cal) 22.95 **NEW**

PISTACHIO & STRAWBERRY (1476 cal) 23.95 **NEW**

KUNAFI DUBAI CHOCOLATE (1510 cal) 23.95 **NEW**



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Lamb Shank

Chicken Escalope



Sea Bass



Main Course

HALAL CONCERTO CHICKEN ESCALOPE 28.95 (1406 cal) **NEW**

Large crispy chicken escalope on a bed of spaghetti Napoletana, rocket, topped with parmesan shavings

HALAL LEMON & HERBS GRILLED CHICKEN 28.95 (662 cal)

With broccoli, artichoke, cherry tomato, roasted vegetables & lemon butter sauce

HALAL GRILLED CHICKEN BREAST (967 cal) 29.95

With a creamy mushroom sauce served with sautéed baby potatoes, green beans, carrots & roasted cherry tomatoes

HALAL BRAISED LAMB SHANK (1592 cal) 31.95

Slowly braised lamb shank with creamy mashed potatoes, roasted vegetables & gravy

CONCERTO FISH & CHIPS (908 cal) 24.95
Battered cod fillet with a classic tartar sauce & lemon

GRILLED SALMON STEAK (738 cal) 29.95

With sautéed baby potatoes, spinach, broccoli, dill, capers, fennel, green beans and lemon butter sauce

SEA BASS FILLET (882 cal) 29.95 **NEW**

Grilled sea bass fillet, lemon, heritage tomato & mix herbs on a bed of tapenade olive risotto



Fritto Misto Platter

To share (1884 cal) 41.95

Breaded calamari rings, tiger king prawns, cod fillets, courgette & carrots ribbons, aioli & sweet chilli dip

Burgers

WITH FRENCH FRIES

VEGAN VEGAN BURGER (705 cal) 22.95

A sweet potato & lentil frittelle, lettuce, tomatoes, rose harissa & avocado spread

HALAL CHICKEN BURGER (1275 cal) 24.95

Chargrilled chicken breast, halloumi, baby gem, tomato & concerto sauce

HALAL BUTTERMILK CHICKEN BURGER (1524 cal) 24.95 **NEW**

Breaded chicken breast, baby gem, tomato, american cheese & aioli mayo

HALAL CONCERTO BEEF BURGER (1565 cal) 25.95

100% 8oz beef, baby gem, tomatoes, American cheese, red onions, pickles & concerto sauce

Extra toppings:

- FRIED EGGS (75 cal) +2
- CARAMELISED ONION (65 cal) +2
- GRILLED HALLOUMI (346 cal) +4

- FRITTELLI (117 cal) +4
- HALAL** - GRILLED CHICKEN (182 cal) +6
- HALAL** - CHICKEN ESCALOPE (462 cal) +6
- HALAL** - BEEF BURGER (561 cal) +6.5

Side Dish

French Fries (242 cal) | Mix Salad (252 cal) | Tomato & Onion Salad (124 cal) 6.45

Sautéed Baby Potatoes (242 cal) | Sautéed Spinach (121 cal) | Mashed Potatoes (416 cal) | Caesar Salad (435 cal) | Roasted Vegetables (280 cal) | Sautéed Asparagus (138 cal) 6.95

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حلال
HALAL

Cream Tea

for one (2639 cal) 32.95 | for two (4904 cal) 62.95

A choice of tea from our world selection (a teapot per person)

THE TEA MAKERS
OF LONDON

great
taste

حلال
HALAL

Prosecco Cream Tea

for one (2759 cal) 36.95

for two (5024 cal) 68.95

Includes a glass of Prosecco (per person)



**AN ASSORTMENT
OF ARTISANAL
MINI CAKES &
PATISSERIE**

**FRESHLY BAKED
PLAIN & RAISIN
SCONES**

Served with Cornish clotted cream &
strawberry jam

**AN ASSORTMENT
OF ARTISANAL
MINI CAKES &
PATISSERIE**



A
LONDON
CLASSIC

Indulge Like Royalty



حلال
HALAL

Afternoon Tea

for one (2639 cal) 36.95

for two (4904 cal) 68.95

A choice of tea from our world selection (a teapot per person)



حلال
HALAL

Prosecco Afternoon Tea

for one (2759 cal) 42.95

for two (5024 cal) 79.95

Includes a glass of Prosecco (per person)



AN ASSORTMENT
OF ARTISANAL
MINI CAKES &
PATISSERIE



FRESHLY BAKED
PLAIN & RAISIN
SCONES

Served with Cornish clotted cream &
strawberry jam

FINGER
SANDWICHES &
MINI BRIOCHE
ROLLS

Cucumber & cream cheese, Egg mayo
& mustard, Scottish smoked salmon &
soft cheese, Coronation chicken

Vegetarian option available:

Cucumber with cream cheese, Egg mayo with mustard, Beetroot hummus & crushed avocado,
Bruschetta tomato & avocado, Cheddar cheese & caramelised onion, mini fritelli roll.

Hot Dessert Tower

NEW

BEST FOR SHARING 48.95

SELECT THREE OF YOUR FAVOURITE HOT DESSERTS FROM OUR MENU, INCLUDING OUR INDULGENT SWEET PIZZA (AVAILABLE AT SELECTED LOCATIONS ONLY), AND BUILD YOUR OWN PERFECT TRIO.

MADE FOR SHARING, SAVOURING, AND A LITTLE BIT OF EVERYTHING YOU



Hot Dessert

FRANGIPANE 15.95

Cherry (680 cal) or apple crumble (632 cal) with custard & a scoop of vanilla gelato

STICKY TOFFEE PUDDING (674 cal) 15.95

Dates pudding covered with warm pouring caramel sauce & a scoop of homemade vanilla gelato **NEW**

CHOCOLATE FONDANT (794 cal) 15.95

With warm pouring Nutella sauce & a scoop of homemade vanilla gelato

Build Your Own

Choose your base

PANCAKES (113 cal)

CREPES (289 cal)

WAFFLES (306 cal) **NEW**

FRENCH TOAST (206 cal)

Choose your toppings

Golden syrup (190 cal) 16.95

Nutella (431 cal) 17.95

Banana & golden syrup (235 cal) 17.95

Strawberry, banana & golden syrup (224 cal) 18.95

Nutella, strawberry, banana & golden syrup (676 cal) 19.95

Pistachio paste, strawberry & roasted pistachio (676 cal) 21.95

Add a scoop of vanilla gelato for + 2.00



Make your own Gelato **NEW**

1 SCOOP	6.95	Chocolate	Mango Sorbet
2 SCOOPS	9.95	Vanilla	Lemon Sorbet
3 SCOOPS	11.95	Strawberry	

Danish Pastries

CROISSANT With jam & butter (284 cal) 4.95

ALMOND CROISSANT (294 cal) 5.95

CHOCOLATE & ALMOND CROISSANT 5.95 (380 cal)

RASPBERRY CROISSANT (319 cal) 5.95

KUNAFI CHEESE CROISSANT (401 cal) 5.95

DUBAI CHOCOLATE CROISSANT (418 cal) 5.95

STRAWBERRY & ROSE CROISSANT (425 cal) 5.95

PAIN AU CHOCOLAT (293 cal) 5.95

PAIN AU RAISIN (205 cal) 5.95

APRICOT DANISH (384 cal) 5.95

CINNAMON ROLL (342 cal) 5.95

PALMIER (357 cal) 4.45

FRANGIPANE 7.95 Cherry (353 cal) or apple almond & cinnamon (321 cal)

MUFFIN 4.95 Chocolate (425 cal), berries (395 cal) or caramel (419 cal)

NEW YORK ROLL 7.95 Pistachio (348 cal), hazelnut (329 cal) or chocolate (396 cal)

SCONES 7.45 A plain and a raisin with clotted cream & strawberry preserves (523 cal)

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Gateaux & Patisserie

AN INVITATION TO SAVOUR LA DOLCE VITA, ONE SLICE AT A TIME

STRAWBERRY GATEAUX 11.95



A light & delicate vanilla sponge with fresh strawberries & cream (577 cal)

CHOCOLATE GATEAUX 11.45



With chocolate creme & delicate Belgian chocolate swirls (529 cal)

BLACK FOREST 11.95



With dark pitted cherries, chocolate sponge & creme chantilly (631 cal)

CARROT CAKE 11.45



Carrot sponge with walnut & cream cheese (865 cal)

HONEY CAKE 11.95



Layers of light cream accompanied by rich caramelised honey sponge (633 cal)

PISTACHIO HONEY CAKE 11.95



Layers of light cream accompanied by rich caramelised pistachio honey sponge (656 cal)

PISTACHIO CAKE 10.95



GLUTEN-FREE VEGAN

SAN SEBASTIAN 11.95



Served with chocolate sauce (698 cal)

RED VELVET CAKE 11.45



Red velvet sponge with fresh cream & strawberries (705 cal)



CHOCOLATE MOUSSE 10.95

NEW



(560 cal)

DUBAI CHOCOLATE 11.95



(622 cal)

BISCOFF LOTUS CHEESECAKE 10.95



(776 cal)

LEMON CHEESECAKE 10.95

NEW



Traditional recipe cheesecake with lemon. Choose between to shapes (689 cal)

PASSION FRUIT CHEESECAKE 10.95

NEW



(703 cal)

MILLE FEUILLE 11.45



Delicate filo leaves with creme patisserie. Also available in hazelnut or pistachio flavour (597 cal)

PISTACHIO DOLCE 11.95



(453 cal)

CHOCOLATE ÉCLAIR 9.95



(493 cal)

TIRAMISSU 10.95



Genoise sponge soaked in freshly brewed coffee with mascarpone cheese & dusted with cocoa (495 cal) non-alcoholic option available*

TARTE 11.75



Strawberries or berries (464 cal)

MACARONS 10.75



3 pieces (197 cal)





Hot Drinks

ESPRESSO (9/4 cal) Double 5.65 Single 3.85

ESPRESSO MACCHIATO (12 cal) Double 5.65 Single 3.95

CAPPUCCINO (180/150 cal) Large 5.95 Medium 5.65

FLAT WHITE (180/150 cal) Large 5.95 Medium 5.65

CORTADO (15 cal) 5.25

AMERICANO (15 cal) 5.25

CAFFÈ LATTE (155 cal) 5.65

SPANISH LATTE (395 cal) 6.95

CAFFÈ MOCHA (286 cal) 5.85

HOT CHOCOLATE (300 cal) 5.85

CONCERTO HOT CHOCOLATE (350 cal) 6.25
With whipping cream

BAILEYS HOT CHOCOLATE 9.95

Alternative milk: soya, almond, oat & coconut + 0.50

Extra syrup: vanilla, caramel, hazelnut & coconut + 0.50

TEA (2 cal) 4.95

English Breakfast | Organic Earl Grey | Darjeeling

Chamomile Blossoms | Jasmin Green Tea |
Lemongrass and Ginger | Sencha Green Tea |
Fruity Sensational Bora Bora | Decaf Breakfast

Fresh Mint Tea 5.65

FLORA TEA Blossoming Tea 6.25



Liqueur Coffee

WITH A CHOICE OF

WHISKY | BAILEYS | TIA MARIA 9.95

Alternative Lattes

HONEY-VANILLA LATTE (190 cal) 6.50
Latte, honey & vanilla extract

AUTHENTIC MASALA CHAI LATTE (190 cal) 6.95
With honey

ORGANIC MATCHA LATTE (135 cal) 7.45
Cocoa, toffee & cinnamon

ORGANIC GOLDEN LATTE (135 cal) 7.45
Turmeric, vanilla & coconut

RUBY LATTE Latte with beetroot & ginger (125 cal) 7.45

ROSE LATTE Rose syrup, milk & coffee (185 cal) 7.45

Iced Coffee

ICED AMERICANO (130 cal) 5.95

ICED CAFFÈ LATTE (130 cal) 6.50

ICED CAFFÈ MOCHA (350 cal) 6.50

ICED SPANISH LATTE (245 cal) 8.45

ICED ROYAL LATTE (245 cal) 8.45

Add syrup:

Vanilla, caramel, hazelnut & coconut + 0.50p

Cold Drinks

STILL WATER Small 4.95 Large 6.75

SPARKLING WATER Small 5.25 Large 6.95

TONIC WATER (34 cal) / **SODA WATER** 4.45

COKE (139 cal), **DIET-COKE** (1.2 cal), 5.35

COKE ZERO (0.9 cal)

SPRITE (3 cal) 5.35

SANPELLEGRINO (Aranciata (64 cal) or Limonata (73 cal)) 5.50

ROSE LEMONADE (Franklin) (90 cal) 5.75

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Juices

CRANBERRY (137 cal)	6.50
PINEAPPLE (132 cal)	6.50
APPLE (112,5 cal)	6.50
CARROT, ORANGE & TURMERIC (210 cal)	6.95
ORANGE & PASSION FRUIT (210 cal)	6.95
BEETROOT & GINGER (129 cal)	6.95
ORANGE (105 cal)	6.75

Smoothies

SUPER GREEN (228 cal) <i>Kale, banana, pineapple, ginger & lime</i>	8.95
PASSION STORM (252 cal) <i>Mango, pineapple & passion fruit</i>	8.95
SUPER BERRY (172 cal) <i>Strawberry, banana, cherry, blueberry, lime & acai berry</i>	8.95
MANGO & DRAGON FRUIT (224 cal) <i>Mango, dragon fruit, pineapple, papaya & lime juice</i>	8.95

Homemade Lemonade

MINT LEMONADE (59 cal) <i>Fresh mint, lemon juice & lemon slices</i>	8.95
FLAVOURED LEMONADE <i>Strawberry, raspberry, mulberry, passion fruit or pink grapefruit</i>	8.95
GUAPA BONITA LEMONADE (90 cal) <i>Guava & papaya puree, fresh mint, lemon juice & lemon slices</i>	8.95

Homemade Iced Tea

LEMON ICED TEA (0 cal) <i>Homemade iced tea with lemon juice</i>	8.45
FLAVOURED ICED TEA <i>Strawberry, Peach or Passion Fruit</i>	8.95

REFRESHING
DRINKS

Straciatta

FROZEN YOGURT MILKSHAKE

CHOCOLATE (286 cal) NEW	8.95
MANGO (248 cal) NEW	8.95



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TRENDY

Iced Matcha

ICED MATCHA (138 cal)	8.95
ICED UBE MATCHA (176 cal) NEW	8.95
ICED STRAWBERRY MATCHA (168 cal)	8.95
ICED MULBERRY MATCHA (172 cal) NEW	8.95
ICED GUAPA BONITA MATCHA (174 cal) NEW	8.95
ICED WATERMELON MATCHA (162 cal) NEW	8.95

Mulberry

Guapa Bonita

Watermelon



Cocktail Selection





Classic Cocktails

GIN & TONIC

Gin, tonic water & lime

MARGARITA

A shake of triple sec, tequila, lemon & salt

COSMOPOLITAN

Vodka, triple sec, fresh lime, cranberry juice & orange slice

PORNSTAR MARTINI

Passion fruit puree, pineapple juice, vodka, lime juice, grenadine & house prosecco

DRY MARTINI

Vodka & vermouth with a green olive

LONG ISLAND

Vodka, gin, rum, triple sec, tequila, coke & dry orange

NEGRONI

Gin, campari, Martini rosso & orange slice

13.95

PINA COLADA

White rum, coconut cream, pineapple juice & fresh pineapple

15.95

14.95

ESPRESSO MARTINI

A shake of vodka, coffee liquor, sugar syrup, shot of espresso & coffee beans

15.95

13.95

PIMM'S

Pimm's, sprite, mint & mix fruits

15.95

14.95

AMARETTO SOUR

Disaronno, whiskey, egg white, lemon juice & maraschino cherry

15.95

14.95

CLASSIC MOJITO

White rum, with fresh mint & lime, sugar syrup, soda water served with crushed ice

14.95

15.95

FLAVOURED MOJITO

Choose from: Strawberry, Passion Fruit, Watermelon and Raspberry & Elderflower

15.95

13.95

Concerto Signature Cocktails

BERRY GIN

Mulberry puree, raspberry puree, strawberry puree, gin, triple sec, sprite, curacao & mix berries

15.95

VERDANT EMBER **NEW**

Gin, bergamot cordial, sweet and sour puree & soda water

15.95

LOVE CONCERTO PUNCH

Passion fruit puree, watermelon puree, rose syrup, lime, melon, sprite, vodka & triple sec

13.95

VERMILION MIST **NEW**

Sour cherry puree, pinot grigio, triple sec & soda water

15.95

CRIMSON DRIFT **NEW**

Blood orange puree, triple sec, yuzu & prosecco

15.95

SPICY MARGARITA **NEW**

A shake of triple sec, tequila, lemon, chilli & salt

14.95

THE SCARLET STAG **NEW**

Black label, sicilian lemonade, sour cherry puree & egg white

15.95

YUZU HUGO **NEW**

Elderflower syrup, gin, yuzu puree, prosecco, soda water, mint & lime

14.95

EMERALD MIRAGE **NEW**

Blue coraçao, melon puree, midori, gin, yuzu puree & sprite

15.95

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Non-Alcoholic Cocktails

V.I.P <i>Banana puree, coconut puree, passion fruit puree, pineapple juice, grenadine & fresh pineapple</i>	11.95	FLAVOURED VIRGIN MOJITO <i>Raspberry, Strawberry, Passion Fruit, Guapa, Mellon, Watermelon, Sour Cherry</i>	11.95
RAINBOW <i>Grenadine, orange juice, lime, guapa bonita puree, sprite, blue curaçao & fresh passion fruit</i>	11.95	THE ROSE ALCHEMY NEW <i>Rose syrup, bergamot cordial, sweet and sour mix & sprite</i>	11.95
NADA COLADA <i>Pineapple juice, coconut puree, coconut milk & fresh pineapple</i>	11.95	TROPICAL BONITA ELIXIR NEW <i>Guapa bonita puree, sweet and sour mix, pineapple juice & grenadine</i>	11.95
STAR MARTINI <i>Passion Fruit puree, pineapple juice, lime, sprite, grenadine & fresh passion fruit</i>	11.95	MINTED MELLON MAGIC NEW <i>Melon puree, lime mint, pineapple juice & basil</i>	11.95
VIRGIN MOJITO <i>Fresh mint, sugar, lime served over crushed ice & sprite</i>	11.95		

Sparkling Cocktails

BELLINI <i>Peach with Prosecco</i>	13.95	CAMPARI <i>With Prosecco</i>	14.95
RASPBERRY ECLAT BELLINI NEW <i>Rose syrup, raspberry puree with Prosecco</i>	13.95	MIMOSA <i>Orange juice with Prosecco</i>	12.95
ROSSINI <i>Strawberry puree with Prosecco</i>	13.95	APEROL SPRITZ <i>Aperol, prosecco, soda water & orange slice</i>	14.95
KIR ROYAL <i>Creme de cassis with Prosecco</i>	13.95	MIDORI SPRITZ <i>Midori, prosecco, soda water, mint & melon</i>	14.95
CHAMBORD ROYAL <i>Raspberry liqueur with Prosecco</i>	14.95	RASPBERRY LIMONCELLO SPRITZ <i>Raspberry puree, Limoncello & prosecco</i>	15.95

A 14.5% discretionary optional charge will be added to your bill, which includes a 6.5% service charge. The additional 8% is a Hospitality Excellence Contribution, 100% of both dedicated to supporting our team. Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.

WINES BY THE GLASS ARE ALSO AVAILABLE IN 125ML. VINTAGES ARE SUBJECT TO CHANGE.

Red Wine

	175ml Glass	250ml Glass	750ml Bottle
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MERLOT DOC VENEZIA 9.95 12.95 36.95

Deep ruby red color, intense vinous aroma, with hints of raspberry and cinnamon. Good with savory dishes such as risottos and ravioli stuffed with meat.

CABERNET FRANC DOC VENEZIA 9.95 12.95 36.95

Well-balanced body with herbaceous berry aroma. Perfect with roasted red and white meat, braised meat and game. Also delicious with all aged cheeses.

MONTEPULCIANO D'ABRUZZO, SAN ANTINI 9.95 12.95 36.95

Red fruits such as cherry, blueberry, blackcurrant and plum on the nose with floral notes of rose and violet. On the palate it is dry and refreshing with soft tannins. – 2022 - Organic, Vegan

CHIANTI CLASSICO DOCG UGGIANO 44.95

Characteristic scents of violets, small red fruits and subtle spices. Full and well-structured it conveys all the character of the Sangiovese grape. – 2021/2 - Vegan

CABERNET SAUVIGNON DOC VENEZIA (CAMUL) 48.95

It ages inside small slavian oak barrels for 18 months and it finally refines for 6/8 months in the bottle. It goes well with grilled meat and parmigiano reggiano cheese.

Rose Wine

	175ml Glass	250ml Glass	750ml Bottle
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PINOT GRIGIO ROSE SAN ANTINI 9.95 12.95 36.95

Aromatic and juicy with ripe strawberry and redcurrant flavours. The palate is rounded and soft with more ripe red fruit flavour and a hint of citrus.

WHISPERING ANGEL ROSÉ 69.95

Fresh red berry fruit characteristics with floral nose. Ripe and fleshy feel on the palate. – 2023

Non-Alcoholic Wine

	125ml Glass	175ml Glass	750ml Bottle
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PIOPPO NERO 0.0 METICO 8.45 9.45 26.95

Zero alcohol semi-sparkling red

Champagne



	200ml Bottle	750ml Bottle
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MOËT & CHANDON 26.95 89.95

A perfect blend of Chardonnay, Meunier and Pinot Noir. Moët Impérial has a unique style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

MOËT & CHANDON ROSÉ 29.95 99.95

Rosé Impérial is the spontaneous, radiant and glamorous expression of the Moët & Chandon style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity. It offers an expressive palate combining intensity and suppleness.

White Wine

	175ml Glass	250ml Glass	750ml Bottle
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CHARDONNAY VILLA TERESA 9.95 12.95 36.95

Fine flavour, a little acidulous and well balanced body. Good with fish appetizers, fish soups, risotto, shellfish. Pairs well with white meat and soft cheese as well. – Organic

PINOT GRIGIO DOC VENEZIA 9.95 12.95 36.95

Elegant flavour with a slight acidity, well balanced and full-bodied. Excellent with seafood appetizers, fish soups, risottos and shellfish

SAUVIGNON DOC GRAVE DEL FRIULI 9.95 12.95 36.95

Its intense aroma acquires delicate notes of mint, pepper and sage. Elegant, well-balanced and full-bodied flavour. Particularly suitable with raw ham appetizers, first courses and fish.

PECORINO TERRE DI CHIETI, TOR DEL COLLE 36.95

Floral with scents of lemon zest, pear and freshly cut grass. Fresh and savoury with a slight buttery note. Expressive and well-balanced. – 2023 - Organic, Vegan

GAVI DI GAVI 'LA SORAIA', DOCG GAVI DEL COMUNE DI GAVI 58.95

Aromas of white peach and blossom, leading to flavours of citrus. Rounded and textured with a long, mineral finish. – 2023

Prosecco

	125ml Glass	175ml Glass	750ml Bottle
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PROSECCO DOC FRIZZANTE CORDA 10.95 12.95 48.95

It has a balanced body, a delicate taste and a fresh and dry flavour. It goes well with both appetizers and delicate cuisine, as well as with all fish courses.

BELLUSSI PROSECCO DOC (EXTRA DRY) 59.95

It is a versatile sparkling wine, an excellent protagonist on all occasions, especially as an aperitif, but its pleasant roundness makes it also suitable for all meals.

BELCANTO CUVÉE ROSÉ BRUT 11.95 14.95 59.95

Excellent aperitif, it is a whole meal sparkling wine, suitable for the most demanding and refined consumer.

MOSCATO DOLCE BELLUSSI 8.45 9.45 26.95

Sparkling Wine – NV (Dessert Wine)

Beers

BOTTLE : PERONI OR STELLA 6.95

BOTTLE : 1664 BIÈRE 0.0% ALCOHOL 6.95

DRAFT: PORETTI OR 1664 BLANC* half pint 5.95 pint 8.95

* (Draft beer available at selected branches)

JUG: PORETTI OR SHANDY 22.95

AMALFI SHANDY (Lemonata & Beer) 8.95

APPLE CIDER BOTTLE 7.95

Liqueurs

	25ml	50ml
APERITIFS, LIQUEURS & SPIRITS	4.85	6.95

Martini Bianco

Martini Rosso

Tia Maria

Baileys

Campari

Gin

Tequila

Limoncelo

Whiskey

Triple Sec

Vodka

Disaronno

Aperol

Chambord

Cognac

Midori

Dishes may contain Allergens! We can't guarantee our dishes are allergen free. If you have any dietary requirements, please speak to a member of staff. Please scan the QR code for full dietary information.

