

Cocktails

Fig Old Fashioned 8.5

A match made in Kentucky heaven, Makers Mark bourbon stirred slowly with our homemade Fig syrup and Angostura bitters.

Served on the rocks

Sloe Negroni 8.5

Sipsmith sloe gin, sweet red vermouth and bitter Campari combine perfectly in this seasonal twist on the classic Negroni.

Served on the rocks

Sazerac 9

One of the oldest cocktails in the books, this is a New Orleans classic. We add equal parts Rittenhouse rye & Martell VS cognac to an absinthe rinsed glass to create what we feel is the perfect Sazerac. Not for the faint hearted.

Served straight up

The Duke 8.5

This jazzy little number is a fusion of vanilla laced Kraken spiced rum and fresh lime, topped with the Camden Pale Ale.

Served on the rocks

Country House 9

A refreshing blend of fresh basil, fresh lemon, St Germain elderflower liqueur and Hendricks gin topped with Fever Tree elderflower tonic.

Served tall

Kentish Bees Knees 9

This crisp union of Kentish Town honey, locally distilled Half Hitch gin, fresh lemon and a hint of rose water creates a beautifully balanced tippie.

Served straight up

Tequila Mockingbird 9

Already a tried and tested bartender's drink, the Tommy's Margarita, we've added a smoky edge with La Penca mezcal, Olmeca gold tequila, agave syrup, fresh lime, fresh chilli and coriander to lift the flavours even further.

Served on the rocks

The Earl of Grey 8.5

This elegant mix of Beefeater gin infused with Darjeeling earl grey tea, fresh lemon and peach bitters.

Served straight up

Cocktails

Boulogne's Espresso Martini 8.5

From the legend that is Dick Bradsell, comes this luxurious digestif that will keep you partying into the wee hours. We make ours with Absolute vodka, Araku coffee rum, Street & Co espresso and a touch of Orgeat syrup.

Served straight up

Cherry Amaretto Sour 9

Disaronno amaretto, deliciously dark Cherry Heering liqueur, fresh lemon, egg white and cherry bitters topped with lashings of Chambord black raspberry, combine to create this fluffy delight.

Served on the rocks

Damn Good Time 9

A deliciously complex autumn tippie. Sipsmith damson vodka and Bigallet thyme liqueur combine perfectly, with warming ginger and a dash of plum bitters.

Served on the rocks

Spiced Apple Mojito 8.5

Our seasonal take on the ultimate thirst quencher. We use Havana Especial rum, apple and a homemade cinnamon syrup, with plenty of mint and a squeeze of fresh lemon.

Served tall

Cocktails

Martini – vodka/gin, dry vermouth, citrus/olive

9

Sophisticated & deceptively simple, a Martini is the perfect showcase for high quality spirit, with variations to suit every palate and occasion.

Sipsmith London Dry Gin

In 2009 Sipsmith began producing small-batch artisanal spirits with the first new copper still in London for nearly 200 years. This traditional London Dry Gin is bold, complex and aromatic.

Served bone dry with olive

Half Hitch Camden Gin

50 years after the last gin producers left Camden Lock – once the heart of London's gin distilling & warehousing – comes this fantastic gin from Half Hitch, produced in their West Yard micro-distillery using a unique blend of tinctures including the finest single estate Malawian Black Tea & Calabrian Bergamot.

Served dry with orange twist

Highwayman Kentish Town Gin

Using Vestal potato vodka as a base, Highwayman Gin combines locally sourced Juniper, coriander and angelica root with hints of citrus to produce this flavoursome gin.

Served classic – wet with lemon twist & orange bitters

Sipsmith Sipping Vodka

Made with the very best spirit from the heart of their copper-stilled distillation run, Sipsmith's unfiltered, unadulterated sipping vodka is smooth and delicate with a sweet biscuit finish.

Served dry with lemon twist

Vestal Polish Potato Vodka

Vestal put as much care into planting & choosing their potatoes as the world's finest winemakers do into planting & choosing their grapes, harvesting early crops when the potatoes are small and full of flavour. The result is a smooth & characterful vodka.

Served bone dry, dirty with olive