

DRINKS MENU

PREBATCHED COCKTAILS BY THREE SHEETS

Classic cocktails skilfully mixed and bottled in East London.

EARTH MARTINI – Vodka, beetroot distillate, dry white wine	9
OLD FASHIONED – Bourbon mix, Angostura bitters, Rooibos tea tincture	9
MARGARITA – Tequila, lime, orange, Neroli, pinch of salt	9
NEGRONI – Gin, martini Rosso, Campari	8

HOUSE COCKTAILS

APEROL SPRITZ – A summer time classic - Aperol, prosecco & soda	10.5
CITRUS G&T – Citrus and bergamot infused gin, tonic The Pilgrm – England	8

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 Session IPA	6.5

NON ALCOHOLIC

Orange Juice	3.5	Tonic Water	3.5
Coke	3.5	Slimline Tonic Water	3.5
Fresh Pressed green Juice	4	Homemade Lemonade	3
Iced Chocolate	6		

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 Picpoul de Pinet, Grange des Roccs Languedoc Roussillon – France	6	7.25	11.5	22	32
2019 Costieres de Nimes Blanc, Ch. St.Cyrgues Southern Rhone – France (Organic)	5.5	7	10	20	28
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