



THE
SKINNY
KITCHEN

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TERRACE MENU

DRINKS

BUBBLES

MIMOSA Prosecco and freshly squeezed orange juice.....	10
BELLINI Prosecco and peach nectar.....	10

COCKTAILS

APEROL SPRITZ Aperol, prosecco and soda water.....	13
LIMONCELLO SPRITZ Limoncello, Prosecco, soda.....	13
PINK GIN SPRITZ Pin Gin, Prosecco, lemonade.....	13
MOJITO Bacardi Carta Blanca, fresh mint, brown sugar, lime juice and soda water.....	13
(Ask your waiter if you'd like a different flavour)	
MARGARITA Cazadores tequila, orange curacao, lime juice and agave syrup.....	13
BLOODY MARY Eristoff vodka, tomato juice, tabasco, lemon juice, Worcester sauce, black pepper.....	13
(Like it hot? Ask your waiter for extra spicy!).	

SANGRIA

THE SKINNY KITCHEN SANGRIA Gin, elderflower liqueur, strawberries, raspberries, orange, mango and mint. PROSECCO - GLASS - 13 / JUG - 45 CHAMPAGNE - JUG - 85
WHITE WINE SANGRIA Cointreau, strawberries, peaches, orange, lemon and mint. GLASS - 11 / JUG - 38
ROSÉ WINE SANGRIA Cointreau, strawberries, orange, lemon and mint. GLASS - 11 / JUG - 38
RED WINE SANGRIA Cointreau, raspberries, orange, lemon and mint. GLASS - 11 / JUG - 38

DRINKS

FIZZ

TOSTI PROSECCO Pale straw colour with light and elegant aromas of fruit and honeysuckle. GLASS - 8.50 / BOTTLE - 34
Think PROSECCO Pale straw colour with light and elegant aromas of fruit and honeysuckle. BOTTLE - 45
Think PINK FIZZ Pale straw colour with light and elegant aromas of fruit and honeysuckle. BOTTLE - 50
LAURENT PERRIER, CHAMPAGNE A perfect balance between freshness & finesse, the palate is full-bodied, complex & creamy, displaying length to finish. BOTTLE - 140
LAURENT PERRIER ROSÉ, CHAMPAGNE Salmon-pink in colour. Crisp with a lasting impression of freshness. BOTTLE - 180

BY THE BOTTLE

CORONA	5.50
PERONI	5.50
IPA	6
CIDER	6.50
GLUTEN FREE PERONI	5.50

SPIRIT & MIXERS

VODKA	8.50
GIN	8.50
RUM	8.50
WHISKEY	8.50
NATURALLY LIGHT TONIC / ELDERFLOWER & CUCUMBER TONIC / PINK GRAPEFRUIT & BERGAMOT TONIC / COKE ZERO / 7UP FREE / GINGER BEER / GINGER ALE ORANGE JUICE / APPLE JUICE / CRANBERRY JUICE	

Please inform staff of any allergies. We cannot guarantee our food or drinks are free from nuts and other allergens. You must speak with a member of our team who will be able to advise you on our menu and take the necessary steps.

DRINKS

WHITE

FINCA CERRADA VIURA, SPAIN (ORGANIC AND VEGAN)

A dry white made with grapes of the Viura variety (Macabeo).

GLASS – 5.50 / BOTTLE – 18

COMBE ROCHER VIOGNER, FRANCE

A fresh, crisp finish with hints of orange blossom and citrus.

GLASS – 7.50 / BOTTLE – 22

DE GRAS ORGANIC SAUVIGNON BLANC, FRANCE

Fresh, tangy wild gooseberry with a hint of fennel and a cleansing, elegant finish.

BOTTLE – 24

CHÂTEAU PETIT ROUBIÉ PICPOUL DE PINET, FRANCE

A golden coloured white wine with brilliant pearly green reflections. (organic and vegan).

BOTTLE – 26

ROSÉ

NATURE DE ROUBIÉ ROSÉ, FRANCE

Salmon-pink with appealing wild red berries and nectarine on the nose.

GLASS – 7.50 / BOTTLE – 22

PUR AZUR CÔTES DE PROVENCE

A fine, dry Provençal rosé made from Grenache & Cinsault grown near St Tropez.

BOTTLE – 28

MIRAVAL CÔTES DE PROVENCE

Petal-pink with aromas of fresh redcurrants rose and zesty lemon.

BOTTLE – 58

RED

FINCA CERRADA TEMPRANILLO

Purple-red coloured wine with intense bright violet tones.

GLASS – 5.50 / BOTTLE – 18

CARELLI LATITUD 34° MALBEC, ARGENTINIA

Soft but plentiful tannins work well with the acidity and depth of fruit flavour on the palate.

GLASS – 7.50 / BOTTLE – 26

AUSTRAL RIOJA CRIANZA, SPAIN

A medium-bodied Tempranillo based red with enticing stewed berry fruits.

GLASS – 6.50 / BOTTLE – 22

AMASTUOLA CAPOCANALE MERLOT

100% Merlot a well-balanced wine. Ruby red, intense and bright.

GLASS – 7.50 / BOTTLE – 24

FOOD

SHARING PLATES

OLIVES

Marinated mixed olives. (vg).....**4.50**

FOCACCIA BREAD

Warm focaccia, olive oil, balsamic, smoked butter, sea salt. (v).....**6.50**

EDAMAME BEANS

Pan fried edamame beans with sea salt, mirin. (vg).....**5**

HUMMUS AND FLATBREAD

Hummus, harrisa oil, served with warm flatbread. (vg).....**7**

FETA DIP

Feta dip, harrisa oil, served with warm flatbread. (v).....**7**

ARANCINI BALLS

Mozzarella Arancini, tomato butter sauce, pistachio pesto. (v).....**7.50**

PADRÓN PEPPERS

Pan fried Padrón peppers with sea salt. (vg).....**6**

BEETROOT SALAD

Beetroot salad, goats cheese pearls, radish and micro leaves. (v).....**7.50**

NACHOS

Tortilla chips, melted cheese, avocado salsa, tomato salsa. (v).....**9**

TOMATO BRUSCHETTA

Tomato, crumbled feta, basil, balsamic glaze. (v).....**8**

SIDES

MARINATED HALLOUMI.....**7**

SEASONED FRIES.....**6**

TRUFFLE FRIES.....**7**

TORTILLA CHIPS AND AVO.....**7**

DESSERTS

CHOCOLATE BROWNIE

Brownie, chocolate soil, dried raspberry, fresh strawberry, vanilla ice cream. (v).....**8.50**

HALF BAKED COOKIE DOUGH (TO SHARE)

Half-baked cookie dough, Nutella, pistachios, vanilla ice cream. (v).....**10.50**

STICKY TOFFEE PUDDING

Warm sticky toffee pudding, Butterscotch sauce, cookie crumb, vanilla ice-cream. (v).....**8.50**