UK CRAFT BEER

BARBECOA BREWERY FRESH LAGER 4% 2/3 Pint £4.50
Poured from the tank

ORGANIC HELLES LAGER 4.8% 330ml £5
Freedom Brewery, Staffordshire

KOLSCH LAGER 5% 330ml £5
Freedom Brewery, Staffordshire

PALE LAGER 4.9% 330ml £5.50
West Brewery, Glasgow

BELGIAN-STYLE WHEAT BEER 6% 330ml £6
Brains Craft Brewery, Cardiff

PALE ALE 4.5% 330ml £6
Crate Brewery, Hackney Wick

SESSION IPA 4.2% 330ml £6
Fourpure Brewing Co, Bermondsey

AMERICAN PALE ALE 5.4% 330ml £6
Beavertown Brewery, Tottenham

GOLDEN ALE 4.8% 500ml £6.50
East London Brewing Co, Leyton

OAK-AGED BEER 6.6% 330ml £5.50
Innis & Gunn Brewery, Edinburgh

LONDON PORTER 5.6% 330ml £6.50
Inveralmond Brewery, Perth

CORNISH CIDER 5.0% 500ml £6.50
Westnorth Manor Farm, Cornwall

LONG & REFRESHING

There's a lot more to making a refreshing drink than pouring a measeure of gin into a tall glass with some tonic. Long ago, tall drinks all had very specific names, based on a precise balancing of ingredients.

The Collins, for example, was to be built by mixing a spirit with soda, lemon and sugar in a tall glass over ice. The Fizz called for shaking the same ingredients together and serving it 'up'. If you prefer lime to lemon in your Collins, then you're drinking a Rickey, or if you prefer ginger over soda, you've got yourself a Mule.

The smallest change in ingredients or mixing can have a big impact on the flavour of your drink. Let us know how you like yours.

COUNTRY-SIDE COBBLER £10.50
Honey-Roasted Fig Vodka, P.X. Sherry, Sage, Honey Syrup, Seasonal Fruits, Lemon, Sparkling Wine

COLD SHOULDER £9.50
Monkey Shoulder Blended Malt, Crème de Mûre, Mezcal Rinse, Lemon Juice, Chamomile Honey

BOULEVARD SPRITZ £10
Bourbon, Amaro, Sweet Vermouth, Grapefruit Bitters, Prosecco

AILSA COLLINS £10.50
Ailsa Bay Single Malt, Spiced Apple Syrup, Lemon, Sparkling Water

RHUBARB G+T £10
Rhubarb-Distilled Gin, Barbecoa Tonic

Classic recipes also available upon request

SOURS

Most historians agree that we owe the creation of the Sour to the sea-faring heroes of the 18th Century. In need of something safe to drink, they would often add their alcohol ration to water and mix in some citrus and sugar to balance the flavour.

A drink both essential and integral to cocktail history, this humble drink fell out of favour for a time. The crudely made spirits of prohibition couldn't agree with with the simplicity of the Sour, and with the dawn of sours mix some decades later, bartenders would favour convenience over care and attention.

Our sours draw inspiration from those early recipes, keeping the original concept at their core – spirit, citrus, water and sugar.

CLUB FIZZ £10.50
London Dry Gin, Raspberry & Grapefruit Cordial, Egg White, Lemon, Soda

MRS. WELER'S RUM SOUR £10
Pineapple Rum, Herbal Liqueur, Sage, Lime

THE BIG SMOKE £11
Talisker 10yo, Bourbon, Egg White, Lemon, Sugar, Shiraz Float

SALTY DOG'S GIMLET £11.50
Navy Strength Gin, Salt & Gunpowder Lime Cordial, Seaweed, Explosive

LONDON TO NEW YORK £11.50
London Dry Gin, Rye Whiskey, Sweet Vermouth, Lemon, Demerara Sugar

Classic recipes also available upon request

SPIRITED

The word 'cocktail' was once famously explained in an 1806 issue of a New York-based newspaper The Balance and Columbian Repository. It stated that "cock-tail is a stimulating liquor, composed of spirits of any kind, sugar, water and bitters."

By the 1860s, mixed drinks had evolved and cocktails would often include curaçao, absinthe and other liqueurs as their sweetener. Discerning drinkers, possibly growing weary of these fancy drinks or feeling nostalgic, began asking for their drinks to be mixed the old-fashioned way.

These drinks are our tribute to the early days of mixed drinks, when it was all about the spritis.

AGED MARTINEZ £10

Bourbon Barrel-Aged Old Tom Gin, Triple Sec, Sweet Vermouth, Flambéed Citrus Oils

AULD ACQUAINTANCE £11.50

Glenfiddich 12yo Single Malt, Sherry, Strawberry Jam-Washed Amaro

OLD SMOKEY £10

Bohea Lapsang Rum, Mandarin Liqueur, Lemon Peel

SONS & ROSES £10.50

Kamm & Sons Islay Cask, Small Batch Bourbon, Maraschino Syrup

ANGOSTURA FIX £9.50

Amaro di Angostura, Lemon Cordial, Fizz powder

Classic recipes also available upon request

NO ALCOHOL

In 1894, a young man named Wayne Wheeler was offered a job in a new organisation called the 'Anti-Saloon League'. This job offer would change bartending in the US - and indeed the world - forever.

Together with others from the 'Temperance Movement', he helped pass the 'National Prohibition Act' in the US. With the sale of alcohol prohibited, many great bartenders fled the US - often ending up right here in London. Prohibition didn't last and all that remains of it's legacy lives on in the 'speak-easy' bars across the world.

Whilst we're no fans of the 'Temperance Movement' we still recognise the importance of moderation. With flavour and refreshment as our top priorities, we've created a selection of alcohol-free drinks we're sure Wayne Wheeler would have loved.

AMERICAN CREAM SODA £5
Vanilla Gomme, Lime, Cream, Soda

ST. JAMES £5
Lemon Tonic, Raspberry, Apple Juice

ROOIBOS MOJITO £5
Apple & Rooibos Tea, Lime, Mint, Sage

ELDERFLOWER & BASIL COLLINS £5
Elderflower Cordial, Basil, Lemon Juice, Soda

VICTORIAN ICED TEA £5
Breakfast Tea, Earl Grey Tea, Lavender, Lemon, Sugar, Cranberry

Classic recipes also available upon request

BARBECOA CLASSICS

BARBECOA BLAZER £13
Blazed Apple & Cinnamon Bourbon, Orange Peel,
Cherries, Maple Syrup, Aromatic Bitters

JESSICA RABBIT £12.50
Vanilla Vodka, Strawberry Purée, Elderflower, Lime, Prosecco

BOURBON ICED TEA £11
Breakfast & Earl Grey Tea Bourbon, Crème de Pêche,
Apple Juice, Cranberry Juice, Lemon, Ginger Ale

PEACH TEA-NI £10
Matcha Green Tea-Infused Cucumber Gin, Crème de Pêche,
Lychee Liqueur, Peach Bitters, Egg White

SMOKED MARGARITA £9.50
Reposado Tequila, Black Cardomom Syrup, Lime Juice

Classic recipes also available upon request