



BREAKFAST

Served until 12 o'clock

Toast with butter (V)	5		
Served with jam, marmalade or honey			
Homemade granola (V/N)	6.5		
Served with natural yoghurt & sour cherry			
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			
Green eggs & ham on toast (N)	9.5		
Scrambled eggs, basil pesto, grilled Alderton ham			
Truffled wild mushrooms on sourdough toast (V*)	10		
Fried egg, Parmigiano Reggiano, truffle oil			
Brioche French toast	10		
Smoked pancetta & maple syrup or sour cherry & mascarpone (V)			
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

DELI

Bread selection (VG/N)	5
Olive oil, balsamic, dukkah	
Antipasti platter, artisan bread, olive oil & balsamic (V/VG*)	9
Artichokes, feta peppers, balsamic onions, cornichons, sweet garlic	
Cheese selection platter (V*)	9.5
Chutney, crackers, celery, grapes	
Charcuterie selection platter	9.5
Piccalilli, feta stuffed peppers, sweet garlic, grilled artichokes	
Cheese, charcuterie & antipasti sharing platter	25
Artisan bread, mustard ketchup, chutney, olive oil, balsamic, crackers	

MAINS

Soup of the day (V*/VG*)	7
Add Welsh rarebit 2	
Pâté of the day on sourdough toast (VG*)	9
Balsamic onions, cornichons, rocket, balsamic glaze, chutney	
Delilah brunch, scrambled eggs & toast	11
Sausage, chorizo & beans slow cooked in San Marzano tomatoes	
Roasted beetroot & Rosary goat's cheese salad (V/N/GF)	12
Cavolo nero, balsamic glaze, toasted walnuts, candied beetroot shavings	
Chorizo style pâté, Manchego, fried egg & hot honey bruschetta	12.5
Sobrasada, fine beans, shallots, smoked paprika	
Truffled wild mushrooms mac 'n' cheese & Parmigiano Reggiano crust (V*)	12.5
Melted Taleggio, garlic, white wine, thyme dust	
Baked Camembert pain perdu, fresh fig & Prosciutto (N)	12.5
Savoury French toast, fig balsamic, rocket, toasted pine nuts	
Beef burger, frazzled chorizo & melted Raclette with polenta chips side	15.5
Chilli jam, lettuce, brioche bun, garlic mayo side	
Alpine cheese fondue for two with crudités & salame Milano	35
Emmental, Appenzeller, Raclette, white wine Without salame 30	

SIDES

Garden salad, lemon & dill dressing (VG/GF)	4.5
Olives, feta (V/GF)	5
Patatas bravas, aioli (V/GF)	5.5
Polenta chips, Manchego, 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, grilled artichokes, rocket (VG) **7.95**

Grilled bacon, Delilah real ale chutney & melted blue cheese **8.95**

Salami, buffalo mozzarella, basil pesto, sundried tomatoes, rocket (N) **8.95**

Frazzled chorizo, grilled halloumi, chilli jam, piquillo pepper, rocket **9.95**

Served on a choice of

WHITE | GRANARY | SOURDOUGH

Croque Marinara - Smoked salmon, basil pesto - Add a fried egg **15** **10.95**

Topped with bechamel and melted emmental (N/F)

Croque Monsieur - Alderton ham, Dijon mustard - Add a fried egg **15** **10.95**

Topped with bechamel and melted emmental

Add a packet of Two Farmers crisps **1.29**

(salted / mushroom & garlic / cheddar & onion / salt & vinegar)

SIDES

Garden salad, lemon & dill dressing (VG/GF) **4.5**

Olives, feta (V/GF) **5**

Patatas bravas, aioli (V/GF) **5.5**

Polenta chips, Old Winchester, garlic mayo (V/GF) **5.5**

DESSERTS

Cakes

Cookies & Cream (VG) **4.5**

Chocolate & Banana (GF) **4.5**

Banoffee **4.5**

Chocolate & Caramel **4.5**

Carrot (N) **4.5**

Loaves

Sticky Toffee **3.95**

Pear & Chocolate **3.95**

Spiced Farmhouse **3.95**

Bar Jars

Kopernik White Chocolate Gingerbread Cakes **0.5**

Chocolate Chip Cookie **0.5**

Spiced Fruit Cookie **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**

Pastries

Welbeck Plain Croissant **3**

Welbeck Pain au Chocolat **3.5**

Welbeck Almond Croissant (N) **3.5**

Toasted Teacake **3.5**

Traybakes

Chocolate & Caramel Flapjack **3.95**

White Chocolate & Raspberry **3.95**

Brownie (GF)

Triple Chocolate Brownie **3.95**

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

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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	Iced Latte (vanilla)	3.75
Americano	3.20	Chai Latte *	3.75
Cortado	3.20	Mocha	3.95
Flat white	3.45	Super-food Latte	3.95
Cappuccino	3.55	Beetroot Matcha Turmeric	
Latte	3.55	Butterfly Pea	
		Black Forest Hot Chocolate	4.25
Syrups - Vanilla	0.5		
Non-dairy milks - Oat Soya	0.5	*powder contains milk	
CBD Shot (2mg)	1		
CBD Hacha Hemp Powder	1		
Coffee of the month -	2.65 2.85		
Espresso - single double			
Americano	3.3		



COLD DRINKS

Luscombe	4.5	Dot Dot Bubble Tea	4.95	Soda Folk	3.75
Orange Juice		Mango & Passionfruit		Root.Beer	
Sicilian Lemonade				Cream Soda	
Wild Elderflower		Gusto Organic			
Passionfruit G/Beer		Cola		4.5 Belvoir Farm	2.99
Chegworth Valley		Slim Cola		Lime & Yuzu Mojito	
Cloudy Apple	3.75	Cherry Cola		(non-alcoholic)	
Russet Apple		Iced Tea		Folkington Juice	3.95
Fior Fruits		Matcha		3.75 Mango	
Apple	3.75	Peach		Cranberry	
Apple & Orange		Strawberry Mojito		Pineapple	
Franklin & Sons		Mangajo		Radnor Spring Water	
Dandelion & Burdock		Still Lemon & Green Tea	3.50	Still or Sparkling	
Indian Tonic Water	4.25	Japanese Yuzu & Lemon		Small	1.75
Slimline Tonic Water	2	Remedy Kombucha		Large	3.5
		Mango & Passionfruit	4.50		
		Raspberry Lemonade			
		Ginger & Lemon			

LOOSE LEAF

Black Tea		Green Tea		White Tea	
English Breakfast	2.7	Celestial Jasmine	2.9	Pai Mu Tan	3.6
Earl Grey Blue Flower	2.8	Chun mee	3	Spearmint & Jasmine	
Cinnamon		Temple of Heaven		Silver Needle	4.95
Spiced Earl Grey (N)		PI Lo Chun		Herb / Infusions	
Lemon & Ginger		Lung Ching Dragonwell	3.6	Rooibos	2.8
Ceylon		Lanxi Mao Feng		Red Berry	3.6
Orange Blossom Oolong		Gen Mai Cha		Raspberry & Vanilla	
Russian Caravan				Goji Berry &	
Darjeeling 1st Flush	3.6	Cultured Tea		Pomegranate	
Chai		Cacao, Cinnamon & Rose		Cannabis Tea	4.95
Assam Phulbari		Black Breakfast			

TEA OF THE MONTH - Hemp Tea - Peppermint 2.80

Carefully cultivated in the beautiful Baltic region, this unique blend of hemp and seeds is naturally high in CBDa (the therapeutic constituent of cannabis) and naturally zero THC (the psychoactive constituent). A light nutty taste blended with refreshing peppermint *Please leave 2 hours between CBD and medication

SPECIALITY COFFEE

£ 4.95 per cafetiere

Sumatra Mandheling 5****	Cuba Altura Lavado 7***
Honduras 1-2-1 Microlot 6**	Dominican Republic Barahona 7***
Blue Mountain 6*** (£8.99)	Thailand Doi Chaang 7****
El Salvador Pacamara 6***	Monsoon Malabar 7****
Columbia Fair Trade 6**	Guatemala Nueva Granada 7***
Rwanda Koakaka 7**	Old Brown Java 8*****
Brazil Santa Columbia 7****	Colombian French Roast 10*****

COFFEE OF THE MONTH - Ethiopian Yirgacheffe 6*****

Beans from heirloom varieties only grown in South Ethiopia. Wet processed using traditional methods. It has an extraordinary distinctive flavour, characterised by aromatic floral notes and mild acidity with a silky smooth sweetness.

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 Valdobbiaden 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

WHITE WINE

	125ML	175ML
Three Choirs Coleridge Hill Lively, elderflower and hedgerow	5.95	6.95
Greco Fiano, Pipoli, Calabria Fresh, vibrant, citrus fruit	6.95	7.95
Gavi di Gavi, Bric Sassi Firm, fruity, complex minerality	7.95	9.50

RED WINE

	125ML	175ML
Primitivo, I Muri, Puglia Soft, ripe, spicy black fruit	5.95	6.95
La Traca, 'Risky Grapes' Valencia, Organic Silky mulberry, blackberry & anise	6.95	7.95
Chateau Changyu Moser, China Classic cassis & cedar Cab Sauv	8.50	9.95

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

ROSE WINE

	125ML	175ML
ROS, Navarra Rose, Grenache Full, vibrant raspberry and strawberry fruit	6.95	7.95

ORANGE WINE

	125ML	175ML
Gros Manseng, Rigal, France White peach, orange marmalade	6.95	7.95

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

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
Two Birds Rhubarb 40% Sweet & sour fruit notes	4	8
BTW Natural or Franklin's Tonic 200ml	2	

WINE FLIGHTS

	3/4 x 50ML
Tasting Selection of 3 red wines	8.95
Tasting Selection of 3 white wines	8.95



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%	4.59
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
Neonraptor - Severed Islands Tiki cocktail sour With Pineapple, Passionfruit, Cherry, Cinammon and Nutmeg	440ml	6%	9
Neonraptor - Rapt-O's Dark double stout, vanilla, marshmallow	440ml	8%	10.5

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%	6

EUROPEAN

Birra Peroni Gran Riserva Spicy with a balanced fruity aftertaste	500ml	6.6%	7.5
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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)	4.5



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	
Assyrtiko, 'Voila' Lyrarakis, Crete	25
Fresh, crisp apple & stone fruit, textured & rich	
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	