



- ALL DAY MENU -

Please note, our bar menu is served from 5pm onwards on weekdays.

BRUNCH

American Pancakes (v) 8.5
Blueberries, maple syrup, whipped ricotta

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

Filled Croissants
Fresh baked - choose from;
- Plain (v) 4.5
- Chocolate & Almond (v)(n) 6

EGGS BENEDICTS

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

Benedict 11.1
Cumbrian ham, herb oil

Eggs Florentine (v) 10.5
Baby spinach

Eggs Royale 13.3
Smoked salmon, keta caviar, hollandaise, dill

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
Grilled buttered sourdough, our blend of swiss, mozzarella and cheddar with caramelised onions and dill pickle.

Croque Monsieur 9.9
Grilled buttered sourdough, swiss cheese, bechamel, Cumbrian ham. Dijon mustard, dill pickle

Croque Madame 11
Grilled buttered sourdough, swiss cheese, bechamel, Cumbrian ham. Dijon mustard, dill pickle topped with a fried St Ewes egg

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

SMALL PLATES & STARTERS

Marinated Olives (vv) 4.5

Sourdough Bread (v) ** 4
Whipped butter

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

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

Popcorn Shrimp 10.5
Spicy Japanese mayo

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

MAINS

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

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

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

S I D E S
French Fries (v) 4.5
Aioli

Rocket salad (gf) 5
Parmesan, house dressing

Please speak to your server for information on allergens and ingredients



- 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

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**

Please speak to your server for information on allergens and ingredients



7

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

6

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

6

**Burnt Basque
Cheesecake** (v)

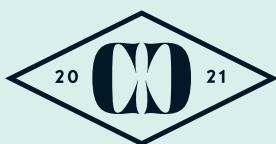
4.5

Fruit Sorbets (vv)
Sicilian lemon /
Raspberry & sorrel

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

Please speak to your server for information
on allergens and ingredients



- BAR MENU -

Marinated Olives (vv) 4.5

Sourdough Bread (v)** 4
Whipped butter

Taiwanese Fried Chicken 7.5
Chilli, herb mayo

Crispy Fried Calamari 9.5
Lime, spring onion, aioli

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

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

Popcorn Shrimp 10.5
Spicy Japanese mayo

Cod Bites (gf) 6
Ginger beer tempura, Tartare Sauce

Miso Aubergine (vv) (gf) 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 & parmesan +3.5

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

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

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French Fries (v) 4.5
Aioli

Rocket Salad (gf) 5
Parmesan, house dressing

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



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



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

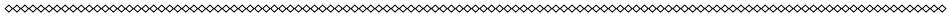
+ Lemon & Thyme Chicken and Parmesan 3.5

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French Fries (v) 4.5
Aioli

Rocket Salad (gf) 5
Parmesan, house dressing

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



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, Elderflower, Prosecco, Soda
10.5

Orchard Spritz

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



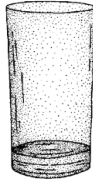
0% ABV

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

Tanqueray Gin, RinQuinQuin Peach Aperitif, Creme de Cacao,
Strawberry, Chardonnay, Soda
11.5

Vermouth Highball

Tanqueray, 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

Ketel One Vodka, Fresh Lemon Juice, Vanilla Syrup, Passion Fruit
Purée, Pineapple Juice, served with a shot of Prosecco
11.5

Espresso Martini

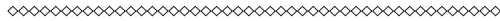
Ketel One Vodka, Mr Blacks Cold Press Coffee Liqueur,
House Espresso, Gomme, Biscoff Crumb
11

French Martini

Ketel One Vodka, Chambord Liqueur, Pineapple Juice, Vanilla
11

Clo Martini

Tanqueray 10 Gin or Grey Goose 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

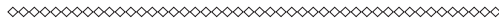
Ocho Blanco Tequila, Cointreau, Lime, Agave
10.5

Spiced Pear Margarita

Ocho Blanco Tequila, Briottet Poire William Liqueur, Lime, House Spiced Syrup, Malbec Float
11

Spicy Margarita

Ocho Blanco Tequila, Jalapeno, Coriander, Lime, Agave
11



0% ABV

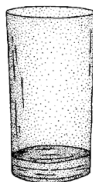
0% Margarita

Lyre's Agave Blanco Spirit, Lime, Agave
10

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Old Fashioned

Bulleit 10 Bourbon, Bulleit Rye, Angostura Bitters

11

White Peach Old Fashioned

Bulleit 10 Bourbon, RinQuinQuin Peach Aperitif, Peach, Angostura Bitters

11

Banana Rum Old Fashioned

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

11



LOWER % ABV

Not So Old Fashioned

Belsazar Red Vermouth, Tio Pepe Fino Sherry, Briottet Creme de Cacao, Angostura Bitters

8

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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 Tanqueray London Dry Gin, Fever Tree Tonic, Grapefruit,
Juniper Berries

9.5

GIN

25ml

25ml

Tanqueray London Dry	4.5	Warner Edwards Raspberry	5.9
Tanqueray Flor De Seville	4.5	Brockmans Gin	5
Tanqueray Blackcurrant Royale	4.5	Hendricks	5
Tanqueray No. Ten	5.5	Villa Ascenti Gin	5
Sipsmith	6	Gin Mare	6
Sipsmith Sloe	5	Monkey 47	6.2
Warner Edwards Rhubarb	5.5	Hoxton Pink	6
Warner Edwards Elderflower	5.5		

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

Cointreau	4
St. Germain Elderflower Liqueur	4
Campari	4
Aperol	4
Luxardo Limoncello	4
Luxardo Amaretto	4
Chambord	4
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
Ketel One	4
Ketel One Citron	4.4
Ketel One Orange	5
Nikka Coffey Vodka	5
Ciroc	5
Grey Goose	5.5

AGAVE

	25ml
El Jimador Blanco	3.5
El Jimador Reposado	3.5
Casamigos Blanco	6.5
Casamigos Reposado	6.5
Casamigos Anejo	13
Ocho Blanco	5
Don Julio Blanco	6
Don Julio Reposado	7
Don Julio 1942	14
Dangerous Don Espadin	6
Dangerous Don Mandarin	7

RUM

	25ml
Takamaka Rum Blanc	5
Takamaka Rum Zenn	5
Takamaka Zannannan	4.5
Takamaka Koko	4.5
Pampero Blanco	5
Wray & Nephew	5
Kraken	4.5
Diplomatico Exclusiva	6.5
Ron Zacapa Solera 23yr	7

WHISK(E)Y

	25ml
WHISKY	
Bulleit Bourbon	4.5
Bulleit Rye	5
Bulleit 10yr	5.5
Maker's Mark	5
Woodford Reserve	5
Sazerac Rye	6.7

WORLD WHIKSEY

	25ml
Nikka from the Barrel	7.5
Hibiki Japanese Harmony	8.5
Jamesons	4.5
Macallan Double Cask Gold	6.9
Laphroaig 10yr	7.2
Lagavulin 16yr	8

BLENDS

Johnnie Walker Black Label	5
Johnnie Walker Blue Label	15

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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CAFÉ CLO
FLANNELS Leicester
Unit 12, Fosse Park, S West, Leicester,
LE19 1HZ