

Spirits

Vodka

	25ml	bottle*
Grey Goose Magnum 40%	-	390
Grey Goose 40%	6.2	175
Grey Goose Flavours 40%	6.2	175
Grey Goose Essences 30%	6.2	175
Discarded Grape Skin 40%  UK	6	170
Dutch Barn 40%  UK	5.8	160
Sipsmith 40%  UK	5.4	150
Black Cow & English Strawberries 37.5%  UK	5.4	150
East London Liquor Co 40% UK	5.4	150
Żubrówka 37.5%	5.2	140
Sapling 40%  UK	5.1	-

Gin

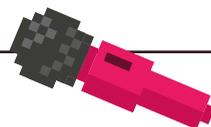
Mirabeau Rosé 43%  B	6.4	180
Didsbury 40% UK	6	170
The Botanist 46%  B UK	6	170
Hendrick's 41.4% UK	5.8	160
Sipsmith 41.6%  B UK	5.8	160
Portobello Road 42% UK	5.4	150
East London Liquor Co 40% UK	5.4	150
Bombay Sapphire 40% UK	5.1	135
Sapling 40%  B UK	5.1	-

Rum

Two Drifters Overproof 60%  B UK	7.5	210
Hattiers Premium Reserve 40%  B UK	7.2	200
Two Drifters Lightly Spiced 40%  B UK	6.4	180
Five Rivers 40% UK	5.8	160
Dark Matter Spiced 40% UK	5.4	150
Discarded Banana 37.5%  UK	5.4	150
East London Liquor Co 40% UK	5.4	150
Aluna Coconut 37.5%  UK	5.2	140
Gosling's 40%	5.2	140
Bacardi Spiced 35%	5.1	135
Bacardi Carta Blanca 37.5%	5.1	-

ALLERGEN ADVICE: Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu & we cannot guarantee the total absence of allergens. Detailed information on the 14 legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary service charge of 12.5% will be added to your food and drink bill. This is distributed between members of the team who prepare and serve your food and drinks.



*All bottle prices include mixers

Whisky

	25ml	bottle*
Laphroaig 10 40%  UK	7.9	220
Bruichladdich 50%  UK	7.9	220
Nc'Nean 46%  B  UK	7.5	210
Talisker 10 45.8% UK	6.8	190
Monkey Shoulder 40% UK	5.4	150

World Whiskey

Woodford Reserve Rye 45.2%	6.8	190
Woodford Reserve 43.2%	5.8	160
Toki Suntory 43%	5.4	150
Maker's Mark 45%  B	5.4	150
Jameson 40%	5.4	150
Jack Daniel's Apple 35%	5.4	150
Jack Daniel's Fire 35%	5.4	150
Jack Daniel's No. 7 40%	5.1	-

Tequila

Patrón Añejo 40%  UK	8.2	240
Illegal Mezcal Joven 40%  UK	7.5	210
Don Julio Reposado 38%  UK	7.5	210
El Jimador Blanco 38%	5.2	-

Cognac & Other World Spirits

Rémy Martin VSOP 40%  UK	7.5	210
Nc'Nean Organic Botanical 40%  B  UK	7.5	210
Avallen Calvados 40%  B  UK	7.5	210
Hennessy VS 40%	6.4	180
Abelha Cachaça 39%  UK	6.4	180

Mixers

Red Bull	2.5	-
Punchy  B UK	2.5	-
Coke, Diet Coke & Coke Zero	2.3	-
Double Dutch Tonics & Sodas  UK	2.3	-
Eager Juices UK	2.3	-

% ABV

 B Corporation

 Bottle

 Gluten Free

UK UK Made

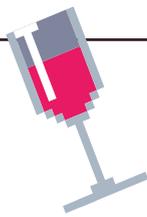
 Organic

 Planet Friendly

 Vegan

icons are on our menu to help you choose and highlight our commitment to ethical, local, or planet friendly suppliers

Wines



Sparkling

	125ml	250ml	bottle
Taittinger NV Magnum 12%	-	-	260
Taittinger Rosé 12%	-	-	140
Nyetimber Classic Cuveé 12%	-	-	90
Ridgeview Bloomsbury Brut NV 12%	-	-	75
Prosecco Jeio Bisol 11.5%	8	-	38

White

Sauvignon Blanc, Spy Valley 13%	-	-	40
Pinot Grigio, Argento 13%	-	-	36
Chenin Blanc, Rebeland 13%	5.9	9.9	32
Trebbiano, Le Coste 12%	5.7	9.7	27

Red

Malbec, Tomero 14.5%	-	-	49
Cabernet Sauvignon, Xanadu Exmoor 14%	-	-	45
Merlot, Valdivieso 13.5%	5.9	9.9	32
Sangiovese, Fico Grande 13%	5.7	9.7	27

Rosé

Côtes de Provence, Azure Mirabeau 13%	-	-	52
Grenache, Wild Child 12.5%	-	-	39
Garnacha, Syrah, Pez De Rio D.O. Carineña 12.5%	5.7	9.7	27

Shooters

Bubble Pop Electric 13% baileys, blue curaçao & banana liqueur	5.5
Pop Rocks 14% cherry brandy, amaretto di saronno, lime	5.5
Cake Pop 12% limoncello, frangelico, lemon juice, sugar syrup	5.5

Softs

Red Bull	4
Red Bull Sugarfree	4
Punchy	4
Coke, Diet Coke, & Coke Zero	3.8
Eager Juices	3.5
Double Dutch Tonics & Sodas	3
CanO Water Still	3
CanO Water Sparkling	3

% ABV	UK Made
B Corporation	Organic
Bottle	Planet Friendly
Gluten Free	Vegan

icons are on our menu to help you choose and highlight our commitment to ethical, local, or planet friendly suppliers

Ciders

	330ml
Curious Apple 5.2%	6
Jake's Kentish 5.4%	5.8
Rekorderlig Flavours 4%	5.8

Beers

	330ml
Asahi Super Dry 5.2%	6
Brewgooder Lager 4.5%	6
Beavertown Neck Oil IPA 4.3%	6
Jubel Beer 4%	5.8
Camden Hell's Lager 4.6%	5.8
Freestar Non Alcoholic 0.5%	5.4

Sharers

Can't Feel My Face 13% (serves 6-8)	65
dark matter spiced rum, goslings black seal, bacardi carta blanca, two drifters overproof spiced pineapple rum, raspberry puree, orgeat syrup, lime juice, pineapple juice & tropical redbull	

Cocktails 10.6 each



Crazy In Love 13%

bacardi carta blanca, gosling's black seal, two drifters lightly spiced rum, two drifters overproof spiced pineapple rum, apricot brandy, passion fruit syrup, grenadine, lime juice & pineapple juice

Watermelon Sugar (High) 12%

bacardi carta blanca, midori, cocktail foam, CBD orange blossom oil, watermelon syrup & lime juice

Hot Girl Summer 10%

el jimador blanco tequila, vanilla & passion fruit syrup, tabasco, passion fruit purée, lime juice

Running Up That Hill 12%

sapling gin, st germain elderflower liqueur, elderflower cordial, fresh mint, lemon juice & prosecco, campari

Purple Rain 12%

bacardi carta blanca, sapling vodka, bombay sapphire, chambord black raspberry liqueur, blue curaçao, passion fruit syrup, grenadine, lemon juice & lemonade

Fancy something else?

Ask one of our bartenders to whip up your favourite drink!

New York, New York 13%

maker's mark, jack daniel's apple, amaretto di saronno, angostura bitters, lemon juice, cocktail foamer, sugar & fico grande sangiovese

Ziggy Stardust 11%

sapling vodka, kwai feh lychee liqueur, cocktail foam, raspberry syrup, lemon juice & lychee juice

Re-Rewind 12%

el jimador blanco tequila, discarded banana rum, coconut syrup, pineapple & lime juices

Single Ladies 11%

mirabeau rosé gin, nc'nean organic botanical spirit, aperol aperitivo, watermelon syrup, lime juice & lemonade

Phil Raspberry Collins* 9%

sapling vodka, chambord black raspberry liqueur, raspberry purée, sugar, lemon juice & soda

Low & No Alcohol

First Class 5% 8

grey goose essences strawberry & lemongrass, elderflower cordial, light tonic

Recovery 5% 8

sapling gin, fresh mint, honey, lemon juice & ginger ale

Wake Me Up 5% 8

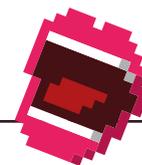
sapling vodka, archers peach schnapps, cranberry juice, lime juice & red bull

Like A Virgin 0% 6

fresh lime juice, sugar, apple juice, fresh mint, soda

Lucid Dreams 0% 6

raspberry & passion fruit purée, vanilla syrup, lychee juice & pineapple juice



ALLERGEN ADVICE: Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu & we cannot guarantee the total absence of allergens. Detailed information on the 14 legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary service charge of 12.5% will be added to your food and drink bill. This is distributed between members of the team who prepare and serve your food and drinks.

* 25p of each Phil Raspberry Collins cocktail sold will be donated to a local charity

Food

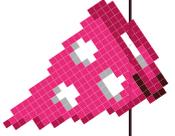
Small Plates

King prawn & chorizo skewers with lime, coriander & sweet chilli dipping sauce	8.5	Salt-N-Pepa calamari with lemon & cracked black pepper mayo	7
BBQ pulled jackfruit 'tacos' (vg) with baby gem lettuce cups, smashed avocado and pickled red onion	7.5	Buffalo cauliflower 'wings' (vg) with Frank's hot sauce dip	6.5
Steamed duck gyozas with honey, soy & hoisin dipping sauce, and fresh chilli, spring onion & coriander	7.5	Mac & cheese bites (v) with house-made double cheese sauce and seasoned crispy onions	6.5
Chicken tenders with buffalo hot sauce	7.5	Charred Padrón peppers (vg) with chipotle spiced yoghurt and salt flakes	6
Marinated halloumi fries (v) with chipotle spiced yoghurt & pomegranate seeds, coriander, and pickled red onion	7.5	Tiger fries (vg) with rosemary rock salted potato fries and sweet potato fries	5

Pizzas

13 each

Margherita (v) with tomato sauce and fresh mozzarella
Pepperoni & jalapeño with tomato sauce, mozzarella, pepperoni slices, and jalapeño
Mushroom (v) with garlic & herb fried mushrooms, a drizzle of pesto, and fresh parmesan shavings
BBQ chicken with Korean-style BBQ sauce base and pulled chicken
Hoisin duck with hoisin sauce base, shredded duck, spring onion, and red chilli
Vegan BBQ jackfruit (vg) with double vegan cheese and pulled bbq jackfruit
Gluten free bases available on request



Sliders

7.5 each

Cheeseburger with house-made burger sauce and tomato chutney
Buttermilk chicken with kimchi ketchup and fresh kimchi
Falafel (vg) with avocado hummus

Wraps

9 each

BBQ pulled jackfruit (vg) with smashed avocado, chilli, and pickled red onion
Crispy king prawn with lime, coriander & sweet chilli dipping sauce and cabbage & carrot slaw
BBQ chicken & bacon with tomato salsa, chipotle spiced yoghurt, and baby gem lettuce

Bao Buns

9 each

Pulled BBQ jackfruit (vg) with cabbage & carrot slaw, and red chilli (2)	King prawn with sweet chilli sauce, pickled red onion, lime, and coriander (2)
Salt beef with bbq sauce and pickled red onion (2)	Crispy duck with a drizzle of hoisin sauce, spring onion, cucumber, and coriander (2)

Dessert

10 each

Churros and double chocolate brownie sharer (v) Served together with chocolate dip and raspberry sauce

ALLERGEN ADVICE: Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu & we cannot guarantee the total absence of allergens. Detailed information on the 14 legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary service charge of 12.5% will be added to your food and drink bill. This is distributed between members of the team who prepare and serve your food and drinks.