

DISTILLED
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BREWED
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FERMENTED

DRAUGHT COCKTAILS

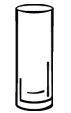
RUM ESPRESSO MARTINI

ELLC Rum, coffee, vanilla, demerara **£11**



BANANA COLADA

Market Row Pineapple Rum, banana, coconut, vanilla, lime **£11**



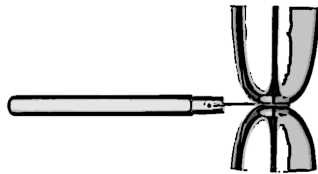
SUPERSTAR MARTINI

Sipsmith Vodka, passion fruit, pineapple, angostura bitters, absinthe **£11**



CHERRY BLOSSOM NEGRONI

ELLC Gin, Everleaf Mountain, bitter & sweet vermouth **£11**



SPICY DAISY

Cremone Colonel Fox Gin, ELLC White Rum, spice & smoke agave, lime **£11**



LIFE'S A PEACH

Burnt Faith Brandy, peach, lemon, oat, sparkling tea **£11**



LDN FASHIONED

ELLC Rye, fig, umami vermouths **£12**



LYCHEE HIGHBALL

Nicholson Gin, lychee, citrus, vermouth, Kanpai London Sake **£11**



LDN SPRITZ

Londoncello, Beesou Aperitif, sparkling wine, citrus **£9**



NONALCOHOLIC COCKTAILS

FOREST SPRITZ

Everleaf Forest, naturally light tonic & orange



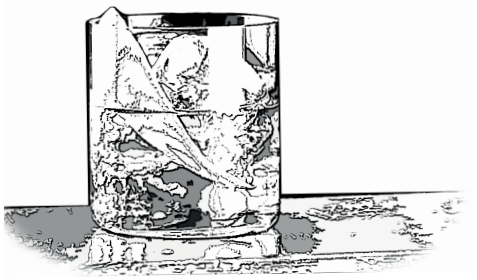
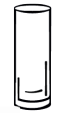
MARINE & ANANAS

Everleaf Marine, pineapple, spice and smoke agave, citrus sea solution



HIGH MOUNTAIN

Everleaf Mountain, cherry and demerara syrup, hibiscus and pandan tea



SUGGESTED G&T's

THE GINS

ELLC London dry
Sipsmith's London dry
Jensen's Old Tom
Hayman's sloe gin
Renegade gin

£11
£12
£12
£12
£14

THE TONICS

FRANKLIN AND SONS

Natural Indian
Elderflower and cucumber
Rhubarb and hibiscus
Grapefruit and bergamot
Rosemary and black olive

DRAUGHT BEERS

1/3 - 2/3

Extra 3 lines in constant rotation, ask a member of our team for what we have on.

STUDIO LAGER

£3/£5

Signature Brewery, E8
A crisp, refreshing lager. Unmistakeable floral hits and a pleasingly bitter finish. All the hallmarks of an instant classic. **4.1%**

ROADIE ALL NIGHT IPA

£3/£5

Signature Brewery, E8
Winner of SIBA Gold award, this session IPA is loaded with citrus fruit notes inc. grapefruit and lime. **4.5%**

PECKHAM PALE

£3/£5

Brick Brewery, SE8
This American pale ale has a ton of hop flavour with a bold citrus and tropical fruit aroma on a straw-coloured malt backbone **4.5%**

SABROSO IPA

£3.3/£5.5

Bianca Road Brew Co, SE16
This super juicy IPA yields aromas of coconut and tropical fruits from Sabro and lime from the Motueka hops **6.5%**

LONDON BLACK

£3/£5

Anspach & Hobday, SE1
Session strength Nitro Porter. Creamy and truly sessionable. The craft alternative to big beer macro stouts **4.4%**

UMBRELLA CIDER

£2.8/£4.8

Umbrella Brewing London, N19
A thirst quenching, easy drinking cider made with British apples directly from British farmers **5%**

WINES

£8.5/9.5/38

WHITE

‘KYRA’ SAUVIGNON BLANC

Renegade, **13%**
A fresh, clean style with a textured mouth feel and tropical notes of passion fruit and melon

‘AMY’ BARREL FERMENTED CHARDONNAY

Renegade, **13%**
Very slightly hazy, creamy and full bodied with abundant new oak aromas of vanilla and spices.

RED

‘COUTRNEY’ NERO DI TROIA

Renegade, **14%**
Medium bodied, soft and silky, with a palma violet and cardamon aroma and a palate of cherries and figs

‘GARY’ PINOT NOIR

Renegade, **13%**
A beautiful light/med bodied red with soft tannins, red fruit and some floral notes

ORANGE

‘ARICELI’ SKIN CONTACT PINOT GRIGIO

Renegade, **11%**
A complex wine with white pepper notes, cherry, vanilla, cloves, and wild strawberry when it starts to open up

SPARKLING

£8.5/£42

‘GMF’ SEYVAL BLANC

125/750ml

Blackbook, **12%**
Aromas of elderflower, citrus, grapefruit, pineapple and white pepper

‘CRYSTAL’ CROATINA PINK

Renegade, **12%**
Super fresh, rhubarb, raspberries and a complex nose but super clean taste

Please ask for allergen information
We add an optional 12.5% service charge.
V=vegetarian, Vg=vegan, Gf=gluten free.

FOOD

SNACKS

Mixed olives (Vg)(Gf) **£4.5**
Mixed nuts (Vg) **£4.5**
Rosemary fries (Vg)(Gf) **£5**
Toasted sourdough & tomato dip (Vg) **£5**

SMALL PLATES

Butternut squash mac'n'cheese balls (V) **£7**
Hummus served with toasted sourdough (Vg) **£7.5**
Buffalo cauliflower bites with ranch dip (Vg) **£7**
Stuffed Portobello mushrooms (V) **£7.5**
Calamari with Sriracha mayo, lemon **£8.5**
Garlic prawns, chorizo with toasted sourdough **£9**
Chicken karaage with sweet chilli dip (Gf) **£8.5**
Beef teriyaki meatballs with toasted sesame (Gf) **£8.5**

LARGE

The Hide cheeseburger, smoked bacon, Applewood cheese, Sriracha mayo and rosemary fries **£16**
Coconut chicken curry with basmati rice (Gf) **£14**
Roasted butternut squash salad with dried cranberries, walnut dressing (Vg)(Gf) **£12**
Sweet potato and cauliflower curry with basmati rice (Vg)(Gf) **£14**

SHARING

THE HIDE BOARD

£27

Butternut squash mac'n'cheese balls, garlic prawns chorizo, beef teriyaki meatballs, chicken karaage with sweet chilli dip, rosemary fries

MEZE

£25

Hummus, buffalo cauliflower bites, mixed olives, tabbouleh, chargrilled artichokes, cherry tomatoes, crudites and toasted sourdough bread (Vg)

CHARCUTERIE AND CHEESE

£26

Selection of cured meats and cheeses served with grapes, homemade chutney and toasted sourdough

DESSERT

Chocolate mousse with whipped cream (Gf) **£6**
Coffee walnut cake **£6**