

# DRINKS MENU



## Sparkling

125ml/750ml

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

7.5/36-

'Naturlich' Pet Nat, Landron Chartier, 2016, Loire, France  
*Organic. Clean and fresh. Slight yeasty funk, clean acidity*

40-

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

45-

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

10-/50-

## 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	5.5/15-/22-
<i>Clean and bright. Full of vibrant fresh and aromatic</i>	
Catarratto, Ciello, 2017, Sicily, Italy	23-
<i>Organic-Unfiltered. Refreshing and silky. Grassy minerality 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>	
Chardonnay, 'Free Run Juice', Samurai, 2017 South Australia	27-
<i>Minimal intervention. Clean and fresh, stonefruit and melon, citrus acidity</i>	
Picpoul de Pinet, Granges des Rocs, 2017, Languedoc, France	7-/18.5/28-
<i>Floral. Honeysuckle, blossom. Grapefruit, lime zest. Crisp finish</i>	
Cortese, Ottavio Rube Bianco, 2014, Piemonte, Italy	7.5/21-/29-
<i>Biodynamic. Citrus, mineral intensity with a racey freshness, wild herbs on the nose</i>	
Sauvignon Blanc, Mandard, 2016, Touraine, France	30-
<i>Crisp and aromatic. Elderflower and gooseberry, with wild herbs</i>	
Muller-Thurgau, Naturkinder Fledermaus, 2016, Kitzinger, Germany	8-/22-/32-
<i>Natural-Fresh and vibrant. Bright citrus. Creamy body, gentle acidity</i>	
Gruner Veltliner, Josef Ehmoser, 2017, Wagram, Austria	34-
<i>Refreshing minerality. Citrus, white peach. Cleansing acidity</i>	
Vouvray, La Dilettante Sec, 2014, Loire, France	36-
<i>Biodynamic. Elegant and intense. Wild honey and green apples, peach aromas</i>	
Malvasia, Gasper, 2015, Goriska Brda, Slovenia	38-
<i>Intense. Rich tropical fruits and floral acacia. Gentle, nutty flavour and aftertaste</i>	
Riesling, 'Rajnai', Erhard Heumann, 2016, Villany, Hungary	40-
<i>Aromatic. Peach stone and citrus fruits, tingling acidity, cleansing mineral finish</i>	
Sauvignon Blanc, Frammingham, 2017, Marlborough, New Zealand	10-/28-/42-
<i>Delicate &amp; floral. Tropical fruit notes, cleansing acidity, herbaceous finish</i>	
Cataratto/Carricante, Graci-Etna Bianco, 2015, Sicily, Italy	50-
<i>Organic. Fresh and vibrant pronounced minerality, balanced acidity, clean finish</i>	
Condrieu, Domaine de Monteillet, 2016, Rhone, France	63-
<i>Creamy texture with peach and intense perfume</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>	
Bardolino Chiaretto, Monte del Fra, 2017, Veneto, Italy	7-/20-/28-
<i>Balanced with ripe, fresh summer fruits</i>	
Bandol, Domaine La Suffrene, 2017, Provence, France	38-
<i>Salmon-pink rosé, candied red fruits and herbs, complex with leathery notes</i>	

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## Red Wine

175ml/500ml/750ml

Tempranillo, Viña Albizu, 2017, Rioja, Spain	5.5/15-/22-
<i>Easy drinking. Juicy plum, damson, with a smooth finish</i>	
Montepulciano, Il Roccolo, Natale Verga, 2016, Abruzzo Italy	6-/16-/23-
<i>Intense. Ripe cherry and light spice, full body with light tannin. Smooth finish</i>	
Carmenère, De Martino Estate, 2016, Maipo, Chile	24-
<i>Full bodied &amp; fresh. Concentrated fruit and spice. Green pepper and tobacco nose</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>	
Barbera Blend, 'The Goatfather', 2015, Paarl, South Africa	30-
<i>Rustic and earthy, with ripe berry and smoke flavours</i>	
Cabernet Franc, Domaine Semellerie, 2014, Loire, France	32-
<i>Intense earthy aroma. Cherry, vanilla, gentle tannin, full finish</i>	
Domaine des Tourelles, 2014, Bekka Valley, Lebanon	7.5/22-/34-
<i>Delicate. Ripe cherry, soft leather. Soft gripping tannins, lasting finish</i>	
Gamay, Vignes Lantignie Burgaud, 2017, Beaujolais, France	8-/24-/36-
<i>Floral. Ripe black fruit and savoury vegetation. Smooth finish</i>	
Malbec, 'La Flor', Pulenta Estate, 2017, Mendoza, Argentina	8.5/26-/38-
<i>Powerful. Black fruits and violet. Vanilla &amp; gentle spice. Structured tannins</i>	
Merlot, Superior Quidam Chateau Amanieu, 2014 Bordeaux, France	40-
<i>Juicy. Fresh blackberries and stewed plum. Supple tannins, lingering finish</i>	
Blaufrankisch, Judith Beck, 2016, Burgenland, Austria	42-
<i>Biodynamic, wild fermentation. Cherry, cassis, plum. Gentle minerality, good structure</i>	
Camins del Priorat, Alvaro Palacios, 2016, Priorat, Spain	48-
<i>Intense. Concentrated black fruit. Warming spice, integrated, refined tannins</i>	
Valpolicella Superior 'Vigna Garzon', Pieropan, 2014, Veneto, Italy	58-
<i>Bright and fresh. Cherry and strawberry. Light sweet spice. Refined tannins</i>	
Brunello di Montalcino, Fossacolle, 2012, Tuscany, Italy	65-
<i>Big, bold and elegant. Rich palate of cherries and raspberries, leather and earth on the nose</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>	

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### Tap Beer

-	Hell's Lager, Camden Town Brewery	2.5/5-
-	Pale Ale, Camden Town Brewery	2.75/5.5
<u>Bottle/Can</u>		
-	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

	<u>50ml</u>
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

	<u>50ml</u>
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

	<u>50ml</u>
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

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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 (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

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# 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-

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