

DRINKS MENU

PREBATCHED COCKTAILS BY

Classic cocktails skilfully mixed and bottled by our favourite bars around London

BAR TERMINI

CLASSICO NEGRONI – Gin, Italian vermouth & bitters 7.5

THREE SHEETS

EARTH MARTINI – Vodka, beetroot distillate, dry white wine 9

MARGARITA – Tequila, lime, orange, Neroli, pinch of salt 9

OLD FASHIONED – Bourbon mix, Angostura bitters, Rooibos tea tincture 9

HOUSE COCKTAILS

APEROL SPRITZ – A summer time classic - Aperol, prosecco & soda 10.5

CITRUS G&T – Citrus and bergamot infused gin, tonic 8
The Pilgrim – England

CLASSICS

Portobello Gin & Tonic 6 / 10

Beefeater Gin & Tonic 5.5 / 8.5

Wyborowa & Mixer 5 / 8

Koskenkorva & Mixer 5.5 / 9

Le Swine Bloody/Virgin Mary 9 / 6

BOTTLED BEER 330ml

Braybrooke Keller Lager 6

L&G Keller Pils 6

Mondo Little Victories IPA 6.5

NON ALCOHOLIC

Orange Juice 3.5

Coke 3.5

Diet Coke 3.5

Fresh Pressed green Juice 4

Tonic Water 3.5

Lemonade 3.5

Slimline Tonic Water 3.5

Homemade Lemonade 3

A 12.5% discretionary service charge will be added to your bill but don't hesitate to ask a team member to remove it should you wish. Please note we are currently only accepting card payments.

WINE LIST

SPARKLING

	125	175	250	500	btl
NV Prosecco Colli Trevigiani	7.5	-	-	-	38
Champagne Pierre Gerbais, Cuvée Res. NV.	-	-	-	-	60
Champagne Billecart-Salmon Brut Rose	-	-	-	-	100

WHITES

2017 Ciello Bianco IGP Sicily – Italy (org & vegan)	5	6.9	9.5	19.5	26
2018 Toscana Bianco Toscana – Italy (organic)	7.5	9.5	14	27.5	42
2018 Champetre Mauzac Blanc VDF Gaillac – France (Org & Vegan)	7.25	9.25	13.5	26.5	40

REDS

2019 Lo Petit Fantet d’Hippolyte Languedoc – France (org & vegan)	6	7.25	11.5	21.5	32
2018 Hacienda Grimón Como Lo Hariá Mi Abuelo Rioja – Spain (org & vegan)	7	9.5	13.5	26	40

ROSE

2017 Reserve de Gassac Languedoc - France	5.5	7.5	10.5	20	31
2018 Château D’oilleres Rose Coteaux Varois - Provence, France	7	9.5	13.5	26	40