AUTUMN / WINTER

Drinks

Making fun cocktails (and mocktails) is serious business for us. We craft our drinks with premium spirits and seasonal ingredients, reimagining the classics and inventing new favourites. We also serve beer, cider, high-quality wines from around the world, and a selection of bar snacks for when you're feeling peckish.

Coconut White Russian



Smoked Sage Margarita



Sloe Orchard Spritz



Coffee Cocktails

Using our signature speciality coffee that we hand roast at our Bermondsey roastery, these cocktails are rich, smooth, and, unsurprisingly, our personal favourites.



Espresso Martini **12.–**

House Blend espresso, 42 Below vodka

RICH · SMOOTH · FULL-BODIED



Chocolate Orange Espresso Martini **12.50**

House Blend espresso, 42 Below vodka, chocolate, orange

ZESTY · SMOOTH · CHOCOLATEY



Raspberry Tiramisu Espresso Martini **12.50**

House Blend espresso, Absolut Vanilla vodka, Briottet Cacao, oat cream, raspberry shrub

SWEET · CREAMY · INDULGENT



Coconut White Russian **12.–**

House Blend espresso, Bacardi Coconut rum, Briottet Cacao, oat cream, Bristol Coconut

SMOOTH · CREAMY · DECADENT



Honey & Apricot Highball **12.50**

Cold brew coffee, Beesou honey aperitif, Briottet Apricot, Fever-Tree Light Tonic

BITTERSWEET · JUICY · BRIGHT



Dark Berry Cold Brew **12.50**

Cold brew coffee, Sipello, Briottet Crème de Cassis

AROMATIC · RICH · FRUITY

Long Cocktails

Sometimes bubbly, sometimes smooth, always tall. These long drinks are curated for the season, because spritzes should be enjoyed all year long.



Sloe Orchard Spritz — 12.75

Hayman's Sloe Gin, apple, raspberry shrub, verjus, Amontillado sherry, Prosecco, Fever-Tree Spring Soda

VIBRANT · FRUITY · CRISP



Spiced Orange Hugo — 13.75

St Germain, mint, orange, cardamom honey, Prosecco, Fever-Tree Spring Soda

BRIGHT · AROMATIC · FLORAL



Blackcurrant & Sage Spritz — 13.50

Grey Goose vodka, sage, lemon, Briottet Crème de Cassis, Prosecco, Fever-Tree Spring Soda

FRUITY · HERBAL · FRESH



Apple Matcha Highball — 14.–

Avallen Calvados, Bristol Ginger, lime, apple, matcha, Fever-Tree Spring Soda

ZESTY · EARTHY · AROMATIC



Salted Tequila Colada — 12.50

El Jimador Reposado tequila, pineapple, orange, Bristol Coconut, lime, Maldon salt

TROPICAL · SALTY · SMOOTH



Date Rum Buck — 14.–

Diplomático Reserva rum, sticky date, lime, Angostura bitters, Fever-Tree Ginger Beer

BOLD · SPICED · RICH

Short Cocktails

What these drinks lack in height, they make up for in character. Bold, punchy, a bit like the double espresso of the cocktail world.



Ginger & Honey Margarita **13.50**

Patrón Silver tequila, Briottet Triple Sec, Beesou honey aperitif, Bristol Ginger, lime

FIERY · CITRUSSY · BRIGHT



Smoked Sage Margarita **12.75**

El Jimador Reposado tequila, Ilegal Joven mezcal, lime, sage, Maldon salt

SMOKY · HERBAL · ZESTY



Sticky Date Old Fashioned **13.50**

Woodford Reserve bourbon, Amontillado sherry, sticky date, chocolate bitters

RICH · WARM · BITTERSWEET



Cacao Negroni **13.50**

Another Hendrick's Gin, Discarded Cascara vermouth, Sipello, cacao nibs

FULL-BODIED · SMOOTH · RICH



Fig Leaf Martini **13.50**

Discarded Grape Skin vodka, fig leaf olive oil, dry vermouth

AROMATIC · DRY · BOLD



Apricot & Sloe Martini **12.50**

Hayman's Sloe Gin, verjus, Briottet Apricot

TART · SMOOTH · FRUITY

The *Classics*

These are tried and tested fan favourites, popular for a reason. We've elevated the classics so that they're even tastier versions of the drinks you know and love.

Old Fashioned **13.50**
Woodford Reserve bourbon, demerara, bitters, orange
Swap out for a whisky of your choice for the price of that spirit

Whisky Sour **13.25**
Monkey Shoulder whisky, Angostura bitters, lemon, vegan foamer

Manhattan **14.-**
Teeling Small Batch whisky, vermouth, bitters
Have it sweet, perfect, or dry
Seasonal twist: Akashi-tai Plum Sake instead of vermouth

Mojito **12.75**
Bacardi Carta Blanca rum, mint, lime, Fever-Tree spring soda
Customise with passion fruit or strawberry **+1**

Piña Colada **11.50**
Bacardi Coconut rum, pineapple, coconut, lime

Daiquiri **10.50**
Bacardi Carta Blanca rum, lime, sugar
Make it a Strawberry Daiquiri **+1**

Mai Tai **13.-**
Bacardi Caribbean Spiced rum, Briottet triple sec, lime, orgeat

Martini **13.-**
Bombay Sapphire gin or 42 Below vodka, dry vermouth
Swap for a vodka or gin of your choice for the price of that spirit

Negroni **13.75**
Bombay Sapphire gin, Campari, Discarded Cascara vermouth, orange

Clover Club **12.50**
Hayman's London Dry gin, Lillet Blanc, raspberry, lemon, vegan foamer

French 75 **11.–**
Hayman's London Dry gin, lemon, sugar, Prosecco

Cosmopolitan **12.50**
Absolut Citron vodka, triple sec, cranberry, lime

Lychee Martini **12.–**
42 Below vodka, Briottet lychee, Lillet Blanc

Aperol Spritz **13.–**
Aperol, Prosecco, Fever-Tree Spring Soda, orange

Margarita **12.50**
El Jimador Reposado tequila, triple sec, lime

Customise:
+ Ilegal mezcal (make it a Mezcalita) **+1**
+ Chilli (make it a Picante) **+0.5**
+ Patrón Reposado **+3.–**

Tommy's Margarita **12.50**
El Jimador Reposado tequila, lime, agave

Oaxaca Old Fashioned **14.50**
Patrón Añejo tequila, Ilegal mezcal, agave, bitters, orange

Amaretto Sour **13.–**
Saliza amaretto, lemon, Angostura bitters, vegan foamer

Mocktails

Crafted with the same attention to detail
but without the alcohol. Made for people
like us who don't enjoy compromising.



Pink Lemonade **6.50**
Raspberry shrub, lemon, Fever-Tree spring soda



Apple & Sage Sour **7.–**
Pentire Seaward, apple, sage, lemon, vegan foamer



Cloud Colada **7.50**
Pineapple, Bristol Coconut, lime, oat cream



Ginger Mule **7.–**
Apple, sticky date, lime, Fever-Tree Ginger Beer



Cranberry Royale **8.–**
Cranberry, cardamom honey, verjus, Wild Life non-alcoholic sparkling wine



Crodino **7.50**
Crodino, orange

Mini *Martinis*

All 6.50

Same smooth, sophisticated flavour, just scaled-down.
Perfect for a little starter or finisher drink.

Mini House Gin Martini

Mini House Vodka Martini

Mini Fig Leaf Martini

Ask staff if we have any other mini martinis available today.

Shots **All 6.–**

Pink Drop
42 Below vodka, Supasawa, Briottet lychee, strawberry

Baby Guinness
Mozart Coffee liqueur, Baileys

House Tequila
+ make it Patrón +1.50

House Vodka
+ make it Grey Goose +1.50

Tequlia Rose

Midori

Sambuca

Limoncello

Jägermeister

Spirit list available on request.

Beer & Cider

Camden Hells Lager 6.25
Draught

Camden Pale Ale 6.75
Draught

Peroni 6

Peroni 0% 5.50

Corona 6

Corona 0% 5.50

Galipette Brut Cider 6.50

Galipette 0% 6

Prime Time GF 6
Lager, IPA, Pear Lager or Zero

Wine

WHITE	175ml	250ml	750ml
Chenin Blanc Rebeland, Journey's End *Swartland, South Africa*	9	12	32
Vinho Verde Branco, Conde Villar *Minho, Portugal*	9.50	12.50	34
Picpoul de Pinet, Mas Puech *Languedoc, France*	11	15	43
Sauvignon Blanc, Spy Valley *Marlborough, New Zealand*	12.50	16.50	47

ROSÉ	175ml	250ml	750ml
Rosé d'Anjou AOP, Les Nuages *Loire Valley, France*	9	12	32
Côtes de Provence Rosé, Domaine de Caseneuve *Provence, France*	12	16	45

RED	175ml	250ml	750ml
Flor de Lisboa Tinto, Encostas de Alqueva *Lisboa, Portugal*	9	12	32
Malbec Lunaris, Bodegas Callia *San Juan, Argentina*	10	13.50	38
Rioja Alta Reserva, Castillo Clavijo *Rioja, Spain*	11	15	43
Pinot Noir, Ironstone Vineyards *Lodi, USA*	13	17	48

SPARKLING	125ml	750ml
Prosecco DOC Spumante Extra Dry, Corzetti *Veneto, Italy*	8	38
Cuvée Tradition Brut Rosé, Miolo *Serra Gaucha, Brazil*	9	42
Brut NV Sparkling Wine, Graham Beck *Robertson, South Africa*	11	52
Sparkling Nude (Non-Alcoholic), Wildlife Botanicals *Cornwall, England*	8.50	40
Champagne R.022, Lallier *Champagne, France*	—	88

Coffee & Tea

Espresso	**3.25**
Macchiato	**3.50**
Filter	**3.60 / 3.70**
Long Black	**3.65 / 3.85**
Flat White	**4.25**
Latte	**4.30 / 4.60**
Cappuccino	**4.30 / 4.60**
Hot Chocolate	**4.30 / 4.60**
Matcha Latte	**4.40 / 4.80**
Chai Latte	**4.30 / 4.60**
Breakfast, Earl Grey, Green, Lemongrass, Peppermint, Chamomile	**3.20**
Alt milk. Oat / Coconut / Almond / Soy	*Free*
Decaf available.	*Free*

Desserts

Grind House Blend tiramisu V	**8**
Affogato, honeycomb, vanilla ice cream V	**8**
Hot apple crumble sundae, vanilla ice cream, salted caramel V	**8**
Ice cream	**2**

Vanilla PB, Chocolate PB, Strawberry PB, Honeycomb V, Coffee V

PB - Plant-Based,
V - Vegetarian,
PBR - Plant-Based on request,
GF - Gluten-Free.