

The Shrub and Shutter

January Cocktail Menu

Sweet, Wet Martini

Haku vodka, Grapefruit oleo, Balthazar white. Mint slap.

Everything that a dry martini isn't.. served with a lemon twist. £13

C U L8ter Rye Rye

Wild Turkey Rye, Benedictine, Cocchi rosa, peychaude + soda. £14

A lovely grown up long drink. Sweet, bitter and herbal.

Island Life

A perfect balance of sweet rum & pineapple, salty sea and dry wine. Clear liquid loveliness. Served with a pineapple slice snack.

Plantation 3, roasted pineapple, cardamon, salt, riesling, pineapple. £13

Rainy Day

A delicate pairing of gin and sour fruit. Light on the tongue. Refreshing.

135 East hydro Japanese gin, poire, lemon, rhubarb. £14

East London Negroni

A classic bitter drink. Single bottle serve with fresh orange slice.

East London Liquor Co. gin, Carpano sweet vermouth, Campari. £12

Hickory Smoked Old Fashioned

Perfectly prepared classic. Single bottle serve. Dehydrated orange for max flavour.

Woodford Reserve bourbon, bitters, smoked sugar. £14

Coffee Finisher

Sweet but not sweet, bitter but not bitter, coffee but not coffee.

Martel VS, homemade coffee liqueur, amaretto, brine. Smoke. £13

Paloma Picante

Non sugar forward but spicy fresh. Ancho and a Scotch Bonnet reduction give the tequila and grapefruit an exciting lift. Picanté half rim.

El Rayo tequila, Ancho Reyes, fresh Grapefruit & lime. Spicy rim. £13

Shutter Speed

Indulgent mouthfeel. Festive flavours.

Xante, lemon, cynar, egg and amaretto. Mint slap. £13.50

Tesoro-Oro

A multi layered punch like rum drink with a stunning mouthfeel.

Guava infused Appleton 8yr Jamaican rum, Flor de Caña Nicaraguan rum, Rhum, Yellow Chartreuse, pomegranate, orange & lime. Smoke. £14.50

Pisco Sour. Chile

The fight between sour citrus and sugar is washed away by velvet..

Alto del Carmen, egg white / vg, lemon & lime, sugar, balancing bitter. £13

Coco Dora

Coconut fat washed vodka compliments the sour raspberry & lime. Sugar and ginger beer balance and finish the drink perfectly.

Coconut washed Finlandia vodka, raspberry, sugar, lime. Ginger beer. £12.50

Please see specials boards for more drinks

Service Included

Bar Snacks & Small Plates

Olives	£4
Bread y Alioli	£4
Anchovies on Toast	£6
Pan con Tomate Simple, delicious bread, tomato, oil and salt	£5
Full King Prawns (4) Cooked fast in the pan with garlic, chilli and oil	£12
Croquetas de Jamón (4) Iberico ham croquetas with alioli	£8
Croquetas de Manchego (4) Manchego cheese croquetes with Gochujang sauce	£8
Tomato & Onion salad Thinly sliced Spanish tomatoes with white onions. Oil, salt & basil	£6
Chicken Skewers (3) Marinated chicken skewers served with a mango salsa	£10
Indian spiced lamb kofta (2) Spiced and marinated minced lamb served with mint yoghurt pickled onions & coriander	£12
Oxtail Nuggets (3) Jamaican style oxtail nuggets with papaya & Scotch Bonnet	£14
Bavette Steak 220g HG Walters bavette. Finished with oil, parsley and garlic	£20
Roasted Fennel Sweet poached in saffron and butter. Harissa, yoghurt, nuts	£10
Cucumber & Caribbean Avocado Salad Lime juice, oil, chilli, cumin, garlic	£6
Merguez, French style (4) Sexy, spicy Merguez sausage on a bed of sexier lentils	£16

Service is Included

Wines

Red

Paul Mas 'Valmont' Rouge Pays d'Oc

Grenache, Carignan, Syrah and Merlot. Super easy drinking. £7 / £35

Terre Del Barolo

Medium bodied wine with notes off sour cherry, dried spice & violets. £60

Miguel Torres Cordillera Carmenère

Intense Carmenère expression. Rich deep fruit tones. Toast. Rounded. £50

White

Monkey Morio Muscat 2021

German, crisp, tropical, dry. Delicious. £8 / £42

Domaine D'Audaux Petit Manning Sec

Tropical nose, captivating texture, powerful citrus core. £60

Orange

Château Vieux Moulin Pulp 2021

Low sulphur organic wine. Deep copper, full, with ginger, mandarin & rhubarb, and a touch of tannin. 30 day skin contact. £8.50 / £45

Artemis Karamolegos Mystirio

Skin contact assyrtiko from Santorini. 100 year old vines giving apricot, tea and cardamon notes. Powerful mouthfeel. £70

Chatzivaritis Estate 'Ni' Malagouzia Orange Wine

100% Organic, 100% delicious. Greece. Honey, dried fruits, delicate. £70

Fiz

Sea Change Prosecco

Light bodied, crisp and delicate giving notes of peach and pear. £8 / £40

New Theory - Pot Luck

South Africa. Orangish 'PET NAT'. Pinotage. Ripe fruits, salt. Soft sugar. £8.50 / £45

Champagne Perrier Jouet Belle Epoque 2014

White flower and white fruit nose. Racy, fresh and silky. £275

Beer

Forest Road Brewery POSH

All British lager. 4.1%. 330ml can. £5

Forest Road Brewery RIDE

Gluten free pale ale. 4.6%. 330ml can. £5

Forest Road Brewery WORK

India Pale Ale. 5.0%. 330ml can. £5