



Bar Menu

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Bar Food

Fire & Stone's own recipe pizza base, fresh-baked then drizzled with any of the following (only extra virgin olive oil is used):

Garlic oil & Parmesan	2.95
Basil pesto	2.45
Garlic oil & mozzarella	2.95
Spicy mixed roasted nuts	1.95
Fire & Stone's own recipe jumbo green olives	1.95
Mixed marinated olives, taramasalata, homous & Italian bread sticks	3.95
Grilled pitta bread served with Feta cheese & red pepper dip, tzatziki & black olive tapenade	4.45
Crisp fried calamari rings with Fire & Stone's tartare sauce & lemon	5.50
Cumin spiced beef & lamb sausage served warm with tzatziki & grilled pitta bread	4.95
Grilled chorizo, new potato & chive salad, smoked paprika oil	5.95
Bruschetta topped with caramelized onion jam, Parma ham & melted Brie dressed with Fire & Stone's basil pesto and rocket	4.95
Vegetarian antipasti plate with marinated artichokes, stuffed vine leaves, Kalamata olives, semi-dried tomatoes, homous, braised butter beans & grilled pitta bread	6.95
Mediterranean antipasti plate with Parma ham, Napoli salami, smoked ham, homous, taramasalata, olives, cornichons & grilled pitta bread	7.45

Desserts, Teas & Coffees

'Judes' lovingly made ...ice cream with soul, sourced from Hampshire & made with the freshest local ingredients: Very Vanilla, Strawberry Tease, Double Choc	3.95
Warm waffle with hot chocolate sauce, vanilla & chocolate ice cream	4.95
Rich chocolate brownie with Madagascar vanilla ice cream	4.95

Smaller indulgences

These smaller indulgences are made fresh every day and perfect if you fancy a little something sweet:

Vanilla and lemon cheesecake	2.95
Chocolate mousse with chocolate brownie chunks	2.95

Teas & Coffees

Fresh coffee or decaf	1.75
Espresso	1.75
Double espresso	2.20
Cappuccino	2.20
Latte	2.20
Italian hot chocolate	2.20
Breakfast, Earl Grey, Darjeeling, Peppermint, Camomile or various fruit teas	1.75
Iced café latte	2.50

Sweet Bites to enjoy with your tea or coffee

Chocolate glazed fruit & nut Florentines	2.45
Almond biscotti	1.95

Some items may contain nuts. Please ask your waiter for details.

Happy Hour Monday - Friday 4pm - 7pm

£2.50 Bottles of Grolsch or Peroni

£3.95 Cocktails, £13.50 Jugs of Cocktails

Only available in Fire & Stone's bar area

White Wine	175ml glass	250ml glass	750ml bottle
Fuzion, Chenin Blanc-Torrontes, Argentina, 2008 Aromas of lime and jasmine with a zesty floral palate.	3.95	5.35	14.95
Araldica, Cortese, Italy, 2008 Fresh ripe fruit scents with citrus notes.	4.25	5.65	15.50
Alianza, Sauvignon Blanc, Chile, 2008 Ripe aromas of tropical fruit with intense citrus and gooseberry flavours.	4.65	5.95	16.95
Alianza, Chardonnay, Chile, 2008 Hints of roasted vanilla with a rich fruit palate and elegant creamy finish.	4.85	6.50	18.50
Borgo Magredo, Pinot Grigio del Friuli, Italy, 2008 Zesty citrus and pear, layers of white blossom and honey on the finish.	5.00	6.95	19.95
Caliterra, Chardonnay, Chile, 2007 Pineapple, papaya and citrus with a defined floral note and balanced acidity.			22.50
Altas Cumbres, Viognier, Argentina, 2008 Aromas of peach, apricot and wild flowers with a balanced and vibrant freshness.			24.50
Bricco de Guazzi, Gavi di Gavi, Italy, 2007 Fresh honeysuckle, apple and cedar with a youthful and vibrant sherbet finish.			28.50
La Val "Orballo", Albarino, Spain, 2008 Fragrant herbs and baked apple notes. Weighty palate of ripe fruit and balanced acidity.			29.00
Fairfields, Sauvignon Blanc, Marlborough, New Zealand, 2008 Gooseberries, lime and hints of red currants with a well balanced and persistent finish.			29.50
Louis Latour, Pouilly Vinzelles "En Paradis", France, 2006 Elegant notes of honey, stone fruits and acacia flower with a fine long finish.			31.00

Red Wine			
Fuzion, Tempranillo Malbec, Argentina, 2008 Red fruit and cassis aromas. Fine ripe tannic berry fruit with a soft velvety palate.	3.95	5.35	14.95
Ca di Ponti, Nero d'Avola, Italy, 2008 Fresh and juicy ripe black cherry and plum fruit with a hint of spice and smokiness.	4.25	5.65	15.50
Emiliana Vineyards, Merlot, Chile, 2008 Packed with blackberry and plummy fruit with a hint of chocolate and roasted coffee.	4.65	5.95	16.95
Alianza, Cabernet Sauvignon, Chile, 2008 Deep violet scented aromas with silky chocolate, cassis and vanilla fruit flavours.	4.75	6.50	18.50
Broken Rock, Shiraz, South Africa, 2007 Intense black cherry fruit and spice, full bodied round tannins and a long finish.	5.00	6.95	19.95
Montepulciano d'Abruzzo, Italy, 2008 Generous aromas of plums and herbs, medium bodied palate with a mellow finish.			22.50
Artesa Estate, Rioja Crianza, Spain, 2005 Soft ripe plummy fruit complimented by vanilla and spicy oak.			24.00
Vidal-Fleury, Côtes du Ventoux, Rhone, France, 2006 Smoky flavours with a nice touch of vanilla.			24.95
Bricco dei Guazzi Barbera del Monferrato, Piedmonte, Italy, 2006 Aromas of cherry and leather. Spicy tannins with a long elegant, rounded finish.			28.00
Fairfields, Pinot Noir, New Zealand, 2006 Intense spicy earthy characteristics, a good balance of fruit and restrained smoky oak.			32.50

Rosé Wine			
Sutter Home, White Zinfandel, Rose, USA, 2007 Fine notes of fresh summer fruit with a crisp finish of strawberries and ripe melon.	4.75	6.25	18.00
Pinot Grigio Romato, Italy 2008 Pale pink rose with fine acidity and crisp fresh fruit on the palate.	5.25	6.95	23.00

Champagne & Sparkling		125ml glass	750ml bottle
Borgo Magredo Prosecco, Delicious apple and wild flowers on the nose with a clean distinctive finish.		6.25	29.00
Devaux Grande Reserve NV Delicate and floral, with hints of quince and stone fruits displaying a very fine and persistent mousse.		8.95	45.00
Devaux Cuvee "D" Brings a complex array of aromas including preserves, honey and chocolate to a rich and yet very elegant finish.			55.00
Veuve Clicquot Ponsardin Yellow Label Brut Elegant, dry, with delicious citrus fruit and creamy vanilla flavours. Superbly balanced fine mousse with great length.			60.00
Laurent Perrier Cuvee Rose Brut Luscious bramble fruit aromas, dry with refreshing acidity and excellent weight of ripe mashed juicy strawberries.			75.00

<u>Beer & Cider</u>	half pint	pint
Cobra Beer	2.95	4.95
Grolsch	2.95	4.95
Grolsch, Coors Fine Light, Sol, Peroni, Leffe Blonde		bottle 3.50
Brothers English Cider (500ml) Apple, Pear or Strawberry		4.00

<u>House Spirits</u> (50ml with mixer)	
Finlandia Vodka, Bombay Sapphire Gin, Grants Scotch Whisky, Courvoisier VS, Sauza Blanco Tequila, Southern Comfort, Bacardi Superior Rum, Jim Beam	5.25

<u>Premium Spirits</u> (50ml with mixer)	
Hendricks Gin, Makers Mark, Courvoisier VSOP, Sauza Hacienda Tequila, Grey Goose Vodka, Kettle One Vodka, Tanqueray 10 Gin, Millers Gin, Bacardi 8yr Old Rum, Woodfords Reserve, Oban, Laphroaig, Lagavulin	6.50

<u>Cocktails</u>	
Raspberry Bellini Peach Schnapps with raspberry puree topped up with Borgo Magredo Prosecco	7.95
Caipirinha Fresh lime wedges muddled with brown sugar, filled with crushed ice, topped with Cachaca	6.95
Chocolate Martini Vanilla Vodka shaken with Franjelico, Mozart Dark Chocolate Liqueur, fresh cream & chocolate	6.95
Long Island Iced Tea Sauza Blanco Tequila, Finlandia Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Triple Sec with fresh lime juice & topped with Coca Cola	6.95
Mojito Muddled lime, sugar & fresh mint with crushed ice topped with Bacardi Superior Rum & soda water	6.95
Raspberry Mojito Fresh raspberries mixed with lime, mint & sugar, topped with Bacardi Superior Rum & soda water	6.95
Fire & Stone Pimms Pimms No.1 with lemonade, fresh mint leaves & fruit	6.95
Cosmopolitan Absolut Citron, Cointreau, fresh lime juice & cranberry juice	6.95
Espresso Martini Finlandia Vodka, Tia Maria and Teichenne Butterscotch Schnapps shaken with fresh Illy espresso	6.95
Lychee Martini Millers Gin and Lychee Liqueur shaken with fresh lychee juice, lemon juice and a dash of sugar syrup	6.95
Classic Martini Grey Goose Vodka or Tanqueray 10 Gin; olives or a citrus twist	7.50
Margarita Sauza Hacienda Tequila, Cointreau and freshly squeezed lime juice	6.95

<u>Cocktail Jugs</u>	
<i>Jugs of our freshly made cocktails served to share</i>	
Long Island Ice Tea Sauza Blanco Tequila, Finlandia Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Triple Sec with fresh lime juice & topped with Coca Cola	16.95
Fire & Stone's Pimms Pimms No.1 with lemonade, fresh mint leaves & fruit	16.95

<u>Non-Alcoholic</u>	
Orange, pineapple, apple, tomato, cranberry juice	1.95
Appletiser	2.95
Fruitiser Raspberry & Pomegranate	2.95
Chegworth Valley hand selected, farm pressed juices: Cox & Bramley Apple, Apple & Raspberry, Pear	2.95
Still or sparkling English water	sml 2.00 lrg 3.50
Coke, Diet Coke, Lemonade	1.95

<u>Smoothies & Shakes</u>	
<i>Whole fresh fruit is blended with the finest ingredients to make a nutrient-rich & delicious treat to boost your health & vitality. Some are healthier than others - all are heavenly!</i>	
Very Berry Smoothie Fresh raspberries, strawberries, blackberries & blueberries with natural yoghurt & clear honey	4.50
Chocolate Brownie Rich chocolate brownie, chocolate ice cream & milk	4.50
Strawberries & Cream Fresh strawberries, vanilla ice cream & milk	4.50
Tropical Smoothie Fresh pineapple, banana, mango & natural yoghurt	4.50
Tutti Frutti Melon, kiwi, raspberry, peach & apple juice	4.50