

# DRINKS MENU



## Sparkling

125ml/750ml

Prosecco, Cantina Colli Euganei, NV, Veneto, Italy  
*Spumante prosecco. Light and well balanced*

7.5/36-

Malvasia Bianca, 2015, Birichino, California, USA  
*Pet Nat. Floral and textured. Honeysuckle and orange, full bodied finish*

9-/45-

Champagne, Marie-Demets Brut, NV, Champagne, France  
*Full bodied and textured, red berries, lively acidity*

10-/50-

Sparkling Rosé, Balfour Brut, 2013, Kent, England  
*Off dry. Sweet strawberries with smoky savouriness*

60-

## Vermouth

50ml

### Blanc

Lillet Blanc, France

4-

Noilly Prat, France

4-

Dolin Blanc, France

4-

Blackdown Silver Birch, UK

5-

Cocchi Americano, Italy

5-

### Red

Dolin Rouge, France

4-

Belsazar Rose, Germany

5.5

Cocchi Torino, Italy

5.5

Bonal Quina, France

6-

Belsazar Red, Germany

6.5

## House-Made Tonics and Gin

Caravan House Tonic and Beefeater Gin

8-

Orange and Cucumber Tonic and Hendricks Gin

9-

Grapefruit and Citra Hop Tonic and Monkey 47 Gin

10-

## House-Made Soda & Ferments

Ginger Beer

3-

Passionfruit Shrub

3-

Blueberry & Tarragon Shrub

3-

Pomegranate Kombucha

3.5

Apple Cider Vinegar Shot

3-

## White Wine

175ml/500ml/750ml

Vermentino, Les Vignes de L'Eglise, 2017, Languedoc, France	5.5/15-/22-
<i>Clean and bright. Full of vibrant, fresh and aromatic fruit</i>	
Catarratto, Ciello, 2017, Sicily, Italy	24-
<i>Organic, unfiltered. Refreshing and silky with oranges and lemons</i>	
Chenin Blanc, Cape Heights, 2017, Cape Heights, South Africa	6-/17.5/26-
<i>Full bodied and vibrant. Ripe melon and apple</i>	
Picpoul de Pinet, Granges des Rocs, Languedoc, France	28-
<i>Floral. Honeysuckle, blossom. Grapefruit, lime zest. Crisp finish</i>	
Louriero, Q De Asevedo, 2015, Vinho Verde, Portugal	7-/20-/30-
<i>Clean. Intense orange blossom and lime. Balanced minerality and light tingle</i>	
Xarel Lo, 'Cora', Loxarel, 2016, Penedés, Spain	32-
<i>Biodynamic. Aromatic white flowers. Ripe summer fruits, refreshing acidity. Clean finish</i>	
Sauvignon Blanc, Mandard, 2017, Touraine, France	8-/22-/34-
<i>Crisp and aromatic. Elderflower and gooseberry, with wild herbs</i>	
Gruner Veltliner, Josef Ehmoser, 2016, Wagram, Austria	8.5/23-/36-
<i>Refreshing minerality. Citrus, white peach. Cleansing acidity</i>	
Riesling, Dr Thanisch, 2016, Mosel, Germany	9-/24-/37-
<i>Crisp and clean. Fresh citrus and honeycomb, gentle minerality, cleansing acidity</i>	
Marsanne, Leeuwenkuil, 2015, Swaartland, South Africa	39-
<i>Ripe. Vanilla &amp; ginger aroma. Juicy, vibrant fruits. Gentle minerality, balanced acidity</i>	
Verdicchio, Classico Superio, La Staffa, 2016, Marche, Italy	42-
<i>Bright and refreshing. Fresh citrus and white peach. Lightly honeyed, clean finish</i>	
Malvasia, Birichino, 2014, California, USA	10-/28-/44-
<i>Aromatic. Fresh citrus and cut herbs. Honeysuckle and lime zest. Creamy finish</i>	
Garganega, 'Calvarino', Pieropan, 2015, Veneto, Italy	50-
<i>Elegant and floral. Intense apricot and blossom. Gentle minerality, long honey finish</i>	
Chardonnay, Neudorf, 2016, Nelson, New Zealand	55-
<i>Complex and elegant. Gentle oak ageing, spice and toasty notes, complementing citrus acidity</i>	
Puligny Montrachet, Sylvain Bzikot, 2014, Burgundy, France	60-
<i>Rich butter, hazelnut and ripe fruit, complimented by a lemon freshness</i>	

## Rose

175ml/500ml/750ml

Cinsault, Chateau D'Ollieres, 2017, Provence, France	7-/21-/30-
<i>Floral and fresh. Jasmine on the nose, red berry freshness, tropical fruit finish</i>	
Bardolino Chiaretto, Monte del Fra, 2016, Veneto, Italy	8-/22-/34-
<i>Balanced with ripe, fresh summer fruits</i>	
Bandol Rose, Domaine Terrebrune, 2017, Bandol, France	39-
<i>Complex body of spice and herbs. Apricot, grapefruit, lemon peel</i>	

## Red Wine

175ml/500ml/750ml

Tempranillo, Viña Albizu, 2016, Rioja, Spain	5.5/15-/22-
<i>Easy drinking. Juicy plum and damson with a smooth finish</i>	
Montepulciano, Il Rocolo, Natale Verga, 2016, Abruzzo Italy	6-/16-/23-
<i>Intense. Ripe cherry and light spice, full body with light tannin. Smooth finish</i>	
Tinta Barroca, 'Foral' Aliança, 2016, Douro, Portugal	26-
<i>Rich and powerful. Black plum and cigar leaf. Liquorice and peppercorn, smooth finish</i>	
Pinot Noir, La Boussole, 2016, Languedoc, France	6.5/18-/28-
<i>Bright and fresh. Red cherries and berries. Lively acidity, fresh, juicy finish</i>	
Merlot, Cousiño-Macul, 2016, Maipo Valley, Chile	30-
<i>Fresh and vibrant. Plums, red cherries &amp; violet flowers. Gentle acidity, smooth finish</i>	
Domaine des Tourelles, 2013, Bekka Valley, Lebanon	7.5/21-/31-
<i>Delicate. Ripe cherry, soft leather. Soft gripping tannins, lasting finish</i>	
Agiorgitiko, 'Erythros' Papagiannakos, 2014, Attika, Greece	32-
<i>Jammy. Ripe black fruits, star anise, vanilla. Fine tannins, smooth finish</i>	
Rioja, Palacios Remondo, 2016, Rioja, Spain	8.5/23-/33-
<i>Organic. Easy drinking Rioja. Berries, sweet spice and orange peel</i>	
Malbec, Altos las Hormigas, 2016, Mendoza, Argentina	9-/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>	
Pinot Noir, Petit Clos Henri, 2016, Marlborough, New Zealand	10-/28-/40-
<i>Floral. Dried lavender and rose. Red berries, fresh, supple tannins</i>	
Dolcetto d'Alba, Cavallotto Frateli, 2015, Langhe, Italy	42-
<i>Deep and structured. Cherry and blackberry, gentle acidity, soft tannins</i>	
Nero d'Avola/Frappato, SP68, 2016, Sicily, Italy	44-
<i>Biodynamic. Wild berries &amp; warming spices with liquorice</i>	
Shiraz, Chocolate Block, Boekenhoutskloof, 2015, Stellenbosch, S.A.	50-
<i>Pronounced. Red and black fruit, sweet spice and slight smoke. Balanced, smooth tannins</i>	
Cinsault, Birichino, 2014, Santa Cruz, USA	52-
<i>Clean and juicy. Stone and ripe dark fruit aroma, light minerality, balanced acidity</i>	
Pinot Noir, Crystallum 'Mabalel', 2014, Walker bay, South Africa	65-
<i>Delicate and refined. Cherry fruit and violet aroma. Subtle red fruits, gentle finish</i>	

## Dessert Wine

100ml/375ml

Monbazillac 'Jour de fruit', 2014, Dordogne, France	6-/21-
Moscato d'Asti di Strevi, Contero, 2016, Piemonte, Italy	23-
Sauternes, Chateau Partarrieu, 2015, Bordeaux, France	33-

## Beer and Cider

half/pint

### On Tap

-	Hells Lager, Camden Town Brewery	2.5/5-
-	Pale Ale, Camden Town Brewery	2.75/5.5

### Bottle/Can

-	Posh Lager, Forest Road Brewery, London Fields	5-
-	Saison, Brewed By Numbers, Bermondsey	5-
-	Ginger-Stella Sour, Beavertown X Karma Cola Colab, Tottenham	4.5
-	Mahr's-Bräu Pilsner, Bamberg, Germany	5-
-	Pale Fire, Pressure Drop Brewery, Hackney	5-
-	Efra Amber Ale, Brixton Brewery, Brixton	5-
-	Hoxton Stout, Red Church Brewery, Bethnal Green	5-
-	Hallets Cider, Caerphilly, Wales	5-
-	Neck Oil, Beavertown Brewery, Tottenham	5-
-	Gunnamatta Earl Grey IPA, Yeastie Boys, Wellington, NZ	6-
-	Black Coffee Lager, Camden Town Brewery	4-

## Digestifs and Cognacs

50ml

Fernet Branca	6-
Grappa di Moscato	6.5
Calvados Berneroy XO	8-
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-
Santa Teresa 1796 Rum	10-
Ron Barcelo, Premium Blend	12-
Patron Anejo Tequila	10-

## Whiskies

50ml

Chivas Regal	9-
Macallan Gold	10-
Ardbeg Ten	10-
Auchentoshan Three Wood	10-
Old Pulteney 12yr	10-
Nikka from the Barrel	10-
Yamazaki 12yr	10-
Van Brunt Still House Moonshine	11-
Van Brunt Still House Bourbon	12-

## Fortified Wine

50ml

Manzanilla, San Leon, Jerez, Spain	4-
Olorosso, Sánchez Romate, Jerez, Spain	4-
Quinta de la Rosa LBV, Pinhão, Portugal	5-
Pineau des Charentes Blanc, NV France	5-
Pedro Ximénez, Sánchez Romate, Jerez, Spain	5.5

*All wines by the glass are available in 125ml measures  
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

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  
A discretionary 12.5% service charge will be added to your bill.  
Personal electronic items used in restaurant at own risk.*

# COCKTAILS

French House Spritz <i>Elderflower, gentian, pineau des charantes, prosecco</i>	9-
Chefs Margarita <i>Tequila blanco, grapefruit, lime, smoked cumin salt</i>	9-
Hell Or High Water <i>Victory gin, peach liqueur, lillet, lemon, soda</i>	9-
OG Colada <i>Plantation rum, roast pineapple, coconut, lime, mint</i>	9.5
Hidden In Plain View <i>Tequila blanco, triple sec, bitters, citric acid</i>	10-
Coffee Club Daiquiri <i>Havana 3 yr, coffee falernum, lime, orange liqueur</i>	9-
Watermelon Paloma <i>Tequila reposado, watermelon &amp; cardamom oleo, lime, soda</i>	9-
Secret Cocktail <i>Aperol, mandarin, calvados, gomme, lemon, egg white</i>	8.5
Pistachio Mai Tai <i>Penny blue rum, pistachio orgeat, almond, lime, triple sec</i>	10-
Toasted Miso Mule <i>Kings ginger, vodka, den miso, lime, house ginger beer</i>	9-
Single Origin Negroni <i>Beefeater gin, campari, single origin coffee infusion</i>	9-
Pedro Sucker-Punch <i>Bourbon, rye whiskey, PX, amaro, lemon, coffee liqueur</i>	9-
Negrizzle <i>Tequila ocho, lillet, campari, PX, vida mezcal</i>	10-
New Fashioned <i>Chivas 12yr, spiced red bush tea liqueur, bay leaf</i>	9.5
Espresso Martini #3 <i>Vodka, baileys, coffee liqueur, coffee</i>	9-

*All wines by the glass are available in 125ml measures  
A discretionary 12.5% service charge will be added to your bill.  
Personal electronic items used in restaurant at own risk.*