

SHOP

Tibits gift vouchers are available at the bar in £10 and £20 denominations, as well as a selection of books, teas and special products such as our famous Dried Beans.

APERITIFS

Our fine assortment of antipasti, snacks and dips from the food boat, will make a perfect accompaniment to your aperitif

Kir Prosecco Prosecco with cassis syrup	15 cl	6.10
Kir Blanc House White with cassis syrup	17.5 cl	4.60
Bellini Prosecco Prosecco with peach and passion fruit syrup	15 cl	6.10
White Wine Spritzer House White and mineral water or Sprite	17.5 cl	4.60

BAR SNACKS

Assorted Tyrrells crisps	1.10
Bowl of roasted cashew nuts	2.50
Bowl of queen green olives	2.50

COCKTAILS

Exotic and exciting, made with our very own freshly squeezed fruit juices

Apple & Cucumber Mojito 4cl Havana Club rum 37.5%, fresh cucumber, crushed mint, Fitness juice and soda water	8.50
Bloody Mary 4cl Stolichnaya vodka 40%, tomato juice, lemon juice, Tabasco, celery salt, black pepper and Worchester sauce	8.50
Classic Caipirinha 4cl Cachaça 40%, lemon syrup and lime	8.00
Mai Tai 4cl Captain Morgan Rum 40%, 2cl Orange Curacao 24%, lime juice and orgeat syrup shaken with crushed ice	8.50
Mint Julep 4cl Jack Daniels 40%, fresh mint leaves, angostura bitters, lime juice, lime syrup and soda Water.	8.00

Mojito 4cl Havana Club rum 37.5%, lemon syrup, crushed mint, crushed lime and soda water	8.50
Pimm's & Lemonade 4cl Pimm's 25% with Sprite, fresh fruit, and peppermint	6.00
Tequila Sunrise 4cl Tequila 38%, orange juice and raspberry/lemon balm syrup	8.00
Tutti Frutti Daiquiri 4cl Havana Club rum 37.5%, Tutti Frutti juice and cassis syrup	8.50
WooVit 2cl vodka, 2cl Archers, topped with tibits orange juice and tibits blackcurrant juice	8.00
Virginie 4cl Juniper organic Gin, Fitness Juice, peach syrup and lime	8.00

NON-ALCOHOLIC

Passionata 2cl Lemon syrup, 2cl peach syrup, lime fresh mint and mineral water	4.60
Virgin Mary Tomato juice, lemon juice, Tabasco, celery salt, black pepper and Worchester sauce	4.60

HOT ALCOHOLIC DRINKS

Classic Hot Toddy 4cl Scotch whisky 40% honey, cloves, lemon syrup, cinnamon stick and boiling water	8.00
Hot Buttered Rum 4cl Captain Morgan Rum 40%, orange juice, unsalted butter, cinnamon, ginger and raw cane sugar syrup	8.00

SPIRITS & LIQUERS

Choose from our house spirits and create your own drink	2.5cl	5cl
Amaretto di Saronno 28%	3.40	6.00
Baileys Irish Cream 17%	-	5.10
Balvenie DoubleWood Single Malt Whisky 40%	3.70	6.50
Cachaça 40%	3.70	6.50
Campari 25%	-	5.10
Captain Morgan Rum 40%	2.80	4.80
Courvoisier Brandy 40%	3.90	6.90
Grappa della Frasca 50%	3.70	6.50
Havana Club Rum 37.5%	3.80	6.70
Jack Daniel's Whiskey 40%	3.70	6.50
Jameson Irish Whiskey 40%	3.50	6.20
José Cuervo Tequila 38%	3.40	6.00
Juniper Green, Organic London Dry Gin 37.5%	3.00	5.30

Malibu 21%	2.80	4.80
Peach Schnapps 18%	2.80	4.80
Sambuca Luxardo 38%	3.40	6.00
Southern Comfort 35%	3.70	6.50
Stolichnaya Vodka 40%	3.70	6.50

MIXERS

To accompany your spirits and liqueurs	
Pop Mixer Lemonade (Sprite), Soda water, Coke, Diet Coke, Tonic water	1.00
Syrup Mixer Fresh lemon syrup, fresh ginger syrup, blackcurrant syrup, fresh blackcurrant juice, peach and passion fruit syrup, raspberry syrup	1.00
Fresh Juice Mixer Orange, Carrot, Fitness (apple, fennel, lemon), Red Fitness (apple, fennel, lemon, blackcurrant), Tutti Frutti (apple, orange, pear, kiwi, banana, sea buckthorn)	1.60

If you require help in choosing your drink, please feel free to ask us for suggestions

WINE

RED WINE	17.5cl	25cl	bottle 75cl
Cabernet, Terre di Chieti (v) Italy Intense aroma of ripe fruit with herbal hints and delicate spicy notes 12%	4.70	6.20	17.00
Negromaro, Terramare (v) Italy Intense ruby red wine with subtle fresh tobacco aroma 12.5%	5.30	7.40	18.70
Montepulciano D'Abruzzo (v) Italy Dry ruby red with vinous characteristics, 12.5%	5.70	8.10	21.00
Navarra Abril de Azul Y Ganza (v) Spain Bursting with raspberry and strawberry, organic 13.9%	-	-	24.50
Terres de Truffes, Terraventoux (v) France Intense black berry and liquorice notes and silky tanins, 14%	-	-	26.50
ROSÉ WINE			
Colle del Mandorlo (v) Italy Light and fruity 13%	4.90	6.90	17.90

WHITE WINE	17.5cl	25cl	bottle 75cl
Colombard Sauvignon Blanc (v) France Dry, fruity wine with refreshing acidity	4.70	6.20	17.00
La Campagne, Viognier (v) France Classic peachy-apricot flavour, 12.5%	5.30	7.40	18.70
Don Jacobo Rioja Blanco (v) Spain Great aromas and very crisp	5.70	8.10	21.00
Pinot Grigio, Veneto (v) Italy Fresh fragrant with a note of green apples, 12%	-	-	22.00
La Côte Flamenc, Picpoul de Pinet (v) France Citrus aromas with note of lime and fresh spring flowers 12.5%	-	-	24.50
CHAMPAGNE & PROSECCO	15cl	bottle 75cl	
Prosecco, Brut, Borgo San Leo. Italy Elegant yet very aromatic dry sparkling wine, 11%	5.90	28.00	
Champagne Lanson, Black Label (v) France Very crisp and lemony, smooth texture 12.5%	-	47.70	

Corkage fee

Please feel free to Bring Your Own Bottle (BYOB). Wine corkage costs £12 per bottle and champagne corkage costs £20 per bottle

BEERS & ORGANIC CIDER

Hand crafted English lager from the Freedom Brewery in Staffordshire	
Freedom Organic Lager 4.8% (v)	25cl 2.40 56.8cl 4.30
Freedom Organic Dark Lager 4.7% (v)	25cl 2.40 56.8cl 4.30
Orchard Pig Charmer Cider, 6%	500ml 4.50
Clarkshaws Bitter, Phoenix Rising 4% (v) London	330ml 4.10
Grolsch 5% (v) Holland	450ml 5.20
Becks 5% Germany	275ml 3.70
Thames Surfer 5.2% London	500ml 5.50
Curious Porter 5% (v) London	330ml 4.00
Hoegaarden 4.9% Belgium	330ml 4.00
V= Vegan	

TIBITS AT HOME: STYLISH VEGETARIAN CUISINE

It's time to discover the delights of modern vegetarian cuisine in your own home! Featuring 50 delectable recipes for each season and every occasion - including Leek and quinoa soup, Apple and ginger salad with tofu, Vegetable jambalaya, Coconut chocolate pudding and tibits' famous Ginger lemon punch - as well as stunning photography - tibits at home: stylish vegetarian cuisine (£25) is a must for every kitchen.



WINE & COCKTAILS

Service at the counter/bar



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FOOD THAT LOVES YOU BACK

Everybody loves food. However, certain types of food really love you back! Food so fresh and created with the sole purpose of making you feel great. Well, that's exactly the kind of food that we specialise in at tibits - the very finest, supremely healthy, mouth-watering food that really does love you back.

MADE WITH LOVE

Here at tibits, it's all about enjoyment. Every product we develop first has to satisfy our own demanding criteria in terms of freshness and flavour. And our salads and sandwiches are freshly prepared several times a day, not to mention our delicious fruit juices.

Using seasonal produce is one of our most important principles. A large part of our range is based on seasonal ingredients, which means we can buy in our raw materials at the peak of ripeness from both domestic and European producers.

And our association with the Zurich-based Hiltl - you'll find them in the Guinness World Records Book as the world's oldest vegetarian restaurant - allows us to draw on over 100 years of culinary experience.

We continuously aim to improve each and every day in our never ending quest for absolute perfection and freshness. Please feel free to offer us your comments.



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INTRODUCING THE FOOD BOAT (OR SHOULD THAT BE LOVE BOAT?)

Take a plate and head to our unique food boat. There's no queue, so just dive in where you like, and choose from over 40 delicious dishes. Each is lovingly crafted with carefully sourced, seasonal GM-free ingredients, with the very best of Asian, Indian and Mediterranean influences. And we refresh every dish regularly to keep it all as fresh as possible. We guarantee you'll love it. And of course, it'll love you right back.

BREAKFAST

Served from 9-11.30am

We open at 11.30am on Sunday's and do not serve breakfast

Breakfast buffet	1.70/100g
Includes original Swiss Bircher muesli, fresh fruit, assorted breads, dried cranberries, various cereals and yoghurt	
Croissant	1.40
Almond croissant	1.90

DELICIOUS LUNCHES & DINNERS

Cold lunches served all day

Hot meals served weekdays from 11.30am till close and from 12 noon on Sunday

Food boat - create your own unique meal	Includes over 40 delicious, healthy dishes that will leave you feeling incredible	Lunch 2.30/100g
Homemade Sandwiches	Created fresh throughout the day. Varied seasonal offers available at the bar/counter	Dinner 2.60/100g
From 3.30		
Soup & Bread	Soup of the day served with your choice of bread roll	3.60

SWEETS & ICE CREAM

Fruit and Desserts	Fresh fruits and delicious puddings from the food boat	Lunch 2.30/100g
		Dinner 2.60/100g
All ice creams and fresh fruit lollies	A selection of cakes, pastries and ice cream on display at the bar	2.50
Birthday cakes	We will charge a nominal £1 per person plating fee, should you wish to bring your own celebratory cake to tibits	

TEA

Artisan and Organic Solaris teas

Hot Ginger	Homemade with lemon, ginger and raw cane sugar	2.60
Indian Chai	Organic, spiced tea with milk, homemade	2.70
Jasmine Flower Tea	White tea ball, Jasmine scented and hand sewn into flower buds	3.00
Green Tea Chun Mee	Organic first flush Chun Mee, one of the best qualities available, it has a soft, almost fruity aroma	2.10
English Breakfast	Exquisite blend of India's finest Assam and Darjeeling teas, with long, golden tips, beautiful leaves and an empowering aroma	2.00
Earl Grey Tea	Distinctive bergamot flavour and aroma	2.00
Fresh mint leaves	With spearmint leaves	2.60
Rooibos Chocolate Chai	Organic, naturally caffeine free, delicate sweet flavours and high anti-oxidant content	2.10
Chamomile Tea	A refreshing infusion, valued for its soothing and calming properties	2.70
Rooibos Chai Latte	Organic naturally caffeine free Chai syrup topped with steamed milk	

COFFEE & CHOCOLATE

Caffè Moka Efti, Milan, also available to go, with organic cow's milk or plant based milk

Espresso		1.60
Espresso Macchiato		1.70
Ristretto	Served Roman style - in a glass	1.60
Double Espresso		2.10
Coffee black or white	tibits style - long extract with special ground beans	2.00
Flat White		2.20
Cappuccino	small	2.20
Latte	large	2.50
		2.40
Choice of syrups	Espresso topped with steamed milk	0.20
	Hazelnut, Vanilla, Amaretto or Caramel	
Corretto Grappa	Espresso with Grappa della Frasca 50%	2.90
Mocha	Chocolate with double Espresso	2.80
Chocolate hot/cold	With pure cacao and milk	2.60
Caffè Freddo	Espresso with cold milk, lightly sweetened, served in a glass	2.40
Babycino	For our youngest guests - a bubbly cup of warm milky froth topped with yummy chocolate powder	for kids

FRESH FRUIT JUICES

Freshly squeezed every day in our own juicer	17.5cl	25cl
Orange or Carrot	2.30	3.20
Mexicano	2.30	3.20
Orange and carrot		
Vitamin	2.50	3.40
Orange and blackcurrant		
Tutti Frutti	2.60	3.60
Orange, apple, pear, kiwi, banana and sea buckthorn syrup		
Fitness	2.60	3.60
Apple, fennel and lemon		
Red Fitness	2.60	3.60
Apple, fennel, lemon and blackcurrant		
Ginger-Carrot-Apple	2.60	3.60
Apple, fennel, ginger, carrot and lemon		
Juice Special	2.60	3.60

MINERAL WATER & SOFT DRINKS

	25cl	bottle 50cl
Mango Lassi	3.40	-
With organic yoghurt, mango, maple syrup and garam masala		
Ginger Lemonade	2.60	-
With raw cane sugar and mineral water		
Seasonal Lemonade	2.60	-
Classic Ice Tea	2.40	2.90
White tea, hibiscus, elderberry, maple syrup, oranges and raw cane sugar		
Hildon Water	1.90	-
Still/sparkling		
London Table Water	1.00	-
Still/sparkling water purified on the premises		
Sprite	2.50	-
Schweppes Tonic Water	2.50	-
Coca-Cola/Diet Coke	2.50	-
Syrup		for kids
Raspberry, blackcurrant or peach & passion fruit		



FOOD & DRINKS

Service at the counter/bar



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