

FARE

DRINKS

HAPPY HOUR[‡]

Draught 5.5 | House Wine 7
Cocktails 7 | Spirit+mixer 7
Monday – Saturday: 4pm-6pm

MARGALICIOUS £18

Monday from 4pm
Enjoy the classic pizza + cocktail,
Margherita + Margarita

PRIX FIXE £28

Two-course dinner + drink
Friday from 4pm
Saturday all day

Happy Hour - ‡

Menus are subject to change due to seasonality and product availability. A discretionary 12.5% service charge will be added to your bill.

C O N T E N T S //

// C O C K T A I L S

// B E E R + C I D E R

// F I Z Z

// R E D / B I N E N D

// W H I T E

// R O S E / S K I N C O N T A C T

// S P I R I T S

// M O C K S + S O F T S

// T E A + C O F F E E

COCKTAILS // CLASSICS[#]

APEROL SPRITZ 12

Aperol, Soda, Prosecco

NEGRONI 12

Tanqueray gin, Campari, Martini Rosso

OLD FASHIONED 13

Woodford Reserve, sugar, Angostura

MARGARITA 12

Cazcabel Blanco, Triple Sec, sugar, lime

MARTINI 13

Tanqueray or Ketel One, Martini extra dry

COSMOPOLITAN 12

Ketel One, Triple Sec, cranberry, lime

ESPRESSO MARTINI 13

Ketel One, Kahlua, sugar, Ozone Espresso

FRENCH MARTINI 12

Ketel One, Chambord, sugar, lemon, pineapple

CAIPIRINHA 12

Cachaça, lime, sugar

MOJITO 11

Havana Club 3 year, mint, lime, soda

ELDERFLOWER COLLINS 11.5

Tanqueray, Elderflower, lemon, soda

PALOMA 11

Cazcabel Blanco, grapefruit, lime, sugar, soda

COCKTAILS // HOUSE SIPS[#]

COCKTAIL OF THE MONTH

URBAN JUNGLE BIRD 12.5

Hanana 7yo, Campari, pineapple juice, lime.

PALOMEROL SPRITZ 12

*Cazcabel Blanco, Aperol, grapefruit, lime,
Prosecco*

BASILICIOUS 12

*Ketel One, apple, lemon, sugar, basil,
chilli, cucumber*

TIRUMISU 13

*Tidal rum, Baileys, Ozone Espresso,
Savoirdi, chocolate dusting*

CHAMPAGNE SUPERNOVA 15

*Ketel One, St Germain, lemon, sugar,
Telmont Brut Champagne*

BEER // CIDER

DRAUGHT[#]

Fare Lager, 3.4%, GER 6.65

Fare IPA, 3.4% UK 6.7

San Miguel, 5% ESP 7

Kronenbourg Blanc, 4.3% FRA 7.2

Guinness, 4.2% IRE 7.2

Sxollie Cider, 4.5% SA 7

BOTTLED

Super Bock, 5.0%, 660ml, POR 8.5

Mythos, 4.7%, 500ml, GRE 7.5

San Miguel 0.0%, 330ml, ESP 4.5

Gravity Cider, 4.5%, 330ml, ENG 6.5

Pints served to 568ml | half pints served to 284ml - available on request

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WINE // FIZZ

				
Quadri Extra Dry, Botter Prosecco Nv ITA [#]	8.5	.	.	36
Treviso Argeo Brut, Rugerri Rose Prosecco DOC 2021 ITA	9.5	.	.	43
Instant Bulle Pet Nat, Domaine de la Courtade, 2021 FRA	.	.	.	45
Reserve Brut, Telmont Champagne Nv FRA	14.5	.	.	85

WINE OF THE MONTH

		
Mencia, 'Viernes' de Godelia, Bierzo DOC 2021 ESP	11.5	46

A red wine made from the Mencía grape, cherry red with a violet edge. Tasty, fresh, and elegant, with soft tannins and a long, persistent finish. This wine is great with our meaty small plates or the lamb ragu.

fact: the wineries are along the Santiago pilgrimage route hence the scallop shell design of the winery made out of bottles.

WINE // RED



Tempranillo, Abadia Aribayos 2022 ESP [#]	8.5	21	.
Grenache Syrah Mourvedre "Rhone Blend", Vineplore 2022 FRA	10	24	.
Pinot Noir IGP Pays d'Oc, Tacherons Collovray et Terrier 2022 FRA	10.5	28	.
Domus Primitivo, Puglia 2022 ITA	10.5	28	.
Care Tinto Sobre Lias, Bodegas Anadas 2022 ESP	9	.	35
Cuvee Rhea Bordeaux Superieur, Chateau Des Arras, 2022 FRA	9.5	27	.
Petit Cabernet Sauvignon, Ken Forrester Stellenbosch 2022 SA	9.5	.	38
Montepulciano d'Abruzzo DOC, Tordecolle 2019 ITA	.	.	39
Chusclan Côte du Rhone, Maison Sinnae 2021 FRA	11	.	41
Logistilla Nerello Mascalese, Luna Gaia 2021 ITA	.	.	44
Molino a Vento, Nero d'Avola IGT Terre Siciliane 2022 ITA	.	.	45
Crasto, Quinta do Crasto 2020 POR	.	.	46
Malbec, Alpataco 2023 ARG	.	.	50

WINE // RED



Lo Petit Pau Priorat DOO, Hidalgo Albert 2021 ESP	.	.	54
Long Barn Zinfandel, California 2021 USA	.	.	55
"Barossa Nouveau" Grenache, Pax Aetema Chaffey Bros 2023 AUS	.	.	53
Chianti Superiore, Donatella Cinelli Colombini, 2021 ITA	.	.	65
Bourgogne Cote d'Or Pinot Noir, Nuiton-Beunoy 2020 FRA	.	.	68
XR Special Release Reserva Rioja, Marques de Risqual 2017 ESP	.	.	85

WINE // BIN END



Bizkaiko Txakolina, Doniene Gorrondona, 2023 ESP (<i>white</i>)	.	.	45
Estate Merlot, Humberto Canale 2020 ARG (<i>red</i>)	.	.	45

WINE // WHITE



Pompeiano, Falaghina Viticoltori Campani 2022 ITA [#]	8.5	21	.
Ruta 90 Chardonnay, Bodega Estampa 2023 CHI	9.5	.	33
Chenin Blanc "Secateurs", AA Badenhorst 2023 SA	9.5	27	.
Bourgogne Aligote, Smith – Chapel Burgundy 2022 FRA	15.5	42	.
Picpoul de Pinet, Reserve de Roqumoliere 2023 FRA	.	.	32
QL Vinho Verde, Quinta da Lixa 2023 POR	8.5	.	31
Puerta de Salceda Verdejo, Rueda 2023 ESP	.	.	36
Assyrtiko, Ktima Kir-Yanni 2023 GRE	11	.	45
Albariño, Martin Codax 2021 ESP	.	.	45
Gavi di Gavi, Cristina Ascheri 2022 ITA	.	.	50
Zibibbo DOC Sicilia, Tenute Orestadi 2022 ITA	.	.	55
Grüner Veltliner #nofilter, Bio-Weingut Kemerner, 2021 AUT	.	.	58
Pouilly-Fumé, Chateau Favray 2021 FRA	.	.	72
The FMC, Chenin Blanc, Ken Forrester wines Stellenbosch 2022 SA	.	.	105

WINE // ROSE



Vinexplore Rose, Vin de France 2023 [#]	8.5	24	.
Roubertas Comte de Côtes de Provence, La Vidaubanaise 2022 FRA	10.5	.	41
Terres des Anges Côtes de Provence, Chateau Paradis 2020 FRA (magnum)	.	.	99

WINE // SKIN CONTACT



Naranja Organic, Bodegas Verum 2020 ESP	13	.	46
Grecanico IGT Terre Sciciliane, Cantina Marilina 2022 ITA	10	28	.
Organic Roter Muskateler, Bio-Weingut Kemetner, 2022 AUS	.	.	57

S P I R I T S

A G A V E

Cazcabel Blanco	11 [#]
Cazcabel Reposado	12
Casamigos Blanco	15
Mezcal Verde	13

G I N

Tanqueray	11 [#]
Tanqueray flor de Seville	11.5
Tanqueray Ten	14
Hendrick's	12
Aviation	11.5
Beefeater pink strawberry	11
Xoriguer mahon	12.5
Plymouth	12

V O D K A

Ketel One	11 [#]
Ketel One Oranje	12
Ketel One Peach	12
Ciroc Red Berry	12

A P E R I T I F / L I Q U E U R

Campari	11.5
Cazcabel Honey	10
Cazcabel Coffee	10
Amaretto	10
St Germain	11
Limoncello	8
Kahlua	10
Baileys	9.5
Seedlip (alcohol free)	8.5

All spirits served at 50ml with mixer included - 25ml measure available on request

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SPIRITS

FORTIFIED

Spanish Red Vermouth 7
La Gitana Manzanilla 8
LBV Crasto Port 6.5
Martini Rosso 7
Martini Blanco 7
Marsala Virgine 6.5

RUM

Havana 3 year 11[#]
Havana 7 year 12
Havana Cuban spiced 11.5
Tidal 12
Tidal Bianc 12.5
Tidal Spiced 12.5
Velho Barreiro Cachaça 11
Zacapa23 18

WHISK(E)Y[#]

Johnnie Walker Black 11
Bulleit Bourbon 11
Bulleit Rye 12
Dewar's 12 year 12
Woodford Reserve 12

BRANDY

Courvoisier VSOP 11.5[#]

All spirits served at 50ml with mixer included - 25ml measure available on request

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MOCKS + SOFTS

MOCKS[#]

Paloma mocktail 7.5
grapefruit, lime, sugar, soda

Virgin Mojito 8
apple, mint, lime, sugar, soda

Virgin Mary 7.5
tomato, Worcestershire, tabasco, lemon

Elderflower Fizz 6.5
Elderflower, lemon, soda

SOFTS

Still / Sparkling water 4

Coca Cola / Diet / Zero 4

Fresh Lemonade 4
still or sparkling

Fare Ice Tea 4.1

Karma Razza Lemonade 4

San Pellegrino 4
pomegranate + orange

Eager Juices 3.75
orange, apple, cranberry, pineapple, grapefruit

Kombucha 7

Goodrays CBD 6.25

Still + Sparkling water served at 750ml unlimited refills

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TEA + COFFEE

OZONE® COFFEE

Espresso 3.5

Americano 3.5

Cortado | Macchiato 3.6

Flat White 4.1

Cappuccino 4.1

Latte 4.1

Hot Chocolate 4

Chai | Mocha 4.2

Matcha (*hot or iced*) 4.3

Iced Americano | Latte 4.1

Fare Ice Tea 4.1

+ Syrups 0.45

vanilla | hazelnut | caramel

pumpkin spice | gingerbread | pistachio

+ Decaffeinated 0.15

+ *choice of skinny, whole, soya, or oat milk*

BREW TEA®

English Breakfast | Earl Grey

Fresh Mint | Green | Mixed Berry 3.5

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CONTACT US



THE WINE ROOM

Private bar + dining for up to 65 guests or 90 standing.
Multifunctional: weddings, birthdays, corporate events,
activations + meetings.

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