





WELCOME TO VENN STREET RECORDS

Here's some ambitious new drinks and exciting products for you to get stuck into while you enjoy our neighbourhood bar. We've got something for everyone on here from Classics you'll know to our recent Bartender creations; have a read and let us know what you think...

If you fancy something but don't see it listed then just let us know and we'll do our best to mix it up for you. Otherwise kick back, relax and let the good times rock and roll.

CATCH YOU LATER, AMIGOS...

HOUSE COCKTAILS

£9.50

ELDERFLOWER FIZZ Grey Goose Vodka shaken up with Elderflower Cordial, fresh Lemon Juice, St Germain Elderflower Liqueur and a little Gomme Syrup.	Į.
SOUR RECORDS Giffard Pistachio Syrup shaken hard with Jack Daniel's Tennessee Whiskey, fresh Lemon Juice and Egg White. Our signature drink, since 2010	
MANGO & PASSIONFRUIT DAIQUIRI Mango Puree and Passionfruit Syrup mixed up with Bacardi Carta Oro and fresh Lime juice.	
ESPRESSO MARTINI Patrón XO Café shaken up with Espresso, Vanilla Syrup, and Giffard Crème de Cacao.	Y
BERRYLICIOUS Herradura Blanco, Giffard Passion Fruit Syrup, Blackwells Dark Rum, Strawberry Puree and Cranberry Juice.	
RASPBERRY COLLINS Bombay Sapphire Gin shaken up with fresh Lemon juice, Raspberry Puree, Raspberry syrup and topped with Soda.	
LATE BREAKFAST Finlandia Grapefruit Vodka shaken up with Pink Grapefruit Juice, Marmalade Syrup, Grapefruit Bitters and a little Egg White.	Y

HOUSE COCKTAILS

£9.50

STRAWBERRY & PASSIONFRUIT MARTINI

Passion Fruit Syrup shaken up with Strawberry Puree, a big glug of Eristoff Vodka and a little fresh lime juice and a dot of Cloudy Apple juice.



LAGERITA - £12

El Jimador 100% Blue Agave Tequila, fresh Lime Juice and Giffard Triple Sec shaken up as a Margarita served with a whole bottle of Sol. Kapow.



WILDERNESS

Fresh Passion Fruit shaken up with pressed Apple Juice, fresh Lemon Juice and Jack Daniel's Tennessee Honey.



CHAMBORD ROYAL - £10

Chambord Black Raspberry Liqueur served tall with sparkling Prosecco.



OLD FASHIONED

Woodford Reserve Bourbon stirred with brown sugar, bitters, a splash of Thames and dash of Maraschino syrup.



ROMERO'S DAWN - £10

Bacardi Oakheart Rum shaken with with Giffard Banana Liqueur, Giffard Passion Fruit Syrup, fresh Lime Juice and Pineapple Juice served tall and on fire.





HOUSE COCKTAILS

£9.50

PEACH NEGRONI Patrón Silver Tequila stirred with Giffard Peach Liqueur, Campari and Peach Bitters.	
ACHILLEES HEELS This 80's powerhouse mixes Eristoff Vodka shaken hard with Orange and Pineapple Juices, Green Melon Liqueur and Giffard Coconut Syrup.	Ţ
FRESH START Bombay Sapphire Gin shaken up with Cucumber and Mint Syrup and pressed Cloudy Apple Juice with a touch of fresh lime.	Y
BACARDI MOJITO Bacardi Carta Blanca Rum churned over crushed ice with fresh, muddled Mint, a little Gomme Syrup and fresh Lime Juice.	
CHOCOLATE ORANGE, TREACLE? Bacardi Ocho Anos Aged Rum stirred carefully with Orange, a dot of apple juice and Mozart Chocolate Bitters.	
BLACK DANIEL'S Jack Daniel's Tennessee Whiskey shaken hard with Chambord Black Raspberry Liqueur, Giffard Cherry Syrup and topped with Cola.	
CHERRY SMASH - £10 Gentleman Jack Tennessee Whiskey shaken hard with Giffard Cherry Syrup, Cherry Bitters, fresh Lemon and fresh Mint leaves, topped with Soda.	Ţ

HOUSE COCKTAILS

£9.50

SMOKED PINEAPPLE PUNCH Bacardi Carta Oro Rum and Vanilla Syrup shaken hard with Pineapple Juice, a touch of Talisker Whiskey and fresh Lime Juice.		Y
BANOFFEE SAZERAC Woodford Reserve Bourbon stirred with Caramel Syrup, Peychaud Bitters and poured over an Absinthe rinse and atomised Banana Liqueu	ur.	
JIM'S PALOMA El Jimador 100% Blue Agave Tequila served tall with Ting Grapefruit Soda and a bit of fresh Lime Juice.		
LEMON SHERBERT Eristoff Vodka, fresh Lemon Juice, Giffard Limoncello shaken up hard and served with an Icing Sugar rim.		Y
APRICOT JULEP Peach Bitters and Apricot Liqueur churned over crushed ice with Jack Daniel's Tennessee Whiskey, fresh Mint and Peach Schnapps.		
CLOVER CLUB		

WE CAN ALSO HANDLE PLENTY OF CLASSICS NOT LISTED. ASK YOUR BARTENDER IF YOU WANT SOMETHING YOU DON'T SEE, GET YOUR POUT ON AND STAMP YOUR FEET.

Bombay Sapphire Gin shaken hard with Raspberry Syrup, Egg White

and fresh Lemon Juice.



BEERS

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ASAHI Lager, Japan Clean and crisp with a restrained bitterness and subtle citrus aroma.	5.0%	£5.00
CHANG Lager, Thailand Sparkling gold in appearance with a smooth crisp taste.	5.0%	£5.00
SOL Lager, Mexico Light, festive and refreshing. Great with a wedge of lime or without.	4.5%	£5.00
BEAVERTOWN NECK OIL Session IPA, UK Medium bodied, crisp and refreshing with punchy notes of citrus peel and light pine.	4.3%	£5.40
BROOKLYN LAGER Amber Lager, USA American classic from the iconic Brooklyn Brewery, NYC.	5.2%	£5.70
FLYING DOG Easy IPA, USA Easy peasy IPA from the Flying Dog Brewery. Fruity and delicious.	4.7%	£5.70
ANCHOR CALIFORNIA LAGER Lager, USA Golden colour with a smooth finish. A staff favourite.	4.9%	£5.90

ROTATING LOCAL SPECIAL

Ask your bartender about our rotating local specials & ciders.

WHITE WINES





AIREN, CASTILLO DEL MORO, Spain Bright citrus and green apple fruit combined with a touch of grapefruit. Clean crisp finish. Delicious.	£4.80	£17.50
PINOT GRIGIO BELLA MODELLA, LA FARFALLA, Italy A beautifully light, vibrant white to be appreciated for its zesty, citrus character and refreshing acidity.	£5.10	£19.00
SAUVIGNON BLANC, LOS ESPINOS, Chile Bursting with vibrant zesty fruit and exotic guava. Refreshing, crisp and aromatic.	£5.60	£21.00
RIOJA BLANCO, FINCA MANZANOS, Spain Bright yellow with hints of gold. Fresh Apricot aroma. Rounded, long and pleasant on the palate.	£6.00	£23.00
CHARDONNAY, THE GOOGLY, Australia Lovely ripe melon and apple characters mingle with touches of pear and honey. Bright, zingy and well balanced.		£25.00
SAUVIGNON BLANC, STONEY RANGE, New Zealand Abundant aromas of gooseberries and tropical fruit, lively fresh palate with rich concentration and long finish.		£28.00

RED WINES



TEMPRANILLO SYRAH, CASTILLO DEL MORO, Spain Fresh and elegant with bags of cherry and red fruit. Light with soft tannins.	£4.80	£17.50
PINOT NOIR, CALUSARI, Romania Soft and juicy with bags of red berry fruit and hints of vanilla. Smooth and simply easy to drink.	£5.10	£19.00
MERLOT, LOS ESPINOS, Chile Soft, super juicy, ripe plummy fruit with long full flavoured finish.	£5.60	£21.00
MALBEC, SANTA ROSA, Chile Pale purple in colour with plum aromas. Dry, medium-bodied, solid acidity with raspberry and plum flavours.	£6.00	£23.00
SHIRAZ CABERNET, THE WRONG UN, Australia A rich, well balanced example of the Aussie classic blend from One Chain Vineyards. Lush black fruits with touches of wood spice and cassis.		£25.00
RIOJA, FINCA MANZANOS, Spain A bright, juicy red with soft supple blackberry fruit and silky texture. Well balanced with hints of violets and spice.		£28.00

PINK WINES



PINOT GRIGIO ROSÉ, BELLA MODELLA, LA FARFALLA, Italy

£5.60 £21.00

Delicate rose with strawberry laced aromas followed by a seductive palate of crisp, juicy, creamy fruit.

CHAMPERS



PROSECCO - MABIS, SPUMANTE BRUT

£7.50 £35.00

Delicious sparkler with aromatic pear and apple flavours, crisp palate. Perfect for any occasion.

ST. EVREMOND N.V.

£49.50

A fantastic Champagne produced by the house of Taittinger. Youthful and vibrant with elelgant floral notes.

TATTINGER BRUT RESERVE N.V.

£69.50

Light, delicate nose with biscuit and brioche hints, the palate has considerable depth and elegance.

TATTINGER ROSÉ N.V.

£89.50

A velvety fizz of fine balance, and body - a subtle wine with flavours of fresh fruit.

DOM PERIGNON

£180.00

Bouquet is intensely floral. With time the wine gains richness as the flavors turn decidedly riper and almost tropical.

#CHEAPDATE 2 × ANY DRINK 2 × ANY PIZZA

5PM TO 8PM SUNDAY TO WEDNESDAY

2 X ANY 12" PIZZA LISTED ON MENU + 2 X ANY OF THE FOLLOWING:

- ASAHI
- HOUSE WHITE 175ml
- P HOUSE RED 175ml

- SINGLE RAIL SPIRIT & MIXER
- Y COCKTAILS (Ex. Premium Cocktails)
 T'S & C'S APPLY.

RESERVATIONS

HOPEFULLY, YOU'RE ENJOYING SITTING IN OUR NEIGHBOURHOOD BAR FLICKING THROUGH THE MENU.

If you like it enough to want to throw a party here then please visit our website: www.vennstreetrecords.com, email: bookings@vennstreetrecords.com or have a chinwag with a member of staff.

REMEMBER TO CHECK US OUT ON INSTAGRAM, FACEBOOK AND TWITTER. JUST SEARCH FOR VENN STREET RECORDS.

Lots of places ask you to do this these days. We like to think we do things differently; we won't clog your feed up with hundreds of posts, we won't PM you – ever – and our chat is epic...

Check in if you like it here, check out if you don't ...

















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