

THE SOLO

Breakfast & Brunch



Vegetarian



Vegan



Nuts



Mustard



Dairy



Egg



Gluten



Fish



Sesame



Soya



THE SOLO BLISS

Prosecco, passoa, passion puree, pineapple juice



LEMONCELLO SPRITZ

Lemoncello topped with prosecco and soda water



APEROL SPRITZ

Aperol, prosecco & soda water



HUGO FIZZ

Elderflower liqueur, hendricks gin, prosecco, soda water, simple syrup



ROSSINI or MIMOSA

Strawberry liqueur, or cointreau topped with prosecco

SPRITZ £10



SARTI ROSA SPRITZ

Blood orange, passionfruit & mango sarti topped with prosecco and soda water



PINK GIN FIZZ

Pink gin, prosecco & lemonade



CAMPARI SPRITZ

Campari, prosecco & soda water



RHUBARB & GINGER FIZZ

Rhubarb & ginger liqueur, prosecco, lemonade

PITCHERS £32

PALOMA

Tequila, fresh lime juice, grapefruit juice & soda

RUM BUM

Spiced rum, passoa, vanilla syrup, ginger ale

LONG ISLAND

Gin, vodka, bacardi, tequila, triple sec & coke

LEMON DROP

Vodka, lemon juice & soda water or lemonade & mint

GIN FIZZ

Gin, fresh lime juice, sparkling water

LYCHEE MARTINI

Lychee & elderflower liqueur, vodka & lychee juice

RANCH WATER

Tequila, soda water, fresh lime juice & salt

SANGRIA

White/red/rose options available

THE SOLO COCKTAILS



COCO-STRAWBERRY

Coconut rum, strawberry puree, coconut water & fresh lime juice topped with coconut flakes



DESERT PEARL

Patron tequila, lychee juice, fresh lime juice, lime wedges and fresh mint



TROPICAL DREAM

Passoa, spiced rum, vanilla, passion puree, topped with soda, garnished with fresh fruit



AMBER TIDE

Bumbu rum, caramel syrup, orange juice, pineapple juice & fresh lime juice



BLUEBERRY MULE

Premium vodka, blueberry liqueur & puree, lime juice topped with ginger ale 10.75



MOJITO

*strawberry, passion, blueberry 10.00
+1.00
bacardi, squeezed lime wedges & fresh mint, caster sugar, splash of soda water



MARGARITA or spicy

Tequila, cointreau, simple syrup, fresh lime juice served with a salty glass and sliced lime 10.50



LYCHEE MARTINI

Vodka, elderflower & lychee liqueur, lychee juice & lime juice 11.00



TWIST or PORN STAR

Vanilla vodka, limoncello, passion fruit puree, pineapple juice, served with a shot of prosecco 10.00



DAIQUIRI (Frozen)

*strawberry, passion or blueberry 12.50
Bacardi, puree & fresh lime juice



ELDERFLOWER GIN SOUR

Elderflower liqueur, gin, fresh lime juice, icing sugar, foamer and angostura bitter 10.50

**EXTENSIVE DRINKS MENU AVAILABLE
INCLUDING ALL THE CLASSICS**

FRAPPÉS



DUBAI FRAPPE 6.95
Cold coffee, milk, pistachio, chocolate and ice blended, topped with whipped cream



NUTELLA FRAPPE 6.75
Cold coffee, milk, nutella & ice blended, topped with whipped cream



BISCOFF FRAPPE 6.75
Cold coffee, milk, biscoff & ice blended, topped with whipped cream



SALTED CARAMEL FRAPPE 6.75
Cold coffee, milk, caramel, and ice blended, topped with whipped cream

BOOZY FRAPPÉS

TIRAMISU MARTINI FRAPPE 12.50
Kahlua, vodka, bumbu cream, cold coffee, simple syrup blended with ice, topped with whipped cream

BAILEYS FRAPPE 12.50
Baileys & cold coffee, blended with ice, topped with whipped cream

RUM CARAMEL FRAPPE 12.50
Dark rum, caramel, cold coffee, blended with ice, topped with whipped cream



ICED LATTE 4.25
Cold coffee & milk poured over ice



ICED BLACK AMERICANO 3.75
Cold black coffee poured over ice



ICED CHOCOLATE MILK 4.25
Cold chocolate and milk poured over ice



ICED MOCHA LATTE 4.25
Cold coffee, chocolate & milk poured over ice



ICED CHAI LATTE 4.25
Cold chai & milk poured over ice



ICED MATCHA LATTE 4.25
Cold matcha & milk poured over ice



ICED TURMERIC LATTE 4.50
Cold turmeric & milk poured over ice

COLD BREW

BEER & CIDER

PINTS ON TAP

Guinness *zero available 6.70
Camden Hells 6.60
Camden Pale Ale 6.70
Corona 6.60
San Miguel 6.45
Cider 6.45

BOTTLES

Black Sheep Ale 500ml 6.75
Old Speckled Hen 500ml 6.75
Hobgoblin Gold/IPA 500ml 6.75
London Pride 500ml 6.75
Whitstable Bay pale ale 500ml 6.75
Rekorderlig 500ml (straw & lime) 6.65
Old Mout Cider 6.75
(cherries & berries)
(pineapple & raseberry)
Corona 5.10
Budweiser 5.05
Poretti 5.25
Cobra 5.25
Brewdog IPA 5.50
Modelo 5.50
Zero alcohol beer & cider 4.25
Gluten Free 5.50
Lucky Saint IPA 5.50
Damm Lemon 4.50

ALCOHOLIC COFFEES 9.50



IRISH
Jameson, coffee, sugar & double cream

FRENCH
Brandy, coffee, sugar & double cream

BAILEYS
Baileys, coffee, sugar & double cream

AMARETTO
Ameretto, coffee, sugar & double cream

CALYPSO
Tia maria, coffee, sugar & double cream



Smoothies

AVO GO GO 5.95

Avocado, broccoli, coconut, spinach, mango, ginger & lime

COCO LOCO 5.95

Coconut, pineapple, mango, mint & lime

MATCHA MADNESS 6.25

Matcha, banana, peach, pineapple, spinach, apple

BLUEBERRY THRILL 5.95

Blueberries, raspberries, banana & flaxseed

Coke Cola, Coke Zero, 3.75
Sprite, Fanta

Ginger Beer/Ale 3.00

Light, Mediterranean, 3.00
Elderflower Tonic



Homemade Lemonades

4.95



ELDERFLOWER

Elderflower syrup, fresh lime juice & simple syrup

BRAZILIAN LEMONADE

Coconut milk, coconut syrup, lime juice

LOVE LAVENDER

Floral lavender syrup, fresh lime juice & simple syrup

LOVERS PASSION

Passion puree, fresh lime juice and spring water

HOMEMADE PEACH ICE TEA

Fruit Juice



Freshly squeezed Orange Juice 5.50

Add extra ginger shot 2.00

Orange, Apple, Pineapple, 3.75
Cranberry, Lychee or Tomato

Still or Sparkling Water sm 2.95 lg 5.50

NON ALCOHOLIC SPRITZ & MOCKTAILS

VIRGIN MOJITO

(Strawberry, Passion, blueberry)

Soda water, fresh lime juice, caster sugar, fresh mint & lime wedges 7.50

WATERMELON BREEZE

Watermelon, and ginger beer with crushed ice 8.50

COCO-MOCK

Coconut, strawberry puree, coconut water & fresh lime juice topped with coconut flakes 7.25

LYCHEE ROSE

Lychee & rose syrup, lychee juice & soda water 7.25

STRAWBERRY FIZZ

Soda water, strawberry purée, fresh lime juice, vanilla syrup, mixed with fresh strawberries & crushed ice 7.50

HOT DRINKS

AMERICANO	3.40
FLAT WHITE	3.65
CAPPUCCINO	3.70
ESPRESSO	2.75-3.20
MOCHA	4.50
CORTADO	3.55
MACCHIATO	3.55
LATTE	3.80
TURMERIC	4.95
CHAI	4.50
MATCHA	4.50
HOT CHOCOLATE	4.50
ENGLISH BREAKFAST	3.40
EARL GREY	3.40
GREEN TEA	3.40
PEPPERMINT	3.40
CHAMOMILE	3.40
GINGER & LEMON	3.40
FRESH MINT & LEMON	3.50
REFILL HOT WATER	3.00

Alternatives- Soya, Oat & Coconut 0.25
Syrup include Caramel, Pistachio, Vanilla & Hazelnut 0.25

BREAKFAST & BRUNCH

THE FULL ENGLISH   14.50
Bacon, cumberland sausage, portobello mushroom, cherry tomatoes, heinz beans, hash brown, two free-range eggs, & toasted sourdough

THE BIG AMERICAN    13.50
Fluffy warm pancakes served with bacon, sausage, fried eggs, hash browns and maple syrup

MEDITERRANEAN BREAKFAST    14.95
Scrambled eggs, spicy sausage, goat's feta cheese, olives, honey, butter, cherry tomatoes, cucumber & sourdough bread

SHERLOCK BREAKFAST     14.50
Smoked salmon, scrambled eggs, avocado, portobello mushrooms, cherry tomatoes & sourdough bread

SHAKSHUKA    *spicy option available 14.00
Spiced tomato, red pepper, onion, garlic & eggs cooked together served with bread

VEGGIE BREAKFAST     14.00
Two eggs, hash brown, vegan sausage, portobello mushroom, smashed avocado, cherry tomatoes, heinz beans & sourdough bread

VEGAN BREAKFAST   13.50
Vegan sausage, portobello mushroom, smashed avocado, cherry tomatoes, heinz beans, hash brown & sourdough bread

Add: Smoked salmon +4.50 mushrooms, beans, 2 eggs, sourdough, fries & hash browns, sausage, bacon, feta or avocado +3.00

PANCAKES & WAFFLES

DUBAI PANCAKES      14.25
Warm pancakes served with mixed berries, banana & fresh fruit topped with pistachio sauce

***Add a choice of nutella, biscoff, strawberry, maple syrup or honey**

***AMERICAN PANCAKES**      13.75
Warm pancakes served with mixed berries, banana & fresh fruit

***FRENCH WAFFLES**      14.00
Warm waffles served with mixed berries, banana & fresh fruit

POPEYE'S PANCAKE     13.00
Pancakes with mozzarella, cherry tomatoes, avocado & pesto

GRANOLA

With mixed nuts, berries and yogurt     10.50

EGGS

EGGS ROYALE     14.50
English muffin, poached eggs, smoked salmon, topped with hollandaise sauce

EGGS BENEDICT    13.50
English muffin, poached eggs, streaky bacon & topped with hollandaise sauce

EGGS FLORENTINE    13.00
English muffin, poached eggs, spinach & hollandaise sauce

EGG-CELLENT ROSTI    14.25
Homemade potato rosti topped with poached eggs & hollandaise sauce

AVO & EGGS    14.00
English muffin, poached eggs, smashed avocado with lime, topped with chilli flakes

CIABATTA

BUONGIORNO    9.00
Halloumi, roasted pepper, sun dried tomatoes & pesto

SALMONE CLUB    9.95
Smoked salmon, swiss cheese & cucumber

POLLO CASARE    9.50
Pulled chicken, lettuce, parmesan & ceasar dressing

FALAFEL CROCCANTE   8.50
Falafel, houmous, cucumber and tomato

TRADITIONAL    4.50
With butter and fig jam

CAPRESE    6.75
Mozzarella, tomato, basil & pesto

AVO FETA CRUSH    7.50
Feta cheese, smashed avo, tomato and chilli flakes

BUNS

 **BACON BUN**
Served in a white roll

 **SAUSAGE BUN**
Served in a white roll

  **EGG BUN**
Served in a white roll

CROISSANTS

ANTIPASTI

SHARING PLATTERS

HOT SHARING PLATTER 18.50

Calamari, spicy sausage, meatballs & padrón pepper

COLD SHARING PLATTER 17.00

Houmous, tzatziki, baba ganoush, spicy feta dip & served with bread

VEGETARIAN SHARING PLATTER 18.00

Falafels, spinach feta rolls, houmous, tzatziki & served with bread

SPICY FETA DIP 7.50

Feta cheese, roasted pepper and sun-dried tomato & tomato paste, finished with a touch of chilli and olive oil served with bread

HOUMOUS 7.50

Pureed chickpeas & tahini with a hint of garlic, freshly squeezed lemon juice, and extra virgin olive oil served with bread

TZATZIKI 7.50

Yogurt with cucumber, garlic, fresh mint and dill served with bread

BABA GANOUSH 8.75

Baked aubergine, tahini, garlic, fresh lemon juice & extra virgin olive oil served with bread

BUFFALO BURRATA 10.50

Buffalo burrata cheese served with chopped sun-dried & fresh tomatoes and drizzled with pesto sauce

PADRÓN PEPPER 6.50

HALLOUMI 8.50

Served with fig jam

SPINACH FETA ROLLS 8.50

Rolled pastry filled with feta cheese and spinach

FALAFEL 8.00

Spiced chick peas, vegetables & herb fritters

CALAMARI 9.00

Fried squid served with tartar sauce

MINI MEATBALLS 10.00

Grilled blended lamb served with salad leaves

BRUSCHETTA 8.00

Chopped sun-dried and fresh tomatoes & parsley served on toasted sourdough bread with parmesan on top

SPICY SAUSAGE 8.50

Medium spicy beef sausage

MARINATED ITALIAN OLIVES 5.50

SALADS

GREEK SALAD 12.50

Feta-style goat's cheese, tomato, cucumber, parsley & onions, drizzled with extra virgin olive oil

INSALATA DI FALAFEL E AVOCADO 13.00

Falafel and avocado on a bed of crisp lettuce, baby spinach and rocket, drizzled with a chef's special salad dressing

INSALATA CASARE 13.50

Chicken, lettuce, roast diced bread, drizzled with caesar sauce with parmesan on top

STONE OVEN GARLIC BREAD 7.50

Add cheese  9.50

TRUFFLE PARMESAN FRIES 7.00

FRIES 5.00

SIDE SALAD 6.00

CASHEW OR ALMOND BOWL 4.75

TZATZIKI 3.50

HOUMOUS 3.50

SIDES



VEGETARIAN



VEGAN



NUTS



MUSTARD



DAIRY



EGG



GLUTEN



FISH



SESAME



SOYA

MAINS

PIZZA

Gluten free options available +3.00

THE SOLO ROYALE  18.00
Pulled slow cooked lamb, mozzarella, feta style goats cheese & a tomato base topped with pomegranate seeds.

MEDITERRANEAN BLISS  15.50
Mozzarella, feta style goats cheese, roasted pepper, olives, red onion and oregano & a tomato base

TRUFFLE SUPREME  15.50
Mozzarella, mushrooms, red onion, truffle oil parmesan and thyme on a white sauce base

VEGAN FEAST  15.50
Grilled courgette & aubergine, artichoke, black olives, topped with rocket houmous & baba ganoush

DIABLO INFERNO  14.95
Pepperoni, jalapenos, red onion, mozzarella, hot chilli & honey drizzle, & a tomato base

ALFREDO  14.95
Pulled chicken, mozzarella, mushrooms, sweetcorn, red onion on a white sauce base

PESTO PARADISE  14.95
Mozzarella, grilled courgette, spinach, pine nuts and basil with a pesto base

MEAT FEAST ROYALE  17.50
Mozzarella, pepperoni, sausage bacon, prosciutto, rocket & a balsamic glaze & a tomato base
*optional bbq base

BURRATA SUPREME  16.50
Mozzarella, prosciutto, whole burrata, rocket & basil with a tomato base *optional pesto base

MARGHERITA  12.95
Mozzarella, fresh cherry tomatoes and a tomato base

THE DUO 19.50
Any pizza half & half

PASTA

BURRATA DI PUGLIA  17.50
Pasta squares with a creamy cheese filling cooked in a tomato, garlic and parsley sauce

ASPARAGUS & MASCARPONE  17.95
Pasta parcels filled with asparagus & mascarpone cooked in a pesto and butter sauce

FETTUCCINE ALFREDO  16.50
Fettuccine with chicken breast, mushrooms, fresh basil, double cream and parmesan

BEEF & BAROLO DOCG  19.95
Pasta filled with slow braised beef in barolo with butter rosemary & bay leaf

All served with fries

WAGYU BURGERS

THE PANCAKE BURGER  14.95
Wagyu burger with bacon & cheese inside pancakes

LAM-BURG-HINI  18.50
Slow cooked pulled lamb, feta style goats cheese, tomato, lettuce & onion served with tzatziki

THE TRUFFLE LUXE  16.75
Wagyu beef, truffle mayo, portobello mushroom, swiss cheese & rocket

THE YANKEE  16.75
Wagyu beef, cheese, gherkins, tomato, lettuce with burger sauce add bacon £1.

THE TEX-MEX  16.95
Wagyu beef, smashed avocado, lettuce, tomato, jalapenos & burger sauce

THE HOT HEN  16.50
chicken, swiss cheese, spicy honey glaze, gherkin, lettuce, tomato & burger sauce

THE BUN-LESS BLISS 16.00
Wagyu burger, smashed avocado, lettuce, tomato & rocket

CHEESE PLEASE  15.00
Halloumi, fig jam, roasted peppers & rocket

VEGAN VIBES  15.00
Prime vegan burger, gherkin, lettuce, tomato & onion

KIDS



DRINKS -

Apple, orange, cranberry or pineapple

Main & a drink £10

Mini scrambled egg on toast



Pizza



(mini margherita or nutella)

Pancake



with fresh fruit and nutella

Pasta



(plain or tomato sauce)

Waffle



with fresh fruit and nutella

Chicken nuggets & chips



Fish fingers & chips



ICE CREAM -

Chocolate/strawberry/vanilla



4.50

DESSERTS

TIRAMISU



8.25

Traditional recipe with ladyfingers, coffee liqueur and delicious mascarpone cream decorated with cocoa powder

RICOTTA E PERE



7.25

Delicate mousse of sheep ricotta cheese, mixed with diced pear, between 2 layers of a hazelnut biscuit base.

CHOCO CAKE



7.75

Cocoa sponge filled with rich layers of chocolate cream and coated in crunchy chocolate curls

DUBAI ICE



7.25

Dark chocolate mousse with a crunchy pistachio and kaitafi centre on a shortcrust biscuit base with dark chocolate coating

PISTACHIO ICE



8.25

Pistachio mousse with a pistachio melting centre on a shortcrust biscuit base, with a white chocolate and pistachio coating

GELATO or STRAWBERRY SORBET(2 SCOOPS)



7.50

Choose from either strawberry, chocolate, vanilla or pistachio

PORT AVAILABLE Please ask your server

75ml 4.50

PLEASE NOTE WE DO NOT HAVE TAKEAWAY PACKAGING



VEGETARIAN



VEGAN



NUTS



MUSTARD



DAIRY



EGG



GLUTEN



FISH



SESAME



SOYA

ANTIPASTI

SHARING PLATTERS

HOT SHARING PLATTER 18.00

Calamari, spicy sausage, meatballs & padrón pepper

COLD SHARING PLATTER 16.00

Houmous, tzatziki, baba ganoush, spicy feta dip & served with bread

VEGETARIAN SHARING PLATTER 17.00

Falafels, spinach feta rolls, houmous, tzatziki & served with bread

SPICY FETA DIP 7.50

Feta cheese, roasted pepper and sun-dried tomato & tomato paste, finished with a touch of chilli and olive oil served with bread

HOUMOUS 7.50

Pureed chickpeas & tahini with a hint of garlic, freshly squeezed lemon juice, and extra virgin olive oil served with bread

TZATZIKI 7.50

Yogurt with cucumber, garlic, fresh mint and dill served with bread

BABA GANOUSH 8.75

Baked aubergine, tahini, garlic, fresh lemon juice & extra virgin olive oil served with bread

BUFFALO BURRATA 10.50

Buffalo burrata cheese served with chopped sun-dried & fresh tomatoes and drizzled with pesto sauce

PADRÓN PEPPER 6.50

HALLOUMI 8.50

Served with fig jam

SPINACH FETA ROLLS 8.50

Rolled pastry filled with feta cheese and spinach

FALAFEL 8.00

Spiced chick peas, vegetables & herb fritters

CALAMARI 9.00

Fried squid served with tartar sauce

MINI MEATBALLS 10.00

Grilled blended lamb served with salad leaves

BRUSCHETTA 8.00

Chopped sun-dried and fresh tomatoes & parsley served on toasted sourdough bread with parmesan on top

SPICY SAUSAGE 8.50

Medium spicy beef sausage

MARINATED ITALIAN OLIVES 5.50

SALADS

GREEK SALAD 11.50

Feta-style goat's cheese, tomato, cucumber, parsley & onions, drizzled with extra virgin olive oil

INSALATA DI FALAFEL E AVOCADO 12.00

Falafel and avocado on a bed of crisp lettuce, baby spinach and rocket, drizzled with a chef's special salad dressing

INSALATA CASARE 12.50

Chicken, lettuce, roast diced bread, drizzled with caesar sauce with parmesan on top

STONE OVEN GARLIC BREAD 6.50

Add cheese  9.50

TRUFFLE PARMESAN FRIES 7.00

FRIES 5.00

SIDE SALAD 6.00

CASHEW OR ALMOND BOWL 4.75

TZATZIKI 3.50

HOUMOUS 3.50

SIDES



VEGETARIAN



VEGAN



NUTS



MUSTARD



DAIRY



EGG



GLUTEN



FISH



SESAME



SOYA

MAINS

Gluten free options available +3.00

PIZZA

- THE SOLO ROYALE**   17.50
Pulled slow cooked lamb, mozzarella, feta style goats cheese & a tomato base
- MEDITERRANEAN BLISS**    14.00
Mozzarella, feta style goats cheese, roasted pepper, olives, red onion and oregano & a tomato base
- TRUFFLE SUPREME**    14.50
Mozzarella, mushrooms, red onion, truffle oil parmesan and thyme on a white sauce base
- VEGAN FEAST**   14.95
Grilled courgette & aubergine, artichoke, black olives, topped with rocket houmous & baba ganoush
- DIABLO INFERNO**   14.50
Pepperoni, jalapenos, red onion, mozzarella, hot chilli & honey drizzle, & a tomato base
- ALFREDO**   14.50
Pulled chicken, mozzarella, mushrooms, sweetcorn, red onion on a white sauce base
- PESTO PARADISE**     14.50
Mozzarella, grilled courgette, spinach, pine nuts and basil with a pesto base
- MEAT FEAST ROYALE**   16.50
Mozzarella, pepperoni, sausage bacon, prosciutto, rocket & a balsamic glaze & a tomato base
*optional bbq base
- BURRATA SUPREME**   16.00
Mozzarella, prosciutto, whole burrata, rocket & basil with a tomato base *optional pesto base
- MARGHERITA**   12.50
Mozzarella, fresh cherry tomatoes and a tomato base
- THE DUO** 18.50
Any pizza half & half

HOUSE SPECIALS

- THE SOLO LAMB SPECIAL**  19.00
Slow cooked pulled lamb layered on basmati rice and served with salad topped with feta goat cheese
- THE SOLO POLLO SPECIAL** 17.00
Slow cooked pulled chicken layered on basmati rice and served with salad
- THE SOLO COMBO** 19.00
Slow cooked pulled lamb & chicken layered on basmati rice and served with salad
- SALMONE**   19.50
Organic fillet of salmon drizzled with garlic butter, herbs and white wine sauce served with seasonal fresh salad and rice
- RISOTTO**  16.00
Arborio rice cooked with portobello mushrooms and extra virgin olive oil with parmesan
*add chicken or lamb +3.00
- POLPETTE**    17.50
Grilled blended lamb balls served with rice and tzatziki

PASTA

- BURRATA DI PUGLIA**     17.50
Pasta squares with a creamy cheese filling cooked in a tomato, garlic and parsley sauce
- ASPARAGUS & MASCARPONE**     16.50
Pasta parcels filled with asparagus & mascarpone cooked in a pesto and butter sauce
- FETTUCCINE ALFREDO**    15.00
Fettuccine with chicken breast, mushrooms, fresh basil, double cream and parmesan
- BEEF & BAROLO DOCG**    19.95
Pasta filled with slow braised beef in barolo with rosemary & bay leaf



VEGETARIAN



VEGAN



NUTS



MUSTARD



DAIRY



EGG



GLUTEN



FISH



SESAME



SOYA

BURGERS

ALL SERVED WITH FRIES

LAM-BURG-HINI

17.50

Slow cooked pulled lamb, feta style goats cheese, tomato, lettuce & onion served with tzatziki

THE TRUFFLE LUXE

16.00

Wagyu beef, truffle mayo, portobello mushroom, swiss cheese & rocket

THE YANKEE

16.00

Wagyu beef, cheese, gherkins, tomato, lettuce with burger sauce
Add bacon £1

THE TEX-MEX

16.00

Wagyu beef, smashed avocado, lettuce, tomato, jalapenos & burger sauce

THE HOT HEN

15.00

Pulled chicken, swiss cheese, spicy honey glaze, gherkin, lettuce, tomato & burger sauce

THE BUN-LESS BLISS

16.00

Wagyu burger, smashed avocado, tomato & rocket

CHEESE PLEASE

15.00

Halloumi, fig jam, roasted peppers & rocket

VEGAN VIBES

14.00

Prime vegan burger, gherkin, lettuce, tomato & onion

DESERTS

TIRAMISU

8.25

Traditional recipe with ladyfingers, coffee liqueur and delicious mascarpone cream decorated with cocoa powder

RICOTTA E PERE

7.25

Delicate mousse of sheep ricotta cheese, mixed with diced pear, between 2 layers of a hazelnut biscuit base.

CHOCO CAKE

7.75

Cocoa sponge filled with rich layers of chocolate cream and coated in crunchy chocolate curls

DUBAI ICE

7.25

Dark chocolate mousse with a crunchy pistachio and kaitafi centre on a shortcrust biscuit base with dark chocolate coating

PISTACHIO ICE

8.25

Pistachio mousse with a pistachio melting centre on a shortcrust biscuit base, with a white chocolate and pistachio coating

GELATO or MANGO SORBET (2 SCOOPS)

7.50

Choose from either strawberry, chocolate, vanilla or pistachio

PORT AVAILABLE Please ask your server

75ml 4.50



VEGETARIAN



VEGAN



NUTS



MUSTARD



DAIRY



EGG



GLUTEN



FISH



SESAME



SOYA



Private Hire Available

Looking for the perfect place to celebrate? Whether it's a birthday bash, engagement party, corporate gathering, or just a night to remember — we've got you covered!

Make the space your own with exclusive private hire options. Our venue offers a stylish, vibrant atmosphere perfect for any occasion.

www.thesolo.co.uk



THE SOLO



SOFT DRINKS



Homemade Lemonades

4.95

ELDERFLOWER

Elderflower syrup, fresh lime juice & simple syrup

BRAZILIAN LEMONADE WITH COCONUT

Coconut milk, coconut syrup, lime juice

LOVE LAVENDER

Floral lavender syrup, fresh lime juice & simple syrup

LOVERS PASSION

Passion puree, fresh lime juice and spring water

HOMEMADE PEACH ICE TEA

Still or Sparkling Water sm 2.95 lg 5.50

Tonic Light, Mediterranean, 3.00
Elderflower

NON ALCOHOLIC SPRITZ & MOCKTAILS

VIRGIN MOJITO

(Strawberry, Passion Fruit, Blueberry)

Soda water, fresh lime juice, caster sugar, fresh mint & lime wedges 7.50

WATERMELON BREEZE

Watermelon, and ginger beer with crushed ice 8.50

COCO-MOCK

Coconut, strawberry puree, coconut water & fresh lime juice topped with coconut flakes 7.25

LYCHEE ROSE

Lychee & rose syrup, lychee juice & soda water 7.25

STRAWBERRY FIZZ

Soda water, strawberry purée, fresh lime juice, vanilla syrup, mixed with fresh strawberries & crushed ice 7.50



Fruit Juice

Freshly squeezed Orange Juice 5.50

Add extra ginger shot 2.00

Orange, Apple, Pineapple, 3.75
Cranberry, Lychee or Tomato

Coke Cola, Coke Zero, 3.75
Sprite, Fanta

Ginger Beer/Ale 3.00



PINTS ON TAP

Guinness *zero available	6.70
Camden Hells	6.60
Camden Pale Ale	6.70
Corona	6.60
San Miguel	6.45
Cider	6.45

BOTTLES

Black Sheep Ale 500ml	6.75
Old Speckled Hen 500ml	6.75
Hobgoblin Gold/IPA 500ml	6.75
London Pride 500ml	6.75
Whitstable Bay pale ale 500ml	6.75
Rekorderlig 500ml (straw & lime)	6.65
Old Mout Cider (cherries & berries) (pineapple & raseberry)	6.75
Corona	5.10
Budweiser	5.05
Poretti	5.25
Cobra	5.25
Brewdog IPA	5.50
Modelo	5.50
Zero alchol beer & cider	4.25
Gluten Free	5.50
Lucky Saint IPA	5.50
Damm Lemon	4.50

BEER & CIDER

GINS

DRY

TANQUERAY NO.10 GIN 47.3% ABV

NOSE: Perfumed, aromatic, tangy grapefruit zest, creamy custard and clean juniper PALATE: Spicy juniper, earl grey tea and cardamom. Very citrus-rich. FINISH: Long, zesty finish Paired with an elderflower tonic and garnished with grapefruit & lime wedge

25ml 50ml
6.95 10.95

BOMBAY SAPPHIRE GIN 40% ABV

TASTING NOTE: Smooth, light and vibrant, with bright citrus notes and refreshing mint, with a peppery finish Paired with an indian tonic and garnished with lime wedges & cardamons

6.25 10.25

SILENT POOL 43% ABV

NOSE: Violet, lavender, lime leaf, cardamom and juniper. PALATE: Elderflower, chamomile, orange, honey sweetness and black pepper FINISH: Vanilla rich honey notes lasts long on the finish. Paired with a Mediterranean Tonic and garnished with an orange wedge

6.95 10.95

HOUSE GIN

5.75 9.75

FRUITY

PINK GRAPEFRUIT GIN 43%ABV

NOSE: Aromas of grapefruit and soft floral tones PALATE: A citrus core with grapefruit, lime and orange peel FINISH: Smooth, complex and balanced Paired with indian tonic so we don't overpower or mask the grapefruit flavours

6.75 10.75

BOMBAY BRAMBLE GIN 37.5% ABV

NOSE: Blackberries & raspberries PALATE: juniper FINISH: fruity Paired with an indian tonic or ginger ale for sweeter serve & garnished with squeezed of lemon, raspberries & blackberries

6.75 10.75

PINKSTER GIN 40% ABV

NOSE: Orange peels & angelica, with raspberries PALATE: fruit, vanilla & coriander FINISH: zesty raspberries & water mint Paired with an aromatic tonic and garnished with raspberries & fresh mint

6.75 10.75

BROCKMAN'S GIN 40% ABV

NOSE: Strawberry, hibiscus, touch of sourness & a hint of raspberry PALATE: ginger & angelica FINISH: sweetness & dryness Paired with a mediterranean tonic and garnished grapefruit & blueberries

6.25 10.25

SLINGSBY RHUBARB GIN 40% ABV

NOSE: Tangy rhubarb PALATE: grapefruit, citrus base FINISH: rhubarb Paired with an elderflower tonic and garnished with fresh mint & raspberries

6.95 10.95

TANQUERAY SEVILLA GIN 41.3 ABV

NOSE: Crisp juniper and zesty orange flesh PALATE: earthy vanilla FINISH: orange Paired with a mediterranean tonic and garnished with a splash squeezed orange juice & wedge of an orange

6.75 10.75

TARQUIN'S RHUBARB & RASPBERRY GIN 38% ABV

NOSE: Tart red berry, floral juniper, angelica & violet PALATE: cinnamon, rhubarb, raspberry FINISH: rhubarb & raspberry Paired with an elderflower tonic and garnished with raspberries & cinnamon stick

7.50 11.50

AROMATIC

WATERMELON GIN 40% ABV

NOSE: Juniper is at the fore, accompanied by a touch of citrus sweetness, and a vibrant and refreshing watermelon finish Paired with light indian tonic and garnished with watermelon & sliced cucumber

7.50 11.50

HENDRICK'S GIN 41.4% ABV

NOSE: Big, creamy aromas, citrus, juniper, rose petal jelly & cucumber PALATE: cucumber, juniper, oak, citrus & vanilla. Creamy and savoury FINISH: A long, refreshing, floral finish Paired with elderflower tonic and garnished with cucumber & junipers

6.95 10.95

SAFFRON GIN 40% ABV

NOSE: juniper, fennel, saffron PALATE: saffron FINISH: saffron Paired with a mediterranean tonic and garnished with an orange wedge & thyme

7.50 11.50

BOË PASSION GIN 41.5% ABV

Nose: Passion fruit & lime and creaminess PALATE: tropical fruit sweets & sour FINISH: Lime Paired with a mediterranean tonic and garnished with blueberries and passion fruit

6.75 10.75

E&G RHUBARB & GINGER LIQUEUR 20% ABV

NOSE: A sweet, highly perfumed, rhubarb PALATE: bright sweetness & citrus FINISH: A lingering warmth from the ginger Paired well with a ginger ale, or a soda water and garnished with ginger, rhubarb and lime wedges

6.25 10.25

COCKTAILS



THE SOLO DELUXE 14.00

Appleton estate, benedictine, drambuie, amaretto, fresh lime, pineapple juice, gomme syrup topped with black seal dark rum



MOJITO 10.00

*strawberry, passion, blueberry +2.00
bacardi, squeezed lime wedges & fresh mint, caster sugar, splash of soda water



LONG BEACH ICE TEA 10.50

Dry gin, vodka, bacardi, tequila, triple sec, cranberry & lemon juice



BIG BEN 10.50

Vodka, gin, white rum & ginger ale



COCO LOCO 11.00

White tequila, white rum, vodka, coconut water, sugar syrup & fresh lime juice



PINK COLLINS 11.50

Gin, dragon syrup, apple liqueur, lime juice & soda water



DARK 'N STORMY 10.00

Dark rum, ginger beer and lime

COOLERS £10



COCO-STRAWBERRY Coconut rum, strawberry puree, coconut water & fresh lime juice topped with coconut flakes



DESERT PEARL

Patron tequila, lychee juice, fresh lime juice, lime wedges and fresh mint



TROPICAL DREAM

Passoa, spiced rum, vanilla, passion puree, topped with soda, garnished with fresh fruit



AMBER TIDE

Bumbu rum, caramel syrup, orange juice, pineapple juice & fresh lime juice



ORANGE BLOSSOM

Sevilla orange gin, tonic, & fresh orange juice



TEGRONE or NEGRONE 10.00

White tequila, campari & sweet vermouth



WATER LILY 10.25

Crème de violette, gin, cointreau & fresh lime juice



ELDERFLOWER GIN SOUR 10.50

Elderflower liqueur, gin, fresh lime juice, icing sugar, foamer and angostura bitter



MONTE CARLO 10.50

Whisky, benedictine, angostura bitter



DAIQUIRI (Frozen) 12.50

*strawberry, passion or blueberry
Bacardi, puree & fresh lime juice



MARGARITA or spicy 10.50

Tequila, cointreau, simple syrup, fresh lime juice served with a salty glass and sliced lime



TWIST or PORN STAR 10.00

Vanilla vodka, limoncello, passion fruit purée, pineapple juice, served with a shot of prosecco



LYCHEE MARTINI 11.00

Vodka, elderflower & lychee liqueur, lychee juice & lime juice



BLUEBERRY MULE 10.75

Premium vodka, blueberry liqueur & syrup, lime juice topped with ginger ale



SIESTA 11.00

Campari, tequila, lime juice, simple syrup & grapefruit juice



LAVENDER LOVE 11.00

Aviation gin, St Germain, lavender syrup, lemon juice, foamer



RANCH WATER 11.00

Tequila, soda water, fresh lime juice & salt



COURTSIDE 12.00

Premium vodka, elderflower liqueur, apple juice, lime juice, simple syrup, strawberry & raspberry puree



APHRODITE 12.50

Grey goose vodka, rose syrup, fresh lime juice & soda water

SPRITZ £10



THE SOLO BLISS

Prosecco, passoã, passion puree, pineapple juice

SARTI ROSA SPRITZ

Blood orange, passionfruit & mango sarti topped with prosecco and soda water



LEMONCELLO SPRITZ

Lemoncello topped with prosecco and soda water

PINK GIN FIZZ

Pink gin, prosecco & lemonade



APEROL SPRITZ

Aperol, prosecco & soda water

CAMPARI SPRITZ

Campari, prosecco & soda water



HUGO FIZZ

Elderflower liqueur, hendricks gin, prosecco, soda water, simple syrup

RHUBARB & GINGER FIZZ

Rhubarb & ginger liqueur, prosecco, lemonade



DESSERT COCKTAILS £10

ITALIAN LIMONCELLO

Limoncello, double cream & vanilla vodka

MINT CHOCOLATE MARTINI

Vodka, creame de cocoa, creame de menthe & double cream

TIRAMISU or ESPRESSO MARTINI

Bumbu cream, espresso, kahlua, sugar syrup

PINK DREAM

Rose tequila, strawberry puree, white chocolate liqueur, lime juice



PITCHERS £32

PALOMA

Tequila, frsh lime juice, grapefruit juice & soda

RUM BUM

Spiced rum, passoa, vanilla syrup, ginger ale

LONG ISLAND

Gin, vodka, bacardi, tequila, triple sec & coke

LEMON DROP

Vodka, lemon juice & soda water & mint

GIN FIZZ

Gin, fresh lime juice, sparkling water

LYCHEE MARTINI

Lychee & elderflower liqueur, vodka & lychee juice

RANCH WATER

Tequila, soda water, fresh lime juice & salt



BEER BUCKETS

ANY 10
BOTTLES OF
BEER £45



*330ml bottles only

WINE BUCKET

PINO WHITE & ROSE

5 bottles

£135.00

SAUVIGNON & PROVENCE

5 bottles

£170.00

PROSECCO EXTRA DRY OR ROSE

5 bottles

£170.00

1 BOTTLE OF EITHER

Rum - Tequila - Gin - Vodka

£140.00

WINE & PROSECCO

WHITE

	175ml	250ml	Bottle
PINOT GRIGIO This fine example of the popular Pinot Grigio is made using fruit sourced from high-altitude vineyards in the foothills of the Alps	7.50	9.50	28.00
VINHO VERDE The wine has exuberant citrus and tropical aromas with a creamy texture that leaves a long, lingering and refreshing finish	8.50	11.00	32.00
CHARDONNAY A fine, elegant Chardonnay that is full of fresh, citrusy fruit flavours with a lively, crisp acidity. As the name indicates	7.50	9.50	28.00
SAUVIGNON BLANC MARLBOROUGH The wine expresses pure fruit flavours of guava and passionfruit, that dance out of the glass with underlying notes of grapefruit and blackcurrant leaf, combining to create a wine that is refreshingly zesty and nicely balanced on the finish	9.00	12.00	35.00
GAVI DI GAVI Gavi, Piemonte's most celebrated unoaked, fresh and minerally white wine, is made from the Cortese grape, grown in vineyards in the south-east of the region	11.50	14.75	43.00
CHABLIS Bone-dry white Burgundy from Chablis' most famous house. Classic Chablis flintiness with no oak ageing			55.00
HOUSE WHITE WINE	6.00	8.00	23.00

ROSE

	175ml	250ml	
PINOT GRIGIO BLUSH Light coppery nuances ushering in a well-defined note of wild flowers, hints of honey and banana on the nose. The understated, dry palate is round, soft and lively, with a pleasing, nicely lingering back palate of ripe pear	7.50	9.50	28.00
COTES DE PROVENCE Grenache blended with Syrah gives ripe cherry and raspberry flavours; a smattering of Vermentino provides delicate citrus flavours and herbaceous, white pepper hints. Fashioned from grapes grown in some of the highest vineyards in the Côtes de Provence.	9.00	12.00	35.00

RED

	175ml	250ml	Bottle
PINOT NOIR	8.50	11.00	32.00
Vibrant cherry and strawberry jam fruit character on the nose. Hand-harvested and aged in French oak barrels, which adds complexity and weight to the palate. The finish is elegant and smooth with notes of strawberry and raspberry			
SHIRAZ	7.50	9.50	28.00
Wine has a deep purple ruby colour. Finely crafted to portray layers of cherry, soft prune, blackcurrant and hints of black pepper spice. The aromatics continue into the palate with added blueberry, a hint of roasted black olives and soft-spoken sweet spice. A versatile, vibrant medium-bodied dry wine			
MALBEC	7.50	9.50	28.00
This delicious red wine has aromas of ripe dark berry fruit, including raspberry and currant flavors with notes of sweet spice and a touch of leather. The finish is long and persistent with soft, sweet tannins			
PRIMITIVO			32.00
It has an elegant and intense aroma, with notes of ripe plum, cherry jam, tobacco leaf and cocoa, followed by notes of white pepper spice			
BAROLO			65.00
The region of Barolo produces big, well-structured reds with a racy cut to the tannins. After a long maceration, the wine is aged for 3 years, 2 in large oak barrels. Intensely elegant nose, with red fruit and spicy notes of liquorice and vanilla; the palate is austere with smooth tannins and a freshness to the finish			
HOUSE RED WINE	6.00	8.00	23.00

PROSECCO & CHAMPAGNE

	Glass	Bottle
PROSECCO EXTRA DRY	6.50	35.00
Shows the typical fruit spectrum of apple and pear with a hint of peach, followed by a fine, persistent, soft fizz		
PROSECCO ROSATO EXTRA DRY		36.00
Made with 87% Glera and 13% Pinot Noir from the Veneto & Friuli regions of North Eastern Italy. This vibrant pale pink Prosecco is fresh with light summer fruits, with a hint of white peach		
MOET	85.00	
BOLLINGER	99.00	
LAURENT-PERRIER CUVÉE ROSE	120.00	

TEQUILA

Sierra Tequila	6.00
-Silver/Resposado.Spicy/Tropical	
*ANY 6 HOUSE TEQUILA SHOTS £25	
Tequila Rose	4.95
Cazcabel	6.25
-Coconut/Honey	
Patron	6.95
-Resposado/Silver/Anejo	
Patron XO Cafe	6.95
Casamigos	6.95
-Resposado/Blanco/Anejo/Mezcal	
Don Julio	7.25
-Resposado/Blanco/Anejo	
llegal	8.00
-Resposado/Mezcal	

***More Tequila options available**

VODKA

	25ml	50ml
House	6.00	10.00
Absolute	6.00	10.00
Belvedere	6.50	10.50
Ciroc	6.50	10.50
Grey Goose	6.75	10.75

***More options available**

WHISKY

	25ml	50ml
Famous Grouse	6.00	10.00
Jack Daniels	6.50	10.50
Haig Club	6.50	10.50
Jameson	6.50	10.50
Chivas	6.50	10.50
Makers Mark	7.00	11.00
Knob Creek Rye	7.00	11.00
Glenfiddich 12yo	7.00	11.00
Talisker 10	7.00	11.00
Jura	7.00	11.00
Wild Turkey	7.00	11.00
Woodford Reserve	7.00	11.00
Glenmorangie 12yo	7.50	11.50
Glenfiddich 15yo	7.50	11.50
Laphroaig 10yo	8.50	15.00
The Dalmore 12yo	8.50	15.00
Jonny Walker Blue Label	13.50	24.00
Macallan 15yo	13.50	24.00

***More options available**

*Tap mixer 50p

SHOTS £6.75

Jager Bomb
Jägermeister & Redbull

Ameretto Bomb
Disaronno & Redbull

Baby Guinness
Coffee Liqueur & Baileys

Pink Balls
Kahlua & Rose Tequila

***6 SHOTS FOR £30**

Sambuca 6.00

APERITIFS

	50ml
Dry Martini	6.00
Martini Bianco	6.00
Martini Rosso	6.00
Raki 45%	9.50

RUMS

	25ml	50ml
Bacardi	6.00	10.00
Captain Morgan	6.00	10.00
-spiced/black/Tiki		
Malibu	6.00	10.00
Lambs	6.50	10.50
Deal Mans Finger	6.50	10.50
Kraken	6.50	10.50
Chahaca	6.50	10.50
Bumbu Rum	6.50	10.50
Havana Club	6.50	10.50
Goslings Black Seal	7.00	11.00
Wrey & Nephew	7.00	11.00
El Dorado 15yo	7.50	11.50
Appleton Estate 12yo	7.75	11.75

***More options available**

COGNAC & BRANDY

	25ml	50ml
Janneau v.s.o.p	6.75	10.75
Courvoisier	6.75	10.75
Hennessy v.s	6.95	10.95
Remy Martin v.s.o.p	7.50	11.50
Hennessy XO	13.50	24.00

DIGESTIVES

	25ml	50ml
Ameretto Disaronno	6.00	10.00
Limoncello	6.00	10.00
Tia Maria	6.00	10.00
Baileys	6.00	10.00
Southern Comfort	6.00	10.00
Grand Mariner	7.00	11.00