

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

### Small plates for sharing

Nocellara olives	£2
Bread selection, extra virgin olive oil, balsamic	£3.5
Fontina grilled sandwich, parmesan, mustard	£4.5
Green leaf salad, chives, mustard dressing	£4.5
Heritage tomato, tropea onion, basil, chilli dressing	£6
Smoked salmon, horseradish tartare, crostini	£7
Burrata, extra virgin olive oil	£6.5
Salumi ~ prosciutto di norcia, prosciutto braciotto, porchetta	£9
Cheese ~ carboncino, prosecco ubriaco, gorgonzola dolce	£7

### Something Sweet

Chocolate & hazelnut budino, sea salt	£5
Lemon tart, crème fraiche	£6
Tiramisu gelato	£5
Strawberry sorbetto	£5

### Wine

<b>Sparkling</b>	<b>Prosecco</b> ~ bubbles that slip down with ease	£7/£32
<b>White</b>	<b>Cataratto</b> ~ peachy & very gulpable	£5/£22
	<b>Roero Arneis</b> ~ crisp fruit, dry, substantial	£6/£28
	<b>Gavi di Gavi</b> ~ posh pinot grigio	£6.5/£30
<b>Rose</b>	<b>Calafuria</b> ~ summer fruits, refreshing, fairly dry	£7/£32
<b>Red</b>	<b>Montepulciano</b> ~ cherry, plum, attitude	£5/£22
	<b>Biferno</b> ~ serious, great value for money	£5.5/£24
	<b>Chianti</b> ~ unoaked, organic, robust	£6/£28

### Beer

<b>Peroni Nastro Azzurro</b>	£5
<b>The Kernel Pale Ale</b>	£5.5

# TWO *One* FOUR

COCKTAIL BAR

### Signature cocktails ~ £8

#### Cherry Collins

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

#### Gin Tai

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

#### Pina Collina

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

#### Passion

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

#### Tea o'clock

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

#### Apple Fix

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

#### Ginger Sour

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

#### Basil & Chilli Gimlet

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

#### Vancouver

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

## Seasonal cocktails & Spritzes ~ £7.5

### Tropical Belini

Passion fruit, mango, Prosecco

*summer, fresh fizz*

### Rose & Cucumber Spritz

Lanique Rose spirit, Bermondsey Cucumber Tonic

*simple & refreshing*

### Grapefruit Spritz

Aperol, Bermondsey Grapefruit Tonic

*bittersweet*

### Selectivo Spritz

Select Aperitivo, Bermondsey Tonic Water

*bitter & summery*

### Bermondsey Americano 2.0

Campari, Martini Rubino, Bermondsey Grapefruit tonic

*local twist on the classic*

## 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.*

### The Brexit Flight £18

#### Pink Pepper (France)

*Fresh, spicy notes of pink pepper, juniper & cardamom are prominent. Vanilla on the finish.*

#### Larios 12 (Spain)

*Zesty citrus, particularly orange predominates, with dry piney juniper.*

#### Sabatini (Italy)

*Fresh & herbal on the nose, with lemony hints. Full with juniper on the palate.*