

DRINKS MENU

Champagne

	125ml	Bottle
Moët & Chandon Impérial Brut NV <i>Bright, citrusy, brioche, elegant (VE, V).</i>	19.5	105
Moët & Chandon Rosé Impérial NV <i>Red summer berries, rose petal, pink pepper, well balanced (VE, V)</i>	24	134
Ruinart Brut NV <i>White flowers, pear, apricot, hazelnut (VE, V)</i>		140
Moët & Chandon Impérial Brut NV Magnum		210
Moët & Chandon Rose Imperial NV Magnum		268
Dom Perignon Blanc, 2017 <i>Fresh nectarines, salinity, fruit sweetness, vibrant (VE, V)</i>		325

Wine

WHITE	175ml	Bottle
Ponte Pietra Trebbiano, Veneto, Italy, 2024 <i>Zesty, aromatic, almond blossom, green apple (VE, V)</i>	9.5	36
Pinot Grigio, Il Casone, Veneto, Italy, 2024 <i>Easy drinking, apricot, mango, white flowers (VE, V)</i>	11	42
Sauvignon Blanc, Sanama, Cachapoal Valley, Chile, 2024 <i>Guava, fig, pineapple, refreshing</i>	14	46
Chardonnay, Terrazas de los Andes, Mendoza, Argentina, 2023 <i>Vanilla, creamy, complex, full bodied</i>	16	54
Coral do Mar Albariño, Pazo do Mar, Rías Baixas, Galicia, Spain, 2025 <i>Green apple, grapefruit, saline note, zesty (V, VE, S)</i>		64
Gavi di Gavi Lugarara, La Giustiniana, Piedmont, Italy, 2024 <i>Well balanced, aromatic, ripe apples, almond, (V, VE, S)</i>		74
Sancerre Les Barrones, Henri Bourgeois, Loire, France, 2024 <i>Flinty, orchard fruit, lime, elegant (V, VE, S)</i>		84
Saint-Aubin En Vesveau, Philippe le Hardi, Burgundy, France, 2022 <i>Apricot, lemon, toasty, long finish (V, VE)</i>		135

ROSÉ

Whispering Angel, Chateau d’Esclans, Provence, France, 2024 <i>Refreshing, elegant, summer berries, citrus (VE, V)</i>	14	46
Rock Angel, Chateau d’Esclans, Provence, France, 2024 <i>Red currant, pices, juicy, dried apricot (VE, V)</i>	18	65
Whispering Angel, Chateau d’Esclans, Provence Magnum		
Rock Angel, Chateau d’Esclans, Provence Magnum		

Wine

RED	175ml	Bottle
Corvina, Ponte Pietra, Veneto, Italy, 2024 <i>Light, cherry, fruit-forward, expressive (VE, V)</i>	9.5	36
Merlot, Undurraga, Central Valley, Chile, 2024 <i>Medium bodied, smooth, plums, eucalyptus</i>	11	42
Primitivo, Il Pumo, San Marzano, Puglia, Italy, 2024 <i>Dark plums, vanilla, rosemary, balanced (VE, V)</i>	14	46
Malbec Terrazas de los Andes, Mendoza, Argentina, 2023 <i>Blueberry, violet, black pepper, chocolate</i>	16	54
Rioja Reserva, Bodegas Ondarre, Spain, 2021 <i>Ripe black fruit, vanilla, creamy, smoky (VE)</i>		62
Bernardina Nebbiolo d'Alba, Ceretto, Piedmont, Italy, 2018 <i>Silky, cherry, raspberry, delicate (O)</i>		80
Rabbit Hole Pinot Noir, Simpsons Estate, Kent, England, 2024 <i>Mulberry, violets, spice, easy drinking (V, VE, S)</i>		88
Penfolds Bin 28 Shiraz, South Australia, Australia, 2023 <i>Dark plum, cocoa, black pepper, rich, intense</i>		90

Sip & Share

**BOTTLE OF HOUSE WINE
+
YOUR CHOICE OF PLATTER
70**

Curious? Ask your server to find out more

Non-Alcoholic Wines

	125ml	Bottle
Noughty White, Thomson Scott, SA, NV <i>Crisp apple, pear, soft, refreshing (VE, V, O)</i>	8	42
Noughty Red, Thomson Scott, SA, NV <i>Citrus, apricot, aromatic, light (VE, V, O)</i>	8.5	46
Noughty Sparkling Chardonnay, Thomson Scott, Spain NV <i>Soft white fruit, refreshing, stone fruits (VE, V, O)</i>	9	48

Non-Alcoholic Cocktails

MARINE	12
Everleaf marine, lime, agave, London Essence orange, elderflower tonic	
FOREST BREEZE	12
Everleaf forest, apple juice, lemon, agave, sage	
MOUNTAIN BLOOM	12
Everleaf mountain, lemon, strawberry syrup, London Essence white peach and jasmine	

Cocktails

JASMINE SUNSET 14.5

Absolut citron, Passoã,
manzana verde, Supasawa,
passionfruit syrup, London Essence
white peach & jasmine soda
Bright, slightly tart, refreshingly smooth

SCARLET FIRE 14.5

Havana spiced, Ancho Reyes,
lime juice, fresh watermelon,
chilli hibiscus infused agave syrup
Gentle heat, vibrant summer character

SUNSET RUSH 14.5

Havana Club 3 rum, lime juice,
sugar, mint, Moët & Chandon
Crisp, aromatic

CITRUS CRUSH 14.5

Abelha Cachaça, limoncello,
chilli hibiscus infused agave syrup
Zesty citrus, floral sweetness

SUMMER GARDEN 14.5

Beefeater, manzana verde,
lemon juice, passionfruit syrup
Bright, tropical flair

GOLDEN HOUR 18

Woodford Reserve, peach liqueur,
King's ginger, amaretto, orange bitters
Bold peach, ginger warmth

PEACH MIRAGE 18

Absolut vodka, peach liqueur,
lemon, passionfruit syrup,
Moët & Chandon
Light, refreshing and slightly luxurious

TRIP TO THE TROPICS 18

Coconut fat-washed Ron Zacapa,
banana liqueur, Cointreau,
Pineapple juice, lime juice,
Coconut syrup, angostura bitters
Rich tropical spiced indulgence

Beer & Ciders

DRAFT	1/2	PINT
Guinness		9.5
Guinness 0%		8.5
Brixton Pale Ale	5.55	8.85
Brixton Coldharbour	5.55	8.65

BOTTLES	330ml
Heineken	7.3
Birra Moretti	7.5
Heineken (0.0%)	6.8

BUCKET DEALS	
Bucket of 6 Heineken beers	41
Bucket of 6 Morretti beers	42

OLD MOUT	500ml
Kiwi & lime	8.75
Mango & passionfruit	8.75

Soft Drinks

WATER	
Still / Sparkling 330ml	3.95
Still / Sparkling 750ml	5.25

SOFT DRINKS	
Pepsi 200ml	4.75
Diet Pepsi 200ml	4.75
Selection of London Essence & mixers from	4.75

JUICE	4.95
Cranberry, Tomato, Apple, Pineapple, Pink Grapefruit, Orange, Passion Fruit	

Hot Drinks

Americano	4.7
Espresso	4.6
Double Espresso	4.85
Flatwhite/Latte/Cappucino	4.85
Selection of teas from	4.95
Hot Chocolate	5.1
Alternative milk & syrup	0.5

Spirits

VODKA

Absolut Blue	12
Absolut Citron	13
Absolut Raspberri	13
Absolut Elyx	19.5
Belvedere Pure	19.5

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Beefeater	12
Beefeater O%	7
Beefeater Pink	12.5
Beefeater 24	19.5
Whitley Neill Blackberry	17.5
Whitley Neill Rhubarb & Ginger	17.5
Malfy Arancia	17.5
Malfy Rosa	17.5
Malfy Limon	17.5
Plymouth Sloe	17.5
Plymouth	17.5
Hendrick's	17.5
Sipsmith	17.5
Monkey 47	19.5

TEQUILA & MEZCAL

Altos Reposado Tequila	18
Altos Plata Tequila	18
Don Julio Blanco	19.5
Don Julio Reposado	19.5
Del Maguey Vida Mezcal	19.5
Don Julio Anejo	23

RUM

Havana 3YRO	12
D.M.F Coconut	13.5
Goslings Black	13.5
Havana 7YRO	13.5
Havana Club Spiced	13.5
Abelha Cachaca	17.5
Diplomatico Exclusiva	20
Zacapa 23YRO	32

BUMBU

Bumbu	17.5
Bumbu XO	17.5
Bumbu Cream	11

COGNAC & BRANDY

Martell VS	13.5
Martell VSOP	19.5
Remy Martin VSOP	19.5

MIXERS

from 4.75

Spirits

AMERICAN WHISKEY

Maker's Mark	13.5
Buffalo Trace	13.5
Jack Daniel's No 7	13.5
Bulleit Bourbon	13.5
Bulleit Rye	17.5
Woodford Reserve	19.5

SCOTCH & SINGLE MALT

Johnnie Walker Black Label	13.5
Chivas Regal 12YRO	13
Chivas 18YRO	19.5
Talisker 10YRO	19.5
Aber Falls	19.5
Laphroaig 10YRO	19.5
Glenmorangie 10YRO	19.5
Oban 14YRO	24
Lagavulin 16YRO	28.5
Johnnie Walker Blue Label	53.5

JAPANESE WHISKY

Nikka from the Barrel	19.5
Yamazaki Distiller's Reserve	28.5

IRISH WHISKEY

Jameson	13.5
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LIQUEUR & APÉRITIF

Aperol	12
Campari	12
Disaronno Amaretto	12
Drambuie	12
Sambuca Ramazotti white	12
Bailey's	12
Luxardo Limoncello	12
Luxardo Maraschino	13.5
Cointreau	13.5
Chambord	13.5
Wagar Pisco	17.5
Italicus	20

MIXERS from	4.75
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Sharing Platters Serves 2-3 guests

CHARCUTERIE BOARD

29.5

Serrano Ham, coppa, salami & Iberian chorizo, cornichons, smoked tomato chutney

CHEESE BOARD

35

Cotswold Brie, Harbourne Devon Blue, Black Bomber Cheddar and Clara goat's cheese, chutney, marinated figs, grapes and crackers (V)

VERDURE

29.5

Pickled summer vegetables, vine-ripened tomatoes, radishes, peppers, baby fennel, tabbouleh, chickpea houmous, aubergine caviar

SALMON GRAVLAX

35

Citrus salmon with dill and pink peppercorns, whipped ricotta, pickled cucumber, fennel and orange salad, seeded lavash

GLAZED CHICKEN WINGS

19.5

12 wings in sweet chilli glaze, celery, ranch and blue cheese dressings

GLAZED CAULIFLOWER WINGS

17.5

In sweet chilli glaze, celery, ranch and blue cheese dressings

POLPETTE

27.5

Beef meatballs in slow-cooked tomato passata, aged Parmigiano Reggiano

CICCHETTI

35

Cotoletta Parmigiana and arancini Milanese, Merguez sliders with sauce rouille, calamari fritti with aioli

CALDO PLATTER

37

Crispy corn dog with American mustard, pork belly skewers, torpedo prawns with chive emulsion, sweet chilli glaze cauliflower wings, heritage potatoes in salsa verde

A discretionary service charge of 13.5% will be added to your bill after 6pm. All prices include VAT. Please note that we serve 50ml measures as standard. If you would prefer a 25ml measure please ask your server. Food allergies and intolerances: Please speak to a member of staff about your requirements. Allergens are present in our bars and kitchens so we can not guarantee drinks and dishes are 100% allergen free. VE - Vegan, V - Vegetarian, O - Organic.



Small Bites

Marcona almonds	7.5
Pistou nut mix (V)	6
Taralli Pugliese	6
Salsa baguettes (V)	6
Cheddar bites (V)	6
Mixed olives (V)	7.5
Bread basket	8.95
Rosemary focaccia, ciabatta, grissini, carta musica	

Something Sweet

Affogato	9
Judes vanilla ice cream with espresso coffee	

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