



BREAKFAST & BRUNCH DRINKS MENU



Vegetarian



Vegan



Nuts



Mustard



Dairy



Egg



Gluten



Fish



Sesame



Soya

Soft Drinks & Beer's

Smoothies

5.95

DR. DETOX

Broccoli, mango, banana, pineapple, spinach

THE COOLER

Watermelon, mango, and strawberry

TROPICAL TWIST

Passion fruit, pineapple, mango

AVO FUEL

Avocado, broccoli, mango, spinach, coconut milk, lime juice, ginger

BERRY FUSION

Strawberry, raspberry, blackberry

Coke Cola, Coke Zero, Sprite, Fanta 3.75

Ginger Beer/Ale 3.50

Appletiser 3.75

Homemade Lemonades

4.95

Choice of either lavender, peach, elderflower, strawberry, raspberry or passion fruit

Served in a high ball glass and garnished with fruit

Milkshakes

5.95

Strawberry
Chocolate
Vanilla



Fruit Juice

3.75

Orange, Apple,
Pineapple, Cranberry,
Lychee or Tomato



Freshly squeezed
Orange Juice 5.50

Still or Sparkling Water sm 2.95 lg 5.50

Fever Tree

Light, Aromatic,
Mediterranean, Elderflower

3.50

Non Alcoholic Spritz & Mocktails

VIRGIN MOJITO

(Strawberry, Passion Fruit, Raspberry or Peach)
Soda water, fresh lime juice, caster sugar, fresh mint & lime wedges

7.50

EVERLEAF SPRITZ

Everleaf gin, paired with a light tonic

9.00

8.50

CALENO SPRITZ

Caleno gin, paired with indian tonic

9.00

7.25

VIRGIN PORN STAR

Passion fruit purée, vanilla, pineapple juice & fresh lime juice

7.25

8.00

STRAWBERRY LOVE

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

7.50

Beers

Draught Pint San Miguel

6.75

Old Speckled Hen

7.50

Draught Pint Corona

6.95

Budweiser

5.50

Draught Pint Camden Hells

6.95

Hoegaarden

6.00

Draught Pint Camden Pale Ale

7.05

Brewdog IPA

5.95

Draught Pint Kopparberg Cider

6.75

Modelo

6.00

Black Sheep Ale

7.50

Gluten Free

5.95

Moretti

5.50

Rekorderlig

6.75

Peroni

5.50

Lucky Saint *IPA available

5.95

Guiness *served in a can

7.00

Damm lemon

4.75

Zero alcohol free beer

4.50

Breakfast & Brunch

Served daily until 3pm

Hot breakfast

THE SOLO BREAKFAST

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

13.95

THE BIG AMERICAN

Fluffy warm pancakes served with bacon, sausage, fried egg, hash brown and maple syrup

13.50

MEDITERRANEAN BREAKFAST

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

14.50

SHERLOCK BREAKFAST

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

13.00

EGGS ROYALE

English muffin, poached eggs, smoked salmon & topped with hollandaise sauce

12.50

EGGS BENEDICT

English muffin, poached eggs, ham & topped with hollandaise sauce

11.50

AVO BENEDICT

English muffin, poached eggs, avocado & topped with hollandaise sauce

11.50

EGGS ON TOAST

Fried eggs on toast served with salad

8.50

VEGGIE BREAKFAST

Feta cheese, two eggs, vegan sausage, portobello mushroom, avocado, cherry tomatoes, Heinz beans & sourdough bread

14.00

VEGAN BREAKFAST

Vegan sausage, portobello mushroom, avocado, cherry tomatoes, heinz beans & sourdough bread

12.95

GRANOLA

With mixed nuts, berries and yogurt

10.50

Omelette's

FRENCH OMELETTE

Eggs, butter & cheese served with salad

10.50

GREEK OMELETTE

Eggs, butter, cheese, olives, feta cheese, and cherry tomatoes served with salad

11.50

ITALIAN OMELETTE

Eggs, butter, cheese, and pepperoni served with salad

11.50

VEGGIE OMELETTE

Eggs, butter, cheese, onions, bell peppers, portobello mushroom & cherry tomatoes served with salad

12.00

Wraps's

PARMA & AVO WRAP

Parma ham, smashed avocado, rocket & pesto

10.50

SALMON WRAP

Smoked salmon, capers, tomatoes, salad leaves & tartar sauce

11.50

FALAFEL WRAP

Falafel, salad leaves, tomatoes, cucumber, and romesco sauce

9.95

CHICKEN WRAP

Grilled chicken breast, salad leaves & homemade burger sauce

11.00

MOZZARELLA WRAP

Buffalo mozzarella, salad leaves, tomatoes, cucumber & salad cream

9.50

Pancakes & Waffles

PANCAKES

Warm pancakes served with mixed berries & banana

12.00

WAFFLES

Warm waffles served with mixed berries & banana

12.50

Add a choice of nutella, maple syrup or honey



Antipasti



VEGETARIAN PLATTER

Falafel, spinach feta roll, houmous, tzatziki and served with bread

FALAFEL VEGAN

Spiced chick peas, vegetables & herb fritters

BUFFALO BURRATA Vegan

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

SPICY FETA DIP Vegan

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

HOUMOUS Vegan

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

TZATZIKI Vegan

Yogurt with cucumber, fresh mint and dill served with bread

PADRÓN PEPPER VEGAN

For 2 or 3 people

HOT SHARING PLATTER

Calamari, spicy sausage, meatballs & padrón pepper

18.00

COLD SHARING PLATTER

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

16.00

VEGETARIAN SHARING PLATTER

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

17.00

SPINACH FETA ROLLS

Rolled pastry filled with feta cheese and spinach

8.50

KING PRAWNS

Tiger prawns cooked in a garlic butter, herbs & white wine sauce

13.00

CALAMARI

Fried squid served with tartar sauce

10.00

MINI MEATBALLS

Grilled blended beef served with salad leaves

10.00

BRUSCHETTA

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

8.00

BABA GANOUSH

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

8.75

MARINATED ITALIAN OLIVES

5.50

Salads & Sides

GREEK SALAD Vegan

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

11.50

STONE OVEN GARLIC BREAD

Add cheese

6.50

9.50

FALAFEL & AVOCADO SALAD VEGAN

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

12.00

TRUFFLE PARMESAN FRIES

FRIES VEGAN

8.00

CAESAR SALAD Vegan

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

12.50

SIDE SALAD VEGAN

7.00

CASHEW OR ALMOND BOWL

4.75



Mains

Pizza - Homemade pizza freshly baked in our stone pizza oven

PERFETTO SAN DANIELE

Buffalo burrata cheese, parma ham, rocket, mozzarella & a tomato base 16.00

MEDITERRANEAN DELIGHT

Feta-style goat's cheese, olives, bell peppers, cherry tomatoes, mozzarella & a tomato base 15.00

ULTIMATE VEGGIE DELIGHT

Bell peppers, red onions, portobello mushrooms, cherry tomatoes, garlic, mozzarella & a tomato base 14.50

LA VEGANA

Artichokes, bell peppers, red onion, olives, portobello mushrooms & a tomato base 13.00

WORLD CHEESE

Feta-style goat cheese, gorgonzola, matured cheddar, mozzarella & a double cream base 16.00

HOLY PEPPERONI

Pepperoni, hot honey, chilli flakes, mozzarella & a tomato base 15.00

BBQ CHICKEN SENSATION

Chicken breast, fresh cherry tomatoes, mozzarella & a BBQ sauce base 15.50

MEAT LOVERS

Parma ham, spicy mediterranean sausage, pepperoni, mozzarella & a tomato base 16.50

HAWAIIAN PARADISE

Fresh pineapple, parma ham, mozzarella & a tomato base 15.00

MARGHERITA

Mozzarella, fresh cherry tomatoes & a tomato base 13.00

Gluten free options available 3.00

Pasta - Prepare to be dazzled by our pasta creations

STELLE CUORE DI BURRATA

Cooked in a tomato, butter, garlic and parsley sauce with durum semolina filled with burrata cheese 17.00

AGNOLOTTI AVOCADO & SALMONE

Cooked in a pesto and butter sauce with durum semolina filled with avocado & salmon 16.50

TORTELLI AI PORCINI

Cooked in a double cream sauce with durum semolina filled with porcini 15.50

TORTELLI RICOTTA E SPINACI

Cooked in a butter sauce with durum semolina and filled with ricotta and spinach 15.00

FETTUCCINE ALFREDO

Fettuccine with chicken breast, mushrooms, fresh basil, double cream and parmesan 15.00

GARDEN VEG

Fettuccine, bell peppers, garlic oil, red onion, fresh tomatoes, mozzarella ball, with a tomato base 14.50

Wagyu Burger - A melt in your mouth moment

THE WAGYU BURGER

Wagyu beef meat, gherkins, onions, tomato & lettuce with burger sauce served with fries 17.00

CHICKEN BURGER

Grilled chicken breast, lettuce, tomato, gherkins, burger sauce, served with fries 16.00

WAGYU CHEESE CRUNCH

Wagyu beef meat, double cheese served in tortilla bread, served with fries 14.50

NO BUN AVO BURGER

Wagyu beef meat, avocado, tomato & lettuce with burger sauce served with fries 16.00

VEGAN BURGER

Prime vegan burger with lettuce, gherkins, tomato & onion served with fries 15.00

Gluten-free bread extra 2.00

Toppings cheese 1.50 - Bacon 3.00

Cocktails

Classic Cocktails

PORN STAR MARTINI

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

10.00

DAIQUIRI (Frozen)

*strawberry, passion, raspberry, peach
Bacardi, puree & fresh lime juice

12.00

FRENCH KISS

Vodka, chambord, lime juice, simple syrup topped with prosecco

11.50

SINGAPORE SLING

Cherry brandy, gin, benedictine, lime juice, with soda water, grenadine and bitters

10.00

MOSCOW OR LONDON MULE

Vodka or gin, ginger beer, fresh lime juice, garnished with lime wedges and fresh mint

10.00

LYCHEE MARTINI

Lychee liqueur, vodka, lychee juice

11.00

LONG ISLAND ICE TEA

Dry gin, vodka, bacardi, tequila, triple sec, sweet & sour & coke

11.00

ESPRESSO MARTINI

Smirnoff vodka, coffee liqueur, espresso, simple syrup

10.00

NEGRONI

Gin, campari, and sweet vermouth, garnished with an orange peel for a burst of citrus aroma

10.00

MARGARITA

*Spicy or strawberry options are available
Tequila, cointreau, simple syrup, fresh lime juice served with a salty glass & sliced lime

11.00

WHISKY or AMERETTO SOUR

Bourbon whisky, angostura bitters, foamer, icing sugar, fresh lime juice

11.50

COSMOPOLITAN

Citron vodka, triple sec, cranberry juice

10.00

MOJITO

*strawberry, passion, raspberry, peach
bacardi, squeezed lime wedges & fresh mint, caster sugar, splash of soda water

10.00

+2.00

Brunch Cocktails £8.50 until 3pm

APEROL SPRITZ

Aperol, prosecco & soda water

SARTI ROSA SPRITZ

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

CAMPARI SPRITZ

Campari, prosecco & soda water

HUGO FIZZ

St-Germain, hendricks gin, prosecco, soda water, simple syrup

BLOODY MARY

Vodka, tomato juice, worcester sauce, tobasco, salt & black pepper

LEMONCELLO SPRITZ

Lemoncello topped with prosecco and soda water

PINK FIZZ

Pink gin, prosecco, rose lemonade

ROSSINI or BELLINI

Strawberry liqueur or archers topped up with prosecco

THE SOLO SUNSET BLISS

Prosecco, passoã, passion puree, pineapple juice

RHUBARB & GINGER FIZZ

Rhubarb & ginger liqueur, prosecco, lemonade

Hot Drinks, Deserts and Kids

Coffees & Tea's

AMERICANO	3.60	LATTE	3.95	ENGLISH BREAKFAST	3.60
FLAT WHITE	3.85	CINNAMON & TURMERIC	4.75	EARL GREY	3.60
CAPPUCCINO	3.90	CHAI	4.50	GREEN TEA	3.75
ESPRESSO	2.70-2.95	MATCHA	4.50	PEPPERMINT	3.75
MOCHA	4.75	HOT CHOCOLATE	4.50	CHAMOMILE	3.75
CORTADO	3.60	REFILL HOT WATER	2.00	GINGER & LEMON	3.75
MACCHIATO	3.40			FRESH MINT & LEMON	3.75

Milk alternatives include Soya, Oat & Coconut 0.50
Flavoured Syrup include Caramel, Vanilla & Hazelnut 0.50

IRISH COFFEE 8.50

Jameson, coffee, double cream, brown sugar

BAILEYS COFFEE 8.00

Baileys, coffee, double cream, brown sugar

FRENCH COFFEE 8.50

Brandy, coffee, double cream, brown sugar

AMARETTO COFFEE 8.00

Amaretto, coffee, double cream, brown sugar

Deserts

TIRAMISU

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

8.25

WHITE CHOCOLATE & HONEYCOMB CHEESECAKE

A chocolate flavoured biscuit base topped with a sweet white chocolate & mascarpone cheesecake studded with milk chocolate coated honeycomb pieces

7.50

MINT CHOCOLATE BOMBE

Mint ice cream with a chocolate sauce centre and a chocolate coating with mint pieces

7.95

VEGAN CHOCOLATE SPONGE PUDDING

An individual chocolate sponge topped with chocolate sauce

7.75

GOCCIA AL PISTACCHIO

Sicilian ricotta cheese & pistachio mousse

8.25

GELATO or MANGO SORBET (2 SCOOPS)

Choose from either strawberry, chocolate or vanilla

7.50

Kids main & a drink £10

Choose from either an apple, orange, cranberry, or pineapple juice

Pizza (mini margherita)

Pasta (plain or tomato sauce)

Chicken nuggets & chips

Fish fingers & chips

Ice cream Choose from either chocolate/strawberry/vanilla

4.50



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

