

### BAR FOOD

#### FROM 12PM TO 5PM

### **NIBBLES**

Sharing Focaccia (for 2/3) V £12 Goat's cheese mousse, sundried tomato tapenade

Truffle Nuts VE £4

Petit Lucque Olives VE £5

### LIGHT BITES

Angry Fish Tacos 'Baja Style' £14

Asian BBQ Pork Bao Buns £14 Pickled 'slaw

> Burrata V £16 Panzanella

Cobb Salad £17
Chicken, ham, gem lettuce, avocado, egg, tomato,
mustard dressing

Caesar Salad £17 Chicken, Grana Padano, croutons, anchovies

### SANDWICHES

Croque Monsieur £14 Grilled Dorset ham and cheese, truffle mayo

Reuben £14

Toasted dark rye, pastrami, Swiss cheese, sauerkraut, Nici sauce

Tuna Crunch £14

Tuna, lemon mayo, peppers, shaved pickled cucumber

The Veggie VE £14

Avocado, onion chutney, hummus, heritage tomato, multi grain

### SIDES

Chunky chips £6

French fries £6

#### DESSERTS

Belgian Truffle Brownie £10 Pistachio ice cream

Strawberry Pavlova £10 Chantilly, texture of strawberry

Passion Fruit and Mango Cheesecake £10

# BY THE GLASS

CHAMPAGNE		125ml	Bottle
Taittinger Brut Réserve Sophistication and balance		£17	£87
Taittinger Prestige Rosé Freshness and structure of the ever-preser red fruit, making it full-bodied and smooth		£21	£110
Midas Prosecco DOC Friuli-Venezia Giuli Lively, rounded flavour that is well balance with a fruity finish. Fresh, young and floral		£10	£55
WHITE	75ml	250ml	Bottle
Chardonnay, Les Mougeottes Pays d'Oc, France Lemon and vanilla on the nose with a round, fruity body	£6	£10	£29
Picpoul de Pinet, Le Beau Flamant Langueudoc, France Crisp, dry with plenty of stone fruit, melon and zesty notes	£10	£13	£39
Falanghina del Sannio, La Guardiense Campania, Italy Vibrant and refreshing, offering banana, pineapple and apple alongside bright, tangy acidity	£10	£13	£39
Sauvignon Blanc, Allan Scott Estate Marlborough, New Zealand Fresh herbaceous character balanced with zesty passionfruit and a dry finish	£11	£14	£42
RED	75ml	250ml	Bottle
Old Clem Merlot, St Clements Farm Paarl, South Africa Well-structured yet elegant, this Merlot opens with notes of red plum, black cherry and crank		£10	£29
Appassimento Rosso, Botter Rosso, Italy Late maturation gives the characteristic notes of ripe, dried plums and raisins	£10	£13	£39
Malbec Organico, Escorihuela Gascón Mendoza, Argentina Fruity and spicy aftertaste with earthy tone		£14	£42
Renegade, Ken Forrester Stellenbosch, South Africa Hint of Grenache's earthy rusticity and Shiraz's noble spice with hints of nutmeg and salty black olive on the finish	£12	£15	£44
ROSÉ	75ml	250ml	Bottle
#Lou Côtes de Provence, Peyrassol	£11	£14	£42
Provence, France Small wild berries linger with a hint of juni Vivacity of the palate reminiscent of exotic		s fruits	
Whispering Angel, Château d'Esclans Provence, France A firm favourite	£16	£19	£57

A firm favourite

## SOFT DRINKS

Coke	£4
Diet Coke	£4
Coke Zero	£4
Lemonade	£4
Double Dutch Soda	£4
Double Dutch Tonic	£4
Double Dutch Slim Tonic	£4
Double Dutch Ginger Beer	£4
Double Dutch Ginger Ale	£4
Still Water 750ml	£5
Sparkling Water 750ml	£5

## BEERS & CIDER

	Half	Pint
Crafted for THE NICI by Salcombe Brewery		
THE NICI Pils	£4	£7
THE NICI Pale Ale	£4	£7
Corona Extra Lager	£4	£7
The Vibrant Forest Canned Crafted Ales	440m	nl Can
Faithful Steed Pilsner		£7
Kick-Start Oat & Coffee Stout	i	E7.50
Misty Woods IPA	f	E7.50
Pupa Juicy Haze Pale Ale	f	£7.50
	330ml	Bottle
Aspall Suffolk Draught Cyder		£6

## THE NICI COCKTAILS

Hibiscus Rosé Sangria Hibiscus and watermelon infused Cointreau, fresh berries and watermelon, lemonade, rosé wine	£13
South Beach Punch Mount Gay Black Barrel Rum, pineapple juice, lemon juice, Grenadine, Briottet Crème de Cacao Liqueu Cointreau	£13 ır,
Summer Spritzer Limoncello Tosolini, Italicus, Briottet Crème De Pêche Liqueur, fresh lime juice, Prosecco, soda water	£13
Cancún Tapatio Tequila, Lanique rose vermouth, coconut syrup, sage syrup, fresh lime, pink grapefruit soda	£13
Candy Floss BH1 Strawberry Gin, homemade grapefruit cordial, honey water, Taittinger Champagne	£15
Kumquats Caipirinha Barsol Cachaça, fresh kumquats, fresh lime, sugar	£13
Blood Orange Margarita Tapatio Tequila, fresh lime juice, blood orange puree	£13
Rhubarb 75 Chase Rhubarb Vodka, fresh lemon juice, Taittinger Champagne	£15
Cliff View Midori melon liqueur, Yellow Chartreuse, fresh lemon juice, sugar syrup, vegan foamer	£14
Flamingo Italicus, Botanist Gin, fresh lemon juice, Peychaud Bitters, Grenadine, egg white, pink grapefruit soda	£13
Side By Side Remy Martin 1738 Cognac, Cointreau, honey and elderflower water, Tabasco	£14
Sakura Saffron and Genmaicha infused Jinzu Gin, Chase Rhubarb Vodka, fresh lemon juice, sugar syrup, homemade meringue	£13

## THE NICI MOCKTAILS

Berry Collins Fresh berries, cranberry juice, apple juice, Grenadine, fresh lemon juice	£7
Sober Punch Pineapple juice, Grenadine, fresh lime juice	£7
Virgin Colada Coconut milk, pineapple juice, coconut syrup, fresh lime juice	£7
Blood Orange Burst Blood orange puree, orange juice, Grenadine, fresh lemon juice	£7

SPIRITS	All 25ml
AMERICAN WHISKEY	
Mitcher's Bourbon	£6
Mitcher's Straight Rye	£6
Woodford Reserve	£7
Rittenhouse	£6
Jack Daniel's Single Barrel	£7
BLENDED & SINGLE MALTS	
Chivas Regal 12	£6
Laphroaig	£6
Macallan Gold	£6
Talisker 10	£6
Auchentoshan	£6
Bruichladdich Classic Laddie	£6
Oban 14	£6
Lagavulin	£7
Balvenie Caribbean Cask 14	£7
Bruichladdich Port Charlotte 10 YO	£7
Ardbeg Uigeadail	£8
Dalmore 15	£8
Octomore Scottish Barley	£17
Johnnie Walker Blue	£22
IRISH WHISKEY	
Jameson	£6
Slane	£6
Red Breast 12	£6
JAPANESE WHISKY	
Nikka From The Barrel	£7
Hibiki Harmony	£7
GIN	
Seven Hills	£6
Bhì Original	£6
Bhì Wild Strawberry	£7
Plymouth	£6
Sipsmith	£6
Hendrick's	£7
Silent Pool	£6
The Botanist	£6
Mermaid	£6

£7

£7

£9

Brooklyn

Elephant

Monkey 47

SPIRITS	All 25m
VODKA	
Black Cow	£6
Chase Rhubarb Vodka	£6
Belvedere	£8
Stolichnaya	£6
Belvedere Lake Bartezek	£9
Belvedere Smogóry Forest	£9
RUM	
Doorly's White Rum	£6
Salcombe Rum	£7
Appleton Estate 12yo	£7
Mount Gay Black Barrel	£6
Havana Club 7	£6
Diplomatico Reserva Exclusive	£6
El Dorado 12yo	£6
Ron Zacapa	£7
Mount Gay XO	£8
TEQUILA & MEZCAL	
Tapatio Blanco	£6
Ocho Blanco	£6
Herradura Plata	£6
Herradura Reposado	£7
Montelobos Espadin	£7
Ilegal Anejo Mezcal	£9
CALVADOS	
Berneroy Fine	£6
Berneroy VSOP	£7
COGNAC & ARMAGNAC	
Baron De Sigognac 10	£7
Remy Martin 1738 Accord Royal	£8
Hennessy XO	£13
Remy Martin Tercet	£16
Remy Martin XO	£19

Please note that wines, vintages and %ABV are subject to change according to availability. Wine by the glass can also be served in 125ml measures.

A discretionary 12.5% gratuity is added to the bill & divided between all staff, independently from the business. All prices are inclusive of VAT.

