

DRINKS MENU



Sparkling

Prosecco, Cantina Colli Euganei, NV, Veneto, Italy
Spumante prosecco. Light and well balanced
 Rosé Cava, Pago de Tharsys, NV, Levant, Spain
Gentle and fruity. Fresh berries and flowers. Gentle acidity
 Charles Heidseick Brut, NV, Champagne, France
Full bodied and textured. Buttered brioche. Lively acidity
 Rosé Reserve, Charles Heidseick, NV, Champagne, France
Complex. Strawberry & white peach. Warm winter spices. Luxurious finish

125ml/750ml

7-/36-

38-

12-/62-

13.5/75-

Reserve Champagne

Jacquesson, Cuvee 741, NV, Dizy, Epernay
Fragrant. Peach & apple. Light citrus, steely minerality
 Laurent-Perrier, Cuvée Rosé, NV, Tours-Sur-Marnes
Aromatic. Raspberry & cranberry. Toasted brioche finish

90-

110-

Low & No

Stryyk It Sour
0% proof Stryyk non-alcoholic spirit, citrus, lemongrass & ginger, aqwafaba
 Spirit Of The Party
0% proof Stryyk - Not Rum, Non-Alcoholic Rooibos liqueur, orange oils

6-

6-

Ferments & Sodas

A collection of house-made immune-boosting ferments and pro-biotic sodas

Ginger & Galangal Soda (0.2%)
 Beetroot & Clementine Shrub
 Lacto Rhubarb & Vanilla Soda
 Pomegranate Kombucha
 Coconut & Lime Water Kefir

3-

3-

3.5

3.5

3.5

Beer & cider

Half/Pint

On Tap -

Hells Lager, Camden Town Brewery
German helles style pale lager, crisp and fresh
 Pale Ale, Camden Town Brewery
American style pale ale
 Gentlemans Wit Bier, Camden Town Brewery
White beer with lemon zest

2.5/5-

2.75/5.5

2.75/5.5

Bottle/Can -

Black Lager, Small Beer Co. (1%) Bermondsey
 Ginger-Stella Sour, Beavertown x Karma Cola Colab, Tottenham
 Posh Lager, Forrest Road Brewery, Hackney
 Lemon & Thyme Saison, Partizan Brewing, Bermondsey
 Halletts Cider, Caerphilly, Wales
 Peel Blonde Ale, Orbit Brewery, London
 Easy Peeler Pale Ale, Fourpure Brewery, Bermondsey
 Neck Oil, Beavertown Brewery, Tottenham
 Digital IPA, Yeastie Boys, NZ/Aberdeen
 Spresso Imperial Stout 9%, Beavertown Brewery, Tottenham

4-

4.5

5-

5-

5-

5-

5-

5-

5-

7-

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White Wine

175ml/500ml/750ml

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

Reserve Whites

Timorasso, 'Fausto' Marina Coppi, 2014, Piemonte, Italy <i>Structured. White blossom flower & pear. Mineral tingle. Lingering finish</i>	80-
Harslevelu, 'Mangaliza', 2016, Testalonga, Swaartland, S.A. (Magnum) <i>Textured. Honeycomb & stewed peach. White flower & pear drops</i>	100-
Riesling, Ulhen Roth Lay, Heymann-Lowenstein, 2015, Mosel, Germany <i>Perfumed. Rich floral aromas. Intense stone fruit & slate. Sharp, refreshing acidity</i>	75-
Wild Sauvignon Blanc, Greywacke, 2016, Marlborough, New Zealand <i>Opulent. Crème brulee aroma, sweet spice. Balanced acidity, chalky finish</i>	65-
Chassagne-Montrachet, Les Chenevottes 1er Cru, Phillip Colin, 2016, Burgundy, France <i>Elegant. Vanilla and pear. Toasted nuts. Rich finish</i>	90-

Rose

Domaine Grand Cros, 2017, Cotes de Provence, France <i>Juicy. Intense cranberry and stone fruit. Cleansing acidity. Gentle minerality</i>	8-/25-/36-
Bandol Rose, Domaine Terrebrune, 2017, Bandol, France <i>Complex body of spice and herbs. Apricot, grapefruit, lemon peel</i>	45-

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Red Wine

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, 'Esteva', 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>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 & forest floor. Refined tannins. Lingering finish</i>	

Reserve Reds

Pinot Noir, Gevrey-Chambertin 1er Cru 'La Perrier', 2009, Burgundy, France	100-
<i>Fragrant. Dark cherry & damson. Toasted oak warmth & spice. Gentle, smooth finish</i>	
Sangiovese, 'Carmignano', Villa de Trefiano, 2012, Tuscany, Italy	70-
<i>Aromatic. Cassin and fresh strawberry. Integrated tannins. Cigar leaf & menthol</i>	
Cab. Franc, 'Gimblet' Trinity Hill, 2015, Hawkes Bay, N.Z. (Magnum)	100-
<i>Powerful. Ripe blackcurrant & dried herbs. Rich & textured. Complex finish</i>	
Barolo, Rocche dell' Annunziata, 2014, Piemonte, Italy	120-
<i>Emphatic. Sour cherry & rosehip. Dark chocolate and red berry. Supple, smooth finish</i>	
Zinfandel, 'St Georges', Birichino, 2016, California, USA	65-
<i>Vibrant. Redcurrant & peppercorns. Red plums and violet. Long, lingering finish</i>	

Dessert Wines

Monbazillac 'Jour de fruit', 2015, L'Ancienne, France	6-/21-
<i>Peach and honey, silky texture and a fresh finish</i>	
Riesling Auslese, Dreissigacker, 2010, Rheinhessen, Germany	40-
<i>Aromatic. Stone fruit and kerosene. Pronounced acidity. Succulent finish</i>	

Fortified Wine

75ml

Manzanilla, La Gitana, Jerez, Spain	6-
Olorosso, Sánchez Romate, Jerez, Spain	6-
Quinta de la Rosa LBV, Pinhão, Portugal	7.5
Pedro Ximenez, Sanchez Romate, Jerez. Spain	8-
Pineau des Charentes Blanc, NV France	7.5

Digestifs and Cognacs

50ml

Fernet Branca	6-
Eau de Vie de Poire William Gr. Reserve, Miclo, Alsace	7-
Eau de Vie de Vieille Prune d'Alsace, Miclo, Alsace	7-
Martel VS	8-
Calvados Berneroy XO	9-
H By Hine VSOP	9-
Grappa de Amarone, Rizzardi	9-

Whiskies

50ml

50ml

Chivas Regal, SCO	8-	Jamesons, IRE	8-
Balvenie Caribbean cask, SCO	9-	Glenfiddich 15yr, SCO	10-
Old Pulteney 12yr, SCO	9-	Ardbeg Ten, SCO	9-
Nikka from the Barrel, JAP	10-	Hibiki Harmony, JAP	11-
Rittenhouse Rye, USA	8-	Wild Turkey 81, USA	8-
Woodford Reserve, USA	10-		

Fresh Juices and Shots (Until 4pm)

Apple cider Vinegar, Lime, Raw Honey Shot	3-
Turmeric, Ginger, Cayenne, Lemon Shot	3-

Carrot, Orange, Ginger, Turmeric, Lemon	4.5
Cucumber, Fennel, Apple, Lime	4.5
Beetroot, Cucumber, Cayenne, Lemon	4.5
Cold Pressed Orange/Apple/Grapefruit	4-

Milks and Blends

Banana, Peanut Butter, Date, Organic Cocoa, Almond Milk	6-
Add Vanilla Whey Protein	.5
Berries, Acai, Chia Powder, Banana, Coconut Milk	6-
Add Vegan Hemp Protein	.5
Avocado, Toasted Oats, Spirulina, Honey, Milk	6-
Add Soya Protein	.5
Banana, Bee Pollen, Cold Brew, Almond Milk	6-
Add Chocolate Whey Protein	.5

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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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