

# TB KITCHEN

## CAFFE



|                   |         |
|-------------------|---------|
| POT OF TEA        | £ :z.50 |
| ENGLISH BREAKFAST | £ :z.50 |
| DARJEELING        | £ :z.50 |
| EARL GREY         | £ :z.50 |
| PEPPERMINT        | £ :z.50 |
| LEMON & GINGER    | £ :z.50 |
| GREEN TEA         | £ :z.50 |



|  |         |
|--|---------|
| <b>AMERICANO</b>   | £ 3.00  |
| Long black coffee with 2 shots of espresso   |         |
| <b>ESPRESSO</b>  | £ :z.75 |
| Single shot of coffee  |         |
| <b>ESPRESSO MOCHA</b>  | £ :z.75 |
| Single espresso with rich chocolate and steamed milk   |         |
| <b>ESPRESSO MACHIA TO</b>  | £ :z.75 |
| Single espresso with a touch of milk foam  |         |
| <b>LATTE</b>   | £ 3.50  |
| Espresso topped with steam milk and thin layer of micro foam                                 |         |
| <b>CAPPUCCINO</b>  | £ 3.50  |
| Espresso with steam milk, micro foam with chocolate powder on top                            |         |
| <b>CORTADO</b>   | £ 3.00  |
| A combination of 2/1 steam milk to espresso with a thin layer of micro foam                  |         |
| <b>FLAT WHITE</b>  | £ 3.50  |
| A rich intense ristretto base coffee with a whole milk                                       |         |
| <b>CARAMELA TTE</b>  | £ 3.50  |
| Single espresso with a shoot of caramel syrup, steamed milk, whipped cream and caramel sauce |         |
| <b>HOT CHOCOLATE</b>   | £ 3.75  |
| Dark chocolate with steamed milk, whipped cream and marshmallows                             |         |



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## SOFT DRINKS

|                 |        |
|-----------------|--------|
| JUICES          | £ 3.50 |
| COKE            | £ 3.00 |
| DIET COKE       | £ 3.00 |
| COKE ZERO       | £ 3.00 |
| FANTA           | £ 3.00 |
| SPRITE          | £ 3.00 |
| PEPSI           | £ 3.00 |
| ICE TEA         | £ 3.00 |
| STILL WATER     | £ 4.00 |
| SPARKLING WATER | £ 4.00 |
| Fresh Juice     | £ 4.50 |
| Orange          |        |
| Apple           |        |
| Carrot          |        |
| Celery          |        |
| RED BULL        | £ 4.50 |
| Mix             | £ 5.00 |

## BEER/CIDERS/ ALE

|                    |        |
|--------------------|--------|
| PERONI             | £ 4.50 |
| CORONA             | £ 4.50 |
| BUDWEISER          | £ 4.50 |
| BECKS              | £ 4.50 |
| MAGNERS CIDER      | £ 4.50 |
| EFES DRAFT         | £ 5.50 |
| COBRA DRAUGHT BEER | £ 6.50 |

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## REDWINE

250ml

Bottle

### House Wine

£ 6.50

£ 19.50

Dry, truity, tresh and well-balanced wine

### Shiraz, Alvi's Drit, South Africa

£ 22.50

The bouquet & palate are filed with juicy ripe berry characters dominated by mullberry & blackberry. It is well integrated with oak, vanilla spice and dark chocolate. A lovely wine for non-spicy meat dishes.

### Malbec, Proemio, Argentina

£ 25.00

Bright red colour with purple hues. Enticing aromas of red fruit, cherries and plum Medium bodied with a velvety texture and a long, persistent finish, revealing its full potential

### Merlot, Zonin Classici, Italy

£ 8.50

£ 26.00

Ample and remarkably complex, with vinous tones and well-defined scents of cheries against a tenuous background of chocolote.

Dry on the palate with a fine and harmonious balance.

The aftertaste is persistent and delectably clean.

### Rioja Crianza, Sancho Garces, Spain

£ 9.00

£ 33.00

Fresh red fruit with violet, liquorice and soft tannins.

It is well-balanced and easy-drinking.

### Chianti Classico, Castello di Albola, Tuscany

£ 10.95

£ 36.00

A typical Chianti Classico, with violet, cherry and leather flavour.

The palate reveals harmonious structure and balanced body.

\*90 points from Wine Spectator and gold medal winner at Mundus Vini 2015

### Nero d'Avola, Principi di Butera, Sicilia, Italy

£ 40.95

Intense hints of almond flowers, violets and myrtle, followed by a delicate spiceness and balsamic notes. Dry and flavourful with dark fruits and spices-a fine structure and good persistent.

### Barolo

£ 60.00

Wine produced in the Piedmont region of Italy.

The wines are made from Nebbiolo, a small thin

skinned red grape varietal generally high in acid and tannins.

### Zanna Montepulciano d Abruzzo

£ 65.00

The wine is intense ruby red in colour turning to garnet as the ageing process begins, the bouquet is reminscent of blackberry ond dried flowers, to the palate it is a wine of great substance with mellow tannins and a velvety and elegant aftertaste. It can be enhanced by red meats, game, truffles, seasoned cheese and gorgonzola cheese

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## WHITE WINE

250ml

Bottle

### House Wine

£ 5.95

£ 19.50

A fresh, fruity and pleasant wine, harmonic and well balanced by a clean, crisp acidity and a dry finish

### Pinot Grigio, Borgo Sanleo, Italy

£ 29.00

It is finely fruity with hints of almonds and peaches on the nose. Elegant, soft and well-balanced wine with a clean, persistent finish.

### Chardonnay, Zonin Classici, Italy

£ 32.50

Dry, fresh and vibrant wine which displays elderflower and golden delicious apple favours lifted by zesty acidity.

### Sauvignon Blanc Riserva, Dos Almas, Chile

£ 34.99

Intense aromatics of herbs and cut grass on the nose with grapefruit, lime & white peach on the palate. Drink on its own or pair with light dishes.

### Piano, Masseria Altemura, Puglia, Italy

£ 33.50

It displays aromas of grapefruit, lemon peel, white flowers and brioche. It is well balanced, mineral and fresh.

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## SPIRITS

### WHISKY

50cl

|                         |        |
|-------------------------|--------|
| SOUTHERN COMFORT        | £ 6.50 |
| CHIVAS REGAL            | £ 6.50 |
| JOHNNIE WALKER          | £ 6.50 |
| BELL'S                  | £ 6.50 |
| JAMESON (IRISH WHISKEY) | £ 6.50 |

|               |        |
|---------------|--------|
| FAMOUS GROUSE | £ 6.50 |
|---------------|--------|

### VODKA

50 cl

|            |        |
|------------|--------|
| SMIRNOFF   | £ 6.50 |
| ABSOLUIT   | £ 6.50 |
| GREY GOOSE | £ 6.50 |

### LIQUEUR

50 cl

|                |        |
|----------------|--------|
| BAILEY'S       | £ 6.50 |
| TIA MARIA      | £ 6.50 |
| JOHNNIE WALKER | £ 6.50 |
| DISARONNO      | £ 6.50 |
| MALIBU         | £ 6.50 |
| ARCHERS        | £ 6.50 |
| SAMBUCA        | £ 6.50 |

### GIN

50cl

|                |        |
|----------------|--------|
| GORDONS        | £ 6.50 |
| BOMBAY SAPHIRE | £ 6.50 |
| HENDRICKS      | £ 6.50 |

### COGNAC

50cl

|             |        |
|-------------|--------|
| MARTELL     | £ 6.50 |
| COURVOISIER | £ 6.50 |
| REMY MARTIN | £ 6.50 |
| VSOP        | £ 6.50 |

### RUM

50 cl

|                |        |
|----------------|--------|
| BACARDI        | £ 6.50 |
| CAPTAIN MORGAN | £ 6.50 |
| HAVANA         | £ 6.50 |

### APERITIFS

50 cl

|                |        |
|----------------|--------|
| APEROL SPIRITS | £ 6.50 |
| PIMMS          | £ 6.50 |
| MARTINI        | £ 6.50 |

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## COCKTAILS

### MOJITO

Bacardi, lime sugar and fresh mint topped with soda & served over crushed ice

£ 8.50

### COSMOPOLITAN

Absolut Citron Vodka and Cointreau, topped with cranberry & lime juice

£ 8.50

### MARGARITA

Tequila, Bols Triple Sec with lime juice & a salt rim, frozen or on rocks

£ 8.50

### SEX ON THE BEACH

Vodka, Bacardi, Archers Shaken With Orange & Cranberry

£ 8.50

### PINA COLADA

Rum, Coconut & Pineapple Juice & Fresh Cream

£ 8.50

### BLOODY MARY

Vodka, pepper, Worcestershire Sauce, Lemon Juice and Tomato Juice

£ 8.50

### ESPRESSO MARTINI

The Espresso Martini is a sumptuous mix of vodka, coffee liquor and espresso

£ 9.50

## NON-ALCHOLIC COCKTAILS

### VIRGIN MOJITO

Enjoy The Flavours Of The Mojito With Mint, Sugar And Fresh Lime Medley

£ 6.50

### VIRGIN COLADA

Pineapple Juice, Coconut Cream fresh lime, served over crushed ice

£ 6.50

### VIRGIN MARY

Tomato Juice mixed with Worcestershire and Tabasco Sauces, spring onions, lemon juice

£ 6.50

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## SPARKLING WINE

250ml Bottle

Prosecco Spumante DOC, Ca'bolani, Italy £ 7.50 **£ 29.50**

A pleasing and elegant sparkling wine with fruity bouquet.

It is well-balanced and appealing with the delicate almond note.

\* Silver medal winner at the Vinitaly International Wine Competition

Rose **£ 29.50**

A luminescent rose of subtle pink with a fine and delicate perlage.

Pleasantly intense and fruity with hints of pippin apple and light notes of small red berries.

Smooth on the palate, It can be drunk as an aperitive or paired with steamed seafood.

## CHAMPAGNE

Laurent-Perrier Cuvee-Rose £ 75.00

Moet & Chardon £ 80.00

Veuve Clicquot £ 90.00

Dom Perignon £ 195.00

Cristal Vinotheque £ 410.00

## ROSE

250ml Bottle

House Wine **£ 6.50** £ 25.00

This wine has a lovely rose colour. It's fresh,  
fruity and crisp with a gentle touch of spiciness

Pinot Grigio Blush £ 26.00

A delightful wine with an inviting copper colour and attractive flora aromas