

WHITE WINE

Our wines are served as 125ml, 175ml and by the bottle. If the stated vintage is not available, we will present the latest release.

PINOT GRIGIO, "DELLE DOLOMITI" IGT ATESSINE, ITALY 2017 ABV 12.5%

Great fruity, acacia notes and very refreshing finish s 6.25
£4.95/£6.50/£26.50

GRILLO, "KALSA" IGT, SICILY, ABV 12.5%

Dry, light bodied and smooth with uplifting and zesty citrus fruit
£20.00

SAUVIGNON BLANC, "TERRES CORTAL" IGP SO VIGNERONS, FRANCE 2017 ABV 12%

Bursting with energy, classic, crisp offering grassy gooseberry notes
£4.75/£6.25/£25.50

CHARDONNAY, "LE PARC" IGP DOMANINE RAISSAC, FRANCE 2016 ABV 14%

Unoaked, creamy textured pack with ripe citrus and pear
£5.00/£6.95/£27.00

VIIGNIER, "VILLA DEX CROIX" IGP PAYS D'OC, FRANCE 2017 ABV 12.5%

Smooth, peach scented wine with dry, soft palate full of intense fruit
£4.95/£6.50/£29.00

RED WINE

CHIANTI, DOCG "LA VIGNA" TUSCANY, ITALY 2017 ABV 12.5%

Juicy red fruits and very soft tannins
£4.95/£6.50/£26.50

PINOT NOIR "VILLA DES CROIX" IGP PAYS D'OC, FRANCE 2017 ABV 12.5%

Light with strawberries and dark cherries
£5.00/£6.95/£27.00

BARBERA DEL MONFERRATO, "LINEA TERRA" DOC TACCHINO

Smooth, peach scented wine with dry, soft palate full of intense fruit
£4.95/£6.50/£29.00

NERO D'AVOLA, VILLA POZZI, SICILIA 2017 ABV 13%

Intense, ripe dark fruits, sweet spice and hint of toast on very satisfying wide palate
£29.00

ROSE WINE

PROVENCE ROSE, "FONTE SANTE" AOP AIX EN PROVENCE, FRANCE 2017 ABV 13% Bone dry, pale salmon in colour, with gentle white fruit and floral notes
£5.50/£7.75/£32.00

BUBBLES

PROSECCO CONSECCECA (DOC, Italy) – 11% ABV, Extra dry, light and refreshing with round prominent fruit and hint of floral notes
£6.86/ £30.00

INTERNATIONAL BEER

PERONI NASTRO AZZURRO – (Available GF) 5.1% abv, 330ml
£4.20

MORETTI GRANDE – 4.6% abv, 660ml £6.20

KROMBACHER WEIZEN – 5.3% abv 500ml £5.60

ALCOHOL FREE BEER - Becks Blue Less than 0.05% abv, 275ml £3.50

LOCAL CRAFT BEER & ALES

MEANTIME PALE ALE – Citrusy, hoppy Blue 4.3% abv, 330ml
£5.25

MEANTIME LAGER – Crisp, refreshing 4.5% abv, 330ml £5.25

BEAVERTOWN NECK OIL SESSION IPA – 4.3% abv 330ml
£5.20

BEAVERTOWN GAMMA RAY AMERICAN PALE ALE – 5.4% abv, 330ml £5.20

LONDON PRIDE – 4.7% abv, 500ml £6.10

GUINNESS –Hoppy, roasty, bittersweet 4.2% abv, 330ml £5.20

CIDER

REKORDERLIG CIDER – 5.5% abv, 500ml £6.10

APPLE / STRAWBERRY & LIME

SOFT DRINKS

ACQUA PANNA/SAN PELLEGRINO – 750ml £4.00 or 500ml
£3.00

APPLETISER – £3.90

COCA-COLA, DIET COKE, COKE ZERO & SPRITE – 330ml
bottle £3.90

FRESH ORANGE JUICE – £3.95

JUICES – Cranberry, Pineapple, Apple or Orange £3.00

LIMONATA/ ARANCIATA – £3.25

PEACH/LEMON ICE TEA – £3.20

FEVER TREE – Indian, Slimline, Sicilian lemon, Ginger beer, Mediterranean tonic £3.20

SCHWEPPE – Soda water, Ginger ale, 1783 Tonic, 1783 Light Tonic & 1783 Cucumber Tonic £3.00

HOUSE COCKTAILS

NEGRONI – £9.50

5 STAR MARTINI – £9

APEROL SPRITZ – £9

MOJITO – £9

ESPRESSO MARTINI – £9.50

COSMOPOLITAN – £8.75

TEAS AND COFFEE

Our Organic, fair-trade coffee is 50% Arabica and 50% Robusta and is harvested in Colombia and Peru

ESPRESSO/ DOUBLE ESPRESSO –£2.20/£3.00

AMERICANO –£3.00

MACCHIATO /DOUBLE MACCHIATO –£2.20/£3.00

FLAT WHITE –£3.20

CAPPUCCINO & LATTE –£3.50

HOT CHOCOLATE & MOCHA –£3.80

ENGLISH BREAKFAST, EARL GREY, GREEN TEA,

CHAMOMILE, LEMON AND GINGER, PEPPERMINT –£2.90

FRESH MINT TEA –£3.25

HOMEMADE DESSERTS

Head Chef Angelo Martello presents his autumn dessert menu....

TIRAMISU – The House favourite £6.25

PANNA COTTA – Vanilla Panna Cotta with mixed berry sauce
£5.95

FONDANTE AL CIOCCOLATO – Warm Chocolate lava centre served with mascarpone cream £7.50 (Please allow up to 15 minutes cooking time)

FORMAGGI MISTI – Selection of Classic Italian cheeses served with homemade fruit bread. £7.60

AFFOGATO – Cinnamon Ice cream served with a shot of Frangelico Hazelnut liquor and Espresso £6.80

GELATI E SORBETTI- Vanilla, Cinnamon, Dark Chocolate, White Chocolate, Salted Caramel, Amaretto, Lemon Meringue, Amarena (Black Cherry), Lemon Sorbet, Mango Sorbet, Strawberry Sorbet and Mandarin Sorbet. £2.10

HAPPY HOUR COCKTAILS

Monday to Friday from 5pm to 7pm, from £5.00 excluding Bank holidays

HAPPY HOUR WINE

From £19.00 a bottle (only wines that we serve by the glass) except Bank holidays

We take pride in preparing our food from scratch every day. We are concerned for your well-being, so if you have any allergies then please alert us, as not all ingredients are listed! Allergen information is available upon request. As some of our dishes contain allergens we are unable to guarantee any of our dishes are allergen free. (v) vegetarian (some cheese may contain animal rennet). A 12.5% optional service charge will be added to your bill. Sorry we do not take cheques. All guests must eat a main course per person at all times both in the restaurant and on the terrace. We don't do separate bills nor do we split bills more than twice.

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