

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.–

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

12.⁵⁰

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

VIBRANT

FRUITY

CRISP



Spiced Orange Hugo

13.–

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

BRIGHT

AROMATIC

FLORAL



Blackcurrant & Sage Spritz

13.–

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.-

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

FIERY

CITRUSSY

BRIGHT



Smoked Sage Margarita

12.-

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

SMOKY

HERBAL

ZESTY



Sticky Date Old Fashioned

12.⁵⁰

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

RICH

WARM

BITTERSWEET



Cacao Negroni

13.⁵⁰

Bombay Sapphire gin, Discarded Cascara vermouth, Sipello, cacao nibs

FULL-BODIED

SMOOTH

RICH



Fig Leaf Martini

12.-

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

AROMATIC

DRY

BOLD



Apricot & Sloe Martini

12.-

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.-

Woodford Reserve bourbon, demerara, bitters, orange

Swap out for a whisky of your choice for the price of that spirit

Whisky Sour 13.-

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.-

Bacardi Carta Blanca rum, mint, lime, Fever-Tree spring soda

Customise with passion fruit or strawberry +1

Piña Colada 11.-

Bacardi Coconut rum, pineapple, coconut, lime

Daiquiri 10.-

Bacardi Carta Blanca rum, lime, sugar

Make it a Strawberry Daiquiri +1

Mai Tai 12.-

Bacardi Caribbean Spiced rum, Briottet triple sec, lime, orgeat

Martini 12.⁵⁰

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.-

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

Clover Club <i>Hayman's London Dry gin, Lillet Blanc, raspberry, lemon, vegan foamer</i>	11.-
French 75 <i>Hayman's London Dry gin, lemon, sugar</i>	11.-
Cosmopolitan <i>Absolut Citron vodka, triple sec, cranberry, lime</i>	12.-
Lychee Martini <i>42 Below vodka, Briottet lychee, Lillet Blanc</i>	11.-
Aperol Spritz <i>Aperol, Prosecco, Fever-Tree Spring Soda, orange</i>	12.-
Margarita <i>El Jimador Reposado tequila, triple sec, lime</i> Customise: + Illegal mezcal (make it a Mezcalita) +1 + Chilli (make it a Picante) +0.5 + Patrón Reposado +3.-	12.-
Tommy's Margarita <i>El Jimador Reposado tequila, lime, agave</i>	12.-
Oaxaca Old Fashioned <i>Patrón Añejo tequila, illegal mezcal, agave, bitters, orange</i>	14.-
Amaretto Sour <i>Saliza amaretto, lemon, Angostura bitters, vegan foamer</i>	13.-

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

7.⁵⁰

Cranberry, cardamom honey, verjus, Wild Life non-alcoholic sparkling wine



Crodino

7.–

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

Tequila Rose

Midori

Sambuca

Limoncello

Jägermeister

Beer & Cider

Camden Hells Lager <i>Draught</i>	6.²⁵	Corona	6
Camden Pale Ale <i>Draught</i>	6.⁷⁵	Corona 0%	5.⁵⁰
Peroni	6	Galipette Brut Cider	6.⁵⁰
Peroni 0%	5.⁵⁰	Galipette 0%	6
		Prime Time ^{GF}	6
		<i>Lager, IPA, Pear Lager or Zero</i>	

Wine

WHITE	175ml	250ml	750ml
Chenin Blanc Rebeland, Journey's End <i>Swartland, South Africa</i>	8.⁵⁰	11	30
Vinho Verde Branco, Conde Villar <i>Minho, Portugal</i>	9	11.⁵⁰	32
Picpoul de Pinet, Mas Puech <i>Languedoc, France</i>	10.⁵⁰	14	40
Sauvignon Blanc, Spy Valley <i>Marlborough, New Zealand</i>	12	15.⁵⁰	44
ROSÉ	175ml	250ml	750ml
Rosé d'Anjou AOP, Les Nuages <i>Loire Valley, France</i>	8.⁵⁰	11	30
Côtes de Provence Rosé, Domaine de Caseneuve <i>Provence, France</i>	11.⁵⁰	15	42

RED	175ml	250ml	750ml
Flor de Lisboa Tinto, Encostas de Alqueva <i>Lisboa, Portugal</i>	8.⁵⁰	11	30
Malbec Lunarís, Bodegas Callia <i>San Juan, Argentina</i>	9.⁵⁰	12.⁵⁰	36
Rioja Alta Reserva, Castillo Clavijo <i>Rioja, Spain</i>	10.⁵⁰	14	40
Pinot Noir, Ironstone Vineyards <i>Lodi, USA</i>	12.⁵⁰	16	46
SPARKLING	125ml	750ml	
Prosecco DOC Spumante Extra Dry, Corzetti <i>Veneto, Italy</i>	7.⁵⁰	36	
Cuvée Tradition Brut Rosé, Miolo <i>Serra Gaucha, Brazil</i>	8.⁵⁰	40	
Brut NV Sparkling Wine, Graham Beck <i>Robertson, South Africa</i>	10.⁵⁰	50	
Sparkling Nude (Non-Alcoholic), Wildlife Botanicals <i>Cornwall, England</i>	8	38	
Champagne R.020, Lallier <i>Champagne, France</i>	—	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.