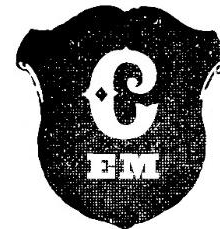


DRINKS MENU



Sparkling

125ml/750ml

Prosecco, Cantina Colli Euganei, N.V., Veneto, Italy
Spumante prosecco, light and well balanced

7.5/36-

Rosé Cava, Pago de Tharsys, NV, Levant, Spain
Gentle and fruity. Fresh berries and flowers. Gentle acidity

38-

Charles Heidseick Brut, NV, Champagne, France
Pet Nat. Floral and textured. Honeysuckle and orange, full bodied finish

12-/62-

Rosé Reserve, Charles Heidseick, NV, Champagne, France
Complex. Strawberry & white peach. Warm winter spices. Luxurious finish

13.5/75-

Vermouth

50ml

Blanc Vermouth

Lillet Blanc, France

4-

Noilly Prat, France

4-

Cocchi Americano, Italy

5-

Red Vermouth

Dolin Rouge, France

4-

Belsazar Rose, Germany

5.5

Cocchi Torino, Italy

5.5

House-Made Tonics and Gin

Caravan House Tonic and Beefeater Gin

9-

Orange and Cucumber Tonic and Hendricks Gin

10-

Grapefruit and Citra Hop Tonic and Monkey 47 Gin

11-

House-Made Soda & Ferments

Ginger Beer

3-

Passionfruit Shrub

4-

Blueberry & Tarragon Shrub

4-

Pomegranate Kombucha

3.5

Apple Cider Vinegar Shot

3-

White Wine

175ml/500ml/750ml

Vermentino, Les Vignes de L'Eglise, 2017, Languedoc, France	22-
<i>Clean and bright. Full of vibrant, fresh and aromatic fruit</i>	
Picpoul de Pinet, Granges des Rocs, 2017, Languedoc, France	5.5/15-/24-
<i>Floral. Honeysuckle, blossom. Grapefruit, lime zest. Crisp finish</i>	
Chardonnay, Free Run Juice, Samurai, 2017, South Australia	28-
<i>Minimal intervention. Clean and fresh. Stone fruit and melon. Fresh acidity</i>	
Douro Blanco, 'Planalto' Casa Ferreirinha, 2017, Douro, Portugal	7-/19-/29-
<i>Intense. Floral tropical fruits. Full bodied. Lively acidity. Fragrant finish</i>	
Reservé de Gassac, Vin de Pays Hérault, 2017, Languedoc, France	7.5/21-/31-
<i>Fragrant. Peach and nectarine. Light body, refreshing acidity. Clean finish</i>	
Gruner Veltliner, 'Hand Crafted', Anna Arndorfer, Kamptal, Austria	36-
<i>Biodynamic. Complex. White peach and peppercorn. Refreshing acidity.</i>	
Furmint, Hétszölő, 2016, Tokaj-Hegyalja, Hungary	8.5/24-/38-
<i>Aromatic. White flower and pear. Rich acidity & clean finish</i>	
Pinot Gris, Tinpot Hut, 2017, Marlborough, New Zealand	40-
<i>Fragrant. Stone fruit & warm spice. Wild flowers & fresh bread. Lingering finish</i>	
Godello, Gaba du Xil, 2017, Telmo Rodriguez, Valdeorras, Spain	9.5/27-/42-
<i>Rich. Grilled peaches and grapefruit, light flint notes, refreshing acidity</i>	
Sauvignon Blanc, Te Whare Ra, 2017, Marlborough, New Zealand	44-
<i>Fresh. Lemon and lime peel. Gooseberry and elderflower. Balanced finish</i>	
Pouilly-Fumé, Les Cocques, Patrick Coulbois, 2017, Loire, France	45-
<i>Aromatic. Green apple & grapefruit. White flowers & citrus. Refreshing minerality</i>	
Riesling, Rheingau, Eva Fricke, 2016, Rheingau, Germany	11-/31-/47-
<i>Fresh and elegant. Ripe stone fruit and sweet spice. Gentle, cleansing minerality</i>	
Garganega, 'Calvarino', Pieropan, 2017, Veneto, Italy	50-
<i>Elegant and floral. Intense apricot and blossom. Gentle minerality, long honey finish</i>	
Chardonnay, 'Rosie's Block' Neudorf, 2016, Marlborough, New Zealand	55-
<i>Complex and elegant. Gentle oak ageing, spice and toasty notes, complementing citrus acidity</i>	
Chardonnay, 'Avni', Lingua Franca, 2015, Willamette Valley, USA	65-
<i>Bold. Honeycombe & vanilla. Buttered brioche & pear drops. Luxurious texture</i>	

Rose

175ml/500ml/750ml

Grenache/Cinsault, Chateau d' Ollieres, 2017, Provence, France	6.5/18-/26-
<i>Floral, sweet spice, fresh red summer berries with refreshing acidity</i>	
Bandol Rose, Domaine Terrebrune, 2017, Bandol, France	45-
<i>Complex body of spice and herbs. Apricot, grapefruit, lemon peel</i>	

*All wines by the glass are available in 125ml measures
If you suffer from any food allergies or intolerances, please notify your waiter before placing your order.
A discretionary 12.5% service charge will be added to your bill.
Personal electronic items used in restaurant at own risk.*

Red Wine

175ml/500ml/750ml

Montepulciano, Il Rocolo, Natale Verga, 2016, Abruzzo Italy	23-
<i>Intense. Ripe cherry and light spice, full body with light tannin. Smooth finish</i>	
Grenache/Syrah, Estazargues, 2017, Cotes du Rhone, France	6-/16.5-/25-
<i>Juicy. Black berries and cherry. Liquorice & gentle spice. Lingering finish</i>	
Pinot Noir, La Boussole, 2016, Languedoc, France	28-
<i>Bright and fresh. Red cherries and berries. Lively acidity, fresh, juicy finish</i>	
Red Blend, 'Estava', Casa Ferreirinha, 2016, Douro, Portugal	7-/19-/29-
<i>Floral. Rose petals and peppercorns. Integrated tannins and acidity, clean finish</i>	
Malbec, Altos las Hormigas, 2016, Mendoza, Argentina	8.5/24-/34-
<i>Bold. Dried red cherry and currants. Soft, structured tannins, warm finish</i>	
Valpolicella, Allegrini, 2017, Veneto, Italy	36-
<i>Light, fresh and full of fruit. Cherries, pepper and wild herbs</i>	
Rioja, Palacios Remondo, 2016, Rioja, Spain	9-/25-/37-
<i>Organic. Easy drinking Rioja. Berries, sweet spice and orange peel</i>	
Zweigelt-Blaufrankisch, Ink, Judith Beck, 2015, Burgenland, Austria	38-
<i>Organic. Fresh & juicy. Light spice. Dark fruits & forest floor. Smooth finish</i>	
Gamay, Vignes Lantignie Burgaud, 2017, Beaujolais, France	40-
<i>Floral. Ripe black fruit. Savoury vegetation. Smooth finish, fine tannins</i>	
Pinot Noir, Petit Clos Henri, 2016, Marlborough, New Zealand	10-/28-/42-
<i>Floral. Dried lavender and rose. Red berries, fresh, supple tannins</i>	
Red Blend, Cuvee XI, Whole Shebang, Bedrock, NV, Sonoma, USA	10.5/29-/43-
<i>Bold. Currants & stewed berries. Crisp acidity. Punchy tannins</i>	
Barbera, 'Saint Andrea', Vigne Marina Coppi, 2015, Piemonte, Italy	47-
<i>Complex. Ripe cherry and strawberry, subtle tannins, well structured</i>	
Pinot Noir, Burn Cottage, 2014, Central Otago, New Zealand	65-
<i>Delicate and refined. Cherry fruit and violet aroma. Subtle red fruits, gentle finish</i>	
Cab. Sauv. Blend, Chateau Margaux, 2013, Bordeaux, France	75-
<i>Savory. Black fruits, peppercorn and forest floor. Refined tannins. Warm lingering finish</i>	

Dessert Wine

100ml/375ml

Monbazillac 'Jour de fruit', 2015, L'Ancienne, France	6-/21-
<i>Peach and honey, silky texture and a fresh finish</i>	
Chateau Partarrieu, Sauternes, 2015, France	34-
<i>Impressively smooth and supple, a rich, full bodied dessert wine</i>	

*All wines by the glass are available in 125ml measures
If you suffer from any food allergies or intolerances, please notify your waiter before placing your order.
A discretionary 12.5% service charge will be added to your bill.
Personal electronic items used in restaurant at own risk.*

Tap Beer

-	Hell's Lager, Camden Town Brewery	2.5/5-
-	Pale Ale, Camden Town Brewery	2.75/5.5

Bottle/Can

-	Lager (2.1%), Small Beer Co., Bermondsey	4-
-	Posh Lager, Forrest Road Brewery, Hackney	5-
-	Ginger-Stella Sour, Beavertown X Karma Cola Colab, Tottenham	4.5
-	Hefeweisse, Wu Gang, Pressure Drop, Hackney	5-
-	Hallets Real Cider, Wales	5-
-	Juicebox Citrus IPA, Fourpure Brewery, Bermondsey	6-
-	Earl Grey IPA, Yeastie Boys, Wellington, New Zealand	5.5
-	Neck Oil, Beavertown Brewery, Tottenham	5-
-	Black Coffee Lager, Camden Town Brewery	4-
-	Spresso Stout, Beavertown Brewery, Tottenham	7-

Digestifs and Cognacs

50ml

Amaro Montenegro	5.5
Fernet Branca	6-
Grappa di Moscato	6.5
Amaro Averna	7-
Eau de Vie de Poire William Gr. Reserve, Miclo, Alsace	8-
Eau de Vie de Vieille Prune d'Alsace, Miclo, Alsace	8-
H By Hine VSOP	8-
Calvados Berneroy VSOP	8-
Penny Blue VSOP	8-
Santa Teresa 1796 Rum	10-
Patron Anejo Tequila	10-

Whisky

50ml

Chivas Regal	9-
Glenfiddich 12yr	9-
Jamesons Select Reserve	9-
Laphroaig 10yr	10-
Auchentoshan Three Wood	10-
Oban 14yr	10-
Glenrothes Select Reserve	10-
Nikka from the Barrel	10-

Fortified Wine

50ml

Fino, Marismeno, Jerez, Spain	4-
Cardenal Cisneros, Pedro Ximenez, Spain	5.5
Olorosso, Don Jose, Spain	5.5
NPU Amontillado, Jerez, Spain	6-
Quinta de la Rosa LBV, Port	4.5
Quinta de la Rosa Tawny, Port	5.5

*All wines by the glass are available in 125ml measures
If you suffer from any food allergies or intolerances, please notify your waiter before placing your order.
A discretionary 12.5% service charge will be added to your bill.
Personal electronic items used in restaurant at own risk.*

Fresh Juices and Shots (Served until 4pm)

Apple Cider Vinegar, Lime, Raw Honey Shot	2.5
Turmeric, Ginger, Cayenne, Lemon shot	2.5
Carrot, Orange, Ginger, Turmeric, Lemon	4.5
Cucumber, Apple, Parsley, Spinach, Sorrel	4.5
Beetroot, Cucumber, Cayenne, Lemon	4.5
Cold-Pressed Orange/Apple/Grapefruit	4-

Milks and Blends (Served until 4pm)

Banana, Peanut Butter, Date, Organic Cacao, Almond Milk	6-
Add Vanilla Whey protein	0.5
Berries, Acai, Chia Powder, Banana, Coconut Milk	6-
Add vegan Hemp Protein	0.5
Avocado, Toasted Oats, Spirulina, Honey, Whole Milk	6-
Add Soya Protein	0.5
Banana, Bee Pollen, Cold Brew, Almond Milk	6-
Add Chocolate whey Protein	0.5

Teas

Our loose leaf teas are from Storm Tea Company.

Earl grey	2.8	Lemongrass and ginger	2.8
English breakfast	2.8	Fresh mint	2.2
Jade Oolong	2.7	Camomile blossom	2.8
Rooibos Indian chai	2.7		

Coffees

Espresso	2.3	Golden Spiced Milk	3-
Macchiato	2.5	Almond milk, turmeric, clove, cinnamon	
Piccolo	2.5	Turmeric, Ginger, Lemon Tea	2.8
Long Black	2.5	Mocha	3-
Flat White	3-	Hot Chocolate	3-
Cappuccino	3-	Salt Caramel Hot Choc.	3.5
Latte	3-	Soy, Almond, Oat Milk (add)	0.5
Cold Brew	3-	Cold Brew Tonic	3.5

All wines by the glass are available in 125ml measures
If you suffer from any food allergies or intolerances, please notify your waiter before placing your order.
A discretionary 12.5% service charge will be added to your bill.
Personal electronic items used in restaurant at own risk.

COCKTAILS

Aperol Spritz <i>Aperol, prosecco, soda</i>	8-
Bellini <i>Kiwi fruit, wild nettle, prosecco</i>	7.5
Hidden in Plain View <i>Tequilo blanco, triple sec, bitters, citric acid</i>	10-
Hell or High Water <i>Beefeater gin, apricot liqueur, lillet, lemon, soda</i>	9-
Secret Cocktail <i>Aperol, mandarin, calvados, gomme, lemon, egg white</i>	8.5
Chef's Margarita <i>Tequila, grapefruit, preserved lime, agave, smoked cumin salt</i>	8-
Coffee Club Daquiri <i>Havana 3 yr, coffee falernum, lime, orange liqueur</i>	9-
Negrizzle <i>Blanco tequila, Campari, lillet, px sherry, mezcal</i>	10-
Passionfruit Sidecar <i>Martel VS cognac, lemon, sugar, passionfruit shrub</i>	8.5
Pedro Sucker-Punch <i>Bourbon, rye whiskey, PX, amaro, lemon, coffee liqueur</i>	9-
Single Origin Negroni <i>Beefeater gin, campari, single origin coffee infusion</i>	9-
Brothers in Arms <i>Rittenhouse rye, jamesons, sour cherry, raspberry, lemon</i>	9-
Espresso Martini #3 <i>Vodka, baileys, coffee liqueur, coffee</i>	9-

*All wines by the glass are available in 125ml measures
If you suffer from any food allergies or intolerances, please notify your waiter before placing your order.
A discretionary 12.5% service charge will be added to your bill.
Personal electronic items used in restaurant at own risk.*