



Sit back, relax and enjoy the best view in town. Our drinks have been specially selected by our expert team to bring you a world of flavours, using quality ingredients.

www.vicinitylondon.co.uk



#vicinitylondon #cocktails #towerbridge #riverthames #londondrinks #terracebar #breathtakingviews



COCKTAILS

OUR TEMPTING RANGE OF TOP-QUALITY COCKTAILS FEATURES EVERYTHING FROM INIMITABLE CLASSICS TO INSPIRED REBOOTS AND FRUITY NON-ALCOHOLIC OPTIONS. EVERY GLASS OF DELICIOUSNESS IS CRAFTED TO PERFECTION BY OUR EXPERT MIXOLOGISTS.

PRE-DINNER COCKTAILS

NEGRONI £9

Timeless classic created in Italy, in 1919 by Fosco Scarselli. Gin, Sweet Vermouth, Campari.

VICINITY £9

We can't take you to the Caribbean, but we can bring you a piece of it with this tropical sweet and fruity cocktail. Malibu, Creme de Banane, Midori, lemon juice, pineapple juice.

VICINITY FRUIT CUP £9

Ideal aperitif drink in the winter. Marrying the summer's favourite drink with the spices of winter. Sipsmith Fruit Cup, ginger ale, cinnamon syrup, fresh fruits.

GIMLET £9

Potion of the Royal Navy to help combat scurvy on long voyages. Gin, lime cordial.

ANYTIME COCKTAILS

VANILLA FIG SOUR £9

Frothy, sweet, sour, fruity and strong. Vanilla Vodka, Creme de Figue, lemon, sugar, egg white.

ST. KATHARINE £9

Elegant Martini style cocktail with orange notes. Vodka, Cointreau, Lillet Blanc, Orange Bitter.

COSMOPOLITAN £9

A sweet & tart cocktail immortalised by 'Sex and The City'. Vodka, Cointreau, lime juice, cranberry juice.

FACUNDO £10

Perfect balance of sweet and sour, with notes of caramel and apricot. Spiced Rum, Apricot Liqueur, lemon juice, sugar syrup and egg white.

SPARKLING COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL £15

Traditional cocktail that is older than bar-tending itself. Champagne, Cognac, Angostura bitters and a sugar cube.

BELLINI £9

Light & fruity classic. Peach purée, Prosecco.

BLUE £9.5

Bright coloured sweet sparkling cocktail, which is the perfect start to a night. Vodka, Blue Curaçao, Prosecco.

AFTER DINNER COCKTAILS

JAPANESE NEGRONI €9

A twist of the classic Negroni. Suntory Toki, Aperol and Sweet Vermouth.

RUM COFFEE MARTINI £9

The classic Espresso Martini gains extra intensity from the rich, dark Caribbean Rum. Dark Rum, Coffee Liqueur, fresh espresso, cinnamon syrup.

CHOCOLATE OLD FASHIONED £10

Rum old fashioned with a touch of chocolate. Diplomatico Rum, Mozart Liqueur, Angostura Bitters, sugar.

LAST WORD £10

Prohibition era cocktail that was almost lost to time. A little sour, a little sweet, a little pungent. Gin, Green Chartreuse, Maraschino Liqueur, lime juice.

VIRGIN COCKTAILS

BOTANY £7

Fresh berries muddled with apple and pineapple juice, elderflower cordial and lemon juice.

LIGHT MULE £7

Seedlip, lime juice, ginger beer.

APPLE MOJITO £7

Apple juice, fresh lime, simple syrup, and mint topped with ginger beer.

WHITE WINE

175ML/250ML

NV The Rambler White, Western Cape, South Africa £6.5 / £8.75

2018 | Badalisc Pinot Grigio, DOC Delle Venezie, Italy £7.25 / £9.5

2018 Adobe Reserva Chardonnay, (Organic), Chile £7.5 / £10

2018 Wanderlust Sauvignon Blanc, Marlborough, New Zealand £9.25 / £11

RED WINE

175ML/250ML

NV The Rambler Red, Vino da Tavola, Italy £6.50 / £8.5

2018 Mucho Mas Merlot, Chile £7.50 / £9.5

2018 The Last Stand Shiraz, Victoria, Australia £7.75 / £9.75

2018 Amauta Absoluto Malbec, Argentina £7.75 / £10.5

ROSÉ WINE

175ML/250ML

2018 Ancora Pinot Grigio Rosé, IGT Provincia di Pavia, Italy £7 / £9.5

SWEET AND FORTIFIED WINES

125ML

2017 Domaine L'Ermitage 'Le Muscat', France £8.5

2018 Ginestet Classique Sauternes, France £10.5

2012 Krohn LBV Port, Portugal £11.5

CHAMPAGNE AND SPARKLING

125ML

NV Ceradello Prosecco Spumante Brut (Organic), Italy £7

NV J.Laurens, Crémant de Limoux 'La Rose No.7', France £10

NV Moët & Chandon Brut Imperial, France £13

NV Moët & Chandon Rose Imperial, France £14

DRAUGHT

HALF PINT/PINT/STEIN

Birra Moretti 4.6% ABV £2.9 / £ 5.8

Heineken 5% ABV **£**2.8 / **£**5.5

Strongbow 4.5% ABV **£**2.95 / **£**5.75

Brixton Reliance Pale Ale 4.2% ABV £2.9 / £5.8 / £11.25

Brixton Atlantic Pale Ale 5.4% ABV \$3/\$6/\$11.25

Guinness 4.2% ABV £2.9 / £5.8

BOTTLED

330ML

Heineken 5% ABV £5

Heineken 0 0% ABV £4

Sol 4.5% ABV £5

Camden Hells lager 4.6% ABV £5

Beyond The Pale 4.2% ABV £5.25

ASK YOUR SERVER FOR OUR FULL WINE LIST, AVAILABLE BY THE BOTTLE

LIQUEURS AND APERITIFS

Baileys Irish Cream	£ 7.5
Luxardo Limoncello	8≩
Lillet Blanc	8≩
Green Chartreuse	8≩
Mozart	8≩
Ramazzotti Sambuca	8≩
Jägermeister	8≩
Frangelico	8≩
Midori	8≩
St-Germain	8≩
Kahlua	8≩
Southern Comfort	8≩
Drambuie	8≩
Marie Brizard Creme de Banane	8≩
Marie Brizard Blue Curaçao	8≩
Marie Brizard Creme de Apricot	8≩
Tia Maria	8≩
Cointreau	8≩
Grand Marnier	8≩
Archers Peach Schnapps	8≩
Lazzaroni Amaretto	8≩
Chambord	8.8≩
Pimm's No 1	£9.5

RUM

Bacardi Carta Blanca	8≩
Bacardi Añejo Cuatro - 4 years old	8≩
Lamb's Navy Rum	8≩
Malibu Caribbean Rum	8≩
Bacardi Carta Negra	£9
Wray & Nephew Overproof	£9
Sailor Jerry Spiced	£9
Plantation 5	£10
Kraken Black Spiced	£10
Diplomatico Reserva Exclusiva	£11

TEQUILA

8≩
8≩
£8.5
£9.5
£13
£10

VODKA

Eristoff	8≩
Belvedere Pure	£8.5
Sipsmith Sipping Vodka	£8.5
Distil No.9	£9.5
Grey Goose	£10

GIN

Beefeater	8≩
Beefeater Pink Strawberry	8≩
Tanqueray London Dry	8≩
Hendricks	£8.5
Sipsmith London Dry	£8.5
Aviation	£9
No.209	£9
Beefeater 24	£9
Portobello Road No. 171	£9
City of London	£9
Hayman's Old Tom	£9
Bulldog	£9
Whitley Neill Blood Orange	£9
Hayman's Sloe	£9
Death's Door	£9.5
Tanqueray 10	£9.5
Marylebone London Dry	£10
Suntory Roku	£10
Warner Edwards Harrington Dry	£10
Warner Edwards Victoria's Rhubarb	£10
Gin Mare	£10.5

BRANDY AND COGNAC

St-Remy	8≩
Hennessy VS	£8.5
Berneroy Fine Calvados	£8.5
Janneau VSOP	£10
Remy Martin VSOP	£10
Remy Martin XO	£32

WHISKEY

SCOTCH & SINGLE MALT	
Johnnie Walker Red Label	8≩
Chivas Regal 12	8≩
Highland Park 12	£10
Glenmorangie 10	£10
Auchentoshan American Oak	£10
Bowmore 12	£10
Laphroaig 10	£10
Glenfiddich 12	£10
Macallan Gold Double Cask	£11
Auchentoshan Three Wood	£11.5

AMERICAN

Canadian Club	8≩
Jack Daniel's No.7	£9
Buffalo Trace	£9
Bulleit Rye	£10
Gentleman Jack	£10

IRISH

Jameson	8≩
Dead Rabbit	£10

JAPANESE

Suntory Toki	£10
Yamazaki 12	£24

GIN AND TONIC

WE'VE PUT TOGETHER A MOUTH-WATERING SELECTION OF PREMIUM GINS FROM OUR FAVOURITE DISTILLERS ACROSS THE GLOBE. CHOOSE FROM A RICH VARIETY OF STYLES AND AN ARRAY OF AROMATIC INFUSIONS, PAIRED OF COURSE WITH THE PERFECT TONIC.

HENDRICKS £ 10.5

Served with Cucumber.

Wondrous botanical signature consisting of eleven botanicals, infused with Bulgarian Rosa Damascena and cucumbers. A marriage of two different spirits from two different stills: Bennett still and Carter-Head still.

PORTOBELLO ROAD NO. 171 £11 Served with Red Chilli and Fresh Coriander.

An old-style London Dry Gin containing traditional botanicals. Generous amounts of juniper and citrus character.

TANQUERAY 10 £11.50

Served with Grapefruit and Mint Leaves.

Handcrafted and distilled in small batches with fresh grapefruit, chamomile flowers and other hand selected botanicals.

WARNER EDWARDS £12

Served with Lime Wedge.

From the picturesque village Harrington, fantastically smooth and aromatic Gins using their farm's natural spring water, grain spirit and home-grown ingredients.

BEEFEATER PINK STRAWBERRY £10 Served with Strawberry.

Beefeater Pink fuses natural strawberry, citrus and classic juniper botanicals, to create a soft delicate and refreshing strawberry flavoured Gin.

MARYLEBONE £12

Served with Lime Wedge.

Robust but elegant, with hints of chamomile, lemon balm and lime flower along with notes of sweet citrus and a wonderful, spicy lingering finish.

GIN MARE £12.5

Served with Thyme, Rosemary and Olives.

Gin Mare has redefined the concept of Dry Gin with Mediterranean character. Infused with rosemary, thyme, Arbequina olives and basil.

BULLDOG £11

Served with Berries.

Bulldog has 12 botanicals including White Poppy from Turkey, along with Dragon Eye and Lotus Leaf from China; adding a layer of distinction to its refreshing citrus notes. Pairs well with the Fever Tree Mediterranean tonic.

SUNTORY ROKU £12

Served with Cherries.

Roku is Japanese for six, named after the six Japanese botanicals that Roku is made with - which take you on a tour of the Japanese seasons.

BEEFEATER 24 £11

Served with Grapefruit.

Combines Japanese Sencha and Chinese Green teas with grapefruit peel, juniper, Seville orange peel. Beefeater London Dry Gin is infused for 24 hours prior to distillation to create this sophisticated blend of complex flavours.

HAYMAN'S OLD TOM £11

Served with Lemon Slice.

Lightly sweetened style of Gin that was particularly popular in the 18th Century and was the Gin of choice in the 19th Century.



HOT DRINKS

Espresso	£ 3.75	Coca-Cola
Double Espresso	£ 3.75	Diet-Coke
Cappuccino	£ 3.75	Lemonade
Americano	£3.75	Soda
Macchiato	£3.75	Ginger Ale
Latte	£ 3.75	Ginger Beer
Flat White	£3.75	
Hot Chocolate	£3.75	TONIC
English Breakfast Tea	£3.75	Tonic
Earl Grey Tea	£3.75	Light Tonic
Lemongrass and Ginger Tea	£3.75	Mediterranean Tonic
Camomile Tea	£ 3.75	Elderflower Tonic
Red berry and Flower Tea	£ 3.75	
Green Tea and Peach	£3.75	JUICES
Peppermint Tea	£ 3.75	Orange, Cranberry, Pineapple,
Green Tea	£ 3.75	Apple, Tomato
Cranberry and Raspberry Tea	£3.75	
Fresh Mint Tea	£3.75	ENERGY DRINKS
		Red Bull
LIQUEUR COFFEE		Red Bull Sugar-free
Irish Coffee	£ 7.5	3
Baileys Coffee	£ 7.5	WATER
Calypso Coffee	£ 7.5	Decantae Still or Sparkling 33cl
French Coffee	£ 7.5	Decantae Still or Sparkling 75cl

SOFT DRINKS

£3.5 £3.5 £3.5 £3.5 £3.5 £3.5

£3 £3 £3

£3.5

£4 £4

£2.5

£5

FOOD ALLERGIES AND INTOLERANCES

If you suffer from an allergy or food intolerance please let us know before ordering. An information pack is available from your host in the restaurant, listing the allergenic ingredients used in our menu. Please note that our kitchen and food service areas are not nut free or allergen free environments.

Please note that all our measures are 50ml. Single measures are available on request.

All prices are inclusive of VAT at the current rate.

A discretionary 12.5% service charge will be added to your bill.

