

BREADS AND OLIVES

SELECTION OF FINEST MARINATED OLIVES	£3.50
<i>Our favourite olive selection...</i>	
PAN CON ALLIOLI Y TOMATE RALLADO	£4.50
<i>Toasted homemade bread, homemade garlic mayo and grated tomato.</i>	
SOTTO BREAD SELECTION	£3.50
<i>A selection of Sotto breads</i>	
PAN CON EVOO Y PEDRO XIMENEZ GLAZE	£3.75
<i>Bread with extra virgin olive oil and Pedro Ximez glaze</i>	
GARLIC PIZZA BREAD	
ROSEMARY AND SEASALT	£4.50
TOMATO AND BASIL	£4.75
WITH CHEESE	£5.50

STARTERS AND TAPAS

SELECCIÓN DE EMBUTIDOS	£9.50
<i>Selection of Spanish cured meats, Manchego cheese and focaccia.</i>	
JAMON SERRANO RESERVA	£7.95
<i>Serrano ham with toasted homemade bread and grated tomato.</i>	
HIGADOS DE POLLO ENCEBOLLADOS	£7.95
<i>Fresh chicken liver cooked with shallots, Pedro Ximenez a touch of cream and grapes.</i>	
TOMATO & BASIL SOUP (V)	£5.50
GAMBAS ALAJILLO	£10.95
<i>Pan fried king prawns with garlic, chilli and extra virgin olive oil.</i>	
TORTILLA DE PATATAS	£6.95
<i>Classic Spanish dish with potato, onion and free-range eggs omelette cooked in extra virgin olive oil served with crispy salad and alioli.</i>	
TORTILLA DE CHAMPIÑONES	£6.95
<i>Spanish free-range eggs omelette with mushrooms cooked in extra virgin olive oil served with crispy salad and alioli.</i>	
MEJILLONES A LA CREMA	£9.50
<i>Steamed mussels in a white wine, garlic, shallots and cream sauce.</i>	
MEJILLONES A LA MARINERA	£9.50
<i>Mussels with shallots, chilli and garlic in shellfish bisque sauce.</i>	
SETAS TRUFADAS (V)	£7.50
<i>Wild mushrooms cooked in Cava and truffle butter served on toast.</i>	
PINTXO DE CANGREJO Y GAMBAS	£9.50
<i>Dressed crab with mayonnaise, shallots, herbs, lime, and marinated prawns on toast.</i>	
VIEIRAS AL CAVA	£11.50
<i>Pan fried king scallops in rich Cava sauce.</i>	
CALAMARES FRITOS	£7.95
<i>Fresh fried squid with alioli sauce.</i>	
TRICOLORE SALAD (V)	£8.95
<i>Tomato, buffalo mozzarella, avocado.</i>	
CHORIZO A LA SIDRA	£6.95
<i>Pan fried chorizo with cider.</i>	
PATATAS BRAVAS	£4.50

SALADS

INSALATA PAESANA CON BUFALA	£9.95
<i>Chicken breast with crispy pancetta, buffalo mozzarella and tomato on a bed of mixed leaves, with light mustard dressing.</i>	
ENSALADA CON QUESO DE CABRA (V)	£9.50
<i>Grilled goat's cheese on bed of baby gem, sundried tomato, walnuts, dressed Pedro Ximenez glaze.</i>	

sotto
italian & spanish cuisine

Food & Drinks Menu

PASTA

TORTIGLIONI ARRABIATA (V)	£9.50
<i>Cherry Tomato, tomato sauce, chilli and fresh basil.</i>	
LINGUINE CARBONARA	£9.95
<i>Smoked pancetta, parmesan cheese, egg and cream.</i>	
LINGUINE VONGOLE	£12.75
<i>Linguine pasta cooked with fresh clams, white wine, chilli, garlic, parsley and olive oil.</i>	
TORTIGLIONI DIAVOLA	£10.50
<i>Tortiglioni pasta with Italian spicy salami, fried onions, garlic, chilli, basil, and tomato sauce.</i>	
TORTIGLIONI BOLOGNESE	£9.50
<i>Tortiglioni pasta with slow cooked beef ragu.</i>	
LINGUINE ALLA SCOGLIO	£13.95
<i>King prawns, clams and mussels, cooked in rich shellfish bisque with chilli, garlic and white wine.</i>	
LINGUINE DE LA NONNA	£10.95
<i>Mixed mushrooms, chicken garlic, onions, cream, white wine and parsley.</i>	
LASAGNA	£9.95
<i>Layers of pasta baked with mozzarella, ragu, parmesan, béchamel and tomato sauce, made to our traditional Italian recipe.</i>	
CRAB AND CRAYFISH RAVIOLI	£14.95
<i>Pasta parcels stuffed with crab meat and crayfish cooked in garlic, chilli, and prawns sauce.</i>	

PAELLAS

Our Paellas are crafted Valencian style, dry, with crunchy, caramelised Socarrat served to the table in a traditional paella pan. Scrape it from the bottom of your pan like the Spanish do to unleash incredible flavours!

SEAFOOD PAELLA	£14.75
<i>With king prawns, mussels, clams and squid.</i>	
CHICKEN PAELLA	£12.95
<i>With chicken seasonal vegetables.</i>	
VEGETABLE PAELLA (V)	£11.95
<i>With aubergine, green beans, sugar snaps, peppers and broccoli.</i>	
PAELLA MIXTA SOTTO	£13.95
<i>With King prawns and chorizo.</i>	
ARROZ ABANDA	£13.95
<i>With prawns, calamari and swordfish.</i>	

FISH

LUBINA	£20.95
<i>Roast fillets of sea bass set over sautéed asparagus, broccoli and Romesco sauce (Traditional Catalan sauce)</i>	
ATUN CON ARROZ DE LA HUERTA	£21.95
<i>Grill tuna steak marinated in fresh herbs served with vegetable paella rice.</i>	
PEZ SPADA	£20.95
<i>Grilled swordfish steak with gnocchi, prawns and calamari in rustic tomato and cream sauce.</i>	
SUQUET DE PEIX	£19.95
<i>Traditional Catalan fish stew with sea bass, tuna, swordfish, mussels and potatoes.</i>	
MIXED FISH GRILL	£22.50
<i>Grilled tuna, swordfish, seabass and king prawn.</i>	

PIZZA

MARGHERITA	£7.50
<i>Mozzarella, tomato and basil.</i>	
PIZZA VEGETARIANA (V)	£8.95
<i>Tomato base, roast peppers, zucchini, artichokes, onions and olives.</i>	
PIZZA DIAVOLA	£11.50
<i>Tomato base, mozzarella, spicy salami and rocket.</i>	
PIZZA FIORENTINA	£11.95
<i>Tomato base with mozzarella, pancetta, egg, spinach and parmesan shaving.</i>	
PIZZA SOTTO	£10.95
<i>Tomato base, buffalo mozzarella, roasted chicken, roasted peppers and a hint of chilli.</i>	
CALZONE	£9.95
<i>Folded pizza with mozzarella, ham and olives.</i>	
PESCATORE	£12.95
<i>Mozzarella, tomato, prawns, calamari, mussels, garlic and parsley.</i>	
PRINCIPESA	£10.50
<i>Tomato base, mozzarella, mascarpone, Parma ham.</i>	
EXTRA TOPPINGS FOR PIZZA	
spinach, olives, peppers, goat's cheese, gorgonzola	£1.50
salami, pancetta, free range egg, mushrooms	£1.50
chicken	£1.75
Parma ham	£2.00

MAINS

FILLET 10oz	£22.95
<i>28 days aged chargrilled beef fillet with sauté mushroom cooked to your preference.</i>	
RIBEYE 10oz	£20.95
<i>28 days aged chargrilled beef ribeye with sauté mushroom cooked to your preference.</i>	
FLATTED RUMP 10oz	£15.95
<i>Served with sauté mushrooms, recommended to be cooked pink.</i>	

STEAK SAUCES

PEPPER SAUCE	£1.90
MUSHROOM SAUCE	£1.90
BLUE CHEESE SAUCE	£1.90
CHIMICHURI SAUCE	£1.50
CHULETAS DE CORDERO	£22.50
<i>Chargrilled lamb cutlets marinated with Mediterranean herbs and roast potato.</i>	
POLLO RUSTICO	£16.95
<i>Pan fried corn fed chicken breast, with smoked pancetta, spicy tomato sauce artichokes, chilli and melted Manchego cheese.</i>	
POLLO MILANESE	£17.95
<i>Corn fed chicken breast panfried in breadcrumbs and served with linguine and tomato sauce.</i>	

SIDES

SPINACI	£4.00
<i>Baby spinach leaves sautéed in garlic and butter.</i>	
INSALATA DI RUCOLA E PARMIGIANO	£4.75
<i>Rocket leaves with parmesan shavings.</i>	
MIXED SALAD	£3.75
HAND CUT CHIPS	£3.50
BAKED ROSEMARY AND GARLIC POTATOES	£3.75
SEASONAL GREENS	£3.75
TOMATO AND RED ONION SALAD	£3.95

Prices are inclusive of VAT. There will be an optional 10% service charge for parties of 5 or more.

FOOD ALLERGIES AND IN TOLERANCES - Please speak to our staff about the ingredients in your meal when making your order. Thank you.

WHITE WINE

125ml Glass | 175ml Glass | Bottle

Chardonnay £4.75 | £6.25 | £23.50
Italy
This wine is clean and fresh tasting of green apple and just a hint of white pepper.

Pinot Grigio £5.25 | £6.50 | £25.95
Italy
This delicious wine has a light citrus aroma which leads to a mixture of juicy fruits and just a hint of vanilla on the palate.

Sauvignon Blanc £4.95 | £6.50 | £22.95
Italy
Aromas of grapefruit that lead to a crisp and dry palate with hints of lemon and lime.

Vermentino Salento £6.25 | £7.50 | £31.50
Italy
Harvested in early September, it has a pale straw yellow colour. Aromas of tropical fruits, sage and Mediterranean herbs. On the palate it has good acidity, full and elegant body with a pleasant mineral note.

Gavi di Gavi £34.95
Italy
This wine is a wonderful reflection of the Cortese grape variety. It is fruity and aromatic with just a hint of mineral notes and a mouth watering citrus finish.

Albarino Rias Baixas £39.75
Spain
A beautiful lemon yellow with golden hues. Citrus and floral notes on the nose, a fantastic fresh finish. Floral notes with an elegant herbal background in the mouth with a good volume.

Verdejo Valle de Oron £24.75
Spain
Bright lemon in colour with vibrant aromas of white flowers, citrus, mineral and herbs. Clean and fresh on the palate, with a well-balanced fruitiness and lovely persistence.

Pecorino £26.50
Italy
Bright gold in colour with an aromatic nose. A soft and pleasant wine with aromas of citrus, ripe pear, peach and orange blossom. The palate is clean and rich with a pleasing mineral complexity and a long finish.

Faustino Rivero Blanco Rioja £5.75 | £6.95 | £26.95
Spain
Attractive fresh bouquet – fresh, zesty with added complexity of flavour due to its barrel fermentation.

SPARKLING WINE

125ml Glass | Bottle

Prosecco £7.25 | £28.50
Italy
The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate.

Cava £7.50 | £29.00
Spain
Bright with high fruit flavours with a refreshing finish.

Sparkling Rose £7.25 | £28.50
Italy
A lightly-coloured sparkling rose with a fine and seductively delicate mousse. On the palate it is soft and smooth with floral notes and a hint of almond.

CHAMPAGNE

Flute | Bottle

House Champagne £10.95 | £39.95
France
Lively but gentle with notes of apricot and white peach. The spontaneity and charm of this Brut Champagne make it a natural temptation anytime, day or night.

Veuve Clicquot Yellow Label Brut £69.25
France
A world famous Champagne, rich and creamy in style, with an explosion of citrus fruit and a delightfully easy toastiness.

Laurent-Perrier Cuvee Rose £87.25
France
This iconic rosé Champagne has great depth and freshness with hints of fresh strawberries, raspberries and wild cherries.

Dom Perignon £219.95
France
Incredible smooth and creamy fruit with an elegance and finesse equalled by very few other Champagnes.

RED WINE

125ml Glass | 175ml Glass | Bottle

Montepulciano d'Abruzzo £5.50 | £6.75 | £24.95
Italy
Intense ruby red in appearance showing violet highlights. Deliciously fruity aroma which continues through to the palate.

Merlot £4.75 | £6.25 | £22.95
Italy
This attractive Merlot displays varietal aromas of cassis and liquorice. The palate is fleshy and mouthfilling with flavours of plum, sweet spice and a hint of chocolate.

Valle de Oron Ribera del Duero £28.50
Spain
Beautiful, deep cherry-red denoting its youth, aromas of strawberries and blackberries, tannins that give it structure and strength. A big, silky wine with a long aftertaste.

Primitivo di Manduria £33.50
Italy
Garnet red with violet overtones. Pleasant with earthy tones. Juicy fruits and full bodied.

Valpolicella Ripasso £34.75
Italy
Dry with a notable structure. This wine has a rich taste of red fruits, with light traces of sour cherry preserve and elegant spicy tones.

Chianti Classico £8.25 | £10.95 | £35.50
Italy
Fruity and powerful with hints of violet and spice aged in oak with round tannins.

Barbera £26.95
Italy
A brilliant fresh and full bodied wine which exhibits round sweet fruit flavours and extraordinary length.

Faustino Rivero Tinto Rioja £5.75 | £6.95 | £24.75
Spain
Ruby-red in colour. The bouquet is slightly spicy and fruity with notes of blackberries, blueberries and mulberries. Smooth on the palate with a pleasant sensation of ripe fruit on the finish.

Amarone Della Valpolicella £54.75
Italy
This wine which boasts an ancient tradition, is still made in small quantities from the best red grapes of the Valpolicella district, picked and left to dry on rafters until late winter. The wine is full bodied and velvety smooth with complex aromas of violets, raspberries and mint blossom.

Barolo £53.75
Italy
An intense and fantastically rich full bodied wine with a superb fruit structure.

Nero D'Avola £5.50 | £6.75 | £24.50
Italy
Full and redolent of berries, cherries and spices. Juicy full body and elegant.

ROSE WINE

125ml Glass | 175ml Glass | Bottle

Pinot Grigio Blush £4.75 | £5.95 | £24.50
Italy
A very easy style of wine with a soft, refreshing burst of summer red fruits.

Rioja Rose £4.75 | £5.95 | £24.50
Spain
Intense bouquet of strawberries, raspberries and red currants with a pronounced flowery character. Delicious!

FINE AND RARE

Cervaro £89.95
Italy
A fresh bouquet of hazelnut butter, vanilla and white flowers.

Amarone Quintarelli £380.00
Italy
Intense aroma with delicate notes of almonds with undertones of cherry (Best Amarone Ever).

Fiaccianello £95.95
Italy
Wonderful structure rich with smoky oak notes and fine tannin.

COCKTAILS

1L Jug | Glass

Red Sangria £20.00 | £7.25
Red wine, orange liqueur, fresh fruits

White Sangria £20.00 | £7.25
White wine, orange liqueur, fresh fruits

Mojito £7.75
Bacardi rum, fresh mint, fresh lime, soda

Blueberry Mojito £7.95
Bacardi rum, fresh mint, blueberry, soda

Pornstar Martini £9.25
Stolli Vanilla, passion fruit mix, prosecco

Espresso Martini £8.75
Coffee, vodka, coffee liqueur

Negroni £8.75
Dry gin, Campari, Vermouth Rosso

Bellini £7.95
Peach puree, prosecco

Rossini £7.95
Strawberry puree, prosecco

Aperol Spritz £8.75
Prosecco, Aperol, soda

Cosmopolitan £7.50
Stoli Lemon, Cointreau, cranberry juice

Margarita £7.50
Tequila, lime juice, Cointreau

Old Fashioned £8.75
Whisky, Angostura, sugar

Non Alcoholic Cocktails £5.50
Please ask the server for options available

SOFT DRINKS

Still Water 75cl £4.50
Sparkling Water 75cl £4.50
Coca Cola £2.60
Diet Coke £2.70
Lemonade £2.60
Soda £2.20
Tonic Water £2.40
Ginger Ale £2.50
Lime & Soda £2.40
Lime & Lemon £2.70
Lime Cordial £1.20
Blackcurrant Cordial £1.20
Apple Juice £2.60
Cranberry Juice £2.60
Orange Juice £2.60
Tomato Juice £2.50
Red Bull £4.50

DIGESTIVI & AMARI

25ml
Jagermeister £3.50
Frangelico £3.75
Amaro Montenegro £4.50

APERITIVI

25ml
Aperol £4.95
Campari £3.95
Martini Dry £3.45
Martini Rosso £3.45
Martini Bianco £3.45

LIQUEURS

25ml
Tia Maria £3.50
Cointreau £3.75
Disaronno £3.75
Sambuca White/Black £3.75
Baileys £3.75
Limoncello £3.75

VODKA

25ml
Belvedere £4.75
Finlandia £3.75
Grey Goose £4.50
Ciroc French Vanilla £4.75
Smirnoff £3.75

WHISKY

25ml
Jack Daniels £3.55
Johnnie Walker £3.75
The Famous Grouse £3.50
Glenfiddich £4.25
Laphroaig £4.15

RUM

25ml
Havana Club 3yr Rum £3.55
Havana Club 5yr Rum £4.50
Bacardi £4.00
Brugal £4.25
Grappa £4.25

BRANDY

25ml
Courvoisier XO £8.25
Remy Martin VSOP £4.75

BEER

Cruzcampo Half Pint £2.90
Cruzcampo Pint £4.90
Peroni £3.75
Corona £3.75
Inedit Half Pint £3.75
Inedit Pint £6.00
Becks Blue 0% £3.80

PORT

Taylor's £3.70