

***COCKTAILS* / 9.5**

ESPRESSO MARTINI / Vodka, Espresso, Mr Black Coffee Liqueur, Aztec Chocolate Bitters, Demerara

MARTINI / Vodka, Dry Vermouth, Olives

VODKA TONIC / Ketel One Vodka, Indian tonic water, Lime

GIN & TONIC / Sipsmith Dry Gin, Indian tonic water, Lime

VESPER MARTINI / Dry Gin, Vodka, Lillet Blanc, Lemon Zest

NEGRONI / Gin, Campari, Sweet Red Vermouth, Coffee Infusion

MOJITO / Havana Club Especial Rum, Fresh Lime Juice, Demerara Syrup, Mint, Club Soda

DAIQUIRI / Havana No7, Fresh Lime Juice, Demerara Syrup

PALOMA / Tequila Reposado, Grapefruit Juice, Agave syrup, Chilli

MARGARITA / Tequila Reposado, Cointreau, Lime Juice, Salt

MANHATTAN / Bourbon, Sweet Red Vermouth, Angostura Bitters, Orange Bitters

OLD FASHIONED / Bourbon / Rum, Demerara Syrup, Angostura bitters, Coffee Infusion

WHISKEY SOUR / Bourbon / Amaretto, Fresh Lemon Juice, Demerara Syrup

AMARETTO SOUR / Amaretto, Fresh Lemon Juice, Demerara Syrup

RUM SOUR / Rum, Fresh Lemon Juice, Demerara Syrup

APEROL SPRITZ / Aperol, Prosecco, Soda

MIMOSA / Prosecco, Orange Juice

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order.

A discretionary service charge of 12.5% will be added to your bill



SPIRITS / 5

RUM / Havana Club Especial Havana Club Aged Rum (7 years) Kraken Spiced / Santa Teresa Gran Reserva

TEQUILA / Olmeca Altos Reposado

VODKA / Grey Goose / Ketel One

GIN / Sipsmith Dry Gin / Beef Eater Pink Gin

WHISKY / Jim Beam Black Extra Aged Kentucky Straight Bourbon / Chivas Regal 12y

CONJAC / Hennessy VSOP

BEER / 5

Camden Hells Lager / Camden Pale Ale

WINE / 6 / 18

Please ask a member of our team for our current wines

NON ALCOHOLIC / 4.5

Frozen Berry Smoothie / Frozen Tropical Smoothie

Grapefruit & Chilli Juice / Orange Juice / Pine apple Juice

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APPETIZERS

Sourdough bread & Butter 2

Manzanilla Olives 2.5

Baby Gherkins. 2

White Truffle and Mushroom Pate. 3.5

Black Olive Pate 3

CHARCUTERIE & CHEESE

Jamon Iberico, Ham Slices from acorn fed Iberico Pata Negra pigs. 9

Salchichon Iberico de Bellota from Fully acorn-fed Iberico salami slices. 5

Cecina Asturiana, Thinly sliced oak-smoked 12 month dry cured beef slices. 7

Manchego DOP semi-cured artisan-made cheese from milk of the Manchega sheep. 5

Murcia al Vino, Murciana-Granadina goat's cheese, cured in wine. 5

Mahon Semicurado, Semi cured artisan cheese, rind brushed with olive oil and paprika. 4

TAPAS

Avocado with a hint of lemon, cumin & olive oil, served with tortilla chips. 6

Baked Goats cheese with caramelised pequillo pepper 6

Grilled Chorizo Picante, acorn-fed Ibérico de Bellota chorizo with pimentón and garlic. 6

Wild Mixed Mushrooms with paprika, garlic, olive oil 6

Spanish tortilla with potatoes and onions. 5

Mixed Beans with Tomato, spices and melted Cheddar 4

Tiger Prawns with Harissa & garlic. 9

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