

Primi - Starters

£4.75 Melone Fresco (V)

Chilled melon

£6.75 Antipasto di Verdura (V)

Grilled seasonal vegetables, served hot with oregano, olive oil and glazed with balsamic vinegar -**sulphur dioxide**

£5.00 Bruschetta al Pomodoro (V)

Toasted bread, chopped tomatoes, garlic, basil and olive oil - **gluten**

£5.95 Bruschetta di Montagna (V)

Toasted bread, chopped tomatoes, mozzarella, garlic, basil and olive oil-**gluten, lactose**

£8.95 Melanzane alla Parmigiana (V)

Sliced aubergines, mozzarella, tomato and basil **gluten, egg, lactose, celery**

£8.95 Funghi Stilton (V)

Mushrooms gratin with Stilton Cheese-**lactose, gluten**

£7.95 Funghi Saltati All' Aglio (V)

Mushrooms sautéed in garlic and parsley sauce - **gluten**

£9.60 Brie in Carrozza (V)

Deep fried brie, sautéed courgette, served with cranberry sauce-**gluten, lactose, egg**

£12.00 Antipasto Italiano

Selection of cold meats, fish and vegetables **Sulphur dioxide, gluten, fish, crustaceans, egg**

£18.95 Gran Antipasto Casa Mia Italiano (for two to share)-

Sulphur dioxide, gluten, fish, crustaceans, egg

£9.70 Prosciutto di Parma e Melone

Parma ham and melon

£8.65 Gamberi Tempura

Deep fried torpedo prawns, served with sweet chilli -**gluten, egg**

£7.50 Coppa di Gamberetti

Prawn cocktail - **crustaceans, egg, sulphur dioxide**

£12.90 Gamberoni del Pacifico al Burro e Aglio Pacific prawns in butter and garlic sauce - **lactose, crustaceans, gluten**

£9.50 Sardine alla Griglia

Grilled sardines with chilli, garlic and fresh basil - **gluten**

£8.15 Bianchetti Fritti

Fried whitebait - **gluten, lactose**

£9.00 Avocado con Gamberetti

Avocado with prawns and cocktail sauce - **crustaceans, egg, sulphur dioxide**

£9.95 Avocado con Salmone

Avocado and salmon salad - **fish**

£9.90 Duetto di Pesce Affumicato

Smoked trout and salmon with horseradish - **fish**

£9.00 Calamari Fritti

Fried squid rings - **gluten, lactose, crustaceans**

Pane – Bread

£6.60 Garlic Bread (V) – gluten, lactose

£8.70 Garlic Bread with Cheese (V) – gluten, lactose

£7.45 Garlic Bread and Tomato Sauce (V) – gluten, lactose

£6.50 Focaccia (V) – gluten, lactose

£2.50 Bread and Butter (V) – gluten

£2.00 Olives (V)

Zuppa - Soups

£5.50 Minestrone (V)

Fresh Vegetable Soup - **celery**

£5.50 Zuppa del Giorno (V)

Soup of the day - **celery, lactose**

Dip Sauce

Chilli oil £0.50

Garlic oil £0.50

Fresh chilli £0.50

Pasta

£20.95 Linguine Frutti di Mare

Linguine with tomato sauce, garlic, and a mixture of seafood – **celery, gluten, fish, crustaceans, sulphur dioxide**

£12.95 Fusiilli al Tonno

Fusilli pasta with tuna, black olives, garlic and tomato sauce – **celery, gluten, fish**

£13.50 Spaghetti alla Bolognese

Minced meat sauce spaghetti – **celery, gluten, sulphur dioxide**

£13.80 Spaghetti alla Carbonara

Cream, bacon, fresh **egg** and parmesan cheese – **gluten, lactose**

£14.95 Penne Arrabiata con Pollo

Penne with chicken and spicy tomato sauce – **gluten, celery, lactose**

£14.10 Lasagna di Carne

Beef lasagne – **gluten, lactose, celery, sulphur dioxide**

£13.95 Linguine all'Amatriciana

Linguine pasta with onions, bacon and tomato sauce – **celery, gluten, lactose**

£13.50 Lasagna Vegetariana (V)

Mix vegetables lasagne – **gluten, egg, lactose, celery**

£11.60 Spaghetti Napoli (V)

Spaghetti with homemade tomato sauce – **gluten, celery, lactose**

£12.80 Spaghetti Primavera (V)

Season vegetables in a cream and tomato sauce – **lactose, gluten, celery**

£14.50 Fettucine al Pesto Rosso (V)

Fettucine with sundried tomato pesto and cream – **nuts, egg, lactose, gluten, celery**

£15.75 Fettucine con Funghi Porcini e Tartuffo Pesto (V)

Fettucine with mushroom and truffle pesto – **celery, lactose, gluten, egg**

£13.45 Risotto alla Nonna (V)

Asparagus, courgettes, sundried tomatoes and funghi – **lactose, celery, nuts**

£14.95 Risotto Crema e Porcini (V)

Rice with mushroom and truffle pesto – **lactose**

£12.00 Penne al Pesto Verde (V)

Penne pasta, rocket and courgettes pesto, cream sauce – **nuts, gluten, lactose**

£12.60 Ravioli Aurora (V)

Pasta parcels filled with ricotta cheese and spinach, cream and tomato sauce – **celery, gluten, lactose, egg**

£13.95 Penne Campagnola (V)

Green beans, garlic, sundried tomatoes, olives, chilli and penne pasta in a cream and tomato sauce – **celery, gluten, lactose, nuts**

£12.50 Gnocchi alla Melanzane (V)

Potato dumplings with tomato sauce, aubergines and melted mozzarella – **lactose, celery**

£12.50 Crespelle alla Fiorentina(V)

Home-made pancake filled with ricotta cheese and spinach, with béchamel, tomato sauce and nutmeg – **gluten, lactose, nuts, celery, egg**

Gluten free pasta options are also available and will be charged extra £2.00.



Pizza

£12.50 Pizza Margherita (V)

Tomato and mozzarella pizza – **lactose, gluten**

£14.50 Quattro Formaggi (V)

Tomato, mozzarella, brie, parmesan, and gorgonzola pizza – **lactose, gluten**

£13.95 Pizza Siciliana (V)

Tomato, mozzarella, grilled vegetables, sundried tomatoes, mushrooms, black olives & oregano – **gluten, lactose**

£13.70 Pizza Verdura(V)

Tomato, mozzarella, grilled vegetables, broccoli, and mushrooms – **gluten, lactose**

£13.20 Pizza Fiorentina(V)

Tomato, mozzarella, spinach, **egg** – **gluten, lactose**

£14.20 American Hot

Salami and green peppers pizza – **lactose, gluten**

£15.50 Pizza con Carciofi, Prosciutto e Funghi

Tomato, mozzarella, artichokes, Parma ham and mushrooms – **lactose, gluten**

£13.10 Pizza Pepperoni

Tomato sauce, pepperoni sausages and mozzarella cheese - **lactose, gluten**

£15.20 Quattro Stagioni

Tomato, mozzarella, artichokes, Parma ham, green peppers, and mushrooms - **lactose, gluten**

£14.50 Pizza Diavola

Tomato, mozzarella, pepperoni sausages, chilli & red onions - **lactose, gluten**

£13.80 Pizza Hawaiian

Tomato, mozzarella, ham, pineapple – **gluten, lactose**

£14.95 Pizza Calzone (folded pizza)

Tomato, mozzarella, chicken, mushroom and sundried tomatoes - **lactose, gluten**

£14.95 Pizza Pollo Picante

Tomato, mozzarella, chicken, mushroom, jalapenos, rocket and parmesan flakes on top – **gluten, lactose**

£13.95 Pizza Tonno

Tomato, tuna, onion, olives, and fresh basil pizza with a touch of mozzarella cheese, fresh chilli - **lactose, gluten, fish**

£19.95 Pizza Frutti di Mare

Tomato, calamari, prawns, clams, and garlic pizza (no cheese)- **lactose, gluten, crustaceans**

£17.00 Pizza half and half



Feel free to create your own pizza or pasta. Additional ingredients will incur a charge as detailed below

- Meat/cheese £1.50
- Vegetables £1.00

Gluten free pizza options are available and will be charged extra £5.00.

Pesce - Fish

£19.95 Salmone allo Champagne

Fresh salmon in cream and champagne sauce – **fish, mustard, lactose, sulphur dioxide**

£19.50 Salmone alla Griglia

Grilled salmon

£35.00 Dover Sole – gluten, lactose

£21.50 Branzino al Balsamico

Seabass glazed with balsamic syrup – **gluten, lactose, sulphur dioxide**

£23.50 Centrini di Pescatrice Provençal

Monkfish cooked with tomato sauce, olives, artichokes, herbs and garlic – **celery, gluten sulphur dioxide**

£21.50 Sole Goujon

Filet of Sole in Breadcrumbs - **gluten, lactose, egg**

Insalate – Salads

£9.50 Insalata Tricolore (V)

Tomato, Avocado and Mozzarella - **lactose**

£11.50 Insalata Della Casa (V)

Mixed leaf salad, cucumber, tomato, artichokes, olives, avocado and pecorino cheese - **lactose**

£6.50 Insalata Mista (V)

Mixed salad

£13.50 Insalata Nicoise

Tuna, **egg**, green beans, potatoes, tomatoes, olives, anchovies and capers – **fish**

£5.50 Tomato and Onion Salad (V)

Carne - Meat

£18.50 Vitello Alla Milanese

Veal escalope in breadcrumbs - **gluten, lactose, egg**

£29.95 Filetto Di Manzo Alla Griglia

Grilled fillet steak

£31.75 Filetto Al Pepe

Grilled fillet steak with pepper sauce - **sulphur dioxide, lactose**

£26.50 Bistecca Diane

Sirloin steak cooked with mushrooms, onion, garlic, brandy and mustard sauce with a touch of cream - **sulphur dioxide, lactose**

£22.50 Bistecca Grill

Sirloin steak grilled

£24.50 Stinco d'Agnello

Lamb Shank slow cooked in a light tomato sauce, wine and vegetables - **sulphur dioxide, celery**

£26.00 Costolette d'agnello

Lamb cutlets with rosemary - **sulphur dioxide**

£19.50 Fegato di Vitello Lionesse

Calves Liver with sautéed onions-**sulphur dioxide**

£21.50 Piccatina di Vitello al Porcini

Veal cooked with porcini mushrooms and cream – **lactose, gluten**

£20.50 Stracciata di Pollo alla Crema

Strips of chicken cooked with mushrooms and cream, served with rice - **lactose, gluten, mustard**

£18.95 Pollo al Pepe

Chicken breast with peppercorn sauce – **gluten, sulphur dioxide, lactose**

£19.00 Pollo alla Milanese

Chicken breast in breadcrumbs - **gluten, lactose, egg**

Contorni – Sides

£4.00 Fried Zucchini (Courgettes)-
lactose

£5.50 French Beans/Cauliflower

£4.00 Carrots/Broccoli

£3.00 Peas

£3.75 Chips - **gluten** SSSSS

£4.50 Sautéed Potatoes/Lionnese Potatoes
- **gluten**

£5.00 Cauliflower Cheese/Broccoli Cheese
– **lactose, gluten**

£7.50 Sautéed Mix Vegetables

We aim to make our food enjoyable for as many people as possible. If you have any allergies, please inform your waitress when you are ordering. Allergies in the ingredients list are showing in bold. Smaller portion will be charged £1.50 less than the normal price.

Enjoy!

Dessert

Home-made Crème Caramel
Home-made Tiramisu
Home-made Panna Cotta
Mix Italian Ice cream
Profiteroles
Home-made Bread and Butter Pudding



Available At Lunch Time
Or

Make an Early Start
Early Bird Menu

£18.95 + 10% Service Charge

Starter and Main Course or
Main Course and Dessert

Place your order by 6:45pm and leave before 8:00pm

Tel: 020 8428 0079
455 Uxbridge Road • Hatch End • Pinner • Middlesex • HA5 4JS
Email: casamiahatchend@gmail.com
Web: www.casamiarrestaurant.org.uk
or www.casamia-restaurant.co.uk

STARTERS

Soup of the day / Minestrone Soup (V)

Bruschetta con Pomodori (V)

Parma Ham Contadino

Parma ham with olives, artichokes and gherkins on a bed of lettuce

Coppa di Gamberetti

Prawn Cocktail

Melon (V)

Fried Whitebait

Tagliatelle Alfredo (V)

Pasta with cream and mushroom sauce

Gamberi Tempura

Deep fried tempura prawns served with sweet chilli sauce

Antipasto di Verdura (V)

Grilled vegetables served hot with balsamic glaze, oregano and sunflower oil

Calamari Fritti

Deep fried squid rings

Avocado Fantasia

Avocado with prawns and cheese served hot (baked)

Insalata Caprese (V)

Tomato and Mozzarella Salad on a bed of lettuce

Duetto di Pesce Affumicato

Smoked trout and smoked salmon on a bed of lettuce

Melanzane alla Parmigiana

Pan fried sliced aubergine, layered with cheese, tomato sauce and basil

Spaghetti Napoli (V) / Spaghetti Bolognese

Crespelle alla Fiorentina (V)

Pancake filled with ricotta cheese and spinach with a touch of nutmeg, served with cheese and tomato sauce

Extra olives £2.00 / Extra bread, butter £1.50. Olives may contain stones

MAIN COURSES

Veal Milanese or Pollo Milanese

Pan fried Veal or Chicken in breadcrumbs served with pasta or vegetables

Shank of Lamb - extra charge £3.50

Slow cooked in a Casa Mia Sauce

Pollo alla Boscaiola

Breast of Chicken cooked in mushrooms, peppers, red wine sauce

Fegato alla Salvia or Lionesse

Calves Liver cooked in butter and sage or with sautéed onions

Sole Principessa

Pan fried fillet of Sole in egg, flour served with a tip of asparagus on top

Haddock Pasquale

Fillet of Haddock on a bed of spinach with cheese and cream sauce gratin

Salmone Venere

Salmon in cream and fresh dill sauce

Filetti di Branzino

Pan fried fillet of Sea Bass

Vitello Crema e Funghi

Veal cooked in a mushrooms and cream sauce

Penne Arrabiata (V)

Penne pasta cooked in a tomato sauce with garlic and chilli

Risotto alla Nonna (V)

Rice, asparagus, courgettes, sundried tomatoes & mushrooms in cream & tomato sauce

Meat or Vegetarian Lasagna

Pizza Casa Mia

Tomato sauce, mozzarella, ham & mushrooms

Ravioli al Burro e Salvia (V)

Spinach and ricotta ravioli cooked in butter and sage

Cod Provençale

Cod in a Provençale sauce

All Meat and Fish Dishes will be served with Casa Mia Vegetables.

If you have any allergies, please inform our staff before ordering.

Coffees and Teas

£ 3.00 Cappuccino

£ 3.00 Café Latte

£ 3.00 Espresso / Macchiato

£ 3.50 Double Espresso

£ 3.00 Americano

£ 3.00 White Americano

£ 3.50 Hot Chocolate

£ 4.25 Mocha Coffee

£ 4.00 Floater Coffee

£ 4.75 Affogato al Caffè

(Espresso poured over
Vanilla ice cream)

£ 2.20 Fresh Mint Tea

£ 2.20 Earl Grey Tea

£ 2.20 Green Tea

£ 2.20 English Tea

£ 2.20 Camomile Tea

£ 2.20 Peppermint Tea

£ 2.20 Fruit Tea

£ 6.25 Liqueur

Coffee

Italian Digestives

£ 3.75 Strega

£ 3.75 Fernet Branca

£ 4.00 Limoncello

£ 4.75 Amaro



tea &
desserts



£6.00 Home-made Tiramisu

Two layers of coffee liqueur soaked savoiardi sponge fingers, filled and topped with mascarpone cream and dusted with cocoa powder.



£5.90 Lemon /Orange Delight

A whole natural lemon/orange skin, filled with lemon/orange sorbet.

£6.50 Profiteroles

Choux pastry filled with light cream, covered in a soft, dark chocolate sauce.



£6.45 Apple Pie

A butter pastry deep dish pie filled with apples and sultanas, finished with a butter pastry lattice lid and apricot glaze.



£6.95 Chocolate Soufflé

This chocolate soufflé has a delicious molten centre and a light, springy exterior—pure chocolaty decadence from the inside out.



£6.50 Banoffee Cake

A layer of thick toffee on a biscuits base with fresh sliced banana topped with banana mouse and whipped banana cream.

£5.00 Kiddie Surprise
Vanilla ice cream combined with caramel along with a delicious milk chocolate egg and a collectable toy inside.



£6.50 Heaven in a Jar

Just indulge/ Contains hazelnuts



£6.00 Home-made bread and butter pudding

Fresh bread cooked in a traditional egg custard with sultanas.



£6.50 Midnight Mint

Luxurious dreamy Mint flavoured ice cream in pot, ripped with gorgeous chocolate sauce topped with curls.

£5.95 Mix Italian Gelato

Ask to find out our gelato flavours and choose a mixture of three various flavours.



£6.00 Home-made Panna Cotta

Smooth cooked cream topped with caramel sauce.



£5.95 Sticky Toffee Pudding

A rich, toffee flavoured steamed pudding heaped with sticky toffee sauce.



£6.50 Chocolate Fudge Cake

Rich moist chocolate sponge coated and filled with chocolate fudge.

£6.50 Cheese Cake

The traditional cheesecake made of cream cheese on a crust of biscuits. Served with ice cream.



£6.50 Cassatta al Cioccolato

Traditional wedge-shaped slice of vanilla and chocolate ice cream with cream and candied fruit.



£6.50 Passion Pot

Luxurious mango flavoured ice cream, rippled with passion fruit sauce and topped with papaya pieces.



£6.00 Home-made crème caramel

Rich egg custard baked onto a sauce of caramelised sugar.

If you have any allergies, please inform your waitress when ordering. Enjoy!

WINE & DRINKS MENU

WHITE WINE

RED WINE

1. HOUSE WHITE WINE £25.95 BOTTLE

A light, refreshing and easy drinking

175 ml glass £6.55 / 250 ml glass £7.95

2. CHARDONNAY £26.95 BOTTLE

Creamy textured with aromas of hot buttered toast

175 ml glass £6.80 / 250 ml glass £8.50

3. PINOT GRIGIO DELLE VENEZIA £28.95 BOTTLE

The wine has a floral aroma an elegant style which is ideal on its own

175 ml glass £7.90 / 250 ml glass £9.50

4. SAUVIGNON BLANK £32.95 BOTTLE

Pronounced and intense aromas of citrus green apple and nettle-typical of the variety

175ml glass £8.95 / 250 ml glass £10.50

5. FRASCATI £35.95 BOTTLE

Bone dry with a very low acidity, very pleasant taste

6. GAVI DI GAVI £39.95 BOTTLE

Aromas of citrus, the palate is broad and structural with more apple flavours, hints of lemon and refreshing minerality

7. CHABLIS £44.95 BOTTLE

Light gold in colour with aromas of white fruits and soft spices

ROSE WINE

8. ZINFANDEL BLUSH £26.95 BOTTLE

Flavourful and off dry with notes of baked summer pudding, lychees, exotic fruit and tutti Frutti

175 ml glass £ 7.50 / 250 ml glass £9.50

9. PINOT GRIGIO ROSE £27.95 BOTTLE

Dry, soft and well balanced with a rounded full-bodied structure

175 ml glass £7.80 / 250 ml glass £9.80

SPARKLING

10. PROSECO SPUMANTE £33.95 BOTTLE

125 ml glass £8.50

11. PROSECCO SPUMANTE ROSE £ 34.95 BOTTLE

125 ml glass £8.95

12. MOET & CHANDON £73.95 BOTTLE

13. CHAMPAGNE BRUT £82.95 BOTTLE

14. HOUSE RED WINE £25.95 BOTTLE

Well balanced, full of bright red fruits

175 ml glass £6.55 / 250 ml glass 7.95

15. CABERNET SAVIGNION £27.95 BOTTLE

Lots of blackcurrant and cassis flavours with underlying hit of eucalyptus

175 ml glass £ 7.50 / 250 ml glass £9.50

11. MERLOT £27.95 BOTTLE

Fantastic merlot, beautifully rounded with notes Of red fruits and plums, velvety tannins and long finish

175 ml glass £7.50 / 250 ml glass £9.75

12. MONTEPULCIANO £31.95 BOTTLE

Medium bodied with a distinctive bouquet of tobacco and leather with a lingering finish

175 ml glass £7.50 / 250 ml glass £9.75

13. MALBEC MENDOZA £30.95 BOTTLE

Fragrant aromas of cherry, blackberry and cassis

175 ml glass £7.50 / 250 ml glass £9.95

14. VALPOLICELA £34.95 BOTTLE

Well-crafted with spicy oak on the nose

15. PRIMITIVO £33.95 BOTTLE

Intense, fragrant and rich velvety dark fruits

16. RIOJA £35.95 BOTTLE

Shades of cherry with complex fruit aromas dominating subtle oak, fresh and soft

17. CHIANTI £38.95 BOTTLE

Velvety smooth and fruity with intense colour and full-bodied flavour

18. NERO D'AVOLA £34.95 BOTTLE

Slightly spicy and fruity with notes of blackberries and blueberries

19. BAROLO £57.50 BOTTLE

One of the finest and most well-known world wines

20. AMARONE £69.00 BOTTLE

Big full and alcoholic with lovely soft tannins. This is one of the best wines

21. BRUNELLO £79.95 BOTTLE

Most prestigious red wines

COCKTAILS

COSMOPOLITAN /£10.50

Vodka, Triple Sec, Cranberry Juice and Lime Juice

EXPRESSO MARTINI /£11.55

Coffee, Vodka and Kahlua

PINA COLADA /£10.95

Malibu, Coconut Cream, Pineapple Juice

SEX ON THE BEACH /£10.95

Vodka, Peach Liqueur, Cranberry and Orange Juice

KIR ROYALE /£10.95

Crème de Cassis topped with Prosecco

BLOODY MARY /£9.95

Tomato Juice and Vodka

CUBA LIBRE /£9.95

Coke, Lime, and Dark or Light Rum

MOJITO /£10.50

White Rum, Sugar, Lime Juice, Soda Water, and Mint

MARGARITA /£11.50

Triple Sec, Tequila and Lemon Juice

WHITE RUSSIAN /£9.95

Vodka, Kahlua and Double Cream

PIMM'S COCKTAIL /£10.95

Fresh fruit, Cucumber, Mint, Pimm's and Lemonade

TEQUILA SUNRISE /£9.95

Tequila, Orange Juice, and Grenadine Syrup

WOO WOO /£10.50

Vodka, Peach Schnapps, and Cranberry Juice

BRAZIL /£10.95

Vodka, Malibu, Mint Liqueur, Lime Juice and Orange Juice

BUCK FIZZ /£9.95

Prosecco and orange juice

LONG ISLAND ICE TEA /£13.25

Vodka, Bacardi, Gin, Tequila, Cointreau and Coke

SCREW DRIVER /£9.95

Vodka and Orange juice

APEROL SPRITZ /£11.95

Aperol, Prosecco and Soda Water

BEERS

PERONI PINT £8.00

PERONI HALF PINT £6.00

PERONI NASTRO AZZURO BT £6.50

BECKS BLUE BT £5.50

MORETTI £6.50

FOSTER'S £6.50

CIDER

MAGNERS £6.95

RUM

HOUSE DARK RUM £5.95

BACARDI £5.95

CAPITAN MORGAN £6.50

(SPICED /DARK)

MALIBU £6.20

BRANDIES

HOUSE BRANDY £5.50

REMY MARTINI £7.20

VECCHIA ROMAGNA £7.50

COURVOISIER £7.95

GRAPPA £5.50

VODKA

HOUSE VODKA £6.50

ABSOLUT £7.00

GREY GOOSE £7.95

BELVEDERE £8.00

GIN

HOUSE GIN £6.95

BOMBAY SAPPHIRE £7.50

HENDRICK'S £8.75

MOCKTAILS

PUSSY CAT /£7.95

Orange Juice, Pineapple Juice and Grenadine

GENTLE SEA BREEZE /£7.95

Cranberry Juice and Pineapple Juice

SHIRLEY TEMPLE /£7.95

Grenadine and Ginger Ale with Lemon Wedges

PINK CHAMPAGNE /£7.95

Cranberry Juice, Apple Juice and Ginger Ale

LIQUERS

AMARETTO £6.20

SAMBUCA £5.20

STREGA £5.20

BAILEYS £6.95

TIA MARIA £6.80

DRAMBUIE £6.50

WHISKEYS

SARAKA £6.80

HOUSE WHISKEYS £6.50

SOUTHERN COMFORT £6.95

JACK DANIEL'S £8.00

BLACK /RED LABEL £7.50

JAMESON £9.95

TEACHERS £8.95

GLENFIDDICH £9.00

TALISKER £7.95

SOFT DRINKS

SPARKLING/STILL £4.50

SMALL STILL/ SPARKLING £3.95

PINEAPPLE JUICE £3.95

ORANGE JUICE £3.95

CRANBERRY JUICE £3.95

APPLE JUICE £3.95

TOMATO JUICE £ 3.95

BITTER LEMON £3.95

TONIC WATER £3.95

SLIM LINE TONIC £3.95

SODA WATER £3.95

COKE/ DIET COKE £3.95

COKE ZERO £3.95

LEMONADE £3.95

FANTA £ 3.95

GINGER ALE £3.95

APPLETISER £4.50