

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	£9
Cheese ~ carboncino, prosecco ubriaco, gorgonzola dolce	£7

Something Sweet

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

Wine

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

Beer

Peroni Nastro Azzurro	£5
The Kernel Pale Ale	£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

Penicilin

Naked Grouse, Lagavulin, ginger liqueur, Choya, lemon, honey
smokey, healthy, wintery

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 & Aniseed Fix

Caorunn gin, Calvados, pear liqueur, apple, lime, salted caramel, Pastis, egg white
complex, sweet & sour

Pear & Ginger Sour

Pear & mint infused ELLC vodka, homemade ginger syrup, lemon, egg white
refreshing, aphrodisiac

Fig & Thyme Gimlet

Thyme infused Plymouth gin, fig liqueur, lime, homemade fig syrup
sweet & savoury twist on the classic

Tres Mentas

Mint infused rum, lime, eucalyptus & mint syrup, soda
refreshing, sophisticated twist on Mojito

Seasonal cocktails & Spritzes ~ £7.5

Dark forest Bellini

dark forest fruits mix, Prosecco
wintery, fruity fizz

Coconut Margarita

Coconut infused tequila, pineapple liqueur, lime & tonka syrup
simple & refreshing

Grapefruit Spritz

Aperol, Bermondsey Grapefruit Tonic
bittersweet

Gingerbread Fizz

Portobello Rd gin, camomile tea sour, gingerbread syrup, Bermondsey Tonic Water
Christmas in a glass

Bermondsey Americano 2.0

Campari, Cocchi Di Torino, 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.