

# DRINKS MENU



## Sparkling

Glass/Bottle

Prosecco, Cantina Colli Euganei, NV, Veneto, Italy <i>Spumante prosecco. Light and well balanced</i>	7-/36-
Rosé Cava, Pago de Tharsys, NV, Levant, Spain <i>Gentle and fruity. Fresh berries and flowers. Gentle acidity</i>	38-
Charles Heidseick Brut, NV, Champagne, France <i>Full bodied and textured. Buttered brioche. Lively acidity</i>	12-/62-
Rosé Reserve, Charles Heidseick, NV, Champagne, France <i>Complex. Strawberry &amp; white peach. Warm winter spices. Luxurious finish</i>	75-

## Low & No

Stryyk It Sour <i>0% proof Stryyk non-alcoholic spirit, citrus, lemongrass &amp; ginger, aqwafaba</i>	6-
Spirit Of The Party <i>0% proof Stryyk - Not Rum, Non-Alcoholic Rooibos liqueur, orange oils</i>	6-

## Ferments & Sodas

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

Ginger & Galangal Soda (0.2%)	3-
Beetroot & Clementine Shrub	3-
Lacto Rhubarb & Vanilla Soda	3.5
Pomegranate Kombucha	3.5
Coconut & Lime Water Kefir	3.5

## 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-
Mahr's-Bräu Pilsner, Bamberg, Germany	5-
Pale Fire, Pressure Drop Brewery, Hackney	5-
Efra Amber Ale, Brixton Brewery, Brixton	5-
Hallets Cider, Caerphilly, Wales	5-
Neck Oil, Beavertown Brewery, Tottenham	5-
Gunnammatta Earl Grey IPA, Yeastie Boys, Wellington, NZ	6-
Spresso Stout (9%), Caravan X Beavertown, Tottenham	7-

## 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 &amp; clean finish</i>	
Pinot Gris, Tinpot Hut, 2017, Marlborough, New Zealand	40-
<i>Fragrant. Stone fruit &amp; warm spice. Wild flowers &amp; 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 &amp; grapefruit. White flowers &amp; 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 &amp; vanilla. Buttered brioche &amp; pear drops. Luxurious texture</i>	

## Rose

175ml/500ml/750ml

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

## 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 &amp; 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 &amp; juicy. Light spice. Dark fruits &amp; 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 &amp; 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>	
Riesling Auslese, Dreissigacker, 2010, Rheinhessen, Germany	40-
<i>Aromatic. Stone fruit and kerosene. Pronounced acidity. Succulent finish</i>	

## Fortified Wine

50ml

Manzanilla, San Leon, Jerez, Spain	4-
Oloroso, 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

## 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-

## Whiskies

50ml

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

## 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
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

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

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