



BALLS BROTHERS

.... OF LONDON

— EST. 1860 —

In 1860, Henry Balls purchased the Old George Public House on Bethnal Green Road and quickly gained renown for the qualities of ports, brandies and sherries that they served. His sons, Austin and Harry, expanded the business by developing direct relationships with fortified wine producers in Oporto and Jerez. They set up several specialty shops from which to sell their goods and the Balls Brothers quickly became renowned as wine purveyors of the most discerning taste - a reputation which was codified in their famous commitment to 'quality first'.

Over the next century, the history of Balls Brothers of London was intrinsically tied to the history of London. Both continued to grow throughout the end of the 20th century and proved resilient to the challenges of a global depression and both World Wars. In 1960, Balls Brothers entered its modern incarnation, with the opening of the first Balls Brother wine bar on Carey Street, soon to be followed by a second location on Threadneedle Street. Expansion continued over the next 40 years, as the wine shops were sold off to make way for the proliferating wine bars and restaurants that became a second home (and often, makeshift board room) for discerning Londoners, but particularly those working in the Square Mile.

Balls Brothers of London began as a humble purveyor of wines in Industrial-era East London, and grew to become the second homes of the movers-and-shakers of post-industrial London in the latter half of the twentieth century and remained a symbol of quality and homegrown London commerce.

This menu celebrates that history and emphasises the mercantile ingenuity and commitment to quality that the Balls Brothers have always embodied. We return to the notion of the well-curated shop of Bethnal Green Road, of carefully chosen, quality ingredients that are here assembled in straightforward thoughtful ways and served with care but a lack of pretension. The menu is comprised of updated versions of several classic libations of the British Empire, and incorporates the original goods purveyed by the company - port, brandy, sherry combined with the bringing back to the fore of the incredible products that they originally imported but are no longer particularly well-known or understood - in a modern and appealing way.



CHAMPAGNE & SPARKLING



SPARKLING WINES

	125ml	bottle
Codorniu Brut Cava <i>Spain</i>	£5.30	£30.00
Codorniu Rosé <i>Spain</i>	£5.60	£32.00
Da Luca Prosecco <i>Italy</i>	£5.80	£33.00
Chapel Down Brut NV <i>England</i> <i>Elegant aromas of citrus fruit, reed apple and freshly baked bread alongside hints of hawthorn and lemongrass on the palate</i>		£35.00

CHAMPAGNES

G.H. Mumm Cordon Rouge <i>France</i>	£8.00	£46.00
Perrier Jouët Grand Brut <i>France</i>	£9.50	£55.00
Moët & Chandon <i>France</i>	£11.20	£60.00
G.H. Mumm Cordon Rouge Rosé Brut NV <i>France</i>	£11.50	£65.00
Veuve Clicquot Yellow Label <i>France</i>		£65.00
Bollinger Special Cuvée <i>France</i>		£80.00
Laurent Perrier Rosé <i>France</i>		£100.00
Bollinger Grande Année <i>France</i>		£140.00
Perrier Jouët Belle Époque <i>France</i>		£165.00
Dom Pérignon <i>France</i>		£190.00
Louis Roederer Cristal <i>France</i>		£275.00

MAGNUMS

Moët & Chandon Brut <i>France</i>	£150.00
Laurent Perrier Rosé Magnum <i>France</i>	£175.00
Dom Pérignon Magnum <i>France</i>	£500.00



WHITE WINES

OLD WORLD

	125ml	175ml	250ml	bottle
Touraine Sauvignon, Domaine Trotignon 2013/14 <i>Loire, France</i>	£4.85	£7.00	£9.15	£26.00
Picpoul de Pinet Les Girelles, Jean-Luc Colombo 2013/14 <i>Côteaux du Languedoc, France</i> <i>The grape variety picpoul means 'lipstinger' in the local dialect and merits being known as 'The Muscadet of the South'. Perfect with seafood, this is crisp, dry and fresh with bright citrus flavours and hints of apricot</i>	£5.20	£7.50	£9.85	£28.00
Mâcon-Villages Domaine de la Grange Magnien, Louis Jadot 2013/14 <i>Burgundy, France</i>	£5.50	£8.00	£10.40	£29.50
Gavi di Gavi, Enrico Serafino 2014 <i>Piemonte, Italy</i>	£5.70	£8.25	£10.85	£31.00
Chablis, Bouchard Aîné & Fils 2013/14 <i>Burgundy, France</i>	£7.00	£10.25	£13.50	£39.00
Granfort Chardonnay 2014 <i>Pays d'Oc, France</i>				£19.50
El Velero Verdejo, Albalí 2014 <i>Valdepeñas, Spain</i>				£21.00
Parini Pinot Grigio 2013/14 <i>Venezie, Italy</i>				£22.00
Son Excellence Sauvignon Blanc 2013/14 <i>Côtes de Gascogne, France</i>				£22.50
Rare Vineyards Marsanne-Viognier 2014 <i>Pays d'Oc, France</i>				£24.00
Don Jacobo Rioja Blanco, Bodegas Corral 2013/14 <i>Rioja, Spain</i>				£24.00
Château Montcabrier Sauvignon Blanc Sémillon, Bordeaux Supérieur 2013/14 <i>Bordeaux, France</i>				£25.00
Vouvray, Domaine du Vieux Vauvert 2013/14 <i>Loire France</i>				£29.00
Leiras Albariño 2013/14 <i>Rías Baixas, Spain</i>				£31.00
Riesling Dr L, Loosen Bros. <i>Mosel, Germany</i>				£32.00
Chapel Down Bacchus 2013 <i>Kent, England</i> <i>England's answer to Sauvignon Blanc! Award winning Chapel Down have created this bacchus to be wonderfully fruity with a mouthwatering freshness</i>				£35.00
Sancerre, La Gravelière, Joseph Mellot 2013/14 <i>Loire, France</i>				£36.50
Montagny 1er Cru "La Grande Roche", Louis Latour 2012 <i>Burgundy, France</i>				£42.00
Chablis 1er Cru Montmain, J. Moreau et Fils 2013 <i>Burgundy, France</i>				£55.00
Puligny-Montrachet, Louis Jadot, 2012 <i>Burgundy, France</i>				£78.00



WHITE WINES

NEW WORLD

	125ml	175ml	250ml	bottle
Short Mile Bay Chardonnay 2014/15 <i>South-Eastern Australia</i>	£3.60	£5.15	£6.70	£18.50
Cullinan View Chenin Blanc 2014/15 <i>Western Cape, South Africa</i>	£3.75	£5.40	£7.00	£19.50
Vidal Sauvignon Blanc 2014/15 <i>Marlborough, New Zealand</i>	£5.20	£7.50	£9.85	£28.00
Los Romeras Sauvignon Blanc 2014/15 <i>Central Valley, Chile</i>				£19.50
Elevado Sauvignon Blanc Chardonnay <i>Mendoza, Argentina</i>				£26.00
Durbanville Hills Sauvignon Blanc 2014/15 <i>Durbanville, South Africa</i>				£27.50
Flagstone Viognier Word of Mouth 2013/14 <i>Western Cape, South Africa</i> <i>Flagstone was founded in 1998 and the winery is a converted dynamite factory. From the cool climate areas of Elgin and Elim, this is fresh, dry and aromatic with a creamy texture and a hint of spice on the finish</i>				£28.00
Houghton The Bandit Sauvignon Blanc-Sémillon 2013/14 <i>Western Australia</i>				£35.00
Cloudy Bay Sauvignon Blanc 2013/14 <i>Marlborough, New Zealand</i>				£49.00

ROSÉ WINES

	125ml	175ml	250ml	bottle
Parini Pinot Grigio Rosato 2013/14 <i>Venezie, Italy</i>	£3.70	£5.25	£6.85	£19.00
Château de Beaulieu Provence Rosé 2013/14 <i>Coteaux d'Aix-en-Provence, France</i>	£5.20	£7.50	£9.85	£28.00
Don Jacobo Rioja Rosado, Bodegas Corral 2013/14 <i>Rioja, Spain</i>				£24.00
Sancerre Rosé, Le Rabault, Joseph Mellot 2013/14 <i>Loire, France</i>				£35.00

DESSERT WINE

	50ml	100ml	½ bottle
Sauternes Les Garonnelles, Lucien Lurton et Fils <i>Sauternes, France</i> <i>Made exclusively from Sémillon grapes, this has pronounced honey and apricot flavours and a rich, sweet, creamy texture.</i>	£5.00	£10.00	£24.00



RED WINES

OLD WORLD

	125ml	175ml	250ml	bottle
Élevé Malbec 2013/14 <i>Pays d'Oc, France</i>	£4.70	£6.75	£8.85	£25.00
Château Montcabrier, Bordeaux Supérieur 2011/12 <i>Bordeaux, France</i>	£4.85	£7.00	£9.15	£26.00
Fortant de France, Terroir de Collines Pinot Noir, 2013/14 <i>Pays d'Oc, France</i>	£5.10	£7.40	£9.70	£27.50
Viña Real Rioja Crianza 2011/12 <i>Rioja, Spain</i>	£5.20	£7.50	£9.85	£28.00
Côtes du Rhône Villages Séguret, Les Laurons, Jean-Luc Colombo 2013/14 <i>Rhone, France</i> <i>Jean-Luc Colombo is known as the wine making wizard of the Rhone and this wine is a sumptuous blend of grenache, syrah and mourvedre. Situated only a few kilometres from the better-known Gigondas and Vacqueras, this wine offers a rich, fruity palate with a lovely pinch of white pepper spice.</i>	£5.20	£7.50	£9.85	£28.00
Bourgogne Pinot Noir, Bouchard Aîné & Fils 2013 <i>Burgundy, France</i>	£5.70	£8.25	£10.85	£31.00
Brouilly Domaine des Dames de la Roche, E. Loron et Fils 2013/14 <i>Beaujolais, France</i>	£5.70	£8.25	£10.85	£31.00
Château Fonsèche, Haut-Médoc 2010 <i>Bordeaux, France</i>	£6.00	£8.75	£11.50	£33.00
Château Lyonnat, Lussac Saint-Émilion, 2010 <i>Bordeaux France</i>	£6.35	£9.25	£12.20	£35.00
El Velero, Tempranillo Garnacha Tinto, Albali 2012/13 <i>Valdepeñas, Spain</i>				£21.00
Granfort Merlot <i>Pays d'Oc, France</i>				£22.00
La Campagne Cabernet Sauvignon 2013/14 <i>Pays d'Oc, France</i>				£24.00
Da Luca Primitivo 2013/14 <i>Puglia, Italy</i>				£24.00
Rare Vineyards Carignan Vieilles Vignes 2013/14 <i>Pays d'Hérault, France</i>				£25.00
Trambusti Chianti Riserva 2011/12 <i>Tuscany, Italy</i>				£25.00
Don Jacobo, Rioja Reserva, Bodegas Corral 2005 <i>Rioja, Spain</i>				£37.50
Crozes Hermitage, La Tuilière, Jean-Luc Colombo 2012/13 <i>Rhone, France</i>				£41.00
Château Sergant, Lalande-de-Pomerol, 2009 <i>Bordeaux, France</i> <i>An outstanding claret from a great vintage situated just outside Pomerol. Made with predominantly Merlot by a fourth generation winemaker, this is deeply flavoured and dry with ripe blackberry fruit flavours and a hint of dark chocolate</i>				£44.00



RED WINES

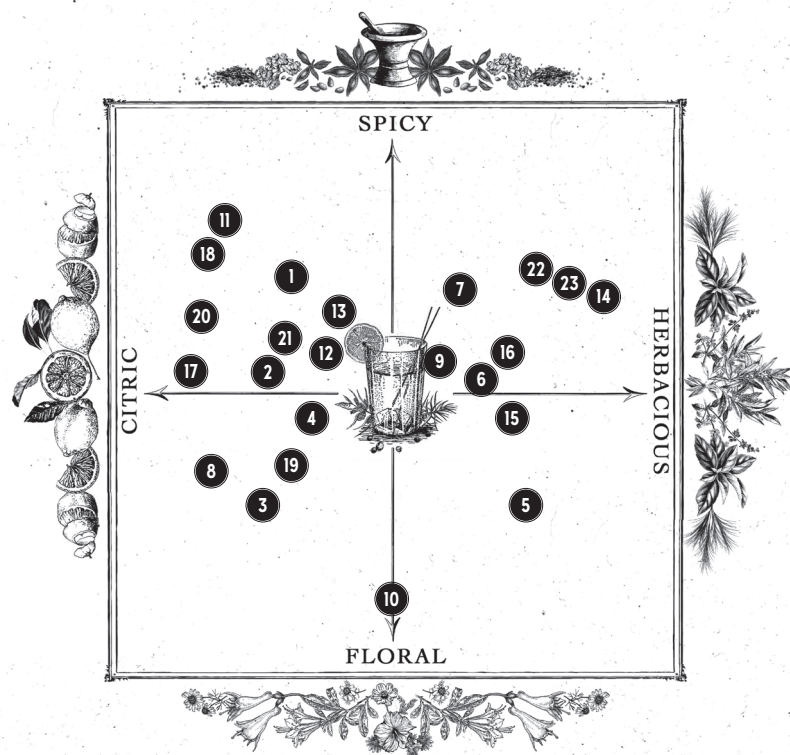
OLD WORLD

	125ml	175ml	250ml	bottle
Don Jacobo, Rioja Gran Reserva, Bodegas Corral 1998 <i>Rioja, Spain</i>				£48.00
Barolo, Enrico Serafino 2009/10 <i>Piemonte, Italy</i>				£50.00
Châteauneuf-du-Pape, Clos de L'Oratoire des Papes, Ogier 2012 <i>Rhone, France</i>				£52.00
Château Cissac, Haut-Médoc 2010 <i>Bordeaux, France</i>				£52.00
La Fleur Haut-Bages Libéral 2008/2011 <i>Pauillac, Bordeaux, France</i>				£58.00
Beaune 1er Cru, Les Theurons, Domaine Louis Jadot 2006/2009 <i>Burgundy, France</i>				£70.00
Nuits-Saint-Georges 1er Cru Clos de Thorey, Domaine Rodet 2008 <i>Burgundy, France</i>				£80.00

NEW WORLD

	125ml	175ml	250ml	bottle
Short Mile Bay Shiraz 2014/15 <i>South-Eastern Australia</i>	£3.60	£5.15	£6.70	£18.50
Altoritas Merlot 2014/15 <i>Central Valley, Chile</i>	£3.75	£5.40	£7.00	£19.50
Salentein Barrel Selection Malbec 2013 <i>Valle de Uco, Mendoza, Argentina</i> <i>Some of the vines are grown over a mile above sea-level and José Galante, one of the most revered winemakers in the country, has insisted on sustainable practices minimal intervention. Intense and robust with rich, ripe fruits with hints of mocha.</i>	£6.25	£9.00	£12.00	£34.00
Dashwood Pinot Noir 2012/13 <i>Marlborough, New Zealand</i>	£6.75	£9.75	£13.00	£37.00
Elevado Malbec Merlot 2013/14 <i>Valle de Uco, Mendoza, Argentina</i>				£22.50
Veramonte Cabernet Sauvignon Reserva 2013/14 <i>Casablanca Valley, Chile</i>				£24.50
Errázuriz Carmenère 2012/13 <i>Aconcagua Valley, Chile</i>				£29.00
Shingleback Haycutters Shiraz 2012 <i>McLaren Vale, Australia</i>				£30.00
Château Musar, Gaston Hochaar 2004 <i>Bekaa Valley, Lebanon</i> <i>Château Musar is the most influential and internationally acclaimed Lebanese wine producer. Founded in 1930, this iconic wine is a made with a blend of Cabernet Sauvignon, Cinsault and Carignan. Rich, dark and savoury with a beautiful silky finish.</i>				£49.00

GIN EMPORIUM



Introduced to these shores by William of Orange, an inherited Dutch king, gin has played such an integrated life in English society and especially that of London. Our obsession with gin begun in the 1700's when London peaked at around 15,000 drinking establishments, over half of which were gin shops. It was no less than an epidemic in it's early years due to abuse earning itself the moniker 'mothers ruin' amongst others. This early bad rep lead to the Gin Act 1751, the precursor to excise duty and the beginning of gins refinement to the favoured ingredient in many of the World's favourite drinks.

From it's rocky start to the current rejuvenation of the spirit through craft distilling, gin is more vibrant and diverse today than it has ever been. Gin is seeing a beautiful renaissance, although in all honesty it never really went away. Today is surely the best time in history to be a gin drinker with the variety available so diverse.

Tanqueray 10 England 47.3%

An excellent variation on the all-time classic. Tanqueray 10 adds fresh grapefruit and chamomile to the crisp botanicals of Tanqueray. A punchy, but delicately balanced blend of citrus and spice

Suggested Serve: Gin and tonic with grapefruit and lemon zest

Junípero USA 49.3%

A copper pot-distilled gin made in San Francisco by the Anchor Steam Brewing Company. Wonderfully oily and juniper-forward, with hints of lemon and sage and an earthy finish. Balance and punchy

Suggested Serve: Negroni

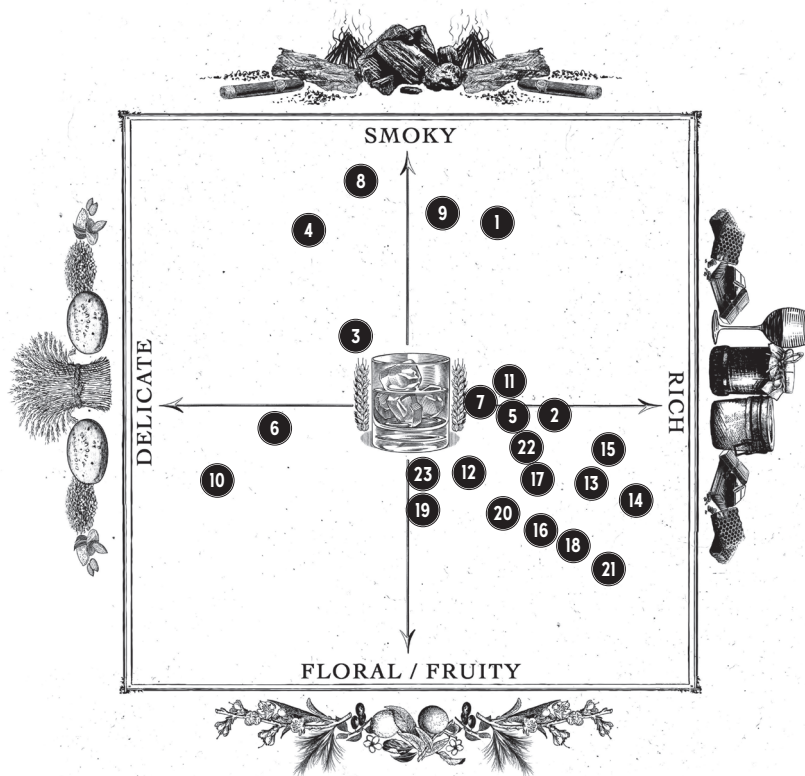
St George Terroir USA 45%

A woody, pine-forward gin created to mimic the woodland aromas of Mount Tamalpais, just outside of Oakland, California. Wonderfully different, crisp and aromatic

Suggested Serve: Tom Collins

1	PCA Bathtub Gin <small>England 57%</small> Clove, cinnamon, orange peel	£5.00	13	Martin Miller's Westbourne <small>England 45.2%</small> Crisp, juniper, grapefruit	£5.60
2	Beefeater London Dry <small>England 40%</small> Orange zest, lemon peel	£4.20	14	Gin Mare <small>Spain 42.7%</small> Rosemary, basil, olives	£5.80
3	Beefeater 24 <small>England 45%</small> Lavender tea, grapefruit	£5.00	15	Oxley <small>England 47%</small> Grapefruit, aniseed, sage	£6.20
4	Bombay Sapphire <small>England 40%</small> Delicate lemon, coriander	£4.70	16	Old English Gin (Hammer & Sons) <small>England 44%</small> Sweet, woody spice	£5.80
5	The Botanist <small>Scotland 46%</small> Menthol, eucalyptus	£5.80	17	Plymouth <small>England 57%</small> Full-bodied, zesty fruits	£5.00
6	Caorunn <small>Scotland 41.8%</small> Lightly-spiced heather	£5.40	18	Portobello Road <small>England 42%</small> White pepper, juniper	£5.40
7	Death's Door <small>USA 47%</small> Oily pine, fennel	£5.80	19	Sipsmith <small>England 42%</small> Lemon zest, pine sap	£5.20
8	Dorothy Parker <small>USA 44%</small> Dried flowers, citrus peel	£5.80	20	Tanqueray No. 10 <small>England 47.3%</small> Grapefruit zest, chamomile	£5.20
9	Elephant Gin <small>Germany 45%</small> Dry pine, cinnamon	£5.80	21	Whitley Neill Small Batch <small>England 42%</small> Orange sherbet, cracked black pepper	£5.50
10	Hendrick's <small>Scotland 41.4%</small> Aromatic, floral	£4.90	22	Williams Chase <small>England 40%</small> Ginger, pine tip	£5.80
11	Junípero <small>USA 49.3%</small> Oily pine, sage	£6.00	23	St. George Terroir <small>USA 45%</small> Juniper, pine, herbaceous	£5.80
12	Martin Miller's <small>England 40%</small> Fresh-cracked pepper, orange zest	£4.80			

WHISKEY EMPORIUM



The Irish & Scottish will bicker over who created whiskey first but we do know that it was actually religion that first introduced distillation into these regions. Monks were the only people able to distil for a long time due to their ability to read and write but after King Henry VIII's decision to dissolve these it sent many monks out into the population with their understanding of how to distil.

The Irish lay claim to the first registered distillery in 1608 and actually dominated whisky production up until the 20th century when Prohibition & trade embargoes with England decimated the demand for their whiskey leaving only 3 distilleries left until very recently.

Scottish Whisky has their local grocers to thank for their popularity. Having spent many years blending tea's they began blending the strong and sometimes harsh malt whisky with softer grain whiskies.

Elijah Craig 12 Small Batch 47%

Named after the legendary reverend Elijah Craig, this bourbon benefits immensely from its 12 years in wood. The result, is a full-bodied whiskey with a rich balance of stewed fruits, toffee and toasted spice

Suggested Serve: Old Fashioned

Ardbeg Uigeadail 54.2%

An exceptional example of balance in a heavily-peated whisky, Uigeadail is called the 'dark and mysterious place' after the loch from where its constituent water is drawn. Freshly ground coffee and muscovado sugar and toffee give way to a powerful peat smoke

Suggested Serve: Room temperature with a small splash of water

Compass Box Alysa 40%

A blend of soft, fruity malt whiskies on a bed of rich, sweet grain whiskies. The whiskies within are aged in first-fill American oak casks to yield the trademark Compass Box style: soft, rich, vanilla-tinged, delicious

Suggested Serve: In a tumbler with ice, a good splash of soda and a lemon zest

MALTS

- 1 **Ardbeg Uigeadail** 54.2%
Smoky mochaccino £7.00
- 2 **Auchentoshan 3 Wood** 43%
Black Forest gâteau £6.00
- 3 **Balvenie 12 Doublewood** 40%
Sweetly-spiced nuts £6.50
- 4 **Bruichladdich Port Charlotte** 50%
Iodine, sea salt £7.00
- 5 **Glenfiddich 18** 40%
Dried apricot, sherry £7.50
- 6 **Glenmorangie 10 Original** 40%
Honeyed tangerine £5.20
- 7 **Highland Park 12** 40%
Light smoke, marzipan £5.40
- 8 **Laphroaig 10** 40%
Big smoke, iodine £5.40
- 9 **Talisker 10** 45.8%
Seaweed, smoke £5.40

BLENDED

- 10 **Compass Box Asyla** 40%
Light, woody £5.40
- 11 **Monkey Shoulder** 40%
Vanilla, winter spice £4.90

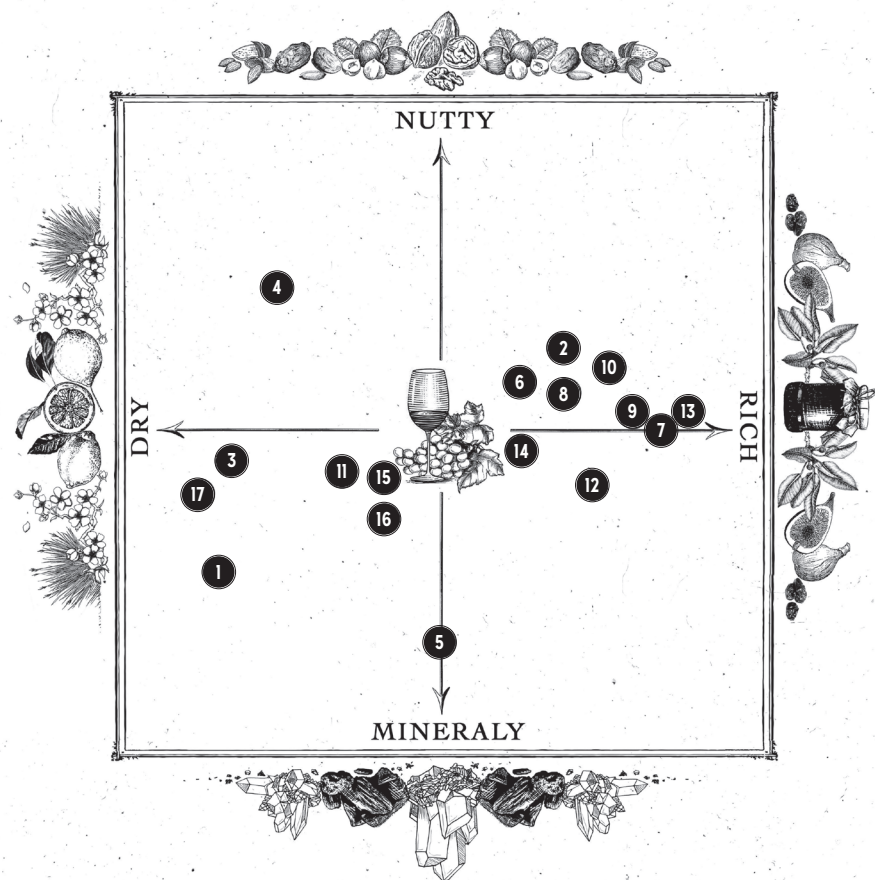
IRISH

- 12 **Redbreast 12** 40%
Dried fruits, citrus £6.20
- 13 **Bushmills Black Bush** 40%
Jam & biscuits £5.00

AMERICAN

- 14 **Maker's Mark** 45%
Creamy vanilla £4.70
- 15 **Knob Creek 9 yr.** 40%
Salty caramel £5.50
- 16 **Elijah Craig 12 yr.** 47%
Stewed apples, toasted oak £5.60
- 17 **Eagle Rare** 45%
Spicy vanilla, fudge (very punchy!) £6.50
- 18 **Four Roses Small Batch** 45%
Manuka honey, crème Anglaise £5.40
- 19 **Rittenhouse 100** 50%
White pepper, spiced nuts £6.00
- 20 **Smooth Ambler Old Scout 7 yr. Rye** 49.5%
Burnt brown sugar, sour cherry £6.50
- 21 **FEW Rye** 46.5%
Spiced, stewed fruit, nutty spice £6.50
- 22 **Woodford Reserve** 43.2%
Creamy oak, butterscotch £5.20
- 23 **Jack Daniel's Single Barrel** 45%
Cigar box, cereal, toffee £6.00

FORTIFIED WINE EMPORIUM



Fortified wines are a varied & very interesting range of liquids all with great stories & provenance. The original reason for this addition of ethanol was to act as a preservative for the long sea voyages that these liquids would undertake from source to market. In the case of vermouth it is not just a fortified wine but an aromatized wine with the addition of various botanicals to flavour the liquid.

Vermouths originally were medicinal, the alcohol content used to strip healing properties from the herbs & spices within until becoming a popular aperitif during the 1800's in Northern Italy.

Port is the third oldest protected wine region in the World after Tokaj-Hegyalja & Chianti. The English involvement was so strong they formed their own trade association that became a gentlemen's club! Finally the other British favourite of Sherry produced in Jerez, Spain & made from white grapes grown in Andalusia region. A hugely varied category from light & dry Fino sherries through to thick & sweet Pedro Ximenez, it is a category of huge diversity.

Gonzalez Byass Tio Pepe Fino Spain 15%

The wine is around 5 years old, the vineyards owned by Gonzalez Byass are in the "Jerez Superior" zone. A great aperitif which is excellent when mixed with tonic water & a twist of lemon.

Suggested Serve - Fino & tonic with a lemon twist

Belsazar Red Germany 18%

A unique & interesting vermouth in the fact that it is German rather than the regular monopoly of vermouth produces in France & Italy. The South Baden wines are fortified with Schladerer fruit brandy in the Black Forest. The berry sweetness & accompanying spice create a beautiful pairing with Campari & soda.

Suggested Serve - Americano

Fernet Branca Italy 39%

Born in Milan, Italy & enjoyed all over the World but very particularly in Argentina, this bittersweet aperitif is served often as Fernet con Coca. The Fernet is aromatic & bitter, not always everyone's favourite straight but the bittersweet, menthol flavour enhances the spice inherent in Coca-Cola.

Suggested Serve - Fernet con Coca

	50ml	100ml	bottle
① Gonzalez Byass Tio Pepe Fino <small>Spain 15% - Mineral acidity, light brine</small>	£2.70	£5.40	£19.50
② Hidalgo Alameda Oloroso <small>Spain 18% - Walnut, raisin</small>	£3.00	£6.00	£25.00
③ Hidalgo La Gitana Manzanilla <small>Spain 15% - Lightly saline, yuzu</small>	£2.50	£5.00	£17.50
④ Hidalgo Napoleon Amontillado <small>Spain 18% - Toasted almond, saline citrus</small>	£3.00	£6.00	£25.00
⑤ Hidalgo Triana Pedro Ximenez <small>Spain 17% - Dried fig, treacle</small>	£3.20	£6.40	£27.50
⑥ Graham's Quinta dos Malvedos Vintage Port <small>Portugal 20% - Floral, blackberries</small>			£65.00
⑦ Graham's Late Bottled Vintage <small>Portugal 20% - Red berries</small>	£2.70	£5.40	£27.50
⑧ Sandeman Tawny Port Fine <small>Portugal 20% - Dried fruits, vanilla</small>	£2.50	£5.00	£20.00
⑨ Sandeman Porto Apativ White <small>Portugal 19% - Peach, orange blossom</small>	£2.50	£5.00	£20.00
⑩ Graham's 10 Year Tawny Port <small>Portugal 20% - Orange peel, raisin</small>	£3.50	£7.00	£35.00
⑪ Belsazar Dry <small>Germany 19% - Olives, wormwood</small>	£5.50	£11.00	£155.00
⑫ Belsazar Red <small>Germany 18% - Plums, red berries, nutmeg</small>	£5.50	£11.00	£155.00
⑬ Belsazar Rosé <small>Germany 17.5% - Rose, grapefruit, orange zest</small>	£5.50	£11.00	£155.00
⑭ Belsazar White <small>Germany 18% - Honey, white grapes, green apple</small>	£5.50	£11.00	£155.00
⑮ Punt E Mes <small>Italy 16% - Bittersweet stewed fruits, orange zest</small>	£5.00	£10.00	£140.00
⑯ Cynar <small>Italy 16.5% - Artichoke, toffee, cinchona</small>	£4.50	£9.00	£130.00
⑰ Fernet Branca <small>Italy 39% - Intensely bitter, menthol, chocolate</small>	£5.00	£10.00	£140.00

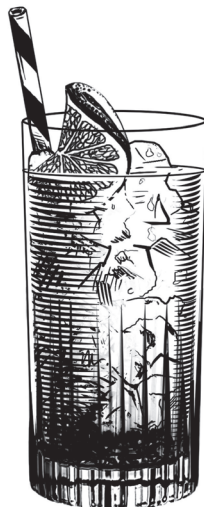
MIXED DRINKS

PEGU CLUB

£9.00

Cointreau, Beefeater Gin, Lime, Orange, Bitters

The Pegu Club is one of the great classics of the British Empire. Originally created at the beginning of the 20th century at the Pegu Club in Rangoon, a second home for expat Brits in Burma, this mixed drink is one of the most quintessentially British libations of all time - and one of the best. Picquant, refreshing, balanced and packing a punch.

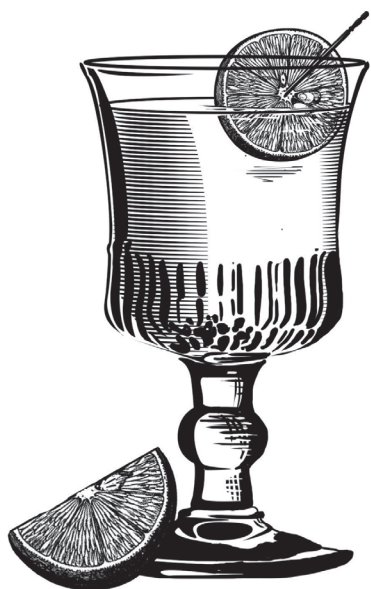


SHERRY COBBLER

£9.50

Hidalgo Amontillado Napoleon, Smooth Ambler Old Scout 7yr. Bourbon, Cointreau, Syrup, Orange bitters

The Sherry Cobbler was arguably the most popular mixed drink of the 19th century and, while often considered an American invention, it was enthusiastically imbibed by Brits (and the French, Australians and civilized folk from everywhere else), both at home and in the New World. Most importantly, this simple and unbelievably delicious concoction celebrates one of the Balls Brothers' most sought-after imports - fortified wines from Jerez. One sip will show why this drink was an instant classic - indeed, the Sherry Cobbler is even credited with popularising the drinking straw!



MIXED DRINKS

REGENT'S PUNCH

£10.00

Courvoisier VS, Appleton UX, Orange Curacao, Ceylon Arrack, Lemon, Orange, Pineapple-green tea syrup & Cava

There is perhaps nothing more British than punch. Before the earliest historical reference to the 'cocktail' in America, British society folk were doling out decadent, boozy punches in generous proportions. Indeed, any party or gathering necessitated a punch. This particular punch was created - and named - King George IV, while he held the title of Prince Regent. He was a man of prodigious appetite (and a less than favourable demeanour), who was said to be made 'agreeable' by consuming this concoction. We're confident it will have similarly congenial effects on you!



BRANDY SANGAREE

£9.50

Courvoisier VS Exclusif, Dows Fine Ruby port, Marshino, Syrup

The Sangaree is yet another British creation that was very commonly consumed in London in the 1700's. Though no longer commonly known, this is a simple mixture of quality ingredients, things that would have been staple imports of the Balls Brothers of London in the 19th and early-20th centuries.



MIXED DRINKS

ARTIST'S SPECIAL

£9.00

Johnnie Walker Black Label, Hidalgo Oloroso Sherry, Lemon juice, raspberry syrup

The Artist's Special owes its name and notoriety to jazz-age Paris, where it was first served at the Artists' Bar in the Quartier Pigalle. It gained fame as a staple at Bal Bullier and entered the annals of cocktail history in by both Harry McElhone and Harry Craddock, the latter of whom described this libation as the genuine 'Ink of Inspiration'. A French riff on an American classic comprised of whisky from Scotland and fortified wine from Oporto, eventually imported back to London. A forgotten classic.



SHAKY PETE'S GINGER BREW

£9.50

Beefeater gin, London Pride, lemon, gingery syrup

Though the culture - liquid and otherwise - of London past contains much to be celebrated, contemporary London should certainly not be overlooked. London today has proven to be a mecca for the global renaissance of food, wine and drink culture. Londoners enjoy a wild creativity, diversity and quality of bars and drinks to choose from. With that in mind, it seems only right to pay homage to a modern classic created by Pete Jeary, designed to pay homage to the classic drinks culture of London itself.



BOTTLES

Beck's Germany, 4.8% £4.80

A blond pils lager, crisp, refreshing, full of flavour

Stella Artois Belgium, 4.8% £4.80

This European gold standard lager delivers a rich aroma and a smooth finish

Budweiser USA, 5.0% £5.00

Sol Mexico, 4.5% £4.90

Heineken Netherlands, 5.0% £4.90

Tiger Singapore, 4.9% £4.90

Peroni Italy, 5.1% £5.00

Vedett Extra Blond Belgium, 5.2% £4.90

Modelo Mexico, 4.5% £4.70

Meantime Yakima Red England, 4.1% £5.20

Curious IPA England, 5.6% £5.10

Einstök Pale Ale Iceland, 5.6% £5.70

Vedett Extra White Belgium, 4.7% £5.30

London Pride England, 4.7% £4.90

Curious Porter England, 5.0% £5.30

CIDER

Bulmers Original Ireland, 4.5% £5.20

Orchard Pig Reveller England, 4.5% £5.80

Rekorderlig Strawberry & Lime Sweden, 4.0% £5.50

OTHER

Hawkes Ginger Beer UK, 4% £6.00

SOFT DRINKS

Sprite / Coca-Cola / Diet Coke / Coke Zero £2.75

Appletiser £2.75

Fentimans £3.25

Victorian Lemonade / Mandarin & Seville Orange Jigger / Ginger Beer / Dandelion & Burdock / Wild English Elderflower

PRIORY FALLS 330ml / 1ltr Still Water or Sparkling Water £2.10 / 4.50

BAR SNACKS

NIBBLES

Olive Selection (v)	£5.00
Pork Londoner Cocktail Sausages <i>glazed with honey mustard</i>	£6.00
Skin-on Chips <i>with truffle oil and Grana Padano</i>	£5.00
1/2 Dozen Quails' Eggs (v) <i>with sea salt</i>	£5.50
Homemade Game Scotch Egg	£5.50
Whitebait <i>cayenne pepper coated with a parsley mayonnaise</i>	£5.50
Sautéed Baby Potatoes (v)	£4.00
Crispy Fried Chicken <i>in turmeric panko breadcrumbs</i>	£6.50
Mini Chorizo Sausages	£6.00

CHOOSE 4 NIBBLES FOR £15.00

SHARING PLATTERS

Seafood Platter <i>Glenarm organic smoked salmon, South coast crab, Atlantic prawns and potted shrimp and toasted wheatgrain bread</i>	£25.00
British & Continental Cheese Board <i>please ask for today's selection. Served with oatcakes, wheatgrain bread and fruit chutney</i>	£25.00
Ploughman's Platter <i>rare roast beef, honey roast ham, Westcombe Cheddar and game scotch egg. Served with horseradish, Bloody Mary style relish and crusty bread</i>	£25.00



(v) vegetarian (n) contains nuts. All prices include VAT. All products are subject to availability. Some dishes may contain nuts or traces of nuts. Food allergies & intolerances; before you order your food and drinks please speak to our staff if you have a food allergy or intolerance.



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All vintages are subject to change.



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