



BAR





Fumo

COCKTAILS



Il Regalo

"The Gift"

Grey Goose Vodka, St Germain Elderflower,
Campari, Aperol, Lemon

FLORAL - VELVETY - SMOOTH

14.50

Non-alcoholic version available



*£2 of every sale will go directly to your local
Maggie's – Everyone's Home of Cancer Care*

Registered Charity number: SC024414

If you have a food allergy, intolerance, or coeliac disease – please speak to your waiter or manager about the ingredients in your food and drink before you order. Detailed information on the 14 major allergens is available on request. Our dishes are prepared in kitchens where allergens are present; therefore, we cannot guarantee that any dish will be completely allergen-free.





Fumo

COCKTAILS

Greatest Hits

Primavera	12.00
Bacardí Coconut, Lime, Coconut Cream	
TROPICAL - SMOOTH - FRESH	
Solitaire	13.50
Midori, Montenegro, Cointreau, Lime,	
London Essence Ginger Beer, Pineapple	
COMPLEX - CRISPY - REVITALISING	
Zaffiro al Limone	15.00
Bombay Sapphire, Italicus, Limoncello, Lemon,	
Testulat Champagne, Mango, Mint	
CITRUSSY - REFRESHING - CRISP	
Paradiso	14.00
Four Roses Bourbon, Campari,	
Cocchi Torino, Lemon	
VELVETY - AROMATIC - INTENSE	
Relief	14.75
Grey Goose Essences Watermelon & Basil,	
Rhubarb, Lemon, London Essence Soda, Tarragon	
REFRESHING - BUBBLY - FRUITY	
Cidro Iced Tea	11.75
Limoncello, Lime, Coconut Water, Coca Cola	
FRESH - CITRUSSY - BUBBLY	
L'Amante	15.00
Patrón Silver, Ginger Liqueur,	
Lemon, Lime, Agave Syrup, Ginger Candy	
SPICY - INTENSE - REFRESHING	
Charlie Chaplin	12.50
Plymouth Sloe Gin, Apricot Liqueur, Lime	
FRESH - VELVETY - SMOOTH - FRUITY	
Piña Express	11.75
Bacardí Coconut, Lime, Chive Syrup, Mint	
TROPICAL - FRESH - FRUITY	
Youtai	15.75
Spirited Union Queen Pineapple & Spice Rum,	
Hennessy VS, Bacardí Carta Blanca, Wray &	
Nephew, Campari, Lime, Almond, Coconut Water	
TROPICAL - FRUITY - SMOOTH	

If you have a food allergy, intolerance, or coeliac disease – please speak to your waiter or manager about the ingredients in your food and drink before you order. Detailed information on the 14 major allergens is available on request. Our dishes are prepared in kitchens where allergens are present; therefore, we cannot guarantee that any dish will be completely allergen-free.





COCKTAILS

Signatures

Iniziare	12.50
Aperol, Lemon, Coconut	
CREAMY - VELVETY - SMOOTH - ORANGEY	
Puro	12.50
Select Aperitivo, Evangelista Ratafia, Coconut, Lime, Negroni Gel, Biscuit	
UMAMI - COMPLEX - REFRESHING	
Mon Amour	15.00
Amaro Montenegro, Champagne, Lemon	
BUBBLY - FRESH - UMAMI	

Non-Alcoholic

Etere	10.00
Everleaf Forest, Pineapple, Passion Fruit	
HERBAL - BUBBLY - SPICY	
Terra	10.00
Everleaf Mountain, Raspberry, Strawberry, Apple, Lime	
FRUITY - FRESH - VELVETY	
Fuoco	10.00
Everleaf Forest, Coconut Cream, Crodino, Cranberry Juice, Lime	
HERBAL - CITRUSSY - TROPICAL	
Acqua	10.00
Everleaf Mountain, Everleaf Forest, Watermelon, Lime	
FRUITY - TROPICAL - REFRESHING - REVITALISING	
Aria	10.00
Everleaf Marine, Raspberry, Lime, Mint, London Essence Lemonade	
FRUITY - FRESH - REVITALISING	

If you have a food allergy, intolerance, or coeliac disease – please speak to your waiter or manager about the ingredients in your food and drink before you order. Detailed information on the 14 major allergens is available on request. Our dishes are prepared in kitchens where allergens are present; therefore, we cannot guarantee that any dish will be completely allergen-free.





Fumo

Gin

25ML

Bombay Sapphire	5.25
Malfy Grapefruit	6.00
Malfy Limone	6.00
Malfy Arancia	6.00
Plymouth Sloe Gin	6.25
Roku	6.25
Bombay Premier Cru	6.50
Warners Rhubarb	6.75
Noble Spring London Dry	7.00
Amazzoni	7.50
Monkey 47	8.00
Tanqueray 10	8.00

Vodka

25ML

Grey Goose	5.50
Absolut Vanilla	5.75
Grey Goose L'Orange	6.00
Grey Goose Le Citron	6.00
Haku	6.75
Noble Spring Premium	6.75
Belvedere	7.00

If you have a food allergy, intolerance, or coeliac disease – please speak to your waiter or manager about the ingredients in your food and drink before you order. Detailed information on the 14 major allergens is available on request. Our dishes are prepared in kitchens where allergens are present; therefore, we cannot guarantee that any dish will be completely allergen-free.





Fumo

Rum

25ML

Bacardí Carta Blanca	5.00
Bacardí Spiced	5.00
Bacardí Cuatro	5.00
Bacardí Coconut	5.25
Appleton Estate Signature	5.75
Havana 7yr	6.00
Spirited Union Queen Pineapple & Spice	6.00
Ron Zacapa 23yr	8.75
Brugal 1888	8.75

Tequila

25ML

Cantinero Blanco	5.00
Tequila Rose	5.25
Cantinero Reposado	5.50
Cazcabel Coffee	5.75
Patrón Silver	8.75

If you have a food allergy, intolerance, or coeliac disease – please speak to your waiter or manager about the ingredients in your food and drink before you order. Detailed information on the 14 major allergens is available on request. Our dishes are prepared in kitchens where allergens are present; therefore, we cannot guarantee that any dish will be completely allergen-free.





Fumo

Scotch Whisky

25ML

Naked Malt	5.25
Talisker <i>10yr</i>	6.50
Johnnie Walker Black Label	6.75
Laphroaig <i>10yr</i>	7.25
Glenmorangie <i>10yr</i>	7.50
Oban <i>14yr</i>	11.00
Macallan Double Cask <i>12yr</i>	11.50
Johnnie Walker Blue Label	21.50

American Whiskey

25ML

Jack Daniels Tennessee	5.00
Four Roses Bourbon	5.25
Woodford Reserve	6.75
Eagle Rare <i>10yr</i>	6.50
Sazerac Rye	6.75

World Whisky

25ML

Jameson	5.00
Toki	6.75
Hibiki Harmony	11.00
Yamazaki <i>12yr</i>	18.50

If you have a food allergy, intolerance, or coeliac disease – please speak to your waiter or manager about the ingredients in your food and drink before you order. Detailed information on the 14 major allergens is available on request. Our dishes are prepared in kitchens where allergens are present; therefore, we cannot guarantee that any dish will be completely allergen-free.





Fumo

Cognac & Brandy

25ML

Vecchia Romagna	6.00
Hennessy VS	6.25
Rémy Martin VSOP	6.50
Rémy Martin XO	20.00
Hennessy XO	21.75

Vermouth & Apéritif

50ML

Martini Bianco	5.00
Martini Rosso	5.00
Martini Extra Dry	5.00
Noilly Prat	5.25
Punt e Mes	5.25
Aperol	5.75
Campari	5.75
Select Aperitivo	6.00

If you have a food allergy, intolerance, or coeliac disease – please speak to your waiter or manager about the ingredients in your food and drink before you order. Detailed information on the 14 major allergens is available on request. Our dishes are prepared in kitchens where allergens are present; therefore, we cannot guarantee that any dish will be completely allergen-free.





Fumo

Amaro & Digestif

25ML

Limoncello	5.25
Fernet-Branca	5.75
Jägermeister	5.75
Amaro Montenegro	5.75
Amaro Averna	5.75
Amaro del Capo	6.75

Sherry & Port

75ML

Tio Pepe Fino Sherry	7.25
Cockburn's Ruby Port	7.25

Liqueur

25ML

Drambuie	5.00
Caffè Borghetti	5.25
Frangelico	5.25
Antica Sambuca	5.25
Antica Black Sambuca	5.25
Grand Marnier	5.50
Cointreau	5.50
Chambord	5.50
Amaretto Disaronno	5.75
Baileys	50ml 5.75
Cadello 88	6.50

If you have a food allergy, intolerance, or coeliac disease – please speak to your waiter or manager about the ingredients in your food and drink before you order. Detailed information on the 14 major allergens is available on request. Our dishes are prepared in kitchens where allergens are present; therefore, we cannot guarantee that any dish will be completely allergen-free.





Fumo

Wine by the Glass

SPUMANTE & CHAMPAGNE

125ML

Prosecco Balbinot Le Manzane, Brut, <i>Veneto</i>	10.75
Prosecco Rosé Le Manzane, Brut, <i>Veneto</i>	11.50
Ferrari Maximium Blanc de Blancs, NV Brut, <i>Trentino</i>	12.50
Champagne Testulat, NV Brut, <i>Vallée de la Marne.</i>	16.00
Champagne Testulat Rosé, NV Brut, <i>Vallée de la Marne.</i>	17.75
Champagne Veuve Clicquot, Yellow Label NV Brut, <i>Reims</i>	20.25
Champagne Veuve Clicquot Rosé, NV Brut, <i>Reims</i>	24.75

BIANCHI

175ML

Remigio Bianco, Fratelli Dogliani, <i>Piemonte</i>	8.75
Grecanico La Tradizione, Terre di Vita, <i>Sicilia</i>	9.00
Verdicchio Classico, Colonnara, <i>Marche</i>	9.50
Pinot Grigio Le Calderare, Santa Sofia, <i>Veneto</i>	9.75
Sauvignon Blanc Castel Firmian, Mezzacorona, <i>Trentino</i>	10.25
Grillo Feudo Arancio, <i>Sicilia</i>	11.00
Chardonnay, Tormaresca, <i>Puglia</i>	11.25
Falanghina Lila, Tenuta Cavalier Pepe, <i>Campania</i>	12.50
Gavi DOCG Granée, Beni di Batasiolo, <i>Piemonte</i>	14.50
Chardonnay Hugues de la Gatinais, Rapitalá, <i>Sicilia</i>	20.50

ROSSI

175ML

Remigio Rosso, Fratelli Dogliani, <i>Piemonte</i>	8.75
Nero d'Avola La Tradizione, Terre di Vita, <i>Sicilia</i>	9.00
Cabernet Sauvignon Il Castaldo, Moletto, <i>Veneto</i>	9.25
Primitivo Passorano, Vigne Sammarco, <i>Puglia</i>	9.75
Montepulciano d'Abruzzo Aires, Fosso Corno, <i>Abruzzo</i>	10.75
Merlot Grave del Friuli, Pighin, <i>Friuli</i>	12.00
Valpolicella Ripasso Acini Ameni, Corte Figaretto, <i>Veneto</i>	12.75
Chianti Classico DOCG, Molino di Grace, <i>Toscana</i>	14.50
Pinot Nero, Kettmeir, <i>Alto-Adige</i>	15.75
Malbec Vie Cave, Fattoria Aldobrandesca, <i>Toscana</i>	17.75

ROSÉ

175ML

Pinot Grigio Rosé, Ornella Bellia, <i>Veneto</i>	10.25
Château Miraval, Famille Perin, <i>Côtes de Provence</i>	15.75
Minuty Prestige, <i>Côtes de Provence</i>	16.00

Wines by the glass also available in 125ml & 250ml.





Fumo

Soft Drinks & Juices

Coke / Diet Coke	4.25
London Essence Mixers <i>Indian Tonic, Blood Orange & Elderflower Tonic, Crafted Lemonade, Delicate Ginger Ale, Spiced Ginger Beer, Soda</i>	4.25
London Essence Sodas <i>Pink Grapefruit Raspberry & Rose White Peach & Jasmine</i>	4.25
San Pellegrino <i>Limonata Aranciata</i>	4.00
Fruit Juices <i>Orange, Cranberry, Apple, Pineapple</i>	4.50
Still / Sparkling Water	750ml 5.50

Bottled Beer & Cider

Peroni Capri	330ML	6.00
Peroni	330ML	6.25
Moretti	330ML	6.25
Menabrea	330ML	7.00
Angioletti Cider	500ML	7.00
Peroni 0.0% (Non-Alc)	330ML	5.75
Mastri Birrai Umbri, Italian Blonde Ale <i>Rich aromas of lemon blossom & summer fruit, crafted from a selection of the best Italian spelt & finest malts.</i>	300ML	7.00
Mastri Birrai Umbri, Italian Pale Ale <i>An intense & cloudy amber colour with copper tones & a compact & persistant head.</i>	300ML	7.00



Scan the QR code for allergen & calorie information

If you have a food allergy, intolerance, or coeliac disease – please speak to your waiter or manager about the ingredients in your food and drink before you order. Detailed information on the 14 major allergens is available on request. Our dishes are prepared in kitchens where allergens are present; therefore, we cannot guarantee that any dish will be completely allergen-free.





BAR

