

# TWO *One* FOUR

## Signature cocktails

### Summer Bellini - £8.5

strawberry, watermelon, Prosecco  
*a summery fruity fizz to start the evening*

### Bermondsey Americano 2.0 - £8

Campari, Scarpa Rosso, Bermondsey Grapefruit Tonic  
*local twist on the classic*

### Melon Spritz - £8.5

Melonade liqueur, Italicus, Prosecco  
*super refreshing melon spritz with citrusy bergamot*

### CC Refresher - £9.5

Fresh cucumber, cardamon infused ELLC vodka, lime juice  
*cool as a cucumber, warmer with cardamon spice*

### Club Tropicana - £9.5

Coconut infused Jensen's, pineapple liqueur, tonka syrup, Bermondsey Tonic  
*fun & sunshine in glass, there's enough for everyone*

### Bramble - £9.5

Bulldog dry gin, fresh blackberries, crème de mure, black pepper syrup  
*super juicy blackberry with subtle warming black pepper notes*

### Red Velvet - £10

Raspberry infused Don Q rum, Italicus, rosemary syrup, lime, egg white  
*a velvety raspberry explosion*

### Peach Negroni - £9.5

Peach infused Jensen's Bermondsey gin, Campari & Scarpa Rosso  
*classic negroni blend with a seasonally fruity twist*

### An Italian in New York - £10.5

Colonel Fox gin, Campari, Scarpa Rosso, Cynar, Laphroaig  
*think serious negroni with a nod to manhattan, served straight up*

# **Our favourite classics from different era's**

## **Charlie Chaplin - £9**

Hayman's sloe gin, apricot brandy, lime juice  
*a delicious, fruity sweet 'n' sour classic ~ created: 1920's*

## **Sidecar - £9.5**

Maxime Trijol VS Cognac, Cointreau, lemon juice, sugar rim  
*named after the popular motorcycle attachment in WWI ~ created: 1918*

## **Gibson - £10**

Ferdinand's Saar Dry Gin, dry vermouth, pickle juice, pickled onions  
*our founder Nick's favourite style Martini, super savoury ~ created: late 1800's*

## **Jungle Bird - £10**

Plantation Original Dark, pineapple juice, Campari, lime juice, sugar  
*invented for the opening of Kuala Lumpur Hilton as a welcome drink ~ created: 1973*

## **The Last Word - £9.5**

No.3 London Dry, green Chartreuse, lime juice, Maraschino liqueur  
*prohibition-era cocktail originally developed in Detroit ~ created: 1920's*

## **Rob Roy £9**

Naked Grouse, Scarpa Rosso, bitters  
*similar to a Manhattan but with Scotch Whiskey instead of Rye ~ created: 1894*

# **Non-alcoholic cocktails**

## **Non-alcoholic G'n'T - £5**

Ceder's Crisp plus your choice of Bermondsey tonic water  
*notes of juniper, cucumber & camomile*

## **Light & Stormy - £7**

Stryk Not Rum, lime, ginger beer, bitters  
*virgin version of the classic Dark'n'Stormy*

## **Cucumber Spritz - £7**

Lyre's Aperitif Dry, Lyre's Italian spirit, Bermondsey cucumber tonic  
*light & refreshing spritz*

## **Angel Sour - £7**

Lyre's Amaretti, lemon, orgeat & egg white  
*an angelic version of Amaretto Sour*

# **Gin & Tonic Tasting Flights**

**How it works** – Your flight options are listed below. You will be given three gins on ice & a bottle of Bermondsey Tonic Water as listed but in an unknown order with a sealed revealing envelope. Try them all, make a guess as to what's what & then put yourself out of your misery... Honestly with Bermondsey Tonic, identifying the gins is easier than you may think!

## **The Great British Gin-Off £19**

### **Edinburgh Gin (Scotland)**

*Full bodied juniper up front with a smooth sweet spice & bright heathery note*

### **Da Mhile Seaweed (Wales)**

*Eucalyptus & bright citrus initially with full bodied piney sweetness lead to a herbal minty finish*

### **Tarquin's (England)**

*Spiky juniper & lemony coriander leads to bright lavender & violet on the finish*

## **Tour of London £18**

### **City Of London (St Paul's)**

*Soft anise flavours up front, give away to floral juniper leading to zesty grapefruit*

### **Half Hitch (Camden)**

*Bold bergamot initially with a full-bodied middle & a dry tannic finish*

### **Dodd's (Battersea)**

*Honey makes this one deep & woody, with plenty of cardamom & subtle vanilla*

## **The Bermondsey Fruitilicious £20**

*Our good friends Jensen's (a stone's throw from here) have created some amazing gin infusions. Flavoured gins often have a synthetic taste, however Christian Jensen & his team use simply pure fruit & no added sugar, delicious!*

### **Jensen's Strawberry**

### **Jensen's Rhubarb**

### **Jensen's Blood Orange**

# Bar Snacks & Food

*~ please make us aware of any dietary intolerances or allergies when ordering*

<b>Nuts</b> ~ roasted cashew	£2
<b>Crisps</b> ~ jalapeno	£2
<b>Olives</b> ~ nocellara	£2.5
<b>Bread selection</b> , extra virgin olive oil	£4
<b>Bruschetta</b> , caponata, stracciatella, basil	£4.5
<b>Broad bean dip</b> , salsa rossa, toasted piadina	£5.5
<b>Burrata</b> , extra virgin olive oil	£6.5
<b>Prosciutto</b> ~ san daniele	£6
<b>Cheese</b> ~ piave, cravot caseificio, gorgonzola dolce	£8

## Wine

<b>Sparkling</b>	Prosecco ~ <i>bubbles that slip down with ease</i>	£7.5/£34
<b>White</b>	Cataratto ~ <i>peachy &amp; very gulpable</i>	£5.5/£24
	Roero Arneis ~ <i>crisp fruit, dry, substantial</i>	£6.5/£30
	Gavi di Gavi ~ <i>posh pinot grigio</i>	£7/£32
<b>Rose</b>	Calafuria ~ <i>summer fruits, refreshing, fairly dry</i>	£7/£32
<b>Red</b>	Montepulciano ~ <i>cherry, plum, attitude</i>	£5.5/£24
	Chianti ~ <i>unoaked, organic, robust</i>	£6/£28
	Rosso di Montalcino ~ <i>stylish, fruity, smooth</i>	£9/£42

## Beers

Peroni Nastro Azzurro	£5.5
The Kernel Pale Ale	£6
Free Damm non-alcoholic lager	£4

***Please order at the bar.***

*We occasionally use photography to capture the bar environment for brand promotion only. If you do not wish to appear in any footage inform a member of staff.*

*Food & soft beverage prices are inclusive of VAT @ 5%, Alcoholic beverage is inclusive of VAT @ 20%.  
A 10% discretionary service charge will be added to the bill.*