

IN-HOUSE COLD PRESS JUICES

Orange (vv) 4.8
Carrot, orange, ginger

Green (vv) 5
Cucumber, kale, pear, apple, grape

BRUNCH until 4pm

Crème Brûlée French Toast (v) 9.9
Berries, cinnamon sugar

Avocado on Toast (v) ** 9.9
Freshly smashed avocado, ricotta, lemon,
toasted sourdough, herb oil
- Add Poached Egg +1.5
- Add Smoked Salmon +4

Filled Croissants until 11am
Fresh baked - choose from;
- Seasonal jam & butter (v) 4.5
- Chocolate & almond (v)(n) 6
- Sun-blushed tomato, pesto &
mozzarella (v)(n) 7.9

Wild Mushroom Focaccia (v) 9.4
Toasted focaccia, roasted garlic and sage,
crispy fried egg

Focaccia Chicken Sandwich 11.5
Lemon & thyme chicken, rocket pesto, mayo,
sun blushed tomatoes, pickled shallot, toasted
focaccia

EGGS BENEDICTS

Toasted English Muffins, organic soft
poached St Ewes eggs and hollandaise

Benedict 11.1
Cumbrian ham, herb oil

Florentine (v) 10.5
Baby spinach

Royale 13.3
Smoked salmon, keta caviar, dill hollandaise

THE CROQUE

Our take on the classic using local sourdough,
hot buttered and grilled with the perfect
blend of melted cheeses

Grilled Cheese (v) 8.9
Swiss, mozzarella and cheddar with
caramelised onions and dill pickle

Croque Monsieur 9.9
Swiss cheese, bechamel, Cumbrian ham, Dijon
mustard, dill pickle
- Add a Fried St. Ewes Egg
(**Croque Madame**) 1.5

(v) vegetarian (vv) vegan (n) nuts
** Can be amended to be made vegan

SMALL PLATES & STARTERS

Marinated Olives (vv) 4.5

Courgette Tempura (vv) 6.5
Agave nectar, chilli, ponzu mayo

Sticky Korean Fried Chicken 8.9
Sesame, spring onion

Popcorn Shrimp 10.5
Bang bang sauce, sesame

Crispy Fried Calamari 9.5
Lime, spring onion, aioli

Salt Baked Beetroot (v) 9.8
Goats curd, candied walnut, berry dressing

French Onion Soup 8.9
Sourdough croute, gruyere cheese

MAINS

Avocado Caesar Salad (vv) 11.3
Avocado, romaine, baby gem, croutons, nori
seaweed, quinoa, vegan caesar dressing
+ Lemon & thyme chicken & parmesan +3.5

Cacio e Pepe (v) 11
Mafalde pasta, pecorino, cracked black
pepper, aged parmesan

Fish & Chips 14.9
Ginger beer tempura cod, minted peas, chilli
lime salted chips, tartare sauce

Cheeseburger 12
Brioche bun, house burger sauce,
lettuce, tomato, gherkin, Jack cheese

Steak Frites 20
Griddled 8oz flat iron steak,
peppercorn sauce, fries

Pan Fried Market Fish £MP
Charred kale, lemon butter,
espelette pepper

French Fries (v) Aioli 4.5

S I D E S **Crispy Confit Potato** (v) 5

Halloumi Fries (v) 7
Harissa mayo, pomegranate, coriander

Sauteed Kale (v) Garlic oil 5

Rocket salad (gf) 5
Parmesan, house dressing



- DRINKS -

BRUNCH COCKTAILS

White Peach Bellini
White Peach Purée, 1883
Peach Syrup, Citric, Prosecco,
Foam
11

Clo Mimosa
Fabbri Amarena Cherry Syrup,
Fresh Orange Juice, Prosecco
9.5

Limoncello Spritz
Limoncello, Elderflower,
Prosecco, Soda
10.5

Espresso Martini
Ketel One Vodka, Mr Blacks
Cold Press Coffee Liqueur,
House Espresso, Gomme
11

Classic cocktails, beer, wine & soft drinks also
available in our extended drinks menu

COFFEE & TEA

COFFEE
Espresso/ Macchiato 2.7
Cortado 2.9
Flat White 3.1
Latte 3.2
Mocha 3.4
Cappuccino 3.2
Americano 2.9

TEA
English Breakfast 3.5
Earl Grey 3.5
Chamomile & Mint 3.5
Chun Mee Green 3.5
Cherry Blossom Green 3.5
Blood Orange Rooibos 3.5

Rose Honey Cardamom Latte 5.2

Organic Matcha Latte 3.5

Hot Chocolate 3.7

IN-HOUSE COLD PRESS JUICES

Orange (vv) 4.8
Carrot, orange, ginger

Green (vv) 5
Cucumber, kale, pear, apple, grape

FOR DESSERT

**Chocolate & Clementine
Torte** (vv, gf) 7
Caramelised clementines

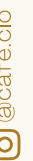
Date Pudding (v) 6
Salted caramel sauce,
ginger ice cream

**Burnt Basque
Cheesecake** (v) 6

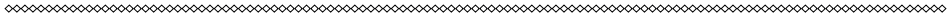
(v) vegetarian (vv) vegan (n) nuts ** can be amended to be made vegan

Cafe Clo, Unit 12 Fosse Park West. Leicester. LE19 1HZ

Please speak to your server for information on allergens and ingredients



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BAR MENU

Cocktails	05 - 09
Wine	10 - 11
Gin & Tonic	12
Spirits	12 - 13
Beer	14
Minerals	14
Hot Drinks	15



CLASSIC COCKTAILS,
CELEBRATED LIBATIONS &
OTHER FANCY DRINKS

Other classic cocktails are available.
Speak to your server if you can't find yours



Clo Mimosa

Fabbri Amarena Cherry Syrup, Fresh Orange Juice, Prosecco
9.5

Limoncello Spritz

Limoncello di Capri, Elderflower, Prosecco, Soda
10.5

Orchard Spritz

Le Verger Orchard Liqueur, St. Germain Elderflower
Liqueur, Citric, Champagne
13



0% ABV

Verjus Spritz 0%

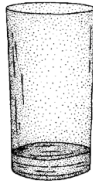
Seedlip Grove 42, Verjus, 1883 Peach, Soda
8

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Royal Mojito

Takamaka Rum Blanc, Mint, Lime, Champagne

13

Strawberry & Cacao Highball

East London Liquor Co. Gin, RinQuinQuin Peach Aperitif, Creme de Cacao, Strawberry, Chardonnay, Soda

11.5

Vermouth Highball

East London Liquor Co. Gin, Lillet Blanc Vermouth, White Grape & Apricot Soda, Lemon Oil

10



0% ABV

Cafe Anglais 0%

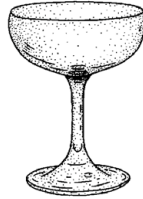
Tanqueray 0%, 1883 White Peach Syrup, Citric, Rose & Orange Blossom Soda

8

Please inform your server of any allergy or dietary requirements when ordering.

All prices are inclusive of VAT.

10% discretionary service charge will be added to your bill



Pornstar Martini

East London Liquor Co. Vodka, Fresh Lemon Juice, Vanilla Syrup,
Passion Fruit Purée, Pineapple Juice, served with a shot of Prosecco
11.5

Espresso Martini

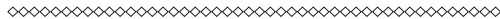
East London Liquor Co. Vodka, Okar Mocha,
House Espresso, Gomme, Biscoff Crumb
11

French Martini

East London Liquor Co. Vodka, Chambord Liqueur,
Pineapple Juice, Vanilla
11

Clo Martini

Roku Gin or Haku Vodka, Fanny Fougerat Pinot des Charentes, Lemon
Oil, Olives
11.5



0% ABV

0% Coconut & Lychee Martini

Tanqueray 0%, Coconut, Coconut Water, Lychee, Citric
8

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Classic Margarita

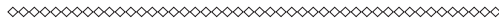
El Tequileño Blanco, Cointreau, Lime, Agave
10.5

Spiced Pear Margarita

El Tequileño Blanco, Briottet Poire William Liqueur, Lime, House Spiced
Syrup, Malbec Float
11

Spicy Margarita

El Tequileño Blanco, Jalapeno, Coriander, Lime, Agave
11



0% ABV

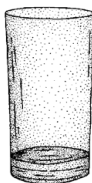
0% Margarita

Lyre's Agave Blanco Spirit, Lime, Agave
10

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Old Fashioned

Makers Mark Bourbon, Bulleit Rye, Angostura Bitters
11

White Peach Old Fashioned

Toki Whisky, RinQuinQuin Peach Aperitif, Peach, Angostura Bitters
11

Banana Rum Old Fashioned

Takamaka Rum Zenn, Takamaka Zannannan, Tempus Fugit Creme de
Banane, Angostura Bitters
11



VERY SPECIAL

Rob Roy

Macallan Double Cask Gold 12yr, Cocchi Vermouth di Torino
14

Champagne Cocktail

Johnnie Walker Blue, Champagne Jean-Paul Deville, Angostura Bitters,
Brown Sugar, Lemon Oil
26

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WINE

RED

175ml Bottle

Montepulciano d'Abruzzo "Frentano", Cantina Sociale Frentana - Abruzzo, Italy	6.5 / 27
Metic Cabernet Sauvignon, Colchagua, Chile	- / 27
Shiraz, Samurai, Free Run Juice - Australia, South Australia	6.9 / 29
Tempranillo, Gran Cerdo, The Wine Love - Spain, Rioja	7.8 / 32
La Boussole Pinot Noir, France	- / 32
Camille Malbec, Chateau du Cedre - South West France	8 / 34
Chianti Podere Gamba, San Ferdinando, Val Di Chianti, Tusc. Italy	- / 37
Cuarenta Malbec, Bodega 40/40, Mendoza, Argentina	- / 47
Epicuria Syrah, Zouina, Morocco	- / 49
Barolo di Serralunga DOCG 2017, Principiano, Piedimonte, Italy	- / 80

ROSE & ORANGE

175ml Bottle

Réserve de Gassac Rosé, Pays de l'Hérault - Languedoc, France	6.5 / 27
3404 Rosado, Bodegas Pirineos - North-Central Spain	- / 30
Whispering Angel - Provence, France	- / 58
Fratelli Felix Campania Bianco, Vigneti Tardis - Campania, Italy (Orange)	- / 45

125ml measures also available

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WINE

WHITE

175ml Bottle

Trebbiano d'Abruzzo "Frentano", Cantina Sociale Frentana - Abruzzo, Italy	6.5 / 27
Samurai Chardonnay, Free Run Juice - South Australia	6.9 / 29
Tempranillo, Gran Cerdo, The Wine Love - Spain, Rioja	7.8 / 32
Gavi di Tassarolo "La Fornace", Piedimonte, Italy	- / 35
Sauvignon Blanc, Ruakana, Marlborough, New Zealand	9 / 38
Albariño Abadia de San Campio, Bodegas Terras Gauda - Spain	- / 43
Riesling, Andi Knauss, Germany	- / 45
Chablis, Domaine Gerard Tremblay, Burgundy, France	- / 50
Sancerre Blanc, Domaine Gérard Fiou - Loire, France	- / 55

SPARKLING

125ml Bottle

Prosecco DOC Spumante Bio, Cantina Bernardi - Veneto, Italy	6.9 / 35
Prosecco DOC Rosato Millesimato, AA Bellenda - Veneto, Italy	42
Carte Noir, Champagne Jean-Paul Deville - Champagne, France	10.5 / 65
Laurent Perrier La Cuvee	80
Laurent Perrier Rose	95
Taittinger Brut	85
Dom Pérignon Brut NV	250
Perrier Jouet Belle Epoque	300

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GIN & TONIC

Café Clo G&T

Double East London Liquor Co. Gin, Fever Tree Tonic, Grapefruit,
Juniper Berries

9.5

GIN

25ml

25ml

East London Liquor Co Gin	4.5	Brockmans Gin	5
East London Liquor Co Kew Gardens Gin	5	Roku	5
Sipsmith	6	Hendricks	5
Sipsmith Sloe	5	Villa Ascenti Gin	5
Warner Edwards Rhubarb	5.5	Gin Mare	6
Warner Edwards Elderflower	5.5	Monkey 47	6.2
Warner Edwards Raspberry	5.9	Hoxton Pink	6

MIXERS (200ml)

Fever Tree Tonic, Light Tonic, Soda, Ginger Beer,
Ginger Ale, Coke/ Diet Coke (all £1.50 with spirits)

APERITIFS & DIGESTIFS

50ml

OTHER

25ml

VERMOUTH

Belsazar Dry	5.5
Belsazar White	5.5
Belsazar Rose	5.5
Belsazar Red	5.5
Dolin Blanc	6
Dolin Rouge	6
Dolin Chamberyzette	6

PORT

Grahams White Port No.5	6
Taylors 10yr	6

Okar Mocha	4.5
Savoia Americano Rosso	5
Avallen Calvados	5
Limoncello di Capri	4.5
Pisco Aba	4.5
Cachaca Velho Barreiro	5
Passoa	4
Fernet Branca	4
Italicus Bergamot Liqueur	4.5
Midori	4.2
Baileys (50ml)	6.5
La Fee Absinthe	5.5

SPIRITS

VODKA

	25ml
East London Liquor Co Vodka	4.5
Nikka Coffey Vodka	5
Ciroc	5
Haku	5
Pod Vodka	5
Grey Goose	5.5

AGAVE

	25ml
El Tequileno Blanco	4.5
El Tequileno Reposado	4.5
El Tequileno Platinum	6
El Tequileno Anejo Gran Reserva	7.5
Tiempo Tequila	6
Casamigos Blanco	6.5
Ocho Blanco	5
Don Julio 1942	14
Banhez Mezcal	5

RUM

	25ml
Takamaka Rum Blanc	5
Takamaka Rum Zenn	5
Takamaka Zannannan	4.5
Takamaka Koko	4.5
Takamaka Overproof	5.5
Wray & Nephew	5
Kraken	4.5
Diabliesse Clementine Spiced	5
Brugal 1888	5.5
Diplomatico Exclusiva	6.5
Ron Zacapa Solera 23yr	7

WHISK(E)Y

	25ml
WHISKY	
East London Liquor Co Rye	7.5
East London Liquor Co Malt	6
Maker's Mark	5
Bulleit Rye	5
Sazerac Rye	6.7

WORLD WHIKSEY

	25ml
Toki	5
Macallan 12 Double Cask	6.9
Hibiki Harmony	8.5
Highland Park 12	6
Laphroaig 10	7.2
Jamesons	4.5

BLENDS

Johnnie Walker Blue Label	15
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COGNAC & BRANDY

	25ml
Martel VS	4.5
Hennessy VS	5
Hennessy XO	14
Fanny Fougerat VSOP	6



BEER

BOTTLES

Peroni Nastro Azzuro, Italy, 330ml, 5.1%	5.1
Peroni Nastro Azzuro Gluten Free, Italy, 330ml, 5.1%	5.1
Peroni Libera, Italy, 330ml, 0.0%	4.7
Asahi Super Dry, 330ml, 5.2%	5
Beavertown Neck Oil, 330ml (can), 4.3%	5.2
Aspalls Cider, 330ml, 5.5%	5.7



MINERALS

Coca Cola 200ml	3	Fever-Tree Lemonade	3
Diet Coke 200ml	3	Fever-Tree Soda Water	3
Fresh Orange Juice	3.8	Fever-Tree Tonic Water	3
Fresh Apple Juice	3.8	Fever-Tree Light Tonic	3
Cranberry Juice	3	Fever-Tree Ginger Ale	3
Pineapple Juice	3	Fever-Tree Ginger Beer	3
Tomato Juice	3		
San Pellegrino AQUA Still 250ml	3	(all 200ml)	
San Pellegrino Sparkling 250ml	3		

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HOT DRINKS

COFFEE

Espresso/ Macchiato	2.7
Cortado	2.9
Flat white	3.1
Latte	3.2
Mocha	3.4
Cappuccino	3.2
Americano	2.9
Rose Honey Cardamom Latte	5.2
Hot Chocolate	3.7

(OAT MILK/ SYRUPS +.30P)

TEA

English Breakfast	3.5
Earl Grey	3.5
Chamomile & Mint	3.5
Chun Mee Green	3.5
Cherry Blossom Green	3.5
Blood Orange Rooibos	3.5
Organic Matcha Latte	3.5

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NON GLUTEN CONTAINING INGREDIENTS

The following dishes have been prepared using none gluten containing ingredients. Whilst we take all feasible steps to limit cross contamination - due to the size and constraints in our kitchen, there are shared cooking surfaces and equipment and we therefore cannot guarantee against traces which may occur.

BRUNCH

Avocado on Toast (v)** 8.9
Freshly smashed avocado, ricotta, lemon,
gluten free toast, herb oil
Add Poached Egg +1.5
Add Smoked Salmon +4

Grilled Cheese (v) 7.8
Gluten free bread, swiss, mozzarella, cheddar,
caramelised onions, pickles

EGGS BENEDICTS

Toasted gluten free roll, soft poached St Ewes
eggs and hollandaise.

Benedict 11.5
Cumbrian ham, herb oil

Eggs Florentine (v) 10.5
Baby spinach

Eggs Royale 13.3
Smoked salmon, keta caviar, dill

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French Fries (v) 4.5
Aioli
Rocket salad (gf) 5
Parmesan, house dressing



SMALL PLATES & STARTERS

Marinated Olives (vv) 4.5

Crispy Fried Calamari 9.5
Lime, spring onion, aioli

Halloumi Fries (v) 7
Harissa mayo, pomegranate, coriander

Taiwanese Fried Chicken 7.5
Chilli, ponzu mayo

Miso Aubergine (vv) 9.5
Baba ganoush, pomegranate, spring onion

Popcorn Shrimp 10.5
Spicy Japanese mayo

MAINS

Avocado Caesar Salad (vv) 11.3
Avocado, romaine, baby gem, nori
seaweed, quinoa, vegan caesar dressing

+ Lemon & Thyme Chicken & Parmesan +3.5

Fish & Chips 14.9
Ginger beer tempura cod, minted peas,
chips, tartare sauce



DESSERTS

Chocolate & Clementine Torte (vv) 7
Caramelised clementines

Fruit Sorbets (vv) 4.5
Sicilian lemon / Raspberry & sorrel

(v) vegetarian (vv) vegan (n) nuts
** Can be amended to be made vegan

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Please speak to your server for information on allergens and ingredients



NON GLUTEN CONTAINING INGREDIENTS BAR MENU

The following dishes have been prepared using none gluten containing ingredients. Whilst we take all feasible steps to limit cross contamination - due to the size and constraints in our kitchen, there are shared cooking surfaces and equipment and we therefore cannot guarantee against traces which may occur.

Marinated Olives (vv) 4.5

Taiwanese Fried Chicken 7.5
Chilli, ponzu mayo

Crispy Fried Calamari 9.5
Lime, spring onion, aioli

Halloumi Fries (v) 7
Harissa mayo, pomegranate, coriander

Popcorn Shrimp 10.5
Spicy Japanese mayo

Cod Bites 6
Ginger beer tempura, tartare sauce

Miso Aubergine (vv) 9.5
Baba ganoush, pomegranate, spring onion

Avocado Caesar Salad (vv) 11.3
Avocado, romaine, baby gem, croutons, nori seaweed, quinoa, vegan caesar dressing

+ Lemon & Thyme Chicken and Parmesan 3.5

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French Fries (v) 4.5
Aioli

Rocket Salad (gf) 5
Parmesan, house dressing

(v) vegetarian (vv) vegan (n) nuts