

FENTIMANS SOFT DRINKS

Victorian Lemonade / 4.5
 Rose Lemonade / Raspberry Lemonade /
 Ginger Beer / Gently Sparkling Elderflower /
 Cherry Cola / Curiosity Cola /
 Dandelion & Burdock / Rhubarb Lemonade /
 Mandarin & Seville Orange Jigger

	300ML	750ML
Still Water	3.5	5
Sparkling Water	3.5	5
Freshly Pressed Juice Orange / Apple / Cranberry		3.5

WINE

WHITE

	125ML	175ML	BOTTLE
Macabeo Molinico Loco - Spain	7	8	30
Alpha Zeta 'P' Pinot Grigio Veneto - Italy	8	9.3	36
Framingham Sauvignon Blanc Marlborough - New Zealand	9.5	11.8	45

ROSÉ

Monastrell Rosado Molinico Loco - Spain	7	8	30
Château Beaulieu 'Cuvée Alexandre' Provence - France	9.7	12.2	47
Can Sumoi Catalunya - Spain	11	15	54

RED

Monastrell Molinico Loco - Spain	7	8	30
Kaiken Clasico Mendoza Malbec Mendoza - Argentina	7.5	8.7	34
Laroche Pinot Noir Languedoc - France	9	10.8	40

WINE FLIGHT

Mixed			3X50ML
Enjoy a mixed flight of three wines from our current list above			13.5

PROSECCO

	125ML	BOTTLE
Prosecco Ca Di Alte Veneto - Italy	10.3	36

* Available hot or iced

COFFEE

Double Espresso	3
Americano*	3.3
Latte* / Cappuccino / Flat White	3.85
Macchiato	3.3
Mocha*	4.2
Hot Chocolate	4

TEA

Rington's Tea	2.95
English Breakfast / Earl Grey / Green / Camomile Peppermint / Lemon & Ginger / Decaf	

DRAUGHT

	HALF	PINT
Menabrea Blonde ABV 4.8%	3.5	6
Aspall Cyder ABV 4.5%	3.5	6

ROOF THIRTY NINE



BY
& FUEGO

MEDITERRANEAN EDITION

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We recommend a snack to begin with a drink or whilst you wait for further food. 2-3 Small Plates/Snacks per person or a Large Plate paired with a Small Plate.

SNACKS

Marinated Olives PB	4.9
Padron Peppers PB	5.9
Rosemary Focaccia PB	3.5
Falafel, Pickled Cucumber & Mojo Picon Mayo V	5
Prosciutto di Parma, Melon & Basil Skewer WF	7
Tomato & Garlic Bruschetta PB	4.5
Labneh, Shaved Courgettes, Espelette & Almond Bruschetta V	6.5

SMALL PLATES

Gambas & Chorizo Skewer WF Piri Piri sauce	10
Charred Broccoli & Fine Beans V WF Orange & toasted almonds	7.5
Courgette, Apple & Ibores Salad WF Chardonnay Dressing	7
Babaganoush, Labneh & Zaa'tar V WF	6
Patatas Bravas V Roasted garlic aioli & Fuego seasoning	7

LARGE PLATES

Pair any Large Plate with a Small Plate (excluding Gambas & Chorizo Skewer) for an extra £5

Fuego Burger Spicy Italian pork & beef, Manchego, Basque sauce & rocket <i>Perfect with Patatas Bravas</i>	15
Herb-Baked Bream Lemon tabbouleh dressing <i>Works wonderfully with Charred Broccoli & Fine Beans</i>	18
Harissa-Roasted Cauliflower PB WF Tahini, pomegranate & dukkah <i>Compliments Babaganoush, Labneh & Zaa'tar</i>	13.5
Marinated Chicken Guindilla relish, carrot, fennel & halloumi <i>Delicious with Charred Broccoli & Fine Beans</i>	16

DESSERTS

Burnt Basque Cheesecake V WF	7.5
Tiramisu Tart V	6.5
Malaga Ice Cream V WF	5.5
Selection of Northern Bloc Ice Cream or Sorbet V WF For today's flavour selection, please speak to a restaurant colleague	
One Scoop	3
Two Scoops	4.5

FUEGO
BY
Fenwick

COCKTAILS

Inspired by the Mediterranean coast, this collection brings together sunlit citrus, delicate botanicals and layered spice. Each serve is crafted with Fentimans signature infusions, designed for aperitivo hours that stretch into the evening.

MEDITERRANEAN CLASSICS

Summer Sunset Tequila, Limoncello, Sweet & Sour, Fentimans Victorian Lemonade	12
Paloma Del Sol Tequila, Lime Juice, Gomme Syrup, Fentimans Pink Grapefruit Tonic Water	12
Coastal Martini Gin, Noilly Prat, Olive Brine, Fentimans Premium Indian Tonic Water	12
Raspberry Daiquiri Granita Rum, Lime Juice, Raspberry Syrup, Fentimans Raspberry Lemonade	12.5
Pomegranate Mule Granita Vodka, Lime Juice, Pomegranate Syrup, Fentimans Ginger Beer	12.5

A SELECTION OF SPRITZ

Fentimans Rose Spritz Fentimans Rose Lemonade, Prosecco	11.5
Valencian Aperol Spritz Aperol, Fentimans Valencian Orange Tonic Water, Prosecco	12
Limoncello Spritz Limoncello, Fentimans Victorian Lemonade, Prosecco	12
Elderflower Spritz Elderflower Liqueur, Fentimans Sparkling Elderflower, Prosecco	12

SABORES DULCES (SWEET THINGS)

Rhubarb Riviera Rhubarb & Ginger Gin, Lemon Juice, Vanilla Syrup, Fentimans Pink Rhubarb Tonic Water	12
Violet Blossom Vodka, Lemon Juice, Vanilla Syrup, Fentimans Rose Lemonade	12
Amarena Nero Disaronno, Lemon Juice, Morello Cherry Jam, Fentimans Cherry Cola	12

MOCKTAILS

Apple & Mint Crush Fentimans English Apple, Mint, Limes, Gomme Syrup, Fentimans Soda Water	6
Seville Orange Sunrise Cranberry Juice, Grenadine Syrup, Fentimans Seville Orange Jigger	6.5
Peach Fizz Peach Syrup, Fentimans Victorian Lemonade	6

(V) Vegetarian (PB) Plant-based (WF) Wheat Free
Some of the ingredients we use in our kitchen are classified as food allergens. Full allergen information for items on our menu is available upon request. Our recipes are subject to change, please check with our restaurant colleagues on every visit to our restaurant. All prices include VAT. A discretionary 10% service charge will be added to your bill.