

## APPETISERS

MIXED MARINATED OLIVES (V)	£1.95
PIZZA AL AGLIO (V) Garlic bread	£2.95
PIZZA POMODORO (V) Garlic bread and tomato	£3.95
PIZZA FORMAGGIO (V) Garlic with cheese	£4.95
PIZZA FORMAGGIO DI POMODORO (V) Garlic bread with cheese and tomato	£6.95
BRUSCHETTA POMODORO (V) Toasted bread topped with marinated diced tomatoes, onion and garlic	£4.95
BRUSCHETTA POMODORO CON FORMAGGIOM As above with melted mozzarella	£4.95

## COLD STARTERS

INSALATA CAPRESE (V) Tomato and buffalo mozzarella with pine nut and pesto	£5.95
TERRINA DI PATE Chefs own chicken liver pate with fruit coulis and toasted bread	£5.95
ANTIPASTO ITALIANO (S) £6.95 or (l) £9.95 Great to share a selection of cured meats, roast vegetables seafood and cheeses	£9.95
AVOCADO GAMBERETTI Fanned avocado with Greenland prawns dressed with Marie Rose sauce	£6.95
MELON DI PROSCIUTTO CRUDO Sweet chilled melon with cured ham and fruit coulis	£5.95
INSALATA DI GAMBERETTI Greenland prawns on crisp iceberg lettuce draped with Marie Rose sauce	£6.95
SEAFOOD COCKTAIL Marinated octopus, prawn, mussels cockles and julienne of veg with a mixed leaf garnish	£6.95

## HOT STARTERS

ZUPPA DEL GIORNO (V) Chef's Soup of the Day with fresh bread	£4.95
FUNGHI AGLIO (V) Woodland mushrooms cooked in garlic, white wine and parsley butter with freshly toasted crostini	£4.95
BUCCIA DI PATATE (V) Golden fried potato skins with garlic mayonnaise	£4.50
COZZE A IA CASA Fresh steamed mussels served with garlic and cream or a chilli and tomato sauce	£6.95
CALAMARI FRITTI Lightly floured seasoned squid then shallow fried served with crisp leaves and garlic mayonnaise	£6.95
GAMBERONI AL AGLIO Juicy king prawn served in garlic butter with parsley and a touch of rice	£8.50
GAMBERONI PICCANTI Juicy king prawn in a spicy chilli and tomato sauce with a touch of rice	£8.50
FEGATINI DI POLLO Fresh chicken livers with onion, bacon and sage with a garlic olive oil	£5.95
FUNGI IMPANATI Garlic mushroom with bacon in cream sauce topped with parmesan cheese, oven baked	£6.95
SMOKED HADDOCK FISHCAKE Gorgeous smoked haddock & spring onion fish cake, served with salad and lemon mayo.	£5.95

## MAIN COURSE - STEAKS

RIBEYE STEAK £16. 95 FILLET £19.95	
DIANA Steak of your choice with onions, mushrooms and French mustard served in a red wine and cream sauce	
ROSSINI Steak of your choice served on a crouton topped with pate and covered in a rich red wine sauce	
STROGANOFF Steak of your choice stripped with onions and mushrooms, served in a red wine and cream sauce with paprika	
AL PEPE Steak of your choice covered in cracked black pepper corns and served in a cream sauce with a touch of brandy	
PROVENCAL Diced onions and peppers in a rich garlic, chilli and tomato sauce	
BLACK PUDDING £20.95 On a bed of black pudding with peppercorn sauce	
A LA GRILL The steak of your choice served with mushrooms, tomatoes and onions	
DOLCELATTE Steak of your choice topped with dolce latte cheese in cream sauce	
SURF AND TURF FILLET £21.95 With king prawns & mussels in a garlic butter	
T-BONE STEAK 18OZ £23.95 served with mushrooms, tomatoes, onions and chips (subject to availability)	
LAMB ROSSO £16.95 Lamb cutlets, with fresh sage and rosemary in a red wine and demi glace	
LAMB A LA GRILL £16.95 Lamb cutlets, with grilled onion, mushrooms and tomato	

## POLLO • CHICKEN

AMERICANO £12.50 Chargrilled chicken breast with cracked black peppercorns & garlic in a white wine cream sauce	
POLLO FORESTIERA £12.50 Chargrilled chicken breast sauted mushrooms, onions and ham served in a tarragon and cream sauce	
POLLO VALDOSTANA £12.50 Chargrilled chicken breast topped with spinach, ham herbs and mozzarella cheese served in tomato sauce, oven finished	
POLLO STROGANOFF £12.50 Strips of chicken breast with onions and mushrooms in a red wine and cream sauce with paprika & brandy	
POLLO DIAVOLA £12.50 Chargrilled chicken breast with chilli and paprika served in a red wine and tomato sauce	
POLLO CACCIATORE £12.50 Chargrilled chicken breast with olives, peppers, onions and garlic with a tomato and red wine sauce	
POLLO KIEV £12.95 Breaded chicken breast oven roasted with garlic and parsley butter	
POLLO PANCETTA BRASATI £12.50 Grilled chicken breast with braised leek and bacon in a garlic cream sauce	
THE CHOICE OF CHIPS, VEGETABLES OR SALAD SERVED WITH THE MAIN COURSES ABOVE	

## PESCE • FISH

SALMON AROSSOTO £15.95 Seared salmon fillet with peppercorns, white wine and parsley butter	
COZZE A LA BIANCO/PICCANTI £13.95 Fresh steamed mussels with garlic & cream or chilli & tomato sauce	
GAMBERONI AGLIO/PICCANTI £16.95 King prawns with garlic butter or chilli & tomato sauce, served with braised rice	
SPIGOLA £14.50 Seared fillet of seabass with cucumber & coriander sauce	
SEARED SALMON OR SEABASS £15.95 On a bed of spinach and prawn risotto	
SEARED COD LOIN £15.50 With a warm spicy tomato salsa of chopped tomatoes, peppers and onions	
CATCH OF THE DAY £POA	
THE CHOICE OF CHIPS, VEGETABLES OR SALAD SERVED WITH THE MAIN COURSES ABOVE	

## OVEN BAKED

LASAGNE £9.95 Traditional style with layers of pasta sheets, bolognese, bechamel topped with parmesan and mozzarella	
QUATTRO FORMAGGIO (V) £9.95 A penne pasta in a rich cream sauce topped with four cheeses and oven baked	
CANNELLONI £10.95 Thin pancakes stuffed with spinach, ricotta cheese, beef mince and parmesan topped with bechamel	
RAVIOLI (V) £9.95 Pasta stuffed with spinach and ricotta baked in tomato sauce	

## PASTA

CHOICE OF YOUR PASTA IS SPAGHETTI, TAGIATELLI AND PENNE	
NAPOLI (V) £8.95 Rich tomato and basil sauce	
AMATRICIANA £9.95 Bacon, onions, chilli and garlic in a tomato and basil sauce	
CARBONARA £9.95 Bacon, parmesan, cream, black pepper and egg yolk	
ROMANA £9.95 Strips of roast chicken breast, mushrooms, basil, garlic in a tomato and cream sauce	
BOLOGNESE £9.95 Traditional ragout of beef mince and herbs	
SICILIANA £9.95 Peppers, red onions, bolognese, chilli and tomato sauce	
SCOGLIO £11.95 Mixed seafood, garlic, white wine with chilli and a light tomato sauce	
ARABIATA (V) £8.95 Black olives, garlic, chilli and tomato sauce	
VERDURE (V) £8.95 Roast Mediterranean vegetables, basil and tomato sauce	
POLPETTONE £10.95 Spiced beef meatballs, basil and tomato sauce	
GAMBERINI CON COZZE £12.95 Mussels and tiger prawns in a chilli and garlic olive oil with parsley	

## PIZZA

ALL PIZZA BASES ARE TOPPED WITH RICH TOMATO  
SAUCE AND MOZZARELLA CHEESE

MARGHERITA (V) £7.95 Tomato, mozzarella and oregano	
NAPOLI £8.95 Black olives and salted anchovies	
PROSCIUTTO FUNGHI £8.95 Ham and Mushrooms	
QUATTRO STAGIONI £9.95 Ham, onions, peppers and mushrooms	
INFERNO £9.95 Pepperoni, peppers, onions and chilli	
KIEV £8.95 Roast chicken strips and garlic	
TROPICANA £8.95 Ham and pineapple	
MARINARA £9.95 Selection of seafood and garlic	
VERDURE AROSSTO £8.95 Roast Mediterranean vegetables and basil	
TIKKA £9.95 Strips of Tikka marinated chicken breast, peppers, red onions and chilli	
CALZONE £9.95 Folded pizza with ham, mushrooms and onion, served with tomato or bolognese sauce	
PIZZA CAPO £9.95 Topped with parma ham and rocket	
SALMONE £9.95 Smoked salmon, rocket and a lemon creme fresh	
PIZZA ADIAN £8.95 Spinach and egg	

## RISOTTO

ROMANA £9.95 Strips of roast chicken breast, mushrooms, garlic, tomato and a hint of cream	
ARRABIATA (V) £8.95 Black olives, tomato and chilli sauce	
MARINARA £11.95 Mixed seafood, garlic and tomato	
VERDURE AROSSTO (V) £8.95 Mixed Mediterranean vegetables, garlic and tomato	
RIALTO £9.95 Bacon, peas, parmesan, basil and cream	

## SALAD

MIXED SALAD £2.50 With vinaigrette dressing	
GREEN SALAD £2.50 With vinaigrette dressing	
TOMATO & ONION SALAD £2.50 With vinaigrette dressing	
GREEK SALAD £2.50 With vinaigrette dressing	
CHIPS £2.50	
MASHED POTATO £2.50	
CRUSHED POTATO WITH ROSEMARY & GARLIC £2.50	
SPINACH £2.50	
ONION RINGS £2.50	
GARLIC MUSHROOMS £2.50	

# RIALTO

## CHILDRENS MENU

Served 12pm to 2pm and 5pm to 10pm daily.  
Available for children under the age of 12 only

### Starters - £1.95

Potato Skins  
Melon  
Minestrone Soup

### Main courses - £3.95

Penne Carbonara  
Spaghetti Napoli  
Margherita Pizza  
Pepperoni PizzaTropicana Pizza  
Chicken Nuggets & Chips  
Fish Fingers & Chips

### Pudding - £1.95

Mixed Ice Cream  
Profiteroles

### Childrens Roast Dinner

available Sundays 12pm - 5.30pm

## OPENING HOURS

MONDAY - FRIDAY 12PM TO 2.30PM  
AND 4.30PM TO 11PM  
SATURDAY 12PM TO 11PM  
SUNDAY 12PM TO 9PM

1 Main Street, Ponteland,  
Newcastle upon Tyne, NE20 9NH

Telephone 01661 820 600

[www.rialtos.co.uk](http://www.rialtos.co.uk)

[enquiries@rialtos.co.uk](mailto:enquiries@rialtos.co.uk)

All prices include VAT  
Food allergies and intolerances  
Some of our foods contain allergens.  
Although not stated, many of our menu items may contain  
nuts or nut derivatives.  
Please ask a member of staff for more information  
(V) Suitable for vegetarians

## COCKTAILS

1. BELLINI £6.00  
The Italian classic; sparkling wine with a measure of peach to sweeten the deal.
2. MARTINI £6.00  
Clean and sophisticated; gin with a splash of dry Martini.
3. MANHATTAN £6.00  
For those with more of a sweet tooth; rye whiskey and rosso Martini with a dash of Angostura bitters.
4. DAIQUIRI £6.00  
Fresh and zappy; white rum, lime and sugar.
5. COSMOPOLITAN £7.00  
The world-renowned Cosmo; vodka citron, triple-sec, lime and cranberry juice.

## CHAMPAGNE

6. LAURENT PERRIER BRUT N.V. £49.00  
Delicate and complex. Hints of citrus and white fruit. First impression is fresh and easy on the palate. Full flavours, with plenty of fruit. Good balance and length.
7. MOET ET CHANDON BRUT N.V. £55.00  
The most famous name in Champagne. Moët doesn't need any introduction, it's even mentioned in "Killer Queen" by Queen. What more recommendation do you need?
8. VEUVE CLICQUOT YELLOW LABEL BRUT N.V. £59.00  
Veuve Clicquot signature brut non-vintage is loved the world over for its crisp, full flavours, consistent quality and celebratory yellow label.
9. BOLLINGER BRUT N.V. SPECIAL CUVÉE £62.00  
"I drink Champagne when I'm happy and when I'm sad. Sometimes I drink it when I'm alone. When I have company I consider it obligatory. I trifle with it if I'm not hungry and drink it when I am. Otherwise, I never touch it, unless I'm thirsty." It's safe to say Madame Bollinger was rather fond of her Champagne ...
10. DOM PERIGNON \* £169.00  
This is possibly the most recognised prestige cuvée in the world. I still had to tell someone recently that's not named after someone called Dominic. It takes all sorts eh?  
\* Ask your waiter about the current vintage
11. PERRIER JOUET LA BELLE EPOQUE \* £169.00  
Founded by a couple who fell in love with the vineyards of Champagne and each other. Together they created the world's most passionate Champagne. The famous 'flower bottle' contains Perrier Jouet's most distinguished Champagne, a single year vintage ennobled by the patrician Chardonnay grapes from Cramant.
12. KRUG GRANDE CUVÉE £179.00  
There are not enough superlatives in the world to describe Krug. At the very pinnacle of Champagne's hierarchy, you need to try this wine before you die. It's as simple as that!
13. LOUIS ROEDERER CRISTAL £279.00  
The jewel of the house is Cristal, created in 1876 for Tsar Alexander II. This is Champagne at its finest, as inspired today as it has always been, the embodiment of elegance and purity.

## ROSE CHAMPAGNE

14. MERCIER ROSE BRUT N.V. £42.00  
This Champagne has a beautiful translucent colour and a fresh pinot noir reflects in the flavour. A very popular rose.
15. LAURENT PERRIER ROSE N.V. £79.00  
It's pink, it comes in a pretty bottle and it's the drink of choice of the gliteratti. If that's not enough explanation as to why it's famous, you should try tasting it - it's gorgeous!

## SPARKLING WINE

16. PROSECCO SANTERO DDOC EXTRA DRY (ITALY)  
A light and bright Prosecco with floral tones on the nose and fresh fruit flavours. 187ML £6.95 BTL. £21.95
17. PROSECCO ROSE DDOC EXTRA DRY SANTERO (ITALY)  
Fruity and fresh on the palate. 187ML £6.95 BTL. £21.95

## WHITE WINES

18. CA' DI PONTI CATARRATO (ITALY)  
A crisp, zesty Sicilian white, which is Don Corleone's tippie of choice. Apparently. GLASS (175ML) £4.75 (250ML) £5.50 BTL. £16.95
19. SAUVIGNON BLANC VIN DE FRANCE BELLEFONTAINE (FRANCE)  
From the hot, sunny climes of the South of France, this wine is as refreshing and luxurious as a holiday in Cannes. GLASS (175ML) £4.95 (250ML) £5.95 BTL. £18.95
20. PINOT GRIGIO IGT ANCORA (ITALY)  
It's Pinot Grigio. It's great with fish. It's light, dry and crisp. But you already knew that... right? GLASS (175ML) £4.95 (250ML) £5.85 BTL. £18.95
21. CHARDONNAY THE ACCOMPLICE DE BORTOLI (AUSTRALIA) 19.95  
Medium bodied dry wine with lively peach and nectarine flavours finishing with a rich creamy texture and long, fresh citrus zest.
22. SAUVIGNON BLANC RESERVA CALITERRA (CHILE) £22.50  
Concentrated flavours of herbs and cut grass with tropical fruit notes
23. CHENIN BLANC SLOW FALSE BAY W.O. COASTAL REGION (SOUTH AFRICA) £19.95  
The Chenin Blanc grape has been grown in South Africa since the seventeenth century. They've got pretty good at it by now, as this superbly zesty, characterful wine shows.
24. VERDICCHIO CLASSICO DOC CASTELLI DI JESI (ITALY) £21.95  
From the Marche on Italy's eastern coast, the fresh and distinctly nutty characteristics of this wine make it a rewarding treat for the adventurous.
25. CHABLIS A.C.P. DOMAINE VOCORET (FRANCE) £36.00  
Delicate touches of citrus fruit, lemon and grapefruit are supported by a rich minerality. A classic Chablis.
26. GRILLO APPASSIMENTO DDOC SICILIA MIOPASSO (ITALY) £22.95  
On the nose there are notes of dried fruits and nuts, with hints of oranges and grapefruit. The palate is soft and well-rounded, with touches of honey on the long finish.
27. SAUVIGNON BLANC MARLBOROUGH (NEW ZEALAND) £25.95  
Pure gooseberry and guava aromas lead into a palate that is brimming with pineapple and tropical fruit flavours.
28. GAVI DDOCG LA BATTISTINA (ITALY) £25.95  
Fresh citrus and pineapple aromas with ripe fruit balanced by crisp acidity on the palate.
29. SANCERRE AOP LA CHATELLENIE JOSEPH MELLOTT (FRANCE) £34.95  
A dry yet full French classic, with flavours of gooseberry and cut grass balanced by a crisp, flinty finish.
30. CHABLIS 1 ER CRU A.C.P.C.C. "VAILLONS" VOCORET (FRANCE) £45.95  
Old vines grow less grapes, but the ones they do grow are a very high quality. When you combine old vines with some of the best wine growing soil in France you get this Chablis. Tres bon!
31. CHIARETTO MONFERRATO DDOC ANCORA (ITALY)  
Produced from the local Barbera grape, it has ripe juicy strawberry and cherry fruit flavours with a clean, fresh finish. GLASS (175ML) £4.75 (250ML) £5.50 BTL. £17.95
32. PINOT GRIGIO IGT ROSE ANCORA (ITALY)  
Pinot Noir adding depth to this light and refreshing style with subtle cherry and summer fruit flavours. GLASS (175ML) £4.95 (250ML) £5.95 BTL. £18.95
33. CABERNET D'ANJOU (FRANCE) £19.95  
A delicate coral pink rose from the Loire. This wine is off-dry, clean and with a hint of strawberry sweetness.
34. RIOJA DDOC ROSADO CUNE (SPAIN) £22.95  
Attractive light raspberry pink colour. Full of ripe summer fruit and berry aromas with some floral hints.

## ROSE WINES

35. CHATEAU DES FERRAGES AOP COTES DE PROVENCE ROUMERY (FRANCE) £29.95  
A classic, elegant Provence rose with aromatic notes of strawberry, grapefruit, citrus and peach.

## RED WINES

36. NERO D'AVOLA CA'DI PONTI D.D.O.C. SICILIA (ITALY)  
Possibly the grape variety best associated with Sicily, Nero d'Avola delivers powerful, smoky red fruit. Great for any occasion. GLASS (175ML) £4.75 (250ML) £5.50 BTL. £16.95
37. MERLOT PAYS D'OC IGP BELLEFONTAINE (FRANCE)  
From the Languedoc, this plummy, rounded Merlot makes you wish you were sat drinking it whilst the sun sets. Lovely stuff. GLASS (175ML) £4.95 (250ML) £5.95 BTL. £18.95
38. SHIRAZ THE ACCOMPLICE DE BORTOLI (AUSTRALIA) £19.95  
A vibrant, medium bodied Shiraz with ripe red berries, cherry, spice and rounded off with a hint of vanillin oak.
39. PINOTAGE BUSH VINE FALSE BAY COASTAL REGION (SOUTH AFRICA) £19.95  
Spicy, smoky and packed full of flavour, it's hard to believe that this grape variety was first grown in 1925. South Africa's national grape.
40. VALPOLICELLA DDOC SAN PIETRO MONTRESOR (ITALY) £24.95  
From the hills around Verona, this wine has been produced by Kiwi winemaker Matt Thomson to add a vibrant, modern twist to the traditional cherry fruit and velvet texture. Delightfully quaffable.
41. CHIANTI DDOC (ITALY) £21.95  
If this were a woman, it would be one of Silvio Berlusconi's mistresses - seductive, youthful and sun-kissed. A Tuscan classic.
42. PRIMITIVO SALENTO IGP MASSERIA BORGIO DEI TRULLI (ITALY) £21.95  
Aromas of black cherries, prunes, spice and white pepper.
43. CABERNET SAUVIGNON SANTA DIGNA TORRES (CHILE) £22.95  
A huge, chunky Cabernet Sauvignon, laced with black cherry, truffle and blackcurrant flavours. The epitome of New World style.
44. RIOJA D.D.O.C CRIANZA ALTOS IBERICOS TORRES (SPAIN) £24.95  
A deep cherry red with dusky notes of forest fruits and toasts on the nose.
45. MALBEC TRIBU MENDOZA TRIVENTO (ARGENTINA) £20.95  
Tribu Malbec hides magic secrets in its name. It possesses aromas of berries and fine herbs with a medium body and round tannins.
46. PINOT NOIR PAYS D'OC IGP LE FOU (FRANCE) £22.95  
Sweet berry fruit with a savoury twist, combining with soft tannins to deliver a luscious textural Pinot Noir with a powerful full fruit finish.
47. BARBERA D'ASTI DDOC CEPPI STORICI (ITALY) £24.95  
Cherry and plum aromas overlaid by warm smoky wood scents make it a welcoming red.
48. BAROLO DDOC ALASIA (ITALY) £41.95  
An Italian classic, created from the Nebbiolo grape. Intoxicatingly perfumed and incredibly well balanced. Barolo is a deservedly famous style.
49. CHATEAUNEUF DU PAPE A.C. CHATEAU FARGUEIROL (FRANCE) £45.95  
Strawberry jam, spice, violet and hedgerow aromas. A balanced and pleasing palate with attractive sweet grenache fruit, nicely rounded.
50. AMARONE DELLA VALPOLICELLA DDOC SATINATO (ITALY) £53.95  
Deep ruby red color with pomegranate reflections. Ethereal nose which reminds of peach blossoms, violets, raspberry and mint.
51. FLEURIE A.O.P. JULES DU SOUZY (FRANCE) £28.95  
Red fruit, iris, violet and spice aromas. Utterly rich and harmonious.

\*125ML GLASS AVAILABLE ON REQUEST\*

## GIN

	DOUBLE	SINGLE
BOMBAY SAPPHIRE	£6.95	£5.50
GORDON'S	£6.95	£5.50
EDINBURGH RHUBARB & GINGER GIN	£6.95	£5.50
TANQUERAY	£6.95	£5.50
TANQUERAY SEVILLA	£6.95	£5.50
GORDON'S PREMIUM PINK	£6.95	£5.50
BEEFEATER PINK	£6.95	£5.50

ABOVE GINS INCLUDE MIXER

## RUM

BACARDI SUPERIOR RUM	£3.95
MALIBU CARIBBEAN COCONUT RUM	£3.95
LAMBS NAVY RUM	£3.95

## MALT

ARBEG UIGEADAIL	£5.50
GLENFIDDICH MALT WHISKY	£4.50
GLENMORANGIE 12YO QUINTA RUBAN	£5.50
GLEN MORANGIE QUARTER CENTURY 25 years old and simply amazing.	£16.95

## WHISKY

BELLS BLENDED WHISKY	£3.95
FAMOUS GROUSE WHISKY	£3.95
JACK DANIELS TENNESSEE WHISKEY	£4.00
JAMESON'S IRISH WHISKEY	£4.00

## BRANDY

JANNEAU VSOP ARMAGNAC	£5.00
COURVOISIER COGNAC	£4.50
REMY MARTIN VSOP COGNAC	£5.00
HENNESSY XO COGNAC	£8.90

## SPIRITS

	SINGLE
ARCHERS PEACH SCHNAPPS	£3.95
CAMPARI	£3.95
CINZANO BIANCO	£3.95
MARTINI EXTRA DRY	£3.95
MARTINI BIANCO	£3.95
MARTINI ROSSO	£3.95
PERNOD	£3.95
PIMMS	£3.95
SMIRNOFF VODKA	£3.95
SOUTHERN COMFORT	£3.95
TEQUILA	£3.95
VODKA CITRON	£3.95

## LIQUEURS

BAILEYS IRISH CREAM	£3.95
COINTREAU	£3.95
DISARONNO	£3.95
DRAMBUIE	£3.95
GLAYVA	£3.95
GRAND MARNIER	£3.95
GRAPPA	£3.95
LUXARDO LIMONCELLO	£3.95
MIRTO	£3.95
SAMBUCA CLASSICO	£3.95
SAMBUCA BLACK	£3.95
TIA MARIA	£3.95

## DRINKS

DRAUGHT LAGER	1/2 PINT £2.75	PINT £4.75
DRAUGHT BEER	1/2 PINT £2.75	PINT £4.85
PERONI NASTRO AZZURO		£3.95
BOTTLED SWEET CIDER		£2.75
SOL		£3.95
KALI BER ALCOHOL FREE LAGER		£3.50
COCA-COLA & DIET COKE		£1.95
SOFT DRINKS		£1.75
J20		£2.95
GUINNESS	1/2 PINT £2.75	PINT £4.95
BULMERS		£4.50