



## Drinks List

## Our Commitment To Doing Good

It's really important to us that we're as sustainable and ethical as we can be. These are just some of the ways we try to make a difference...

Our meat is only **sourced from small farms** committed to producing quality, **naturally reared animals** and maintaining high animal welfare standards.

We source our fish **sustainably** and **responsibly**, and ensure our supply chain is transparent.

Some of our cocktails use vodka from the Green Room distillery - for every bottle sold, the distillery gives **£1 to the charity BACKUP**, which supports those working in the theatre technical supply chain.

We try to **re-use ingredients from the kitchen** in our cocktails that would otherwise have gone to waste.

We donate **£1** from every plant-based burger sold to **StreetSmart homeless charity**.

This paper is made using **15%** of maize and corn by-products, **plus 40% recycled fibres** and **45% FSC certified virgin fibres**.

A **£1** donation is added to your bill for unlimited still and sparkling **BELU water**. **100%** of each donation goes to the **charity WaterAid**.

All of the discretionary **12.5% service charge** added to the bill goes **straight to our team**.

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## **Bar Food Menu**

### **Snacks**

Spicy peanuts – 3.25

Smoked almonds – 4

Nocellara olives – 4

Spiced broad beans – 4.25

### **Small Plates**

Sauerkraut and cheddar croquettes,  
truffed mayonnaise (v) – 6.5

Chickpea hummus, tahini, crispy chickpeas,  
house flatbread (vg) – 6.5

Free range crispy fried chicken, buttermilk mayo – 8

Charred tenderstem broccoli, cashew milk, harissa, preserved  
lemon (vg) – 8

Sea trout ceviche, monk's beard, radish, coriander – 10

# Wines

## **White** 175ml / 250ml / Bottle

Macabeo, Molinico Loco, Murcia, Spain, 2021 – 6.2 / 8.25 / 24.5

Cataratto, Casa Mia, Sicily, Italy, 2020 – 7 / 10 / 27.5

‘Wally’ Sauvignon Blanc, Les Caves de la Loire, France, 2020 – 7.9 / 11.2 / 32

Picpoul de Pinet, Baron de Badassiere, Languedoc, France, 2020 – 84 / 11.9 / 34

### ***By the Bottle***

Vinho Verde Loureiro / Alvarinho, Azevedo, Portugal, 2020 – 36

Mosel Riesling, Maximin Grunhaus, Maximin, Germany, 2020 – 39

Heritage Collection Chardonnay, De Loach, California, USA, 2019 – 42

Malborough Sauvignon Blanc, Framingham, New Zealand, 2021 – 48

Chablis, Les Hauts de Milly, Burgundy, France, 2019 – 53

## **Sparkling** 125ml / Bottle

NV Prosecco Spumante Extra Dry, Ca’ di Alte, Veneto, Italy – 7 / 36

### ***By the Bottle***

Blanc de Blancs, Raventos i Blanc, Cataluna, Spain, 2020 – 50

NV Classic Cuvée Multi Vintage, Nyetimber, Southern England – 68

Perrier Jouet Grand Brut NV – 85

## **Rose** 175ml / 250ml / Bottle

Organic Rosado, Familia Castano, Murcia, Spain, 2020 – 7 / 9.2 / 27

Studio Rose, Miraval, France, 2020 – 10.2 / 14.3 / 42

## **Red** 175ml / 250ml / Bottle

Merlot / Corvina, Ponte Pietra  
Veneto, Italy, 2021 – 6.2 / 8.25 / 24.5

Pinot Nero, Ca' di Alte  
Veneto, Italy, 2020 – 7.3 / 10.4 / 29.5

Calchaqui Valley Malbec, Amalaya  
Salta, Argentina, 2020 – 8.9 / 12.6 / 36

### ***By The Bottle***

'Costadune' Frappato, Mandrarossa  
Sicily, Italy, 2020 – 37

Rioja Negra  
Izadi Larossa, Spain, 2019 – 42

Grenache, McLaren Vale  
Willunga 100, South Australia – 44

Great Southern Pinot Noir, Three Lions  
Western Australia, 2019 – 46

Saint-Georges-Saint-Emilion, Chateau Macquin  
Bordeaux, France, 2018 – 49

## **Orange** Bottle

'Maceration de Soif' Sauvignon, Domaine Joel Delaunay  
Loire, France, 2021 – 48

## **Dessert** 50ml / Bottle

Sauternes, Chateau Delmond  
Bordeaux, France, 2018 – 6.2 / 42

125ml glasses of wine available on request. Vintages are subject to availability.

\*Cocktail Club: weekdays 4pm-8pm.

Starred cocktails **7.5\***

**We've re-used ingredients from the kitchen in some of these cocktails - part of our commitment to minimising waste.**

## **Signature Cocktails**

### **The Alchemist Flask 11.75**

Pampero Blanco rum, salted caramel, lime, apple juice, ginger syrup

### **Shake To Wake 11.75**

Ketel One vodka, passionfruit extract, bergamot liqueur, pink grapefruit fizz, fresh lemon juice

### **\*Rosa De Lava 11.75**

Don Julio Blanco tequila, fresh lime juice, jalapeno chili syrup, Franklin & Sons rose lemonade

### **Tropicana 11.75**

Pampero Blanco rum, orgeat, fresh lime juice, pineapple, cranberry, mixed spice syrup

### **\*Red Manalishi 11.75**

Tanqueray gin, Campari, fresh lime juice, strawberry puree, Franklin & Sons hibiscus and rhubarb tonic

### **The Peach Tree 11.75**

Tanqueray gin, lychee juice, lime juice, green tea cordial, peach puree

## Classic Twists

### **Tommy's Salted Margarita 11.75**

Don Julio Blanco tequila, fresh lime juice, agave syrup, salt

### **\*Green Old Fashioned 11.75**

Bulleit bourbon, homemade green cordial, bitters

### **\*Pink Negroni 11.75**

Tanqueray gin, Rose Belsazar vermouth, Campari

### **Luxury Mojito 11.75**

Pampero Blanco rum, fresh lime juice, passionfruit, coconut cream, mint, soda

### **\*Silver Caipiroska 11.75**

Ketel One vodka, fresh lime juice, strawberry puree, pear puree

## Non-Alcoholic Cocktails

### **Green Room Breeze 7.5**

Apple, Passionfruit, Strawberry Jam, Lime

### **Herbaceous Days 8.5**

Seedlip Garden, Rhubarb & Hibiscus Tonic

### **Crodino 7.25**

Non-alcoholic aperitivo

## **Draught Beer / Cider** Half / Pint

Stiegl Goldbrau Lager (4.9%) 3.5 / 7

Amstel (4.1%) 3.35 / 6.5

Upright IPA (4%) 3.5 / 7

Beavertown Neck Oil Session IPA (4.3%) 3.6 / 7

Guinness (4.2%) 34 / 6.6

London W9 Cider (4%) 3.3 / 64

## **Bottled Beer / Cider** 330ml

Estrella (4.6%) 5.5

Moretti (4.6%) 5.5

Brooklyn Lager (5.2%) 6.5

Lucky Saint Lager (0.5% abv unfiltered) 5.5

Stiegl Paracelsus Lager (gluten free – 5%) 7.5

Sassy Cider – Pear (2.5%), Rose (3%), Bio (4%) 64

Beavertown Lazer Crush IPA (0.3% abv) 5.5

## **Hard Seltzer**

Hard Seltzer by Served – Lime or Raspberry 6.5



## **Vodka** 50ml

Ketel One 84

Ketel One Citron 84

Green Room Vodka 87

Ketel One Botanical 94

Ciroc 104

Grey Goose 12.2

## **Gin** 50ml

Tanqueray London Dry 84

Green Room Gin 9.2

Villa Ascenti 9.2

Sipsmith 9.6

Hendricks 10

Tanqueray Ten 10.2

Monkey 47 144

Seedlip Garden (0% ABV) 7.9

## **Whisky / Bourbon** 50ml

Jameson 84

Bulleit Bourbon 9

Johnnie Walker Black 9

Bulleit Rye 10.5

Copper Dog Blended Scotch Whisky 114

Talisker Malt Whisky 114

Dalwhinnie Single Malt 12y.o 124

## **Rum** 50ml

Pampero Blanco 84

Koko Kanu 9.2

Kraken Spiced Rum 10.2

Havana Especial 10.2

Sailor Jerry Spiced Rum 104

Ron Zacapa 23y.o 14

## **Tequila**

Patron XO Cafe Tequila 104

Casamigos Reposado 124

Don Julio Blanco 13.2

Don Julio Reposado 13.2

## **Other** 50ml

Belsazar – Red, White or Rose 77

Kahlua 84

Amaretto 84

Hennessy VS 104

Pimms 10.5 / 28 (Jug)

*Served in 25ml*

Campari 4.2

Sambuca 445

Grappa 445

Jagermeister 4.7

50ml is our standard serve - 25ml available on request.

## Softs

Fresh Juice 3.5 – ask for selection

Lime Soda 2.75

Elderflower Soda 3.5

Diet Coca Cola 3.1

Coca Cola 3.3

Belu – still/sparkling water 330ml / 750ml 2.5 / 4.5

Franklin & Sons Ginger Ale / Tonic 3

Franklin & Sons Cucumber & Elderflower Tonic 3.1

Franklin & Sons Black Olive & Rosemary Tonic 3.1

Franklin & Sons Rhubarb & Hibiscus Tonic 3.1

Franklin & Sons Pink Grapefruit & Bergamot Tonic 3.1

Organic Blood Orange LemonAID 5.25

Organic Ginger LemonAID 5.25

Organic Lime LemonAID 5.25

Elderflower Mint Trip, CBD infused 4.75

Lemon Basil Trip, CBD infused 4.75

## Hot Drinks

Espresso single / double 2.3 / 2.6

Macchiato single / double 2.5 / 2.8

Americano / Latte / Cappuccino / Flat White 3.5

English Breakfast / Fresh Mint / Green /  
Earl Grey / Peppermint Tea 2.5

## Iced Coffee

Americano / Latte 3.8



## GREEN ROOM FOOD MENUS

Scan the QR code to browse our all-day,

Saturday brunch and Sunday Roast menus

A discretionary 12.5% service charge will be added to your bill  
– 100% of this goes directly to our team.

## **Also At The Green Room...**

### **Cocktail Club**

Our much-loved Cocktail Club runs from 4pm to 8pm on weekdays. Selected cocktails are available for £7.50.

### **Saturday Bottomless Brunch**

Come and visit us on Saturdays for bottomless brunch with a DJ, from 11am until 4pm. For £37.5pp all-in (including your food), you can go bottomless on beer, prosecco, or a limited-edition cocktail that we change each month.

### **Under Three Trees**

From 4-11pm on Saturdays, a DJ spins house, disco and soul in our garden to keep the party going after brunch.

### **Sunday Roast**

What would Sunday be without a roast? So relax and enjoy a hearty one with us, from 12pm each Sunday. You'll have a choice of beef or pork with all the trimmings, or for vegans we've got it covered with our vegan Wellington.