

## { COCKTAILS }

British Royale 11.50

*Sacred sloe gin, Ridgeview Brut*

Clementine Shrub 9.00

*Gosling's Black Seal rum mixed with our home-made clementine shrub, a slow-cooked blend of clementine juice, clementine fruit, cinnamon, sugar, apple cider vinegar, sugar & lemons*

Platform 9¾ 9.50

*Chase Williams Seville orange gin, Crème de Bergamote, citric acid, Yumchaa blue tea & a cloud of candyfloss*

Kentish Belle 9.50

*Pisco, Manzanilla sherry, Fragola, lemon juice, tarragon syrup, raspberries & a mini cone filled with tarragon & raspberry foam*

The Passion Of St. Pancras 10.00

*Havana Club rum 3yr old, passion fruit & pineapple shrub*

English Amber Negroni 9.00

*East London Liquor Co. gin, Sacred Amber vermouth, Kamm & Sons English aperitivo*

Somer's Town Fizz 10.00

*Illegal Mezcal, Chambord, elderflower & topped with a basil & berry soda*

Salted Caramel Espresso Martini 8.50

*A classic espresso martini made with Wyborowa vodka, Bepi Tosolini Expre liqueur, freshly pulled espresso & sweetened with salted caramel syrup*

## { GIN & TONIC }

Seville G&T 10.50

*Tanqueray Flor de Sevilla gin, Aperol & an orange slice with Fever-Tree aromatic tonic*

Rhubarb, Raspberry & Ginger 11.00

*Slingsby rhubarb gin, Chambord black raspberry liqueur and Fever-Tree ginger ale*

Deep Red G&T 12.00

*Four Pillars Bloody Shiraz gin, fresh rosemary & grapefruit slice with Fever-Tree Lemon tonic*

Gibson G&T 13.00

*Copperhead Gibson edition gin, olive brine, fresh rosemary & cocktail onions with Fever-Tree Indian tonic*

Pink G&T 9.50

*Beefeater pink gin, fresh strawberries & fresh mint with Fever-Tree elderflower tonic*

{ SPARKLING }

|  |       |
|--|-------|
|  | 125ml |
| Prosecco, Bisol, Jeio, <i>Veneto, Italy</i>              | 6.95  |
| Coates & Seely, Brut Rosé, <i>Hampshire, England</i>     | 13.50 |
| Ridgeview, Bloomsbury, Brut, <i>East Sussex, England</i> | 13.75 |
| Laurent-Perrier, La Cuvée, <i>Champagne, France NV</i>   | 13.95 |
| Laurent-Perrier, Cuvée Rosé, <i>Champagne, France NV</i> | 16.50 |

{ WHITE }

|   |       |
|---|-------|
|   | 175ml |
| Inzolia, Tasari, <i>Terre Siciliane, Sicily, Italy</i>                    | 5.95  |
| Pinot Grigio, Riff, <i>Alto Adige, Italy</i>                              | 6.95  |
| Soave Classico, Suavia, <i>Veneto, Italy</i>                              | 8.75  |
| Chardonnay, Journey's End, Cape 34<br><i>Stellenbosch, South Africa</i>   | 9.50  |
| Sauvignon Blanc, Huia<br><i>Marlborough, New Zealand</i>                  | 9.75  |
| Gavi di Gavi, Morgassi Superiore 'Volo Riserva'<br><i>Piemonte, Italy</i> | 11.50 |

{ ROSÉ }

|  |       |
|--|-------|
|  | 175ml |
| Rosé, Wandering Bear, <i>South Africa</i>                                      | 5.95  |
| Stepping Stone Rosé, <i>Denbies, England</i>                                   | 9.50  |
| Provence Rosé, Chateau d'Esclans,<br>Whispering Angel, <i>Provence, France</i> | 13.00 |

{ RED }

|  |       |
|--|-------|
|  | 175ml |
| Nero d'Avola Tasari, <i>Terre Siciliane, Sicily, Italy</i>                     | 5.95  |
| Tempranillo, Tabula, Damana 5, <i>Ribera del Duero, Spain</i>                  | 7.75  |
| Côtes du Rhône, Paul Jaboulet Aine, Secret de<br>Famille, <i>Rhône, France</i> | 8.50  |
| Malbec, La Posta, Pizzella, <i>Mendoza, Argentina</i>                          | 9.95  |
| Chianti Classico, <i>Castellare, Tuscany, Italy</i>                            | 12.50 |
| Chateau Gardegan, Bordeaux Superior,<br><i>Bordeaux, France</i>                | 13.00 |

{ SWEET & FORTIFIED }

|   |       |
|---|-------|
|   | 100ml |
| Moscato d'Asti, Vietti Cascinetta, <i>Piedmont, Italy</i>                     | 6.75  |
| Maury Grenat, Lafage, <i>Languedoc, France</i>                                | 7.00  |
| Sauternes, Clos l'Abeilley, <i>Bordeaux, France</i>                           | 8.50  |
| Chateau Loupiac Gaudiet, Loupiac, <i>Bordeaux, France</i>                     | 8.00  |
| Semillon, Valdivieso, Eclat Botrytis, <i>Curicó Valley, Chile</i>             | 10.90 |
| Pedro Ximenez, Bodegas Alvear, Solera 1927,<br><i>Montilla-Moriles, Spain</i> | 13.00 |
| Riesling Icewine, <i>Stratus, Canada</i>                                      | 23.00 |

*Champagne and traditional method are served 125ml.*

*Wines are served 175ml, 125ml on request.*

*Dessert wines are served 100ml.*

*Spirits are served 50ml, 25ml on request.*

## { BEERS }

- Magic Rock, Dancing Bear Pils, *Huddersfield*, 6.5% abv, 330ml can Soft Pilsner malt body, characteristic sharp bitterness & earthy herbal aroma of German hops 5.50
- Hop House 13, *Dublin*, 5% abv, 330ml 5.25  
Crisp, hop driven lager from the legendary Guinness Open Gate Brewery
- Paolozzi Helles Lager, *Edinburgh, Scotland*, 5.2% abv, 330ml 5.25  
World Beer Award 2017. Full & beautifully balanced flavour
- Menabrea Bionda, *Italy*, 4.8% abv, 330ml 5.75  
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour.
- Beavertown, Gamma Ray Pale Ale, *London*, 5.4% abv, 330ml can Classic American style pale ale from one of London's biggest breweries 5.95
- BrewDog Vagabond Gluten-Free Pale Ale, *Aberdeenshire*, 4.5% abv, 330ml A gluten-free beer but not lacking anything in body or flavour. A fantastic Pale Ale 5.25
- BrewDog Punk IPA, *Aberdeenshire*, 5.6% abv, 330ml A modern classic and the original brew from the now legendary Brewdog boys 5.50
- Lost & Grounded, Keller Pils, *Bristol*, 4.8% abv, 330ml A delicious, unfiltered lager from the ex-head brewer of Camden and Little Creatures 5.25
- BrewDog Elvis Juice Grapefruit IPA, *Scotland*, 6.5% abv, 330ml A full-flavoured hoppy IPA infused with tonnes of fresh grapefruit. Citrus bitterness & the cleanest possible finish 5.25
- Northern Monk, Faith Pale Ale, *Leeds*, 5.1% abv, 330ml can A modern, New England style pale ale from one of the most exciting breweries in the UK 6.50
- Harviestoun Old Engine Oil, *Scotland*, 6% abv, 330ml Rich, viscous & chocolatey dark ale 5.00
- Hawkes Urban Orchard Cider, *Bermondsey*, 4.5% abv, 330ml Medium dry cider made from a unique blend of London-pressed and country apples 4.50
- BrewDog Nanny State, *Scotland*, 0.5% abv, 330ml Packed full of hop flavours without the alcohol 4.00

## { COGNAC }

- Courvoisier VSOP 9.50
- Maxime Trijol VSOP 12.50
- Ordonneau Borderies Tres Vieille Reserve 15.75
- Leyrat XO Vieille Reserve 22.50
- Martell Cordon Bleu 24.00
- Courvoisier XO 26.00
- Hennessy XO 28.00
- Ragnaud-Sabourin No. 35 Fontvieille 30.00

## { COOLERS & JUICES }

|   |      |
|---|------|
| Green juice<br><i>Avocado, mint, spinach, apple, parsley</i>  | 4.75 |
| Beet it<br><i>Beetroot, carrot, apple juice &amp; ginger</i>  | 4.50 |
| Mixed berry smoothie<br><i>Strawberries, raspberries, blueberries, banana, coconut milk &amp; lime</i>              | 4.75 |
| Peach & elderflower iced tea<br><i>Peach, elderflower and lemon with English breakfast and afternoon tea blends</i> | 4.50 |
| Home-made ginger beer<br><i>Freshly pressed ginger juice, lemon, sugar and soda water</i>                           | 4.75 |
| Strawberry & Vanilla Soda<br><i>A blend of strawberry, fruits &amp; vanilla with Fever-Tree soda water</i>          | 5.95 |
| Vanilla Spiced Sour<br><i>A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup &amp; egg white</i>  | 5.95 |

## { SHERRY }

|   |       |
|---|-------|
| Pedro Ximénez, Bodegas Alvear, 'Solera 1927',<br><i>Montilla-Moriles, Spain</i> | 11.50 |
| Fino, La Ina, Jerez, Spain  | 5.50  |
| Dry Oloroso, Lustau, Rio Viejo, Jerez, Spain                                    | 6.25  |
| Manzanilla, La Guita, 'En Rama', Jerez, Spain                                   | 5.50  |

## { SOFT DRINKS }

|   |      |
|---|------|
| Coca-Cola, Diet Coke, Coke Zero   | 3.25 |
| Fever-Tree soft drinks <i>range of tonics,</i><br><i>Madagascan cola, ginger beer, ginger ale, lemonade</i> | 3.25 |
| Acqua Panna still mineral water 750ml   | 3.75 |
| San Pellegrino sparkling mineral water 750ml  | 3.75 |

## { TEA }

|  |      |
|--|------|
| English breakfast blend <i>Intense, rich, punchy</i>   | 3.75 |
| Afternoon tea blend <i>Mellow, elegant, refreshing</i> | 3.75 |
| Ceylon, Earl Grey, Darjeeling                          | 3.75 |
| Sencha, Jasmine pearls                                 | 4.50 |
| Rosebud, Oolong  | 5.75 |
| Fresh mint, Camomile, Peppermint, Verbena              | 3.50 |

## { COFFEE }

|   |      |
|---|------|
| Cappuccino, latte, americano, flat white,<br>espresso, macchiato                | 3.50 |
| Pot of coffee & cream   | 3.75 |
| Hot chocolate <i>milk / mint / white</i>  | 4.25 |
| Vanilla shakerato<br><i>Espresso shaken with ice, served in a martini glass</i> | 4.00 |

*A discretionary optional service charge of 12.5% will be added to your bill.  
Please always inform your server of any allergies before placing your  
order, as not all ingredients can be listed and we cannot guarantee the  
total absence of allergens in our dishes. Detailed allergen information  
is available on request and allergen charts can be found at the  
waiters stations, or your waiter can bring you a copy.*