



BAR MENU

COCKTAILS

Purple Rain

Bulleit Rye whiskey, lemon juice, apple & chilli syrup 9

Not So White Russian

Haigh Club whiskey, Kahlua coffee liqueur, rooibos tea, chocolate bitter, golden syrup..... 9.25

Night Fever

JW Black whiskey, Roe & Co whiskey, passion fruit puree, basil, lemon juice..... 8.5

Mangoes Into a Bar

Don Julio tequila, peach liqueur, mango puree, passion fruit syrup, lime juice, pineapple juice, Angostura bitter & sugar syrup..... 9.5

Beet It

Ciroc vodka, beetroot juice, apple juice, coconut cream, lime juice, sugar syrup..... 9

Twisting My Melon Man

Tanqueray 10 gin, lemon juice, watermelon syrup & soda..... 8

Somewhere Over the Rainbow

Skittles infused Pampero Dark rum, strawberry puree, lime juice, cherry bitter & prosecco syrup 9

THE SUPERSTAR

Blame It on the Rum

Zacapa 23 rum, black pepper syrup, stout bitter 10

Oranges & Lemons

Ketel Oranje vodka, Amaretto liqueur, lemon juice, orange juice, Angostura bitter & sugar syrup 8

Son of a Peacher Man

Camomile infused Tanqueray gin, peach liqueur, lemon juice, sugar syrup & aquafaba..... 9

Adam's Apple

Belvedere vodka, Limoncello liqueur, Falernum liqueur, apple puree, cucumber..... 10

Lychee Martini

Ketel One vodka, lychee liqueur & juice, fresh lime & grapefruit bitters 9.5

Ladies' Delight No.2

Tanqueray gin, passionfruit & cloudy apple juice, vanilla syrup & lemon juice..... 8

Late to the Party

Tanqueray gin, elderflower, apple puree, sugar cane, lemon juice & mint..... 8.5

SHARING MARGARITAS

For 3 or 6 people 25 / 45

The Classic

Raspberry & Rhubarb

Strawberry & Pomegranate

WHITE WINE

Acacia Tree Chenin Blanc 2017, South Africa

Fresh citrus flavours with a zippy finish 5.6 Gls / 19 Btl

OUR HOUSE WHITE

Cuatro Rayas Sauvignon Blanc 2017, Spain

Full bodied grapefruit & passion fruit 7.2 Gls / 25 Btl

Argento Pinot Grigio 2016, Argentina

Delicate floral aromas with tropical fruits..... 7.65 Gls / 26.5 Btl

Stellenrust Chenin Blanc 2017, South Africa

Buttery & honeyed fruits with crisp finish - a South African delight! 26.5 Btl

Cap Cette Picpoul 2016, France

Soft and delicate aromas with citrus fruit and grapefruit 28 Btl

Pouilly Fuisse Domaine Trouillet 2015, France

100% Chardonnay, full flavour with lemon & peach 47.9 Btl

RED WINE

Acacia Tree Pinotage 2016, South Africa

Ripe red berries with earthy flavours 5.7 Gl / 20.95 Btl

OUR HOUSE RED

Moonriver Danube Pinot Noir 2017, Hungary

Juicy flavours of red fruit, raspberry & cherry 6.9 Gl / 28 Btl

Lorosco Reserva Colchagua Merlot 2017, Chile

Made by a former French rugby star Gerard Bertrand, it's scrummy! 7.3 Gl / 26 Btl

Argento Malbec 2017, Argentina

Aromas and flavours of plums, black cherries and hints of violet 8.5 Gl / 29.5 Btl

Riva Leone Barbera 2016, Italy

Red cherries & dark berries with a refreshing finish 26.5 Btl

Lagrimas de Graciano Rioja 2016, Spain

Bright red fruits, violets, vanilla & spice 32 Btl

ROSÉ

Pez de Rio Rosé Garnacha Syrah 2016, Spain

Fresh aromas of red berries, a delight to drink! 6.5 Gl / 23.5 Btl

Filarino Sangiovese Rosato Rubicone IGT 2017, Italy

Fresh and delicate, with pomegranate & blood orange 28 Btl

Chateau d'Astros Rose Cotes de Provence 2017, France

Bright peachy fruit with a faint strawberry note & crisp dry finish 8.4 Gl / 32.5 Btl

SPARKLING

Chandon Brut 9 Gl / 50 Btl

Chandon Rosé 11 Gl / 58 Btl

Prosecco Valdobbiadene Brut Jeio Bisol 7.65 Gl / 39 Btl

Prosecco Valdobbiadene Brut Jeio Bisol, 150cl Magnum 75 Btl

Prosecco Valdobbiadene Brut Jeio Bisol, Rosé 7.95 Gl / 40 Btl

CHAMPAGNE

Moët & Chandon Brut Imperial 80 Btl

Moët & Chandon Rosé Imperial 100 Btl

Palmer Brut 65 Btl

Palmer Brut Rosé 76.5 Btl

Veuve Clicquot 85 Btl

Dom Perignon 220 Btl

Magnum Palmer 175 Btl

BEER BOTTLES

Heineken 5% 330ml..... 4.7

Sagres 5% 330ml..... 4.75

Sol 4.5% 330ml..... 4.6

OUR SELECTION OF HOUSE BEERS

Birra Moretti 5.5% 330ml 4.7

Coast to Coast Pale Ale 4.6% 330ml..... 4.7

Pilsner Urquell 4.4% 330ml..... 4.75

Estrella 4.6% 330ml..... 4.8

Peroni 5.1% 330ml 4.8

Guinness Original 4.2% 330ml..... 5

Estrella Daura (gluten free) 5.4% 330ml..... 5

Lagunitas Daytime 4.65% 355ml 6.5

Meantime Stout 4.5% 330ml 6.75

Brewdog Nanny State 0.5% 330ml..... 4

Heineken 0% 330ml..... 3.5

FOR THE DRIVERS

DRAUGHT

Amstel 4.1%..... 4.9

Symonds Cider 5.5%..... 4.9

Lucky Penny 4.5% 5

Heineken 5%..... 5.1

Maltsmith American IPA 4.6%..... 5.2

Birra Moretti 4.6% 5.4

Staropramen 5%..... 5.4

ABOUT OUR BEER SELECTION

Beer. Used to be that thing your dad would drink by the pint whilst your mum sipped a white wine (you just had a water, you were driving). But beer these days can be fancy AF and our beer list shows the ever growing range and quality of London's local Breweries, to make beer a drink for literally everyone (old enough).

We've selected our favourites, featuring more unusual options ranging from robust and hop lead Pales and IPAs, while including classics that stand the test of time.

So whether you are into a fizzy beer that tastes like drinking flowers or you like it bitter like... well, bitter, we've got you covered. Covered in BEEEEER.

CIDERS

Bulmers Original 4.5% 500ml..... 5.25

Old Mout Cider Kiwi & Lime 4% 500ml 5.5

Old Mout Cider Passionfruit & Apple 4% 500ml 5.5

Old Mout Cider Pomegranate & Strawberry 4% 500ml..... 5.5

Old Mout Cider Summer Berries 4% 500ml..... 5.5

CRAFT LAGERS, PILSNERS & ALES

Estrella Galicia 5.5% 330ml <i>Sharp, meduim body, golden lager</i>	5
Budvar Original 5% 330ml <i>Pisner, golden, classic full lager</i>	5
Chapel Down Curious Brew 4.7% 330ml <i>British lager, brewed with champagne yeast</i>	5.25
Broadway Boss Pils Lager 4.6% 330ml <i>Dry-hopped with refreshing lemondrop</i>	5.25
Shadow Wolf Smoked Stout 5% 330ml <i>Strong malty flavours with a smoked aftertaste. Hints of citrus & spice</i>	5.5
Estrella 1906 6.5% 330ml <i>March beer, rich, toasty, copper</i>	5.5
3 Weiss Monkeys Hoppy Wheat 5% 330ml <i>Wheat beer with tropical fruit, bananas and orange peel</i>	5.75
Doom Bar 4.3% 500ml <i>Bitter ale, amber, cereal, smooth</i>	6
Einstok White Ale 5.6% 330ml <i>Small sweetness, coriander & orange</i>	6

PALE ALES & IPA

Coopers Pale Ale 4.5% 375ml <i>Red ale, amber, malty, tropical</i>	4.95
Brew Dog Dead Pony Pale Ale 3.8% 330ml <i>Full flavoured amber lager</i>	5
Hackney Hopster Pale Ale 4.2% 330ml <i>Grapefruit, lemon zest and gooseberry</i>	5.5
Chapel Down IPA 5.6% 330ml <i>Spicy, blackcurranty</i>	5.5
Brew Dog Punk IPA 5.6% 330ml <i>The classic, with a post-modern twist</i>	5.75

WHEATS, BLONDES & SAISONS

Vedett Wheat 4.7% 330ml <i>Citrus, orange and lemon zest with some coriander notes</i>	5.75
Erdinger Weiss 5.3% 500ml <i>Sweet Malts, banana and spices</i>	6

GIN PALACE

OLD STREET

Gin or ‘dram’ shops were originally chemists which sold gin for medicinal purposes and became “Gin Palaces” in the 1830’s, as a result of the booming London population and economy.

Gin Palaces were built to be fashionable and lavish, with newly introduced gas lights. Bounce proudly sits close to the 18th century home of gin production and our beautiful bar pays homage to the old Gin Palaces of the time.

How gin’teresting.

PLEASE NOTE

We serve 50ml measure as standard, 25ml are available on request.
Mixers are charged separately.

STAFF'S FAVOURITES

OUR SELECTION OF GINS

Langleys no.8 Garnish: grapefruit & basil.....	9.5	Beefeater Pink Garnish: strawberries.....	8
Millers Garnish: red berries & black pepper.....	9.2	Bertha's Irish Milk Gin Garnish: orange peel.....	9.5
Monkey 47 Garnish: raspberry & lime peel.....	12	Elephant Garnish: red apple.....	11
209 Garnish: orange & grapefruit peel.....	10	Blackwood Garnish: mint & juniper berries.....	9.2
Ortoodoxy Columbia Garnish: orange peel & lemongrass.....	12	Bols Garnish: lime & juniper.....	9.75
Oxley Garnish: lemon peel.....	10.2	Bombay Garnish: lime peel.....	7.8
Plymouth Garnish: berries & lime.....	7.25	Bombay Dry Garnish: lemongrass & pepper.....	7.8
Plymouth Navy Garnish: lemon slice.....	9.75	Caorun Garnish: apple & chilli.....	9.2
Plymouth Sloe Garnish: berries & mint.....	7.25	Colonel Fox Garnish: coriander & orange peel.....	9.2
Portobello Garnish: orange wheel.....	8.5	GB Chase Garnish: ginger.....	8.5
Silent Pool Garnish: lemon.....	9.75	Gin Mare Garnish: basil & thyme.....	10
Sipsmith Garnish: orange slice.....	9.2	Haymans London Garnish: lemon peel & coriander.....	10
Slingsby Rhubarb Garnish: raspberries.....	9	Haymans Old Tom Garnish: lemon slice.....	10
Tanqueray Garnish: lemon.....	7.6	Hendricks Garnish: cucumber & blackpepper.....	8.75
Tanqueray 10 Garnish: grapefruit & lime peel.....	11	Bathtub Garnish: orange & junipers berries.....	10
Terroir Garnish: orange & grapefruit peel.....	11	Japanese Gin Garnish: cucumber & sisho leaf.....	11.2
Unicorn Tears Garnish: lime peel.....	10	Jinzu Garnish: green apple.....	11
Whitney Neil Garnish: lemon peel & ginger.....	10	Ki No Bi Japanese Gin Garnish: yuzu & sansho pepper.....	12
Williams Chase Garnish: lemon peel.....	10	Glendalough Wild Botanical Gin Garnish: mint & lemon.....	8
Aviation Garnish: raspberries & grapefruit peel.....	10.5	Seedlip Garden 108 Garnish: cucumber.....	5.5
Beefeater 24 Garnish: lemon & orange peel.....	9.2	Spice Garnish: grapefruit peel.....	5.5

ALCOHOL FREE

A SELECTION OF OUR HOUSE SPIRITS

Ketel One	
<i>Vodka</i>	7.6 Dbl / 130 Btl
Tanqueray	
<i>Gin</i>	7.6 Dbl / 130 Btl
Bulleit Bourbon	
<i>Whiskey</i>	7.6 Dbl / 130 Btl
Don Julio Blanco	
<i>Tequila</i>	5 Sgl / 10 Dbl / 150 Btl
Johnnie Walker Black Label	
<i>Whiskey</i>	7.6 Dbl / 130 Btl
Pampero White	
<i>Rum</i>	7.6 Dbl / 130 Btl
Pampero Dark	
<i>Dark rum</i>	7.6 Dbl / 130 Btl

A SELECTION OF OUR PREMIUM SPIRITS

VODKA	
Belvedere.....	10
Chase.....	10
Cîroc.....	8.5
Crystal Head.....	12.5
Grey Goose.....	10
TEQUILA	
Patron XO.....	10
Patron Silver.....	11
Don Julio Reposado.....	6 S / 11.5 D
Don Julio 1492.....	30
Tapatio.....	9.5
RUM	
Zacapa XO.....	18
Zacapa 23.....	11
Sailor Jerry.....	7.5
Gosling's.....	8
Diplomatico.....	10
COGNAC	
Hennessy VS.....	8.5
Martel VS.....	8
Courvoisier.....	8.5
WHISKEY	
Bulleit Rye.....	9.5
Talisker.....	10
Monkey Shoulder.....	8
Glenfiddich 12.....	9
Glenfiddich 15.....	12
Makers Mark.....	8.5
Woodford Reserve.....	8.5
Haig Club.....	9.7
808.....	8

SOFT DRINKS

Coca-Cola 16oz.....	1.75
Diet Coke 16oz.....	1.75
Lemonade 16oz.....	1.75
Tonic 16oz.....	1.75
Ginger Ale 200ml btl.....	2
Ginger Beer 330ml btl.....	2
Red Bull	3.5
Red Bull Sugar Free	3.5
Red Bull Tropical	3.5

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VIRGIN COCKTAILS

Jane Shore <i>Fresh orange juice, passionfruit, cucumber and bitter lemon</i>	5
R & R Spritz <i>Fresh raspberry & rhubarb, elderflower, lemon juice topped with soda</i>	5
Berry Handsome <i>Red Bull, apple juice, lime juice, sugar and blackberries</i>	5
Designated Driver <i>Red Bull Sugar Free, apple juice, mint leaves and strawberries</i>	5
Buzz Right-here <i>Red Bull Tropical, pineapple juice, lime juice, mint, Angostura bitters & passion fruit</i>	5
Garden Sour <i>Seedlip Garden, apple & lemon juice, cider vinegar, aquafaba & rosemary</i>	5.5
Raspberry Martini <i>Seedlip Spice, raspberries shrub, aquafaba & apple juice</i>	5.5

SHOOTERS

Lady Luck <i>Tanqueray gin, passion fruit, lime and vanilla</i>	4.75
Holy Shot <i>Appleton VX, raspberry and coconut</i>	4.75
BounceCAM Shooter <i>Chilli spiced Ketel One vodka with elderflower, served with candied orange</i>	4.5

We serve 50ml measure as standard.
A discretionary 12.5% service charge will be added to your bill when served at tables. Credit card minimum spend is £5.

FOOD

Planet Earth, heard of it? It's where we take our inspiration for our menu items (basically everywhere), although there is a distinctly British influence.

Ingredients are seasonal and ethically sourced from specialist suppliers with a focus on free range, seasonality, and sustainability wherever possible, so your soul can enjoy them as much as your taste buds.

Ensuring that our suppliers share our passion, and give only the best care for their animals is very important to us, and means we can guarantee the most premium and tender meat. This is why we are proud to use Label Anglais free range chickens and Jimmy Butler's free range Sussex pigs.

So free range, they choose to live in a shared house in Hastings.

KEY: 🥜 nuts | 🌱 vegetarian | 🌿 vegan | 🌶️ chilli

We store nuts in our kitchen – nut trace contamination may be present.
If you are allergic to nuts, please ask staff to suggest a nut-free meal. Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts & shellfish.

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AROUND THE TABLE

Olives – Sorrento olives with basilico & chilli 🌿🌿 3

Stone baked pizza breadsticks – whipped feta, truffle & chive ♻️ 4

Veg sticks, chips & dips – white bean, smoked garlic & tarragon, roasted red pepper humous, crushed avocado & tomato salsa 🌿

CHOICE OF:

Iced vegetable crudites 5

Spiced crackers & salted corn tortillas 6

Nachos – salted corn tortillas, hay smoked mozzarella & Monterey Jack, guacamole, ricotta sour cream, tomato salsa and pulled pork 8

Smoked chipotle beef chilli and pickled red jalapeños 8

Meat-free option available 7

CHEF'S FAVOURITE

BBQ chicken wings – glazed with bourbon & honey 7.5

Chicken skewers – Moroccan spiced chicken, charred vegetables, with yoghurt, mint & basil dressing 7.5

Roasted potato wedges – Keen's cheddar, chilli, crispy shallots with Bloody Mary ketchup 🌿 6

Trio of deep pan mini Yorkshire pudding pizzas

CHOICE OF:

Thyme roasted wild mushrooms, creme fraiche, parmesan & truffle oil 5

Tuscan sausage, mozzarella, chilli, tomato & basil ragú 🌿 5

Mozzarella, spinach, chestnut mushrooms, roasted tomatoes 5

TRY THESE

Hot dog with Emmenthal – pretzel bun, French's mustard, Bloody Mary ketchup, ricotta sour cream & crispy shallots 6.5

Add smoked chipotle beef chilli & pickled red jalapeños 7.5

Sharing board for two – Cobble Lane coppa, piccante salami, shaved fennel, pecorino shavings, sun blushed tomatoes, charred artichokes & pickles, Sorrento olives and spiced crackers 12.5

PIZZA BREADS

Gluten-free pizza base is available for any pizza

Crushed tomatoes & pesto ® 4

Goat's cheese & caramelised red onions ♻️ 4.5

Confit smoked garlic & rosemary 🌿 4

Fiordilatte cheese, rosemary, oregano & smoked garlic ♻️ 4.5

IN A BUN

Served with triple cooked, oven baked chips

Buttermilk fried chicken burger – pickled rainbow slaw, chipotle and lime 11.5

THE CLASSIC

Portobello mushroom burger – halloumi, roasted tomatoes, Sriracha, crispy shallots, gorgonzola dressing, red onion, spinach 🌿 11

Hot smoked & pulled beef – San Marzano tomatoes, baby gem, gherkins, pickled red chillies, red onion & smokey bourbon sauce 11.5

**FULL MENU AVAILABLE FROM 4-9PM
WITH PIZZAS BEING CHURNED OUT ALL DAY AND ALL OF THE NIGHT**

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12" STONE BAKED PIZZA

Gluten-free pizza base is available for any pizza

Salami

Salami Milano & mozzarella 9.5

Smoked ham

Hay smoked mozzarella, confit garlic, wild rocket & smoked speck 10

Posh Hawaiian

Smoked ham hock, buffalo mozzarella, caramelised pineapple & fresh chilli 🌶️ 12

Pulled pork

Smoked & pulled pork blade, buffalo mozzarella, roasted tomatoes, crispy speck & chilli oil 🌶️ 13

BBQ chicken

Smoked chicken, Bourbon BBQ sauce, mozzarella, crispy shallots, roasted piquillo peppers & basil 12

Smoked lamb

Lamb shoulder, mozzarella, caramelised red onions, feta, oregano 12

Goat's cheese

Caramelised red onions, rosemary ♻️ 10

Margherita

Buffalo mozzarella with tomato & fresh basil 9

Spicy pork & fennel

Plum tomatoes, buffalo mozzarella, basil & fresh chilli 🌶️ 11

Romana

Buffalo mozzarella, Sorrento olives, Sicilian anchovies, fried capers, oregano & smoked garlic oil 10.5

Wild mushrooms

Buffalo mozzarella and sun-blushed tomatoes, rocket, truffle, pecorino shavings & basil pesto 🌿 12

Vegetarian

Tomato, artichoke & Sorrento olive tapenade with charred broccoli 🌿 11.5

Vegan

Black quinoa & smoked chipotle chilli, pickled red jalapeños & coriander 🌿🌶️ 11

CHOPPED & TOSSED

Superfood salad – with quinoa, shoots, sprouts, walnuts, feta, tenderstem broccoli, beets, avocado, Earl Grey infused cranberries and pomegranates dressed with basil, chilli & mint yoghurt 🌿 ♻️ 11.5

NOT YOUR USUAL SALAD

Smoked chicken Caesar salad – with gem, soft leg bar egg, parmesan, anchovies and thyme crisp 11.5

BIT ON THE SIDE

Tomato & basil salad 🌿 3.5

Triple cooked, oven baked chips 🌿 4

Green salad 🌿 3

Three cheese mac 'n cheese – confit Clarence Court yolk, roasted tomatoes, aged parmesan, croutons and truffle oil 6

THE PAN IS HOT - IT'S JUST COME OUT OF THE OVEN!

TREAT YOURSELF

Snow balls

warm chocolate brownie balls rolled in coconut with salted caramel sauce 6.5

Sweet pizza to share

Valrhona white chocolate, passion fruit & mixed berries 8.25

Nutella, Valrhona white chocolate, raspberries, roasted pistachios & honeycomb 🌿 8.25

Cheers Cocktail ice cream pots ♻️

Choice of: strawberry daiquiri, mojito, chocolate espresso martini or toffee vodka 4.95

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