

SAMPLE MENU JULY 2017

W H I T E S

	175ml/	250ml/	500ml/	Bottle
L I G H T & C R I S P				
2016, Campo de Borja Macabeo, Borsao, Spain	5.10	7.00	13.00	19.00
2016, Prime Cuts White Blend, Swartland, South Africa				19.50
2016, Cotes de Thongue Sauvignon Blanc, Les Fleurs de Mt. Blanc, France	6.25	8.40	17.85	27.00
2015, Sepp Moser Gruner Vetliner, Austria				27.50
2016, Jealous Sister Pinot Gris, Wairarapa, New Zealand				28.50

S T E E L Y & M I N E R A L

2016, Ucles Verdejo, Mesta, Spain	5.60	7.50	15.50	22.00
2016, Picpoul de Pinet, Duc de Morny, Languedoc, France	5.75	8.25	17.50	24.95
2016, Gavi La Batastina, Italy				26.50
2014, Alsace Pinot Blanc, Andre Kientzler, France				36.00

F R U I T Y & / O R A R O M A T I C

2016, Percheron Chenin Blanc/Viognier, Western Cape, South Africa	5.20	7.50	13.75	19.50
2016, Trentino Pinot Grigio, Bodega Vinai, Italy				26.25
2016, Pecorino Colline Pescaresi, Contesa, Italy	6.25	8.40	17.85	27.00
2016, Rias Baixas Albarino, Orballo, Spain				28.00
2015, Soave "Otto", Pra, Italy				32.50
2014, 'Meltwater' Sauvignon Blanc, Marlborough, New Zealand				36.00

S M O O T H & N U T T Y

2015, Cotes du Rhone La Fleur Solitaire, Boutinot, France	6.65	8.90	17.25	24.50
2014, Rioja Blanco Vetiver, Ontanon, Spain	6.85	9.85	19.50	27.50
2012, Valdeorras Godello Sobre Lias, Vina Somoza, Spain				37.50
2014, Neilson by Byron Chardonnay, Santa Barbra, USA				44.00

O F F D R Y & F L O W E R Y

2014, Mosel Riesling, Gymnasium, Fritz Willi, Germany				29.25
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R E D S

	175ml/	250ml/	500ml/	Bottle
L I V E L Y & F R U I T Y				
2015, Campo de Borja Granacha, Borsao, Spain	5.10	7.00	13.00	19.00
2014, Piemonte Barbera, Araldica, Italy				20.50
2016, El Viejo del Valle Pinot Noir, Valle Central, Chile	6.65	8.90	17.25	24.50
2016, Brouilly Le Cru du Volcan, Domaine les Roches Bleues, France				28.75

S U P P L E & F R A G R A N T

2015, Pays d'Oc Merlot/Mourvedre, Les Oliviers, France	5.45	7.25	14.50	21.00
2016, Pays du Gard Cabernet Franc, Domaine Mas Barrau, France	5.75	8.20	15.10	23.00
2015, Sicily Nero d'Avola, Tre Filari, Italy	5.90	8.10	16.00	23.75
2013, Grace Bridge Pinot Noir, California, USA				33.00
2014, La Strada Syrah, Fromm Vineyards, Marlborough, New Zealand				45.00
2013, Catalina Sounds Pinot Noir, Marlborough, New Zealand				46.00
2013, Barolo 'Cascina Nuova', Elvio Cogno, Italy				64.50

I N T E N S E & P O W E R F U L

2013, Ribera del Queiles Guelbenzu, Vierlas, Spain				26.00
2013, Cotes du Rhone Villages 'Les Coteaux' Boutinot, France	6.65	8.90	17.25	24.50
2016, Nieto Reserva, Malbec, Mendoza, Argentina	6.85	9.85	19.50	27.50
2013, Fronsac, Chateau Mayne-Vieil, Bordeaux, France				29.75
2015, Morandiana Valpolicella, Par, Italy				36.00
2013, Chianti, Vino Biologico, Colli Aretini, Mannucci Droandi, Italy				36.50

R I C H & V E L V E T Y

2015, Alentejano Alianca Alabastro, Portugal				23.00
2015, Rioja Organic, Artesa, Spain	6.60	9.10	18.50	25.50
2015, Jumilla, "4 Meses", Monastrell, Juan Gil, Spain				26.25
2012, Brownstone Vineyards, Zinfandel, California, USA				29.50
2015, Campo do Borja Tres Picos Garnacha, Borsao, Spain				36.50

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2014, Ribera del Duero, Parada de Atauta, Spain

43.50

- 125ml available on request -

SPARKLING

	125ml/	Bottle
NV, Spumante Veneto Rose Royal, Pinot Noir, Italy	5.75	29.00
NV, Prosecco Le Dolci Colline Brut, Italy	6.00	31.00
NV, Champagne Gremillet Brut Selection, France	8.50	42.00
2011, English Quality Sparkling Wine, Henners Brut, England		45.00

ROSE

	175ml/	250ml/	500ml/	Bottle
2016, Garnacha Rosado, Campo Nuevo, Spain	5.25	7.00	13.75	20.00
2016, Cotes de Thongue, Cinsault, Les Fleurs de Mt Blanc, France	6.75	9.50	18.75	26.50
2016, Cotes de Thongue, Syrah, Les Fleurs de Mt Blanc, France	6.90	9.70	18.90	27.00
2016, Cotes de Provence, Rimauresq, France				30.00

DRAUGHT BEERS

Birra Porretti 4.8% abv	2.50/4.90	pint
Shed Head APA, Sweden 4.6% abv	2.55/5.10	pint
Pilsner, Portobello Brewing Co. 4.6% abv	2.60/5.20	pint
Guinness 4.5% abv	2.40/4.70	pint
Aspall Suffolk Cider 5.5% abv	2.50/4.90	pint
Wickwar Brewery, Sundowner Amber Ale, 3.8% abv	2.10/4.10	pint
Otter Brewery, Summer Light, 4.0% abv	2.20/4.30	pint

BEERS AND CIDERS - BOTTLED AND CANNED

Gipsy Hill, Ranger Park Pale Ale 3.6% abv	4.75	330ml btl
Lost and Grounded, Keller Pils 4.8% abv	4.75	330ml btl
Brixton, Effra Ale 4.5% abv	4.90	330ml btl
Bullbeggar Cider 6.5% abv	5.00	330ml btl
Howling Pils, East End Hefeweizen (Weisse Beer) 4.5% abv	5.00	330ml btl
Toast Pale Ale* 5% abv	5.10	330ml btl

*Toast Pale Ale is brewed with surplus bread; all the profits from go to the charity Feedback, which campaigns to eliminate food waste.

SUMMER COCKTAILS

(HH) Happy hour 5-7pm every night!

Sparkling

Spritz , choose either Aperol, Campari, or Kamm & Sons with prosecco and soda	£8.50/£15 for 2 to share
Apple and Summer Syrup Belini , prosecco, apple puree, summer syrup (HH)	£8.75
Classic Champagne Cocktail , champagne, sugar, bitters, cognac	£9.50

Short

Negroni Sbagliato , prosecco, Campari, Punt e Mes (HH)	£8.00
Camberwell Sour , or ask for your favourite sour	£8.25 (starting price)
Apricot Gimlet , Beefeater gin, homemade apricot cordial (HH)	£8.50
Summer Smash , Havana 7yo, Xante pear liqueur, muddled ginger and pineapple, lime juice	£9.00

Long

Tom Collins , old tom gin, marashino, lemon juice, sugar, soda	£8.25
Elderflower Fizz , vodka, elderflower cordial, lemon juice, sugar, soda (HH)	£8.25
English Garden , gin, cloudy apple juice, cucumber, mint, lime juice, sugar	£9.00

Martinis

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Classic Vodka, or Gin, noilly prat - served dirty, with an olive, or with a twist (HH) £8.00 (starting price)

South Side, rhubarb vodka, muddled mint, lemon juice, sugar £8.75

Tommy's Margarita, El Jimador Blanco tequila, agave syrup, lime juice £8.50

- Fancy something different? Ask the barman -