

Food ~ please make us aware of any dietary intolerances or allergies when ordering

Small plates for sharing

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| Nocellara olives | £2 |
| Bread selection, extra virgin olive oil, balsamic | £3 |
| Bruschetta, nduja, caramelised onions | £3.5 |
| Insalata russa ~ potato mayonnaise, carrot, pea, apple | £5 |
| Green leaf salad, chives, mustard dressing | £4.5 |
| Panzanella, winter tomatoes, red pepper, capers, crotons | £6 |
| Smoked salmon, horseradish tartare, crostini | £6.5 |
| Burrata, prosciutto braciotto | £6.5 |
| Pork tenderloin, tonnato | £7 |
| Salumi ~ prosciutto di norcia, truffle mortadela, salami | £8.5 |
| Cheese ~ la tur, prosecco ubriaco, gorgonzola dolce | £7 |

Something Sweet

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|---------------------------------------|------|
| Chocolate & hazelnut budino, sea salt | £5 |
| Almond & prune tart, crème fraiche | £5.5 |
| Tiramisu gelato | £5 |
| Blood orange sorbetto | £4 |

Wine

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| Sparkling | Prosecco ~ bubbles that slip down with ease | £6.5/£28 |
| White | Cataratto ~ peachy & very gulpable | £5/£20 |
| | Gavi di Gavi ~ posh pinot grigio | £6.5/£28 |
| | Roero Arneis ~ crisp fruit, dry, substantial | £7/£30 |
| Rose | Leccio Monferrato ~ refreshing, dry, juicy, fruity | £7/£30 |
| Red | Primitivo ~ smooth & jammy | £5/£20 |
| | Montepulciano ~ cherry, plum, attitude | £6.5/£28 |
| | Chianti ~ unoaked, organic, robust | £8/£32 |

Beer

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|------------------------------|-------------|
| Peroni Nastro Azzurro | £5 |
| The Kernel Pale Ale | £5.5 |

TWO *One* FOUR

COCKTAIL BAR

Aperitivo

Blackberry Bellini ~ £7.5

blackberry, prosecco
winter fresh fizz

Gingerbread Fizz ~ £8

Bloom gin, ginger bread syrup, camomile tea sour, Bermondsey Tonic
light, fresh & a taste of good things to come

Fruity & Refreshing

Cherry Collins ~ £7

Jensen's Dry, BOLD liqueur, lemon, cherry syrup, Bermondsey Tonic
super refreshing fruity take on a classic collins

Gin Tai ~ £7

Sloe gin, ELLC vodka, cointreau, almond, lime
fruity, easy drinking, boozy

Pina Collina ~ £7.5

Maker's Mark, pineapple rum, yellow chartreuse, lime, sugar, egg white
long, fruity, exotic

Passion ~ £8

Passion fruit infused Portobello Rd gin, homemade tonka syrup, lime
pornstar martini with more depth

Bitter

Tea o'clock ~ £7.5

Earl Grey tea infused Colonel Fox's gin, grapefruit, lime, elderflower
refreshing & citrusy

Bermondsey Americano 2.0 ~ £7

Campari, Antica Formula, Bermondsey Grapefruit
local twist on the classic

Botanical Garden ~ £8.5

Campari, Sipsmith gin, raspberry infused vermouth blend, St Germain
floral & fruity Negroni

Sweet & Sour

Apple Fix ~ £7

Caorunn gin, calvados, pear liqueur, apple, lime, sugar
sweet & sour, served with a baby apple

Banana Split ~ £7.5

Don Q crystal rum, banana, salted caramel liqueur, lime, sugar, egg white
yummy banana-ery goodness

Ginger Sour ~ £8

Lemongrass infused ELLC vodka, homemade ginger syrup, lemon, egg white
refreshing, aphrodisiac

Boozy

Basil & Chilli Gimlet ~ £7

Basil infused Plymouth gin, lime, homemade chilli syrup
fresh drink with a spicy kick

Espresso Martinezzz (not martini) ~ £8

Jensen's Dry, dry vermouth, Maraschino, all infused with coffee beans, bitters
hybrid between espresso martini & a martinez

Vancouver ~ £8.5

Portobello Rd gin, Antica Formula, Benedictine, bitters
boozy & floral version of classic martini

Classics ~ £9

We love the classics just as much as you do so please just ask your bartenders & they'll be able to whip up your favourite tippie.

Gin O'clock

Monday to Saturday 5 to 6pm (not available in December)
cocktails ~ £6 | selected double G&T's ~ £5

Tiki Sundays

4 to 10.30pm
tiki cocktails ~ £6.5 | selected G&T's ~ rum & mixers ~ £5

Gin & Tonic Tasting Flights

How it works – Your flight options are listed below. You will be given three mini G&Ts as listed but in an unknown order with a sealed revealing envelope. Try them all, make a guess as to what's what & then put yourself out of your misery...
Honestly with Bermondsey Tonic, identifying the gins is easier than you may think!

The Great British Gin-Off £18

Edinburgh gin (Scotland)

Full bodied juniper up front with a smooth sweet spice & bright heathery notes.

Da Mhile Seaweed (Wales)

Eucalyptus & bright citrus initially with full bodied piney sweetness leading to a herbal minty finish.

Tarquin's (England)

Spiky juniper & lemony coriander leads to bright lavender & violet on the finish.

Tour of London £18

City Of London (St Paul's)

Soft anise flavours up front, then floral juniper leading to zesty grapefruit.

Half Hitch (Camden)

Loads of bergamot initially, with a full-bodied middle & a dry, tannic finish.

Dodd's (Battersea)

Honey makes this one deep & woody, with plenty of cardamom & subtle vanilla.

Stars & Stripes £19

FEW (Evanston, Chicago)

Vibrant lemon & a blast of juniper initially, followed by sweet vanilla with a clean fresh finish.

Bluecoat American Dry (Philadelphia)

Pine, juniper & bright citrus upfront, leading to stronger juniper, orange blossom & lemon sherbet.

St. George's Terroir (California)

Douglas fir, pine & sage dominate this complex offering. Perfumed & herbaceous. to finish.