

Aperitifs

Our fine assortment of antipasti, snacks and dips from the food boat, will make a perfect accompaniment to your aperitif

Kir Prosecco Prosecco with cassis syrup	5.20 /15cl
Kir Champagne Champagne with cassis syrup	9.20 /15cl
Kir Blanc House White with cassis syrup	4.20 /17.5cl
Bellini Prosecco Prosecco with peach and passion fruit syrup	5.20 /15cl
Bellini Champagne Champagne with peach and passion fruit syrup	9.20 /15cl
White Wine Spritzer House White and mineral water or Sprite	4.00 /17.5cl
Campari Orange 4cl Campari bitter 25%, orange juice and orange	4.50 /25cl
Pimm's & Lemonade 4cl Pimm's 25% with Sprite, fresh fruit, peppermint and lime	4.50 /25cl
Vodka Orange 4cl Skyy vodka 40%, orange juice and orange	5.00 /25cl
Gin and Tonic London Dry Gin 38% (organic) with tonic water	5.00 /25cl

Fancy an evening of fun with us?



Cocktails

Exotic and exciting, made with our very own freshly squeezed fruit juices.

Fruity and sweet

Classic Caipirinha 4cl Cachaça 40%, lemon syrup and lime	7.00
Caipirissima 4cl Havana Club rum 37.5%, lemon syrup and lime	7.00
Caipiroska 4cl Skyy vodka 40%, lemon and cassis syrup, and lime	7.00
Mojito 4cl Havana Club rum 37.5%, lemon syrup, crushed mint, crushed lime and soda water	7.00
WooWoo 4cl Skyy vodka 40%, 2cl Archers Peach Schnapps 21%, cranberry juice and lime	7.00

Fresh and zingy

Brandy Sour 4cl Brandy 40%, lemon juice, lemon syrup, soda water and lemon	7.00
Long Island Iced Tea 4cl of premixed spirits: London Dry Gin 37.5%, Havana Club rum 37.5%, Skyy vodka 40%, Tequila 38%, Triple Sec 38%, coke and fresh lime	8.00
Lynchburg Lemonade 3cl Jack Daniel's 40%, 1cl Triple Sec 38%, lemon juice and lemonade	7.00
Tequila Sunrise 4cl Tequila 38%, orange and raspberry/lemon balm syrup	7.00
tibits Margarita 4cl Tequila 38%, 2cl Triple Sec 38% and fitness juice	7.00
Tutti Frutti Daiquiri 4cl Havana Club rum 37.5%, Tutti Frutti juice and cassis syrup	7.00

Non-alcoholic

Passionata 2cl lemon and peach-passion fruit syrup, lime, fresh mint and mineral water	5.00
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If you require help in choosing your drink, please feel free to ask us for suggestions.

Aperitifs & Liqueurs

2cl 2.00 4cl 3.00			
Pimm's	25%	Campari	25%
2cl 2.50 4cl 4.50			
Amaretto di Saronno	28%	Baileys Irish Cream	17%
Peach Schnapps	21%	Southern Comfort	35%
Kahlua	20%	Malibu	21%

Spirits

Choose from our house spirits and create your own drink.

2cl 2.50 4cl 4.50			
Skyy Vodka	40%	Cachaça	40%
José Cuervo Tequila	38%	Triple Sec	38%
Havana Club Rum	37.5%	Jack Daniel's Whiskey	40%
Captain Morgan Rum	40%	Jameson Irish Whiskey	40%
London Dry Gin	37.5%	Sambuca Luxardo	38%
Courvoisier Brandy	40%	Grappa Nardini	50%

Mixers

Add any of the following pop mixers, syrups or freshly squeezed juices to your choice of spirit

Pop Mixer	1.50
Ginger Ale	
Lemonade (Sprite)	
Soda water	
Coke or Diet Coke	
Tonic water	

Syrup Mixer 4cl **1.00**

Fresh lemon syrup	
Fresh ginger syrup	
Blackcurrant syrup or fresh blackcurrant juice	
Peach and passion fruit syrup	
Raspberry syrup	

Fresh Juice Mixer **1.70**

Orange	
Carrot	
Fitness (apple, fennel, lemon)	
Tutti Frutti (apple, orange, pear, kiwi, banana, sea buckthorn)	
Cranberry	

Wine

Red Wine	17.5cl Glass	25cl Glass	75cl Bottle
Refosco Merlot Italy, medium bodied, herby nose, dry, 12%	3.60	4.80	13.50
Bouysse rouge France, Syrah, Grenache and Merlot, dry, spicy and fruity, 13.3%, vegan	4.10	5.70	15.00
Fortant Cabernet Sauvignon France, rich and velvety, 13%	4.60	6.40	16.00
Navarra "Sur" Inurrieta Spain, Garnacha, Tempranillo and Graciano, medium rich and fruity, 14.5%, vegan	5.60	7.10	19.50
Rosé Wine			
Rosé D'Anjou France, Cabernet franc, gently fruity, semi-dry 10.5%	4.00	5.60	15.00
White Wine			
Borgo Sanleo Pinot Bianco Italy, dry and delicately fruity, intense apple nose, 11%	3.60	4.80	13.50
Fortant Chardonnay France, dry and refreshing, 13%	4.10	5.70	15.00
Raoul's Chenin Blanc South Africa, vibrant fresh palate, 13%	4.60	6.40	16.00
Rueda Fuente Elvira Spain, Verdejo grapes, silky and fruity, 13.5%	5.60	7.10	19.50
Champagne & Prosecco	15cl Glass	75cl Bottle	
Prosecco Brut Zonin Italy, fruity and aromatic with typical almond flavour, 11%	4.90	24.00	
Champagne Perrier Jouet Grand Brut France, delicate bouquet, subtle complex flavours, 12%	8.90	44.00	

Beers & Organic Cider

Hand crafted English lager from the Freedom Brewery in Staffordshire.	25cl Glass	56.8cl Pint
Freedom Organic Lager 4.8%	2.10	3.90
Freedom Organic Dark Lager 4.7%	2.10	3.90
Premium Organic Cider 6.5% 500ml Westons, matured in old oak vats, refreshing well balanced taste		3.90
Bottled beers from around the world (330ml)		
Corona 4.6%	3.80	
Hoegaarden 4.9%	3.80	
Budvar 5%	3.80	
Becks 5% 275ml	3.50	

We'll love you...

...early in the morning.



tibits



Food that loves you back.

SERVICE AT THE BAR/COUNTER
RESERVATIONS TAKEN FOR GROUPS OF 8 OR MORE

Food that loves you back.

Everybody loves food. But did you realise that certain types of food can love you back? Food so fresh, created with the sole purpose of making you feel great, that every time you try to describe it you lapse into poetry or cheesy cliché. Exactly the kind of food we specialise in at tibits – the very finest, supremely healthy, mouth-watering food that really does love you back.

Made with love.

Here at tibits, it's all about enjoyment. Every product we develop first has to satisfy our own demanding criteria in terms of freshness and flavour. And our salads and sandwiches are freshly prepared several times a day, not to mention our delicious fruit juices.

Using seasonal produce is one of our most important principles. A large part of our range is based on seasonal ingredients, which means we can buy in our raw materials at the peak of ripeness from both domestic and European producers.

And our association with the Zurich-based Hiltl – you'll find them in the Guinness Book of Records as Europe's oldest vegetarian restaurant – allows us to draw on over 100 years of culinary experience.

What's more, we're never satisfied – good enough isn't good enough for us – so we continuously improve each and every dish, using only the very best ingredients in our never ending quest for absolute perfection and freshness.



Introducing the food boat (or should that be love boat?)

Take a plate and head to our unique food boat. There's no queue, so just dive in where you like, and choose from over 40 delicious dishes. Each is lovingly crafted with carefully sourced, seasonal GM-free ingredients, with the very best of Asian, Indian and Mediterranean influences. And we refresh every dish regularly to keep it all as fresh as possible. We guarantee you'll love it. And of course, it'll love you right back.

Eat in Breakfast – 1.50 per 100g

Eat in Lunch – 1.90 per 100g

Eat in Dinner – 2.10 per 100g

Please note that all prices are given in GBP

Breakfast

Served Monday to Saturday 'til 11.30am.

Breakfast buffet	1.50	/100g
Includes original Swiss Birchermüesli, fresh fruit, assorted breads, dried cranberries, various cereals and yoghurt		
Croissant	1.30	
Almond croissant	1.80	
Fresh-baked daily		

Delicious lunches & dinners

Cold lunches served all day.

Hot meals served weekdays from 11.30am 'til close and from noon on Sunday

Food boat – create your own unique meal	Lunch	1.90	/100g
Includes over 40 delicious, healthy dishes that will leave you feeling incredible			
Home Made Sandwiches		3.30	
Created fresh throughout the day on crusty bread. Varied seasonal offers available at the bar/counter			
Soup & Bread		3.50	
Soup of the day served with your choice of bread roll			

Sweets

Fruit and Desserts	Lunch	1.90	/100g
Fresh fruits and delicious puddings from the food boat			
	Dinner	2.10	/100g

A selection of seasonal pastries on display at the bar

Tea

Indian Chai	2.60
Chai spices and organic Assam tea, lightly sweetened, with milk	
Jasmine Tea Yu Long Tao	2.60
Green tea ball with jasmine blossom	
Green Tea Green Ball	2.40
Green tea ball from Zhejiang	
Assam Tea	1.90
Halmari Estate Tea produced exclusively for tibits	
Vervain	1.90
With marigold petals	
Mint	1.90
With cornflower petals	
Rooibos	1.90
With elderflower	

Coffee & chocolate specialities

Caffè Moka Efti, Milan, also available to go, with organic cow's milk or soya-almond milk.

Espresso	1.60
Espresso Macchiato	1.70
Ristretto	1.60
Served Roman style – in a glass	
Double Espresso	2.10
Coffee black or white	1.90
tibits style – long extract with special ground beans	
Flat White	2.10
Cappuccino	2.10 small 2.40 large
Latte	2.40
Espresso topped with steamed milk	
Choice of syrups	0.20
Hazelnut, Vanilla, Amaretto or Caramel	
Corretto Grappa	2.80
Espresso with 1cl Grappa Nardini 50%	
Grappa Nardini	3.50
Espresso with 2cl Grappa Nardini 50%	
Mocha	2.60
Chocolate with double Espresso	
Chocolate hot/cold	2.40
With pure cacao and milk	
Caffé freddo	2.40
Espresso with cold milk, lightly sweetened, served in a glass	
Babycino	Free
For our youngest guests – a bubbly cup of warm milky froth topped with yummy chocolate powder	
Syrup	Free
Raspberry, blackcurrant or peach & passion fruit	

Fresh fruit juices

Freshly squeezed every day in our own juicer.

Orange or Carrot	2.90
Mexicano	3.10
Orange and carrot	
Vitamin	3.10
Orange and blackcurrant	
Tutti Frutti	3.30
Apple, pear, kiwi, banana and sea buckthorn syrup	
Fitness	3.30
Apple, fennel and lemon	
Red Fitness	3.30
Apple, fennel, lemon and blackcurrant	
Ginger-Carrot-Apple	3.30
Apple, fennel, carrot and ginger	
Juice of the month	3.30

Mineral water & soft drinks

	25cl Glass	50cl Bottle
Mango Lassi	2.90	
With organic yoghurt, mango, maple syrup and garam masala		
Ginger Lemonade	2.30	
With raw cane sugar and mineral water		
Classic Ice Tea	2.30	2.80
White tea, hibiscus, elderberry, maple syrup, oranges and raw cane sugar		
Organic Apple Juice	2.50	
Hildon Water		1.90
Still/sparkling		
London Table Water	1.00	
Still/sparkling water purified on the premises		
Sprite	2.50	
Schweppes Tonic Water	2.50	
Coca-Cola/Diet Coke	2.50	



We'll love you...

...all night long.



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