

HAPPY HOUR 4-7 ALL

Cocktails 6

PIMMS Glass 7/ Jug 22

APEROL SPRITZ 8.5 Aperol, Prosecco

NEGRONI 8.5 Gin, Campari, Sweet Vermouth

FROZEN STRAWBERRY DAQUARI 9.5

White Rum, Strawberry, Mint

MOJITO 8.5 Rum, Lime, Mint

NOSTALGIC CAIPIRINHA 9.5 Cachaça, fresh lime (Brazil style)

ULTIMATE MARGARITA 9.5 Tequila,

Cointreau, Passoa, Lime

COSMOPOLITAN 9 Vodka, Cointreau, Cranberry

OLD FASHIONED 9.5

Bullet Bourbon, Bitters, Fire

ESPRESSO MARTINI 9.5 Vodka,

Espresso liqueur, espresso

SALTED CARAMEL ESP MARTINI 9.5

Vodka, Salted Caramel Liqueur, Espresso

PABLO ESCOBAR'S BURNT SOUR 10.0

GIN, Burnt Ginger, Egg, Lemon

BLOODY MARY 8.5 Vodka, tomato juice, Spice it to taste

007 DIRTY MARTINI 9.0

Grey Goose, Martini, Olives

RABBIT'S G&T SPECIALS 7.5

BULLDOG G&T

MOKNEY 47 G&T

BOXER G&T

AVIATION G&T

BURLEIGHTS PINK G+T

SPIRITS

£4.5 single/ £8 Double

Ask your server

DRAFT BEER

Asahi 6

Peroni 6.5

Pilsner 6.4

Brixton (Seasonal rotation 6.8)

Aspalls 5.50

Canopy Sunrise 6.2

Canopy Bockwell IPA 6.8

Bottled Beer 5.0 (ask server)

AGILE JUICE BAR 5.95

All of the ingredients you order from this menu are currently fruit & veg. We blend them to perfection when you order

THE CLEANSER

Basil, Mint, Apple

MANGO & TANGO

MANGO, LYCEE, MINT, LIME

HANGOVER CURE

Apple, Kale, Ginger

BLEEDING WEEKEND

Beetroot, Cucumber, Carrot, Kale

RABBIT EYESIGHT

Carrot, Apple, Ginger

VEGAN GUILT FREE SHAKE

Banana, Oat Milk, Dates, Maple

FRESH OJ/ APPLE/ CARROT 4.5

WINE

WINE SIZES- 175ML/ 250ML/BOTTLE

WHITE WHINE

TERRAS DO PO POURTIGUAL 5.5/7/22

SAUVIGNON BLANC, SPAIN 6/8/26

EA PORTUGAL 7/8.5/28

DONA ERMELINDA PORTUGUAL 7/9/30

ROSE WINE

LES SAISONS DE LA VIGNE ROSE FRANCE 5.5/7/24

DAINA EMPORDA SPAIN 7/8/28

CARM PORTUGAL 8/9.5/30

RED WINE

TERRAS DO PO PORTUGUAL 5.5/7/22

CASTLE CORVINA ITALY 6/ 8/10

DONA ERMELINDA PORTUGUAL 8/10/30

MONTADO TINTO PORTUGUAL 9/11/32

IMARNA ROSSO ITALY 10/12/34

BUBBLES

RIONDO GLERA EXTRA DRY 6/28

SEASONAL CHAMPAGNE 50

CARAFFE WINE 12