

## Hot Beverages

Single Espresso	£2.25
Double Espresso	£2.50
Americano	£2.25
Cappuccino	£2.50
Latte	£2.50
Vanilla Latte	£2.95
Hazelnut Latte	£2.95
Caramel Latte	£2.95
Mocha	£2.50

English Breakfast Tea	£2.50
Earl Grey Tea	£2.50
Peppermint Tea	£2.50
Green Tea	£2.50
Decaf Tea	£2.50
Camomile Tea	£2.50
Blackberry & Elderflower Tea	£2.50
White Tea	£2.50
Darjeeling Tea	£2.50

Hot Chocolate with Cream	£2.50
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## Soft Beverages

Still / Sparkling Water	Small	£2.50
Still / Sparkling Water	Large	£3.95
Coca Cola		£2.75
Diet Coke		£2.75
Ginger Beer		£2.75
Victorian Lemonade		£2.75
Schweppes Lemonade		£1.75
Tonic Water		£1.75
Slimline Tonic Water		£1.75
Ginger Ale		£1.75
Soda Water		£1.75
Bitter Lemon		£1.75
Fresh Orange Juice		£2.75
Fresh Apple Juice		£2.75
Pomegranate Juice		£2.50
Cranberry Juice		£2.50
Tomato Juice		£2.50

## Bottled Beers

Please ask for available selection

## Cocktails

**BUY ONE GET ONE HALF PRICE**  
**Every evening from 5pm - 7pm**

Mojito	£7.50
White rum, lime juice, soda, mint leaves.	

Long Island Iced Tea	£7.50
Gin, white rum, tequila, vodka, Triple Sec, cola, lime juice.	

Cosmopolitan	£7.50
Vodka, Cointreau, cranberry & lime juice.	

Black Russian	£7.50
Vodka, Kahlúa, cola.	

White Russian	£7.50
Vodka, Kahlúa, cream.	

Mai Tai	£7.50
White rum, dark rum, Amaretto, apricot brandy, Orange Curacao, lime juice, pineapple juice.	

More cocktails available on request.

## Sweet Choice!

Any cocktail with a slice  
of cake of your choice **£9.90**

Most dishes can be served as a small portion at a reduced price for children, please ask your waiter. Those customers allergic or sensitive to specific ingredients are advised to ask for help in making their choice. Items marked with a **(V)** are vegetarian. An optional 12.5% service charge will be added to your bill.

## White Wines

	175ml	Bottle
Pinot Grigio 2009	£4.35	£16.75

**Bixio, Italy**

Light straw in colour with fresh green fruits and floral notes of jasmine.

Viognier 2009	£5.25	£20.50
<b>Bonfils Maurel Vedeau, France</b>		

Clear, bright and pale straw in colour. The nose reveals intense floral notes, citrus fruits and scents of vanilla combined with musky touches of fresh and slightly sweet Mirabelle.

Gavi 2009	£6.50	£23.25
<b>Vecchia Storia, Piedmont, Italy</b>		

Straw-yellow with light golden hints. Delicate, aromas of flowers and almond. Soft, full, fresh and harmonic.

Céfiro Chardonnay	£7.25	£25.75
<b>Casablanca, Chile</b>		

The nose displays delicate aromas of tropical fruits, peaches and apricots that linger onto the well-balanced and complex palate along with soft vanilla and buttery notes.

Sauvignon Blanc 2010	£8.50	£29.50
<b>Nimbus, Casablanca Valley, Chile</b>		

Pale lemon with a green hue and an array of delicate jasmine, green pepper and citrus aromas. Equally as delicate on the subtle lime, grapefruit, white flower and mineral characters that linger generously on the palate.

## Rosé Wines

	175ml	Bottle
Pinot Grigio Rosé 2009	£4.70	£17.00

**Bixio, Italy**

Lively pink in colour with notes of fresh pear & rose petals. Elegant palate with fresh red fruit notes.

Domaine de Cautaussels 2009	£5.25	£18.50
<b>Côtes de Thongue Rosé, France</b>		

Light and delicate aromas of strawberries and cream with floral hints. Dry with crisp acidity and soft red fruits.

## Red Wines

	175ml	Bottle
Merlot 2010	£4.35	£16.75

**Santa Rosa, Central Valley, Chile**

Medium bodied with ripe red plums, blackberries and a hint of spice.

Cab Sauvignon 2009	£4.85	£19.50
<b>Domaine de Cautaussels, France</b>		

Aromas of blackcurrants, mint and cedar wood with sweet spice and a silky mouth-feel.

Valpolicella Ripasso 2006	£6.35	£23.00
<b>De Antoni, Italy</b>		

Aromas of ripe cherry and raspberry fruits. Medium-bodied, well balanced with notes of dried plum, vanilla and spices.

Pinot Noir 2009	£7.25	£25.75
<b>Maurel Vedeau, Vin de Pays, France</b>		

Aromas of wild strawberries and red cherries with hints of menthol and smoky notes. Light to medium body with fresh red fruits, fine tannins and a lasting length.

Rioja, Cheroga Joven Crianza 2007	£8.25	£29.00
<b>Rioja, Spain</b>		

Intense and deep cherry red colour with purple hues. It present a perfect balance between fruit and tannins. It is aromas remind fruits as raspberries or blackberries.

## Sparkling Wines

	125ml	Bottle
Prosecco Di Valdobbiadene NV, DOCG	£6.15	£26.00

**Spumante, Italy**

Delicate, persistent bubbles and an elegant nose. The flavours are harmoniously balanced with refreshing fruity notes with a lively finish.

Champagne Michel Gonet Blanc de Blanc Grand Cru, NV	£9.95	£49.95
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Fantastic Champagne with the great personality and just the right amount of bubbles.

LONDON  
STREET  
BRASSERIE

“ One cannot think well, love well, sleep well, if one has not dined well ”

Virginia Woolf

## Light Bites

Chicken Kebab & Mint Yoghurt	£2.25	Bread Basket (v)	£2.50
Hummus & Pitta Bread (v)	£2.25	Olives (v)	£2.50

## Starters

<b>Soup of the Day (v)</b>	£4.25	<b>Greek Salad (v)</b>	Small £4.50 Large £7.75
Chef's Homemade freshly cooked soup served with bread and butter.			
<b>London Street Caesar Salad (v)</b>	£4.50	<b>Portobello Mushrooms (v)</b>	Small £4.95 Large £8.95
A generous plate of crispy lettuce, hardboiled egg, anchovies, parmesan, croutons all coated in our special Caesar dressing.			
<b>With Chicken</b>	£5.50	<b>Salmon Fishcake</b>	Small £5.75 Large £9.75
A succulent portion of whole king prawns cooked with garlic, chilli and lemon.			
<b>Pan Fried King Prawns</b>	£6.25	<b>Leek &amp; Smoked Cheese Tartlet (v)</b>	£5.25
A succulent portion of whole king prawns cooked with garlic, chilli and lemon.			
<b>Spring Parmesan Basket (v)</b>	£5.25		
Seasonal leaves, sundried tomatoes, olives, shallots and pine nuts masked in a rich balsamic dressing in a crispy parmesan basket.			

## Daily Set Menu

Available daily from 12 noon - 7pm

1 Course	£7.75
2 Courses	£9.95
2 Courses with Coffee	£13.95

## To Share

<b>Bread &amp; Cheese Platter (v)</b>	£10.75
Selection of fine English cheese served with biscuits, bread and chutney.	
<b>Cold Meat Platter</b>	£10.75
Selection of cold and cured meats served with pickles and breads.	

## Mains

<b>Risotto of the Day (v)</b>	£9.95	<b>Grilled Tarragon Chicken</b>	£13.25
Please ask for more details. Soft creamy risotto with the finest seasonal ingredients.			
<b>Chicken Linguine Pasta</b>	£10.25	<b>Pan Fried Sea Bass</b>	£12.75
Soft linguine pasta heaped with chicken breast, butternut squash, sun dried tomatoes and pine nuts coated in a light cheese sauce.			
<b>Penne al'Arrabiata (v)</b>	£9.75	<b>Slow Cooked Duck</b>	£13.25
Fresh penne pasta in a tomato sauce, spiced with chilli, garlic and parsley.			
<b>Tagliatelle Pasta with Pesto &amp; Roasted Vegetables (v)</b>	£9.75	<b>Traditional Fish &amp; Chips</b>	£10.75
Fresh tagliatelle pasta, in a rich pesto dressing and freshly roasted vegetable.			
<b>Rustic Vegetable Oven Baked Pizza (v)</b>	£9.75	<b>London Street Beef Burger</b>	£10.95
Thin and crispy pizza base loaded with roasted vegetables, basil and mozzarella cheese.			
<b>London Street Beef &amp; Mushroom Pie</b>	£12.75	<b>London Street Lamb Burger</b>	£10.95
A succulent rich beef and mushroom symphony topped with a puff pastry crown accompanied with a choice of either creamy butter mash, chips or vegetables.			
<b>Grilled Hereford Rib Eye Steak</b>	£14.75		
An 8oz rib eye steak grilled to your liking served with crispy chips and a choice of either garlic butter or peppercorn sauce.			

## Sides

<b>Seasonal Vegetables (v)</b>	£2.50
<b>Chips (v)</b>	£2.50
<b>New Potatoes (v)</b>	£3.00
<b>Rocket Salad</b> with shaved parmesan	£2.50

## Afternoon Tea

Available daily from 12noon - 6pm

<b>Cream Tea</b>	£5.75
Pot of tea or coffee with plain or fruit scones, jam and clotted cream.	
<b>High Tea</b>	£9.95
A selection of finger sandwiches, followed with scone, cream, jam and cakes from our display. Served with your choice of tea or coffee.	



## Desserts

<b>London Street Tart of the Day (v)</b>	£4.25	<b>DiSotto Ice-Cream Selection (v)</b>	£4.25
Homemade tart served with fresh cream or DiSotto ice-cream.		A selection of 3 scoops of delicious DiSotto ice-cream served fresh cream and a choice of toppings.	
<b>Strawberry Sundae (v)</b>	£4.25	<b>Fresh Fruit Salad (v)</b>	£4.25
Fresh strawberries, vanilla ice-cream with a rich chocolate sauce and a crispy biscuit twist.		A generous selection of fresh fruit salad served clotted cream.	
<b>Tiramisu (v)</b>	£4.25	<b>Individual Cheese Platter (v)</b>	£5.50
A homemade delicious light coffee cream and sponge dessert.		Fine English cheese with chutney, bread or biscuits and butter.	
<b>Chocolate Cheesecake (v)</b>	£4.25		
Rich & luxurious, a real treat for chocolate lovers.			