



MATCH!

D R I N K S L I S T





MURDER ON THE DANCE FLOOR

It was acceptable in the 80's and it still is now. This section is dedicated to the era that brought us A flock of Seagulls, Tom Cruise and microwave lobsters. Disco drinks are here and they're here to party!

PORN STAR MARTINI £9

Absolut vodka and passion fruit puree shaken with vanilla and cloudy apple juice served in a cocktail glass and finished with a money shot.

SEX ON THE BEACH £8.5

This is one of those drinks that gets everywhere. Absolut vodka, cranberry and Gabriel Boudier Peach Liqueur served long with vanilla and a hint of lemon. Finished with, yes you guessed it, more love.

SCREAMING ORGASM £8.5

Absolut vodka, Kahlua, Amaretto and Frangelico served over crushed ice with dark chocolate sauce and milk. Finished with whipped cream and a handful of indulgent goodies.

"it's one of those drinks you'll wish would never end"

LONG ISLAND ICE TEA £9

All the major food groups in one place: Absolut vodka, Beefeater gin, Olmeca Altos tequila, Havana Club rum and orange liqueur balanced with sugar and lemon and finished with Diet Coke. Just to make you feel a little better about yourself.

MOJITO (PRON: MO-JITO) £8.5

Big chunks of lime and torn mint churned over loads of crushed ice with a hefty measure of Havana 3 Year Old rum, balanced with a splash of sugar syrup. Probably one of the best drinks in the world.

KIR ROYAL WITH CHEESE £9

**"You know what the funniest thing about Europe is?
It's the little differences."**

Gabriel Boudier Crème de Cassis served straight up and topped with ice cold bubbly. Finished with, well you guessed it, a side of cheese.

CHINESE LOVE BOMB £8.5

Havana Club Rum, lychee, peach and Martini Bianco served long with cranberry, passion fruit, and lemon finished with mint and flamed Wray and Nephew rum.
Fun and fruity.

FROZEN RAMOS GIN FIZZ £8.5

Beefeater gin, lime and the floralities of rose, violet and orange disco-blended with egg whites and cream until it is cold enough to give you brainfreeze. A New Orleans classic you can enjoy on Mardi Gras!



Great British

· L O V E A F F A I R ·

This section is inspired by our nostalgia for those days out from when we were young

All at £9

Bramley Apple Smash

Beefeater gin, bramley apple sauce, lemon, mint and elderflower. Served long and finished with a custard cream.

Spiffing

Day at the Fair

Bubblegum infused Olmeca Altos tequila, pineapple and almond syrup served over crushed ice finished with lime, rose water and Aperol.

"Yes you can have a balloon"

Night at the Movies

Havana 7 Year Old rum and buttered popcorn syrup served over ice with coke, lime and ginger.

Penny for the Guy

Jameson Irish whiskey, apple brandy, cinnamon, gunpowder tea and smoke churned over ice with mint and chocolate bitters. Garnished with a length of fuse and a match.

Lay-by Lullaby

Chivas 12 year scotch, vanilla milk, tea and Sugarpuff-flavoured condensed milk. Shaken straight up and finished with a doughnut.

Brick Lane Batida

Chilli-infused Koko Kano coconut rum, cachaca, mango, lime, pineapple and bitters. Served with a nibble.

Fright Night Fix £9

Olmeca Altos Tequila, lime and sweet beetroot jam shaken with rose and rooibos syrup topped with crisp sparkling wine. Garnished with Jack Nicholson.

"Here's Johnny!!!"

Walkin' DEAD

This section is dedicated to the classics of the past. We have compiled a list of some of our favourite and most trusted classics. We hope you enjoy drinking them as much as we enjoy making them. Cheers!!!

Corps Reviver no.2 £9.5

Beefeater Gin, lemon and triple sec reanimated with Lillet Blanc and good old-fashioned Pernod absinthe.

"Harry Craddock's 1930 edition from the 'Savoy Cocktail Book'"

Aviation £9.5

Beefeater Gin, lemon and dry cherry liqueur shaken with a hint of Crème de Violette.

"Hugo Ensslin 1916, 'Recipes for mixed Drinks'"

Chip Shop Gibson £9.5

Your choice of Absolut Elyx or Chase British Potato Gin and dry vermouth served straight up and garnished with Sarson's pickled onions and a chip.

"Recipe inspired by William Boothby 1908 cocktail book 'The World's drinks and How to Mix them'"

Vesper Martini £9.5

Beefeater 24, Heavy Water vodka and Lillet Blanc vermouth shaken smoother than Mr. Bond's best moves.

"Ian Flemings 1953, 'James Bond Novel 'Casino Royal'"

Death in the Afternoon £10

Pernod Absinthe, lime and sugar topped with sparkling wine.

"Recipe adapted from 'So Red the Nose, or Breath in the Afternoon', 1935."

Blood & Sand £9.5

Chivas Regal Scotch whisky, fresh orange juice and cherry liqueur shaken with our house blend of vermouths and one secret ingredient. A must for any classic cocktail lover.

"Named after the 1922 film 'Blood and Sand', recipe first seen in Harry Craddock's 1930 edition of the 'Savoy cocktail book'"

Widow's Kiss £9.5

Calvados Pere-Magloire apple brandy, Yellow Chartreuse and Benedictine stirred down with a dash of cocktail bitters. Finished with a twist of lemon. A delicate, sweet and complex marriage of flavours.

"George Kappeler's 'Modern American Drinks', 1895"

Buffalo Trace Manhattan Pump £9.5

Buffalo Trace classic Manhattan on draught, don't knock it before you try it. A mix of sweet vermouth, bitters and Buffalo Trace rested for a short period to give all the flavours time to get to know each other.

Champagne Cocktail £10

Martell VS, Grand Marnier and Champagne finished with a bitters-soaked sugar cube and a twist of lemon.

"Recipe from Jerry Thomas's 1862 'How to mix Drinks or The Ben Vivant's companion: The original cocktail book'"



The Sluts

Excuse the name. This is our sharing section of punches and other sharing creations. They range in style from the strong and classic to the new and creative.

Punch takes its name from the Hindi word for five 'panch'. The five refers to the amount of ingredients. Spirit, citrus, sugar, water and flavouring. Flavourings can be fruit, spice or anything that takes your fancy.

Useless fact: Sea captains drinking punch on their ships would often garnish their punch bowls with stale toast; it is thought this is where the term to raise a toast came from.

Buffalo Trace £35 Serves 4

Buffalo Trace bourbon and the fruits of Mother Nature. This punch changes on a regular basis. Please ask the help for what it is this week.

A Sloe not so Comfortable Screw against a Sandy Wall during Derby with a Jockey in a Cape
£18 Serves 2

A blend of Buffalo Trace, cranberry, apricot and peach churned over ice with sloe berries, Galliano and mint. Garnished with bubbles.

CamRum Diez £35 Serves 4

Our house grog blend of Pusser's Navy, Bajan, Jamaican, Trinidadian, Guyanese, Venezuelan, Colombian, Haitian, Mauritian and Brazilian rums mixed with Genever, Brandy, Port and Madeira wine. Served in a large punch bowl with lime juice and sugar. Finished with a large measure of flamed rum. Garnished with a cardboard cutout of Cameron Diaz or Boris Johnson.
DEPOSIT NEEDED.

Barrel of Old Fashion £60 7 portions

Sazerac Rye, W.L. Neller and Buffalo Trace bourbon are blended with light brown sugar and a mix of cocktail bitters before being barrel-aged for 12 days in a small American oak barrel.

Half-yard of Frozen Margarita £17 Serves 2
Olmecca Altos Tequila, lime and agave syrup blended like a boss.

Absinthe House £7.5

Absinthe takes its name from grand wormwood, known as 'Artemisia absinthium', as wormwood is one of the main ingredients in absinthe.

Absinthe is a spirit of history and mystery. After being banned in a number of countries around the world, absinthe is back. Thujone, the chemical compound for which absinthe was banned, can actually be found in higher quantities in sage. It was blamed for absinthe's hallucinogenic effects despite the fact that the dosage required to cause hallucinations would be enough to take down a herd of elephants on heat, let alone a human. Although absinthe has a high alcohol percentage and a reputation for getting you really drunk really fast, when served properly it is diluted with ice water to about the same strength as a glass of wine. We serve all of our absinthes in multiples of 25ml with an Absinthe ...fountain...Absinthe spoons and sugar cubes...The staff... member looking after you will take you through our traditional methods of enjoying Absinthe responsibly.

PERNOD

LA CLANDESTINE

GRAND ABSINTHE

BUTTERFLY ABSINTHE

LA MAISON FONTAINE BLANC

ANGELIQUE VERTE SUISSE

LA MAISON FONTAINE VERTE

LA FEE VERTE

JADE 1901

LA FEE BLANC

JADE C.F. BERGER VS 1898

LA FEE XS

JADE ESPRIT EDOUARD VERTE





MATCH!

WINE LIST
& CHAMPAGNES

MATCH! RED WINES

**LOBO LOCO
TEMPRANILLO**
2011 Spain £19 £6.25
An easy drinking red with lots of strawberry fruit character, ripe and juicy on the palate with a silky smooth finish.

GULARA SHIRAZ
2010 Australia £22 £7.25
Damson and plum fruit is joined by a stalky element on the nose. The palate is mid bodied although there is a surprisingly burly grip of tannin. Dry and fleshy on the finish.

**MILLSTREAM CINSAULT
RUBY CABERNET**
2011 South Africa £24 £8
An easy drinking red from the classic South African 'Cape' blend of Ruby Cabernet and Cinsault. Plenty of red berry fruit, with touches of spice adding complexity.

AIMERY CABERNET SAUVIGNON
2010 France £25 £8.5
Marked Cabernet aromas, deep red in colour with subtle leafy blackcurrant undertones and soft tannins on the palate

MALBEC, LA LINDA
2009 Argentina £27 £9
A wine of superb intensity with deep colour, rich sweet fruit and the ripe, typically earthy flavours of the Malbec. Shows a velvety palette with balanced tannins derived from three months of ageing in French oak barrels.

**COTES DU RHONE
ARC DU RHONE**
2006 France £29
Delicious bramble fruit aromas complement the rich fruit flavours which are backed up with a hint of cloves and cinnamon, luscious and easy to drink.

CUNE CRIANZA RIOJA
2008 Spain £30 £10
This wine is aged for one year in oak giving beautiful hints of vanilla and bright, fruity cherry undertones.

LOUIS JADOT PINOT NOIR
2006 France £36
Light-bodied, with aromas of cherries and berries, good acidity, and some softness from the 50% of the wine aged in oak.

**BARBERA D'ASTI
FIULOT, PRUNOTTO**
2009 Italy £40
A full bodied and rich flavoured wine with a mellowish palate and an oaky finish from the respected Prunotto estate. This Barbera has an impressively spicy and peppery finish.

VILLA MARIA PINOT NOIR
2009 New Zealand £42
A perfumed bouquet of red and dark cherries, plums and spice notes. Fruit driven and elegant, with long layers of flavour, full-bodied and well-balanced with fine, grainy tannins. This wine is concentrated and rich – an elegant Pinot Noir with finesse and complexity.

Wine also available as 125ml and 175ml

MATCH! WHITE WINES

**LOBO LOCO
MACABEO**
2011 Spain £19 £6.25
Pale straw in colour with green hints. Fresh on the nose with lemon and delicate peachy notes. Clean and crisp on the palate with plenty of tangy citrus notes.

GULARA CHARDONNAY
2010 Australia £22 £7.25
Pale straw in colour. Light and simple on the nose showing just a whiff of banana and pear drop. Medium dry with crisp acidity providing some balance. Light bodied. Finishes with just a twist of green fruit.

MILLSTREAM CHENIN BLANC
2011 South Africa £24 £8
Light and fresh with an attractive quince and pear character, intense fruity character on the nose and a lively crispness on the palate.

PINOT GRIGIO FOLONARI
2010/11 Italy £25 £8.5
A typically zingy, clean Pinot with a bit more body and depth from the norm. Citrus notes harmonise with good acidity to create an easy drinking wine.

**SAUVIGNON BLANC,
KONRAD**
2010 New Zealand £28 £9.5
A brilliant Sauvignon from the classic Marlborough region. Typical zingy and elegant palate with pronounced gooseberry and nettle flavours.

ALBARINO, EIRAL
2010/11 Spain £30
An incredibly intense floral note with clean citrus aroma pervades from this yellow-straw colour wine. A dry palate displays refreshing acidity with hints of crunchy green apple.

YALUMBA ORGANIC VIOGNIER
2009 Australia £34
Straw in colour with green hues, the aroma of the Yalumba Organic Viognier shows a varietal and alluring earthy nose upfront before settling into the pretty aromas of white flowers, jasmine and honeysuckle with hints of fennel. The palate is a beautiful layering of distinct flavours starting with fresh apricot nectar, leading into a creamy mid palate with bright citrus and Asian five spice on the finish.

VILLA MARIA SAUVIGNON BLANC
2009 New Zealand £38
The benchmark Marlborough Sauvignon, this has an intense lifted aroma of fresh lime, passion fruit and ripe gooseberry. The palate is crisp but bursting with juicy tropical flavours and a touch of herbaceous notes.

**LOUIS JADOT
MACON VILLAGES**
2010 France £40
A fresh and fruity Chardonnay, well balanced with acidity and fruitiness. Ripe melon and apricots come through on the taste.

Wine also available as 125ml and 175ml

MATCH! ROSE WINES

	Btl	250ml
LOBO LOCO TEMPRANILLO ROSE		
2011 Spain	£19	£6.25
Vibrant pink in colour and packed with soft strawberry fruit, this is an easy drinking rosé made from Tempranillo.		

	Btl	250ml
PINOT GRIGIO ROSATO, FOLONARI		
2011 Italy	£25	£8.5
A lovely, easy-drinking rosato from the Folonari estate. Vibrant flavours on the palate lead to a lingering sweetness.		

	Btl	250ml
COTES DE PROVENCE, DELICE DE LA PRESQU'ILE		
2011 France	£29.5	
A great Provence rose, big on the palate with refinement and a crispness that demonstrates the skill of the winemaker. Shows substance and depth and a good mouth feel.		

MATCH! SHERRY & PORT

	Btl	125ml
MANZANILLA, LA GITANA		
16.5% NV Jerez, Spain	£20	£4.5

	Btl	125ml
FINO, TIO PEPE		
15.5% NV Jerez, Spain	£32	£5.5

	Btl	125ml
TAYLORS LBV		
20.0% 2005 Douro, Portugal	£25	£5

	Btl	125ml
WARRE'S OTIMA 10YR TAWNY		
20.0% NV Douro, Portugal	£38	£6.5

	Btl	125ml
ORANGE MUSCAT & FLORA, BROWN BROTHERS		
9.5% 2009 Australia	£28	£7
An irrepressible nose gives way to a fabulous burst of flavour in the mouth. Sweet without being cloying, this orange Muscat is simply one of the best ways to finish a meal.		

MATCH! CHAMPAGNE & SPARKLING

	125ml	Btl
PROSECCO, SANTA ELENI		
NV Italy	£6	£35

	125ml	Btl
NYETIMBER CLASSIC CUVÉE		
England	£8	£48

	125ml	Btl
TAITTINGER BRUT RESERVE		
NV	£9.5	£55

	125ml	Btl
TAITTINGER BRUT PRESTIGE ROSE		
NV		£75

	125ml	Btl
COMTES DE CHAMPAGNE		
BLANC 04		£185

	125ml	Btl
COMTES DE CHAMPAGNE		
ROSE 04		£275

	125ml	Btl
TAITTINGER BRUT RESERVE		
MAGNUM		£125

	125ml	Btl
TAITTINGER BRUT RESERVE		
JEROBOAM		£250

Wine also available as 125ml and 175ml

MATCH! DESSERT WINES

	125ml	Btl
SAUTERNES, GINESTET		
13.0% 2009 Bordeaux	£32	£9
Classic Sauternes from Bordeaux with all the characteristics inherent in this renowned variety. Intense flavours, balanced acidity, complex and full of character.		

All prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to all bills.



MATCHI!
EXTRAS

MATCH! BEERS & CIDERS

San Miguel, Spain, 5.0% 330ml	£5
San Miguel Fresca, Spain, 4.4% 330ml	£5
Holsten Pills, Germany, 5.0% 275ml	£4
Staropramen, Czech, 5.0% 330ml	£5
Mahou, Spain, 5.5% 330ml	£5.5
Baltika 7, Russia, 5.4% 500ml	£7
Erdinger Weiss, Germany, 5.3% 500ml	£6.5
KOPPARBERG	
Naked Apple, Sweden, 4.5% 500ml	£5.5
Strawberry & Lime, Sweden, 4% 500ml	£5.5



£5.95

MATCH! SOFT, JUICE & SODA JUICE

Freshly squeezed Orange	£3.5
Eager Grapefruit	£2.5
Eager Apple	£2.5
Eager Pineapple	£2.5
Eager Tomato	£2.5
Eager Cranberry	£2.5
SODA	
Coca Cola	£3
Diet Coke	£3
Schweppes Tonic, Bitter Lemon, Lemonade,	
Ginger ale etc...	£2.5
Old Jamaica Ginger Beer	£2.5
Ting Grapefruit soda	£2.5
Non Alcoholic/ fruit cocktails	£5.5

Please ask your server for a recommendation.

MATCH! POURING BRANDS

	50ml
Absolut Vodka	£8
Absolut Elyx	£12
Beefeater Gin	£8
Beefeater 24	£12
Havana Club 3 yr	£8
Chivas Regal	£9
Martell vs Cognac	£9
Buffalo Trace	£9

Full Spirit, fortified's and liquor listing available on request.

All our spirits are served as 50ml standard. Smaller 25ml are also available, please ask your server.

All pouring brands come with complimentary draught mixer. Other mixers are charged at £1.20