

TO START

Crémant d'Alsace, Rieffel, Alsace, France, 2019 (*Auxerrois, Pinot Gris, Riesling, Chardonnay*) **13**

Sottoriva, Prosecco Col Fondo, Malibrán, Veneto, Italy, 2020 (*Glera*) **8.5**

Benjamin Bridge Rosé, Nova Scotia, Canada, NV (*L'Acadie, Chardonnay, Pinot Noir*) **13.2**

COCKTAILS

SIGNATURE MARTINI // Konik's Tail vodka or No.3 London dry gin, Dolin dry twisted, dirty or with pickled onions

HORA DEL VERMUT // Cocchi Americano, grapefruit, olives, light tonic **12.6**

AMERICANO 0% ABV // Aecorn Bitter, Aecorn Aromatic, mandarin, orange, soda **12**

PIÑA Y PIÑA // ROVI coal-roasted pineapple Ocho blanco tequila, citrus, tajin, agave, ginger **13.7**

ROVI MILK PUNCH // Abelha organic cachaça, Chartreuse Verte, curds, citrus, herbs, spices, chillies **12.5**

DAIQUIRI NO.3 // El Dorado 3yr & 5yr, Alphonso mango, coconut water, citrus **13**

CLOVER CLUB 2.0 // AXIA extra dry mastiha, raspberries, tarragon, aquafaba, citrus **14**

THE FRENCH QUARTER // Woodford Reserve rye whiskey, Courvoisier VSOP cognac, banana, coconut, bitters **14.5**

GEORGETOWN OLD FASHIONED // El Dorado 8yr rum, cacao, stout, bitters **14**

ROVI NEGRONI // No.3 London Dry gin, Fortified London, Antica Formula, Campari **12.6**

AFTER 8 // Climpson and Sons Midnight Oil coffee liqueur, Cynar, Branca Menta **8**

GIN & TONICS

HEPPLE //
Amalfi lemon
13.5

No.3 LONDON DRY //
Grapefruit, rosemary, tonic
12.6

PINK PEPPER //
Blood orange, lemongrass, tonic
13.1

NEW LONDON LIGHT
0% ABV //
Ginger, sage, tonic
11

BEER & CIDRE

OTTOLENGHI PRESERVED LEMON LAGER 4.5% **6.8**

UNITY LAGER 4.5% **6.8**

BLUSHING BRIDE SESSION APA (GF) 4.2% **6.8**

LUCKY SAINT UNFILTERED LAGER 0.5% **6.3**

SASSY CIDRE BRUT (GF) 5.2% **15 (75cl)**

SASSY CIDRE SMALL BATCH (GF) 5.0% **6.8**

SOFTS

HIBISCUS AGUA FRESCA **7**

BLÅ, COPENHAGEN SPARKLING TEA **6.8/32 (75cl)**

SEASONAL DRINKING VINEGAR **6.5**

SEASONAL ICED TEA **7**

LUSCOMBE ELDERFLOWER BUBBLY **5.5**

