

Gigi's

Food & Drinks Menu

GiGi's

Draughts

	<i>pint</i>
Camden Hells	£6.4
Camden Pale Ale	£6.4
Mahou	£6.5
Stella Unfiltered	£6.7
Guinness	£6.7
Level Head IPA	£6.7
Belhaven Pilsner	£6.7
Peroni	£6.7
Corona	£6.7

Bottles

	<i>btl</i>
Birra Moretti	£5.6
Peroni	£5.6
Asahi	£5.6
Peroni GF	£5.9
Peroni 0%	£3.8
Magners	£6.2
Sassy Cidre Rose	£6.2

Vodka

	<i>shot</i>	<i>btl</i>
Absolut	£7	£130
Belvedere	£9	£150
Grey Goose	£9	£150
Belvedere 10	£19	£300

Tequila

	<i>shot</i>	<i>btl</i>
Tequila Rose	£7	£139
Ojo de Dios Coffee Liqueur	£8	£140
Patron Silver	£8	£140
Patron Reposado	£8	£140
Patron Anejo	£10	£170
Clase Azul Reposado	£23	£350
Don Julio 1942	£23	£350

Rum

	<i>shot</i>	<i>btl</i>
Bacardi Carta Bianca	£7	£130
Bacardi Spiced	£7	£130
Havana Club	£7	£135
Sailor Jerry	£8	£140
Ron Zacapa Centenario Solera 23	£16	£250

Gin

	<i>shot</i>	<i>btl</i>
Bombay Sapphire	£8	£130
Tanqueray	£8	£130
Beefeater Pink Strawberry	£8	£130
Whitley Neil Rhubarb & Ginger	£8	£140
Tanqueray Sevilla	£8	£140
Sipsmith	£8	£145
Malfy con Arancia	£9	£150
Tanqueray No.10	£9	£150
Hendrick's	£9	£280
Monkey 47 (500ml)	£10	£280

Whiskey

	<i>shot</i>	<i>btl</i>
Jameson	£7	£135
Johnie Walker Black Label	£8	£140
Jack Daniels	£8	£140
Woodford Reserve	£9	£155
Glenfiddich 12	£9	£155
Gentleman Jack	£10	£170
Glenmorangie 10	£11	£180
Macallan 12	£12	£200
Johnie Walker Blue Label	£34	£500
Macallan 18 Double Cask	£64	£920
Macallan 25 Sherry Oak		£3150

Brandy & Cognac

	<i>shot</i>	<i>btl</i>
Courvoisier VS	£10	£160
Remy Martin XO	£34	£500
Courvoisier VSOP	£11	£180
Remy Martin VSOP	£11	£180

Party Shots

	<i>shot</i>
Fireball	£5
Limoncello	£6
B52	£6
Jagerbomb	£6
Baby Guinness	£6

GiGi's

Champagne

	125ml	btl
House Champagne	£10	£55
Tattinger Special Reserve Brut N/V	£15	£75
Veuve Clicquot Yellow Label Brut N/W		£95
Laurent-Perrier Cuvee Rose Brut		£130
Dom Perignon Vintage Luminous		£350
Louis Roderer Cristal		£450
Heloise-Lloris 24K Brut		£450
Heloise-Lloris 18K Rose		£500
Armand de Brignac		£500
Armand de Brignac Rose		£650

White Wine

	175ml	btl
Nina Pinot Grigio <i>Italy</i>	£6.4	£26
Mancura Etnia Sauvignon Blanc <i>Chile</i>	£6.8	£28
Deakin Estate Chardonnay <i>Australia</i>	£7.5	£32
Sauvignon Blanc Reserve <i>Marlborough, New Zealand</i>	£8.9	£36
Gavi di Gavi La Meirana, Cortese <i>Gavi, Italy</i>		£45
Chablis, Jean-Marc Brocard, Chardonnay <i>Burgundy, France</i>		£60
Sancerre Domaine Millet, Sauvignon Blanc <i>Loire Valley, France</i>		£65
Riesling Grand Cru, Mure <i>Alsace, France</i>		£82
Chassagne-Montrachet Les Lombardes, Chardonnay <i>Burgundy, France</i>		£125

Cocktails

The GiGi' Spritz <i>Our seasonal signature spritz</i>	£11
Aperol Spritz <i>Aperol, Prosecco, Soda</i>	£11
Passion Fruit Bellini <i>Passion Fruit, Prosecco</i>	£11
Porn Star Martini <i>Vodka, Passoa, Passion Fruit, Vanilla, Prosecco</i>	£12
Old Fashioned <i>Bourborn, Sugar, Bitters, Orange Zest</i>	£12
Negroni <i>Gin, Vermouth, Campari</i>	£12
Margarita <i>Lime, Tequila, Salt, Cointreau</i>	£12

Sparkling

	125ml	btl
Prosecco Extra Dry, Serena 1881	£8	£34
Prosecco Extra Dry Rose, Serena 1881	£9	£38

Rose Wine

	175ml	btl
Domaine de Cibadies Syrah Grenache <i>Languedoc-Roussillon, France</i>	£6.8	£28
Calafuria Tormaresca Rose, Salento <i>Negroamaro, Italy</i>	£8.9	£36
Whispering Angel, Grenache <i>Cote de Provence, France</i>	£10	£52

Red Wine

	175ml	btl
Mancura Etnia Cabernet/Merlot <i>Chile</i>	£6.8	£28
Norton Lo Tengo Malbec <i>Argentina</i>	£8.9	£36
Peppoli Chianti Classico Antinori <i>Sangiovese, Tuscany, Italy</i>		£45
Rioja Gran Reserva, Valdemar Bodegas, <i>Tempranillo, Spain</i>		£60
Bourgogne Pinot Noir Prestige <i>Burgundy, France</i>		£65
Othello Cabernet Sauvignon, <i>Nappa Valley California, USA</i>		£80
Tignanello Antinori, Sangiovese <i>Tuscany, Italy</i>		£240

Soft Drinks

Small Still/Sparkling Water	£2.5
Coke / Coke Zero / Lemonade / Ginger Ale/Beer	£4
Tonic / Slim Tonic Water	£4
Fresh Juices	£4
Red Bull / Red Bull Sugar Free	£4
Large Still/Sparkling Water	£6


Bar Snacks

Crisps / Mixed nuts / Chilli rice crackers / Olives	£4
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Food Menu


Small Plates

Oriental vegetable spring rolls <i>hoisin sauce</i>	£8
Pea & parmesan arancini	£8
Mini beef sliders <i>chilli relish</i>	£9
Teriyaki chicken skewers	£9
Tempura king prawns  <i>sweet chilli sauce</i>	£12


Sharing

The Sharing Board  <i>arancini, spring rolls, chicken skewers & sliders</i>	£29
The Antipasti Board <i>selection of cured meats, olives & cheeses</i>	£32

Hot Stone Pizzas

The Vegan <i>Roasted garlic, tomatoes, vegan mozerella, cashew nuts, basil and balsamic reduction</i>	£15
The Veggie <i>Sauteed wild mushrooms, lemon oil, argula, pecorino cheese</i>	£16
The Spanish  <i>Tiger prawn, smoked chorizo, roasted garlic, parsley & basil</i>	£17
The Italian <i>Homemade meatballs, napolitina, mozzarella, basil.</i>	£17
The classic <i>Grilled chicken, spinach, roasted garlic, tomato sauce</i>	£17

Charcoal Grill

Deluxe beef burger <i>angus beef, chili relish, gruyere cheese</i>	£16
Fillet steak sandwich <i>tarragon mayonnaise</i>	£18
250g Ribeye <i>grilled tomato, watercress</i>	£26
200g Fillet  <i>grilled tomato, watercress</i>	£29

Sides

Skinny fries	£5.5
Truffle fries	£6
Rocket, tomato, balsamic dressing	£6
Garlic pizza bread	£6

Afters

Regional french cheeses <i>homemade relish</i>	£18
Ice cream mochi balls <i>selection of flavours available</i>	£7
Petits Fours	£6

Coffee & Tea

Americano, Small Espresso, Macchiato	£3.5
Selection of Teas	£3.5
Double Espresso, Cappuccino, Café Latte,	£4
Irish Coffee	£8.5

 Chef's Recommendations

Our menu contains allergens. If you suffer from an allergy or intolerance, please let a member of our team know upon placing your order. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.