

DRINKS MENU



Sparkling

125ml/750ml

Prosecco, Cantina Colli Euganei, NV, Veneto, Italy

7.5/36-

Spumante prosecco. Light and well balanced

'Natürlich' Pet Nat, Landron Chartier, 2016, Loire, France

40-

Organic. Clean and fresh. Slight yeasty funk, clean acidity

Malvasia Bianca, 2015, Birichino, California, USA

45-

Pet Nat. Floral and textured. Honeysuckle and orange, full bodied finish

Leslie's Reserve, Hush Heath Estate NV, Kent, England

9-/48-

Fresh & crisp. Red apple, toasted brioche. Light sweetness, delicate acidity

Champagne, Marie-Demets Brut, NV, Champagne, France

10-/50-

Full bodied and textured, red berries, lively acidity

Vermouth

50ml

Blanc

Lillet Blanc, France

4-

Noilly Prat, France

4-

Dolin Blanc, France

4-

Cocchi Americano, Italy

5-

Red

Dolin Rouge, France

4-

Belsazar Rose, Germany

5.5

Cocchi Torino, Italy

5.5

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

2.5

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>	
Viura, Sueno Noche, 2017, Cariñena, Spain	6-/16-/24-
<i>Organic, unfiltered. Refreshing and silky with oranges and lemons</i>	
Chenin Blanc, Cape Heights, 2017, Cape Heights, South Africa	26-
<i>Full bodied and vibrant. Ripe melon and apple</i>	
Sauvignon Blanc, Grand Vignes, 2016, Touraine, France	6.5/18-/27-
<i>Crisp and aromatic. Elderflower and gooseberry with wild herbs</i>	
Chardonnay, Free Run Juice, Samurai, 2017, South Australia	28-
<i>Minimal intervention. Clean and fresh. Stone fruit and melon. Fresh acidity</i>	
Viognier, Chateau Fontareche, 2016, Roussillon, France	29-
<i>Intense. Honeyed apricots and almonds. Buttered brioche, clean, fresh finish</i>	
Xarello, Miranius, Celler Credo, 2016, Penedes, Spain	8-/20-/31-
<i>Biodynamic. Fresh and herbaceous. Peach and nectarine, gentle acidity</i>	
Vinho Verde, Q De Asevedo, 2017, Portugal	8.5/22-/32-
<i>Clean. Intense orange blossom and lime. Balanced minerality and a light tingle</i>	
Muller-Thurgau, Vater und Sohn, 2016, Kitzingen, Germany	34-
<i>Organic. Floral aroma, honeysuckle and lime. Light, cleansing acidity</i>	
Riesling, Kabinett Trocken, Brand, 2016, Pfalz, Germany	9-/25-/40-
<i>Organic. Off dry. Stone fruit and sandstone. tingling minerality, clean acidity</i>	
Zibibbo/Albanella, SP68, Sicily, Italy	42-
<i>Biodynamic. Floral, exotic fruits. Elegant, cleansing finish</i>	
Malvasia, Birichino, 2015, California, USA	10-/28-/44-
<i>Aromatic. Fresh citrus and cut herbs. Honeysuckle and lime zest. Creamy finish</i>	
Riesling, Tradition, Albert Mann, 2015, Alsace, France	48-
<i>Organic. Bold and aromatic. Lemon peel and red apple. Fresh grapefruit zest</i>	
Garganega, La Rocca, Pieropan, 2015, Soave, Italy	55-
<i>Intense. Almond and honey aroma. Vanilla and stone fruit with a lasting finish</i>	
Puligny Montrachet, Sylvain Bzikot, 2014, Burgundy, France	65-
<i>Rich butter, hazelnut and ripe fruit, complimented by a lemon freshness</i>	

Rose

175ml/500ml/750ml

Cinsault, Chateau D'Ollieres, 2016, 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, 2015, 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 Roccolo, Natale Verga, 2016, Abruzzo Italy	23-
<i>Intense. Ripe cherry and light spice, full body with light tannin. Smooth finish</i>	
Melot, Silver Myn, Zorgvleit, 2017, Banghoek, South Africa	6-/17-/25-
<i>Rich and intense. Black forest fruit, warm baked spices. Silky tannin, soft, smooth finish</i>	
Carmenère, de Martino Estate, 2016, Maipo, Chile	27-
<i>Full bodied and fresh, concentrated fruit and spice, tobacco and red fruit</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>	
Valpolicella, Alpha zeta, 2017, Veneto, Italy	7-/20-/30-
<i>Lively. Young cherry, gentle acidity. Soft, balanced tannins. Concentrated fruit</i>	
Malbec, Altos Las Hormigas, 2017, Mendoza, Argentina	9-/24-/34-
<i>Bold. Intense red fruits and plum. Soft, integrated tannins, smooth finish</i>	
Gamay, Jean-Marc Burgaud, 2016, Beaujolais, France	38-
<i>Floral. Ripe black fruit and savoury vegetation. Smooth finish</i>	
Zinfandel, Seghisio, 2015, Sonoma Valley, California, USA	40-
<i>Bold and elegant. Rich ripe black fruits, sweet spice, full, elegant body</i>	
Rioja, Vina Cubillo Tinta Crianza, Lopez de Heredia, 2008, Rioja, Spain	41-
<i>Fresh. Light liquorice and blackberries. Red cherry, leather and light smoke</i>	
Le Expressio Del Priorat, 2016, Cataluña, Spain	10-/28-/42-
<i>Silky texture with gentle tannins. Ripe red fruit</i>	
Mouvedre, Qaisar, Tim Martin, 2015, Swartland, South Africa	44-
<i>Elegant. Floral, rich red fruit, black pepper, balanced finish</i>	
Barbera, 'Saint Andrea', Vigne Marina Coppi, 2015, Piemonte, Italy	46-
<i>Complex. Ripe cherry and strawberry, subtle tannins, well structured</i>	
Cab. Franc Merlot, Chateau Croix de Rambeau, 2012, Bordeaux, France	48-
<i>Intense. Powerful fruit notes. New oak and vanilla, rich finish</i>	
Optima, Anthonij Rupert, 2013, Franschhoek, South Africa	50-
<i>Smooth, red blend. Sweet spice, tobacco, blackberries. Intense lingering finish</i>	
Pinot Noir, Burn Cottage, 2015, Central Otago, New Zealand	60-
<i>Succulent. Bright red berry fruit. Gentle herbaceous notes. Subtle tannins</i>	

Dessert Wine

100ml/375ml

Monbazillac 'Jour de fruit', 2014, Dordogne, France	6-/21-
Moscato d'Asti di Strevi, Contero, 2016, Piemonte, Italy	23-
Riesling Auslese, Dreissigacker, 2008, Rheinhessen, Germany	8.5/40-
Pineau de Charentes, Drouineau Blanc (700ml)	7-/48-

*All wines by the glass are available in 125ml measures
A discretionary 12.5% service charge will be added to your bill.
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<u>Fortified Wine</u>	<u>75ml</u>
Manzanilla, San Leon, Jerez, Spain	6-
Olorosso, Sánchez Romate, Jerez, Spain	6-
Quinta de la Rosa LBV, Pinhão, Portugal	7.5-
Pedro Ximénez, Sánchez Romate, Jerez, Spain	8-

<u>Whiskies</u>	<u>50ml</u>
Chivas Regal	8-
Macallan Gold	9-
Ardbeg Ten	9-
Auchentoshan Three Wood	9-
Old Pulteney 12yr	9-
Woodford Reserve	9-
Nikka From the Barrel	10-
Yamazaki 12yr	10-

<u>Digestifs and Cognacs</u>	<u>50ml</u>
Fernet Branca	6-
Grappa di Moscato	6.5
Calvados Berneroy XO	7-
Eau de Vie de Poire William Gr. Reserve, Miclo, Alsace	7-
Eau de Vie de Vieille Prune d'Alsace, Miclo, Alsace	7-
H By Hine VSOP	9-
Santa Teresa 1796 Rum	9-
Patron Anejo Tequila	9-

<u>On Tap</u>	
Hells Lager, Camden Town Brewery	2.5/5-
Pale Ale, Camden Town Brewery	2.75/5.5
Ink Stout, Camden Town Brewery	3-/6-

<u>Bottle And Can Beer</u>	
Posh Lager, Forest Road Brewery, Hackney	5-
Small Lager (2.1%), Small Beer Co., Bermondsey	4-
Ginger-Stella Sour, Beavertown X Karma Cola Colab, Tottenham	4.5
Wu Gang Wit Bier, Pressure Drop Brewery, Hackney	5-
Cucumber & Juniper Saison, BBNO. Brewery, Bermondsey	5.5
Little Victories IPA, Mondo Brewery, Stockwell	5.5
Juicebox IPA, Fourpure Brewery, Bermondsey	5.5
Amber Ale, Brixton Brewery, Brixton	5-
Black Coffee Lager, Camden Town Brewery	4-
Spresso Stout, Beavertown Brewery, Tottenham	7-
Hallets Cider, Caerphilly, Wales	5-

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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 (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

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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 & 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-

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