cocktails

**100 Hoxton 9**

Kwai Feh Lychee, lemongrass, ginger, chilli, lemon, fizz

**Harissa Bloody Mary 10**

Chef’s own recipe

**Yuzu Collins 9**

Jinro, yuzu, lemon, tonic

**Cherry Coke Old Fashioned 9**

Four Roses Bourbon, cherry coke reduction, Averna, Maraschino

**Espresso Martini 9**

Vodka, Coffee Heering, Cherry

Heering, vanilla, espresso

**Santiago Negroni 9**

Campari, Rives Gin, Cocchi Americano

**Aperol Spritz 9**

Aperol, prosecco, soda, orange

Happy slushies

**Aperol Spritz Slush 9**

Aperol, grapefruit sherbet, lemon and a side of prosecco

**Lychee Kalamansipation 9**

Happiness and good times

Bottomless Brunch

Bottomless prosecco, aperol spritz & slushies for 100 minutes only £25 and £32 with any brunch dish. Served Saturday & Sunday from 11am.

Boodle Fight

Feasting Filipino-style on the evenings of the 24th & 25th of April. Get your hands grubby and tuck onto everything your tummy could desire all served on giant banana leaves. Just £28 a head for this belly buster with a Don Papa fiery rum cocktail.

Party Times

For larger groups you book your own booth, long table or private room and share stories, jokes and food from our delicious party menus from £22 a head for 8 dishes and up.

Beer

**Budwar Krausened (2/3 pint) 4.0%      £4**

Unfiltered clean Czech beauty.

**Zen Pale Ale** British **4.5%** **£5.5**

Vegan, organic, gluten free with a green tea infusion. Ey op lad get it down you.

**Red Horse** Philippines **7.0%           £6.5**

With a kick like Black Beauty. Sweetness from the malt and a smooth bitter finish.

**1936 Biere** Switzerland **4.7% £4.5**

As clean and fresh as the air in the Alps.

**Unity Lager** London **4.5% £5**

Hint of sweetness and zest from Kiwi hops.

**Toasted Bread Lager** UK **5.0% £5.5**

Made using recycled bread. There is more than plenty for the brewery so stop wasting good dough.

**Alhambra Reserva** Spain **6.4%** **£6**

A luxuriant richness for this heavyweight.

**Queen of Diamonds** IPA **5.0%** **£5.5**

Slow and continuous addition of hops for a mature taste.

**Einstock Toasted Porter** **6.0% £6.0**

Icelandic roasty rich porter with chocolate & toffee tones to soothe an aching heart

**Pacifico** lager, Mexico **4.5%** **£5.5**

Corona but w/ more crisp sunshine goodness

**Brooklyn** IPAUSA **6.9%          £6.0**

Piney burst of aroma mellowed out with a full bitter finish

**Erdinger** Alkoholfrei, German **0%** **£4.0**

Isotonic alcohol-free wheat beer favoured by marathon runners

Mocktails

**Ginger Fizzle** ginger, orange, lime, mint, ginger ale **5**

**Gorgeous** Raspberries, passionfruit, cranberry, lime, apple **5**

**Homemade Lemonade**

Lemon, water, mint **3**

Fresh Juices

Beetroot, apple **4**

Matcha, avo pineapple smoothie **5**

Carrot, apple, ginger **4**

Fresh Orange or Grapefruit **4**

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**Aperitif**

Cocchi Americano

Campari

Kamm @ Sons

Gin

Bulldog

Tanquary 10

Monkey 47

Hendrick’s

Rives

No9

Silent Pool

Nordas

Whisky

Dewar’s

Triple Wood

Nikka from the barrel

Jamesons

Bourbon & Rye

Ritthenhouse

Whisky Thief

Wild Turkey

Monkey Shoulder

Vodka

Konik’s Tail

Tovaritch

Black Cow

Rum

Barcelo Platinum

Barcelo Gran Anejo

Appletons

Goslings

Plantation

Pusser’s

Wray & Nephew

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**Weekend Brunch**

**11 am – 3 pm**

**Vegan**

**Sourdough Toast** avocado salsa (v) **£3.5**

**Burnt Eggplant** coconut, hazelnut, tomato, apple, beetroot (gf) **£7**

**Veggie Breakfast** mushrooms, avocado salsa, sourdough, jalapeno, crisped potatoes, sunblushed tomato **£10**

**Portobello Mushrooms** sourdough, avocado salsa, sunblushed tomato, rocket **£8.5**

**Ice Cream**- *Two scoops for £6*

**Pandanmania** coconut and banana ice cream, cashew coconut pandan praline (gf)

**Stardust** smoked blackberry and star anise sorbet, raspberry & cinnamon dust  (gf)

**Pina Coladascope** rum and pineapple ice cream, matcha dusted honeycomb crumb (gf/v)

**Gluten Free**

**Burnt Eggplant** coconut, hazelnut, tomato, apple, beetroot (vegan/gf) **£7**

**Big Breakfast** bacon, s.onion hash, fried eggs, tomato avocado salsa, mushrooms, jalapeno dressing ­   **£11**

**Veggie Breakfast** spring onion hash, fried eggs, mushrooms, tomato avocado salsa, jalapeno dressing (v)   **£10**

**Portobello Mushrooms** fried eggs, sunblushed tomato, avocado salsa, rocket (v) **£8.5**

**Cured Salmon** scrambled egg, wasabi yoghurt, herb salad, spring onion hash **£10**

**Daing Mackerel** garlic fried rice, fried eggs, atchara papaya pickle **£9**

**Spiced Sea Bass Kedgeree** rice, poached egg, crispy shallots **£10**

*all substitutions will be charged extra:*

***crispy bacon £3***

***smoked streaky dry cured bacon £3***

***avocado salsa £2.5***

***Hash £2.5***

***Sourdough £2***

***Eggs £3***

***Mushrooms £3***

***Cumberland sausage £3***

**Ice Cream**- *Two scoops for £6*

**Pop Star** lychee ice cream, sumac popping candy, crystallised ginger (v)

**Pandanmania** coconut and banana ice cream, cashew coconut pandan praline (vegan)

**Pina Coladascope** rum and pineapple ice cream, matcha dusted honeycomb crumb (v)

**Red Bean Butterscotch Bomb** red bean (aduki) ice cream, miso butterscotch sauce (v)

**Stardust** smoked blackberry and star anise sorbet, raspberry & cinnamon dust  (vegan)

**Maraschino Melt** cherry & chocolate ice cream, boozed plum (v)

**Rapsa Bottomless Brunch**

**Bottomless Aperol Spritz, Prosecco or Slushies for 100 minutes £25**

Include any brunch item above for just £7

**(Total: £32 with bottomless drinks)**