



BREAKFAST

Served until 12 o'clock

Toast with butter (V)	5
Served with jam, marmalade or honey	
Welbeck luxury granola (V/N)	6.5
Served with natural yoghurt & sour cherry compote	
Free-range eggs on toast (scrambled/poached/fried) (V)	6.5
Add smoked salmon (F) 2.5	
Elms Farm Sausage or Bacon, fried egg, brioche roll	8.5
Add black pudding 1.5	
Brioche French toast	10
Smoked pancetta & maple syrup or sour cherry & mascarpone (V)	
Turkish eggs with toast (V)	10.5
Poached eggs served with harissa yoghurt, spinach & red peppers	
Poached eggs, hollandaise, Italian pancetta, English muffin	11.5
Swap for smoked salmon (F) 2	
Delilah Vegetarian breakfast (V)	14
Halloumi, mushrooms, cherry tomatoes, spinach, sautéed potatoes, ajvar, two poached eggs, toast	
Delilah Gourmet breakfast	14.5
Sausage, pancetta, mushrooms, cherry tomatoes, black pudding, two fried eggs, toast	

A D D - O N S

Salmon	2.5	Egg	1.5
Sausage	2.25	Ajvar	1.5
Bacon	2.25	Tomatoes	1.25
Halloumi	2.25	Mushroom	1.25
Pancetta	2	Spinach	1.25
Hollandaise	1.5	Sautéed potatoes	1.25
Black pudding	1.5		

LUNCH

Served from 12 o'clock

D E L I

Bread selection (VG/N)	5
Olive oil & balsamic, Egyptian dukkah	
Antipasti platter, tomato & pepper hummus, olive oil & balsamic (VG)	10.5
Sundried tomatoes, piquillo peppers, balsamic onions, cornichons, bread	
Cheese selection platter (V*)	12
Chutney, artisan crackers, celery, grapes	
Charcuterie selection platter	12.5
Olive tapenade, sundried tomatoes, balsamic onions, cornichons	
Cheese, charcuterie & antipasti sharing platter	25
Artisan bread, olive tapenade, chutney, olive oil & balsamic, crackers	

M A I N S

Soup of the day with toast (V*/VG*)	7
Upgrade to Welsh rarebit 2	
Pâté of the day on sourdough toast (VG*)	9
Balsamic onions, cornichons, rocket, balsamic glaze, chutney	
Pea, mint & feta bruschetta (V)	10
Sundried tomato, toasted sunflower seeds, pea shoots & lemon oil	
Homemade tuna & piquillo pepper fish cake (F)	11
Fennel, orange & feta salad, lemon & dill dressing, chilli jam	
Delilah brunch, scrambled eggs & toast	11
Sausage, chorizo & beans slow cooked in San Marzano tomatoes	
Grilled goat's cheese & honey glazed rhubarb salad (V/GF)	11
Rainbow chard, toasted sunflower seeds, orange & shallot dressing	
Kansas BBQ chicken thigh with coconut wild rice	12.5
with spring onion, sesame seeds and coriander	
Beef burger, frazzled chorizo & melted Raclette with polenta chips side	15.5
Chilli jam, lettuce, brioche bun, garlic mayo side	
Delilah afternoon cheese for two (see table talker for details)	35

S I D E S

Garden salad, raspberry & mint dressing (VG/GF)	4.5
Olives, feta (V/GF)	5
Patatas bravas, aioli (V/GF)	5.5
Polenta chips, Parmigiano Reggiano, garlic mayo (V*/GF)	5.5

V Vegetarian | VG Vegan | V*/VG* Vegetarian/vegan option available | GF Gluten Free | N Nuts | F Fish

We are not a gluten & nut free environment. Please state any allergen or dietary requirements upon ordering

Delilah Fine Foods, 12 Victoria Street, Nottingham, NG1 2EX | 0115 948 4461 | food@delilahfinefoods.co.uk

SANDWICHES

Served on a choice of

WHITE | GRANARY | SOURDOUGH | CIABATTA | FOCACCIA | GLUTEN FREE

Buffalo mozzarella, olive tapenade, sundried tomatoes, rocket, balsamic (V)	7.95
Sesame tofu, red pepper & tomato hummus, piquillo peppers, rocket (VG)	7.95
Grilled bacon, Delilah real ale chutney & melted brie style cheese	8.95
Salami, buffalo mozzarella, basil pesto, sundried tomatoes, rocket (N)	8.95
Frazzled chorizo, grilled halloumi, harissa yoghurt, rocket	9.95

Served on a choice of

WHITE | GRANARY | SOURDOUGH

Tuna Melt - with emmental & Parmigiano Reggiano (F) Topped with chilli jam, piquillo peppers, shallots, capers & mayo	10.95
Croque Monsieur - Alderton ham, Dijon mustard - Add a fried egg 1.5 Topped with bechamel & melted emmental	10.95

Add Two Farmers crisps **1.49**
(salted / mushroom & garlic / cheddar & onion / salt & vinegar)
Add Nudie cauliflower crisps **1.49**
(katsu curry / sea salt)

SIDES

Garden salad, raspberry & mint dressing (VG/GF)	4.5
Olives, feta (V/GF)	5
Patatas bravas, aioli (V/GF)	5.5
Polenta chips, Parmigiano Reggiano, garlic mayo (V*/GF)	5.5

DESSERTS

Cakes

Banoffee	5.75
Triple Chocolate	3
Lemon & Raspberry	3.5
Sea salted caramel & chocolate	3.5
St Clements (GF)	3.5
Lemon & Blueberry (VG)	3.5

Loaves

Lemon Drizzle	5.25
Honey, Pistachio & Barberry	5.25

Pastries

Welbeck Plain Croissant	3
Welbeck Pain au Chocolat	3.5
Welbeck Almond Croissant (N)	3.5
Welbeck Toasted Teacake	3.5

Traybakes

Chocolate Honeycomb Flapjack (GF)	4.99
Triple Chocolate Brownie (GF)	4.99

Homemade Gelato (V) - £5.5

Pistachio (N)	
Salted Peanut Butter (N)	
Chocolate Sorbet (VG)	
Tiramisu	



Bar Jars

Kopernik White Chocolate Gingerbread Cookie	0.5
Chocolate Chip Cookie	0.5
Spiced Fruit Cookie	0.5
Spicy Ginger Cookie (GF)	0.5
Cannoli : Lemon (N) Chocolate & Hazelnut (N) Pistachio (N)	1.95
Codine : Lemon (N) Pistachio (N)	1.5
GF Cannoli: Salted Caramel (N) Ricotta (N) Pistachio (N)	2.99

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HOT DRINKS

Espresso - single double	2.4 2.6	Hot Chocolate Abyss	3.75
Macchiato - single double	2.6 2.8	Black Forest Hot Chocolate	4.25
Americano	3.20	Iced Latte (vanilla)	3.75
Cortado	3.20	Chai Latte *	3.75
Flat white	3.45	Mocha	3.95
Cappuccino	3.55	Super-food Latte	3.95
Latte	3.55	Beetroot Matcha Turmeric Butterfly Pea	
Syrups - Vanilla Black Cherry	0.5		
Non-dairy milks - Oat Soya	0.5	*powder contains milk	
CBD Hacha Hemp Powder	1		

Coffee of the month -

Espresso - single double	2.65 2.85
Americano	3.3



COLD DRINKS

Luscombe	4.5	Dot Dot Bubble Tea	4.95	Soda Folk	3.75
Orange Juice		Yuzu & Lemon		Root Beer	
Sicilian Lemonade		Lychee & Rose		Cream Soda	
Wild Elderflower					
Raspberry Crush		Gusto Organic	4.5	Belvoir Farm	3.25
Ginger Beer		Cola		(non-alcoholic)	
Passionfruit G/Beer		Slim Cola		Lime & Yuzu Mojito	
		Cherry Cola		Peach Bellini	
Chegworth Valley	3.75	Iced Tea	3.75	Folkington Juice	3.95
Cloudy Apple		Matcha		Mango	
Russet Apple		Peach		Cranberry	
		Strawberry Mojito		Pineapple	
Fior Fruits	3.95	Mangajo	3.5	Radnor Spring Water	
Apple		Still Lemon & Green Tea		Still or Sparkling	
Apple & Orange		Japanese Yuzu & Lemon		Small	1.75
				Large	3.5
Franklin & Sons		Remedy Kombucha	4.5		
Dandelion & Burdock	4.49	Mango & Passionfruit			
Indian Tonic Water	3.29	Plum & Cherry			
Slimline Tonic Water	3.29				

LOOSE LEAF

Black Tea		Green Tea		White Tea	
English Breakfast	2.7	Chun Mee	2.8	Spearmint & Jasmine	3.6
Earl Grey Blue Flower	2.8	Pi Lo Chun	3	Pai Mu Tan	3.8
Cinnamon		Celesital Jasmine	3.6	Silver Needle	4
Spiced Earl Grey (N)		Lanxi Mao Feng		Herb / Infusions	
Lemon & Ginger	3	Rose Green Gunpowder	3.8	Hemp Peppermint	2.8
Orange Blossom Oolong	3.6			Raspberry & Vanilla	3.6
Darjeeling 1st Flush		Cultured Tea	2.8	Goji Berry & Pomegranate	
Assam Phulbari		Cacao, Cinnamon & Rose		Red Berry	
		Black Breakfast		Cannabis Tea	4.95

TEA OF THE MONTH - Cherry Blossom Sencha - 3.60

A Japanese whole leaf green tea infused with cherry blossoms. Enjoy a taste of Spring - this tea has a bright, pleasantly tart and delicately sweet flavour and aroma; matched with the earthy, fresh taste of sencha tea leaves.

SPECIALITY COFFEE

£ 4.95 per cafetiere

Tanzanian Peaberry 5**	Cuba Altura Lavado 7***
Honduras 1-2-1 Microlot 6**	Ethiopian Mocha Djimmah 7****
Sumatra Mandheling 5***	Thailand Doi Chaang 7****
Columbia Fair Trade 6**	India Tiger Stripes 7****
Ethiopian Guji 7****	Guatemala Nueva Granada 7***
Rwanda Koakaka 7**	Timor Leste 8****
El Salvador Los Nogales 6****	Old Brown JaVa 8*****

COFFEE OF THE MONTH - El Salvador Pacamara 6***

From the Jasal family Estates, Los Luchadores, Pacamara is a hybrid of the Pacas and Maragogype beans. This coffee is full bodied and creamy with hints of grapefruit, hibiscus, marmalade, cranberry & chocolate.

The number next to each coffee indicates the darkness of the roast, whereas the number of stars indicate the natural intensity

BY THE GLASS



BUBBLES

	125ML
Prosecco Bisol, Jeio Valdobbiadene Delicate, balanced, full, lime & sherbet lemon	6.95
Prosecco Cocktail Limoncello Hibiscus Pama Cassis Elderflower	7.95
Three Choirs Classic Cuvee, Brut NV English fizz, elderflower & greengage	8.5

FORTIFIED

	75ML
Manzanilla La Guita, Sherry Bone dry, complex, with a tang	4.95
Fino Innocente Valdespino Sherry Zingy, savoury & refreshing	4.5
Sandeman 10YO Tawny Port DWWA GOLD MEDAL Intense & complex dried fruit	6.5

GIN

	25ML	50ML
6'O'Clock 43% Classically juniper-led, smooth & citrusy	4	8
Poetic License Northern Dry 43% Intensely aromatic, citrus & cardamom	4.5	8.5
Dyfi Distillery 'Pollination' Gin 45% Hand foraged in Dyfi, a UNESCO bio-area	5	9.5
Castle Gate Nottingham Pink Gin 37.5% Infused with strawberry & lavender	4.5	8.5
Franklin's Tonic 200ml		3.29

WHITE WINE

	125ML	175ML
Vinho Verde, Azevedo Crisp, zingy, aromatic	5.95	6.95
Dry Furmint, Royal Tokaji, Hungary Citrus, fennel, mineral & complex	6.95	8.50
Catalo, Vesuvio, Sorrentino (Organic) Full bodied, almond, anise, mineral	9.50	10.95

ROSE WINE

	125ML	175ML
L'Ostal Rose, JM Cazes, Languedoc Pomegranate and ripe stone fruit.	6.50	7.50

ORANGE WINE

	125ML	175ML
Orange Natural, Cremela, Romania Grippy, orange marmalade	6.50	7.95

WINE FLIGHTS

	3 x 50ML
Tasting Selection of 3 red wines	8.95
Tasting Selection of 3 white wines	8.95

RED WINE

	125ML	175ML
Touriga, Vasco & the Explorers, Cape Full, ripe, black fruits	5.95	6.95
Dolcetto, D'Alba, Sarotto, Piemonte Juicy red berries, gentle spice	6.50	7.95
Saperavi, Bedoba, Georgia Powerful, savoury black fruits and spice	8.50	9.95

SWEET WINE

	75ML
Loupiac 2005, Chateau Martillac Rich golden and nicely matured, honey & apricots flavours	5.95
Botrytis Semillion, Peter Lehmann Honey and lime characters, naturally acidity to balance	6.95



BEER & CIDER



LOCAL BEER

Magpie Brewery - Delilah Pale Ale A pale, refreshing session ale brewed with only British Hops and Malts	500ml	3.9%	5.5
Braybrooke - Helles Lager Award winning take on a traditional Bavarian Helles.	330ml	4.2%	4.5
Braybrooke - Keller Lager Made using German hops, full-bodied & smooth	330ml	4.8%	5.5
Braybrooke - Pilsner Lager Light body with lemon zest notes, Delicate & crisp!	330ml	4.5%	5.5
Crumbs Brewing - Naan Lager A beer made from wonky & unsold naan bread! Refreshing!	330ml	4.5%	4.5
Crumbs Brewing - Sourdough Pale Ale A beer made from unsold sourdough	500ml	4.2%	4.5
Magpie Brewery - Best Bitter Traditional best bitter, copper colour & full malt	500ml	4.2%	5.5
Magpie Brewery - Raven Stout Rich, smooth, malty, smoky & a little sweet	500ml	4.4%	5.5
Magpie Brewery - Thieving Rogue Floral hop character with light biscuit notes	440ml	4.5%	5.5
Neonraptor - Crushing Blows Juicy with lots of fresh citrus flavours	440ml	4.2%	6
Neonraptor - Retro Racer Light, fresh & with a good fruity flavour	440ml	4.6%	6.5
Neonraptor - Clusters Decadent peanut butter & chocolate stout	440ml	5.2%	7.5
Neonraptor - One Track Lover Lots of tropical notes with a bitter edge	440ml	6.4%	8

CIDER

Delilah's Still Decidering A fruity still cider from Sangita's garden!	500ml	6.2%	6
Dunkerton Black Fox Cider - Organic Deliciously rounded, tangy finish with honey hues	500ml	6.8%	7.29
Galipette - Brut Cidre Rich & dry, made from bittersweet breton apples	330ml	4.5%	5

EUROPEAN

Birra Peroni Gran Riserva Spicy with a balanced fruity aftertaste	500ml	6.6%	8
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BAR NIBBLES

Two Farmers Crisps (V, GF)	1.29
Chilli Puffs (F)	1.5
Habas Fritas-Roasted & Salted	1.5
Broad Beans (VG, GF)	
Truffle & Pecorino Nuts (N, GF)	2.5
Olives & Feta (V, GF)	5



BUBBLES

Prosecco Bisol, Jeio Valdobbiaden	25
Delicate, balanced, full, lime & sherbet lemon	
Pignoletto, Villa Cialdini, Modena, Italy	27
Award-winner, aromas of pear, apple	
Cremant de Loire, Chateau Brissac, France	27
Elegant white flowers and brioche, very classy	
Three Choirs Classic Cuvee, Brut NV	31
English fizz, elderflower & greengage	
Champagne Bernard Robert Brut NV	45
Finesse & elegance, ever popular	

ROSE

Domaine de L'Ostal	24
Spring flowers, soft fruits, elegant, charming	
Ros Rosado Navarra	24
Full bodied, summer berry fruit	
A Mano Primitivo Rosato, Puglia	25
Intense summer fruits, good balancing acidity	
Liatiko Rose, Lyrarakis	28
Serious, refreshing, berry and redcurrant	

WHITE WINE

Soave Classico Monteforte, Italy	20
Fresh & scented; honeyed, waxy fruit	
Vinho Verde Azevedo, Portugal	22
Crisp, dry, citrus and tropical fruit (vg sus)	
Three Choirs Coleridge Hill, Shropshire	22
Refreshing, crisp, fresh cut grass aromas	
Falanghina, Vesevo, Campania, Italy	24
Crisp & aromatic; white flowers & melon	
The Oddity, Dry, Royal Tokaji, Hungary	27
Dry, fresh apple, pear & grapefruit, mineral, complex & satisfying	
Bacchus, Furleigh Estate	29
Fresh pear, grapefruit, melon, a hint of spice, fresh & precise	
'La Long Bec', Touraine-Chenonceux, Loire	30
Sancerre-beating gooseberry & redcurrant fruit	
Riesling Rolly Gassmann, Alsace	33
Classic Riesling, off-dry, lemon & lime, honeyed notes	
Pouilly Fuisse, Vieilles Vignes, Girardin	45
Rich, powerful, buttery, clean acidity. Hazelnut & toasted almond notes	

RED WINE

Molino Loco, Yecla, Spain	20
Soft, ripe & easy, crammed with ripe fruit	
Malbec Clasico, Kaiken, Malbec	22
Succulent, smoky bramble & plum fruit	
Primitivo, I Muri, Puglia, Italy	22
Rich & soft, brimming with spicy black fruit	
Trinca Bolotas, Alentejo, Portugal	24
Intense berry & plum fruit, dense texture	
Ch Brande Bergere, Bordeaux Superieure	25
Plum, cassis, full, soft tannins, lovely claret	
Pinot Noir, Les Valmoissines, France	25
Pure summer berry fruit, classic pinot & incredible value	
Lion's Tooth of the Barossa, Australia	26
Deep & powerful but elegant, vibrant red & black fruit	
Conero Rosso, Belisario	26
Cherry, black fruits & espresso, earthy & ripe	
'Non Confunditur', Argiano, Tuscany	28
Intense bouquet, black cherry & blueberry	
Rioja Reserva, Izadi	29
Supple tannins, super pure red berry, tobacco	
Nero di Troia, Canace, Diomede, Puglia	34
Deep, powerful, intense black fruit, coffee, cocoa & spice	