



**POTIONS &  
PORTIONS**

MAKING THE ORDINARY,  
EXTRAORDINARY

—  
*drinks menu*

*Welcome to our apothecary,  
an intoxicating world of crafted libations*



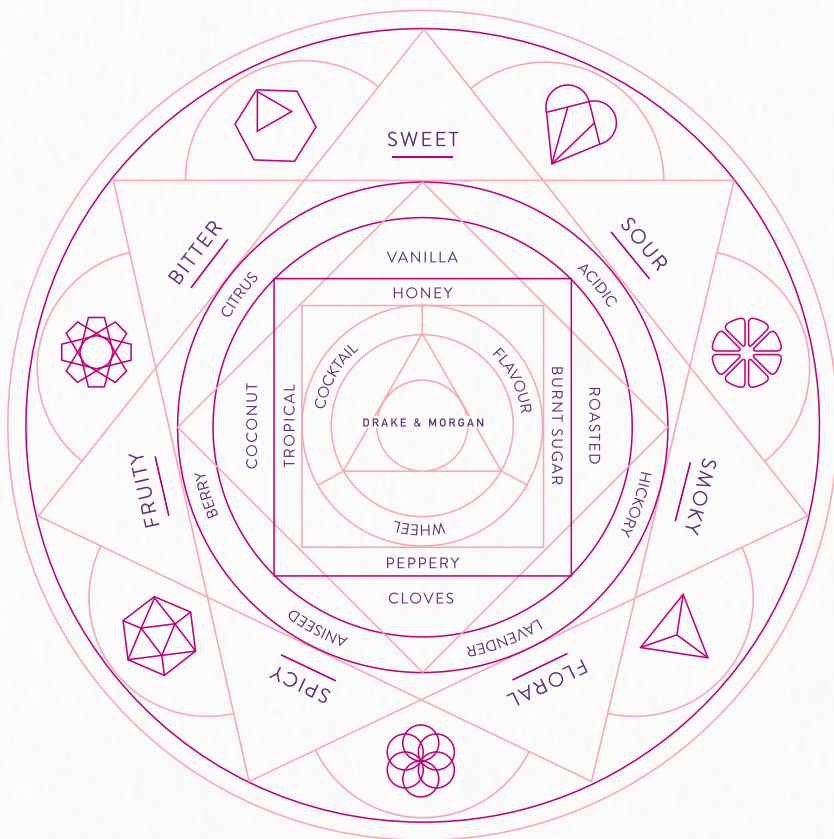
*Let us take you on a*  
**MAGICAL VOYAGE OF  
ALCHEMISTIC PROPORTIONS**

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**ALCHEMY:**  
*A seemingly magical process of  
transformation, creation, or combination*









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Use our tasting wheel, to discover surprising new flavours. Select your favourite tasting notes to discover your perfect combination, sit back and enjoy.




## PRIMA MATERIA

These extraordinary elixirs are sensory smörgåsbords, combining innovative and classic flavours with everyday ingredients for an unexpected, other-worldly twist.


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|--|-------|
| <p><b>MOJITOCOLADA</b> </p> <p>Koko kanu rum, pineapple, mint, lime &amp; vanilla sugar</p> <p> SWEET    FRUITY</p>   | 8.95  |
| <p><b>LONDON SPRITZ</b> </p> <p>Tanqueray gin, cucumber, elderflower, apple, mint &amp; soda</p> <p> FRUITY</p>  | 8.95  |
| <p><b>BRAMBLE FOREST</b> </p> <p>Beckett's gin, lime, sugar syrup, raspberries, blackberries &amp; coriander</p> <p> SPICY    FRUITY</p>  | 10.95 |
| <p><b>CUCUMBER COOLER</b> </p> <p>Ketel one vodka, cointreau, lemon, sugar syrup, strawberry puree, cucumber &amp; soda</p> <p> SWEET    FRUITY</p>   | 8.95  |
| <p><b>VIGNARD</b> </p> <p>Botanist gin, dark grape juice, lime, sugar syrup, egg white &amp; lemon thyme</p> <p> SPICY    FRUITY    SOUR</p> | 8.95  |

## MAGNUM OPUS


These universal elixirs are a glorious celebration of alchemy. Our mixologists turn everyday ingredients and spirits from our apothecary into precious and luxurious experiences.

**CANDY SHOP**  9.95  
Tanqueray gin, rhubarb & custard liqueur & lemon


 FRUITY |  SOUR

**TIKI PUNCH**  8.95  
Coconut-washed pampero rum, banana liqueur, pineapple, lime & stout


 FRUITY |  SWEET

**MEZCALITA**  11.95  
Mezcal, cointreau, orange juice, lime & sugar syrup


 SMOKY |  FRUITY


**JAMAICAN SPRITZ**  9.95  
Pampero aniversario rum, pampero blanco rum, lime, sugar syrup, soda & fresh fruit

 FRUITY |  SWEET

**EARL MARTINI**  9.95  
Earl grey-infused ketel one vodka, martini bianco & orange peel


 SMOKY |  FLORAL

**BRANDY SNAP**  9.95  
Courvoisier, double cream, ginger, nutmeg & condensed milk

 SWEET |  SPICY

## FIERY SOURS


Infused with natural ingredients, these flavour-tripping potions and heady concoctions are alchemistic updates on classic sours and perfect for every occasion.

**WHISKY SOUR**  9.95  
Johnnie walker black label, lemon, sugar syrup, bitters & egg white

 SOUR |  SWEET

**PISCO SOUR**  9.95  
Macchu pisco, lime, sugar syrup & egg white

 SOUR |  FLORAL

**CALYPSO**  8.95  
Pampero rum, amaro di angostura, lime, sugar & egg white

 SOUR |  FLORAL

## BRAMBLE FOREST

Fancy something experimental? Created by master mixologist tommy, from the anthologist, this wintry gin-based tippie will warm the cockles with its quirky blend of beckett's gin, sugar syrup, raspberries, blackberries, coriander, and lime.




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## PHILOSOPHER'S STONE


Ubiquitous cocktails featuring classic spirits and ingredients that have been treated to our mixologists' magical process of transformation.

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**OLD FASHIONED**  9.95  
Bulleit bourbon, angostura bitters & brown sugar


 SMOKY

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**NEGRONI**  8.95  
Tanqueray gin, the collector vermouth & campari


 BITTER

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**MOJITO**  7.95  
Pampero blanco rum, mint, lime & sugar


 SWEET |  BITTER

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**BLOODY MARY**  7.95  
Ketel one vodka, house-spiced tomato juice & seasoning

 SPICY



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**ESPRESSO MARTINI**  7.95  
Ketel one vodka, kahlua coffee liqueur, espresso & sugar

 SWEET |  BITTER

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**PORN STAR MARTINI**  9.95  
Cariel vanilla vodka, passion fruit & prosecco

 SWEET |  FRUITY

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## PORN STAR MARTINI


There's absolutely nothing risqué about this universally beloved sip, made from cariel vanilla vodka, passion fruit and prosecco. Our mixologists have muddled, matured and perfected it, and it really does taste as good as it looks.

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**VANILLA ESPRESSO MARTINI**  8.95  
Ketel one vodka, vanilla, kahlua coffee liqueur, espresso & sugar


 SWEET |  BITTER

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**APEROL SPRITZ**  8.95  
Prosecco, aperol & soda

 BITTER

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**BELLINI**  6.95  
Prosecco, peach & creme de peche liqueur

 SWEET |  FRUITY

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## OLD FASHIONED

A cocktail back in the day mixed just four key ingredients in wondrous alchemy — booze, bitters, sugar, and water. And working on that basis, this is exactly what cocktail purists would call an old fashioned. Unsullied by oranges, cherries or splashes of something fruity, it works some kind of magic and for that reason we will always love it.

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## PISCO SOUR

The result of a seemingly supernatural process of transformation, our peruvian pisco sour beautifully blends peruvian pisco, lime juice, simple syrup, egg white, angostura bitters (for garnish), and ice cubes. Our chilean pisco sour is similarly delightful and made by mixing chilean pisco with pica lime juice, powdered sugar, and ice cubes.

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## NEGRONI

Legend has it that the negroni was created by an italian bartender in 1919 in response to a customer's demand for a stiffer version of his favourite americano cocktail. However it came about, the negroni is a glistening star that's here to stay and we covet its slightly bitter taste and its cheery pop of red.




## ABSOLUTE ZERO

Absolutely delicious, absolutely no alcohol. Our mocktails are a veritable treasure trove of delights for those abstaining, and they're guaranteed to lift your spirits (without a spirit in sight).

**PEAR & GINGER COOLER**  4.25  
Urban cordial pear & ginger, soda water


 SPICY |  FRUITY

**APPLE PIE**  4.50  
Cloudy apple, black pepper, maple syrup & ginger


 SPICY |  SWEET

**GINGER MIMOSA**  4.50  
Orange juice, fresh ginger, rosemary & ginger ale


 FRUITY |  SPICY

**VIRGIN MARY**  4.50  
House-spiced tomato juice & seasoning

 SPICY

**HOMEMADE LEMONADE**  4.50  
Lemon juice, lemons, soda water, sugar gomme & mint

 SWEET |  BITTER


**GARDEN FIZZ**  4.50  
Basil, blackberries, raspberries, lemon & agave



 FRUITY




## CORIANDER SPICE


Prepare for a flavoursome kick with this quirky knock-your-socks-off concoction. While it won't actually fuddle your head, it's bound to clear away a few cobwebs.


**CORIANDER SPICE**  5.00  
Coriander, chilli, fresh apple & elderflower

 SPICY |  FRUITY **ADD** a shot of pampero blanco 9.00

**BASIL FAWLTY**  4.50  
Dark grape juice, lemon juice, sugar syrup, fresh raspberries, fresh basil & chilli bitters

 SPICY |  FRUITY **ADD** a shot of hendricks gin 8.50

**WINTER SUN**  5.00  
Kiwi & passion fruit cordial, orange juice, pineapple juice, lemon juice, sugar syrup, fresh raspberries, fresh basil & chilli bitters

 SWEET |  FRUITY **ADD** a shot of ketel one vodka 9.00

## WINE

Our carefully edited selection of wines honours the pure alchemy of converting the sweet little grape into a timeless elixir.

### SPARKLING & CHAMPAGNE

	125ml	Bottle
PROSECCO SPUMANTE DOC EXTRA DRY, CECILIA BERETTA, Veneto, italy NV	5.95	28.95
ROSATO SPUMANTE EXTRA DRY, CECILIA BERETTA, Veneto, italy NV	5.95	28.95
PROSECCO SUPERIORE DOCG EXTRA DRY, PIANER LE COLTURE Veneto, italy NV	7.25	34.95
JUSTERINI & BROOKS, SARCEY, BRUT, PRIVATE CUVÉE Epernay, france NV	8.50	39.95
POMMERY, BRUT ROYAL, Reims, france NV	9.50	49.95
VEUVE CLICQUOT YELLOW LABEL, BRUT, Reims, france NV		59.95
LAURENT-PERRIER, ROSÉ BRUT, Tours-sur-marne, france NV		84.95
POMMERY, GRAND CRU, VINTAGE, Reims, france 2005		84.95
DOM PERIGNON, BRUT, Epernay, france 2005		165.00

### WHITE

	175ml	250ml	Bottle
CHENIN BLANC, LONG BEACH, Robertson, south africa 2015	4.75	6.25	18.25
PINOT GRIGIO, BRUME DI MONTE, Trentino, italy 2015	5.60	7.40	21.95
SAUVIGNON BLANC, OCHAGAVIA, Valle central, chile 2015	5.95	7.95	22.95
HOMER, RIESLING, Marlborough, new zealand 2014/15			29.50
ALBARINO, ADEGAS GALEGAS, Rias baixas, spain 2015/16	7.55	9.80	28.95
CHABLIS, VINCENT DAMPT, Burgundy, france 2015/16	9.00	11.15	32.95
ANA, SAUVIGNON BLANC, Marlborough, new zealand 2016	7.80	9.95	29.95
ANDAINA GODELLO, ADEGAS GALEGAS, Monterrei, spain 2015			27.95
SANCERRE, DOMAINE DE NOZAY, Loire valley, france 2015/16			36.95
GAVI DI GAVI, ANTONIO E RAIMONDO, Piedmont, italy 2015/16			27.95
MACON-UCHIZY, DOMAINE TALMARD, Burgundy, france 2014	7.05	9.20	26.95
SAUVIGNON BLANC, CLOUDY BAY, Marlborough, new zealand 2016			54.95
CHARDONNAY, INTIPALKA VINAS QUEIROLO, Ica valley, peru 2016			28.95
CHARDONNAY, BODEGA RUCA MALEN, Mendoza, argentina 2015/16			29.95
VIOGNIER, JEAN D'ALIBERT, IGP Pays d'oc, france 2015/16	6.45	8.45	24.50
PINOT GRIGIO LA TUNELLA, Veneto, italy 2015	9.00	11.15	33.95
PECORINO, POGGIO ANIMA GABRIEL, Terre di chieti, italy 2014	6.30	8.30	23.95

### RED

	175ml	250ml	Bottle
CABERNET SAUVIGNON, BARTON & GUESTIER Vin de pays, france 2015	6.50	8.60	24.95
PINOT NOIR RESERVA, VINA MAR, Casablanca, chile 2015/16			29.95
MERLOT, DOMAINE ST ESTEVE, IGP Pays d'oc, france 2015/16			19.95
TEMPRANILLO GARNACHA CARINENA, San valero, spain 2015/16	5.70	7.60	20.50
PINOT NOIR, PENCARROW ESTATE, Martinborough, new zealand 2013	7.80	9.95	29.95
MONTEPULCIANO, ROCCAPELLA, Abruzzo, italy 2015/16	7.05	9.20	26.95
COTES DU RHONE, VIGNOBLES GONNET, Rhone valley, france 2015/16			27.50
RIOJA, ALTOS DE BAROJA, Rioja, spain 2014/15	7.45	9.65	28.50
CABERNET SAUVIGNON, DE SAISSAC, IGP pays d'oc, france 2014/15	5.80	7.70	21.95
GRENACHE / MERLOT, BARTON & GUESTIER, Vin de france 2015	4.75	6.25	18.25
CHIANTI CLASSICO, TERRE DI PRENZANO, Tuscany, italy 2015			39.95
VALPOLICELLA BERETTA, RIPASSO CECILIA, Veneto, italy 2014			39.95
BOURGOGNE PINOT NOIR, CYROT-BUTHIAU, Burgundy, france 2014			42.95
CABERNET SAUVIGNON, KIRSTENBOSCH Coastal region, south africa 2015	7.05	9.20	26.95
PINOT NOIR, CARMEL ROAD, Monterey county, USA 2014/15			39.95
MALBEC, CHAMUYO, Mendoza, argentina 2016	6.80	8.90	25.95
RIOJA RESERVA, BODEGAS ZUGOBER, Rioja, spain 2010/11	11.00	13.15	37.95
CHATEAUNEUF-DU-PAPE, GONNET, Rhone valley, france 2014/15			49.95
CARMENERE, CASA FELIPE, Central valley, chile 2015/16			22.95

### ROSÉ

	175ml	250ml	Bottle
SOURCE GABRIEL ROSÉ, Cotes de provence, france 2015/16	7.70	9.95	29.50
PINOT GRIGIO ROSÉ, MONTEVENTO, Veneto, italy 2015/16	6.30	8.30	23.95
LA BROUETTE ROSÉ, PLAIMONT, IGP cotes de gascogne, france 2015/16	5.40	7.10	19.95
ROSÉ NELSON ESTATE, Paarl, south africa 2015/16	6.95	9.05	26.50

## WINE SAMPLING FLIGHTS

Let your love of wines really take off with our wine flight tasting tour. Ask a member of our team about our wine flights.



## BOTTLED BEERS

PERONI NASTRO AZZURRO (330ml) Italy, 5.1% ABV	4.40	BROOKLYN LAGER (355ml) USA, 5.2% ABV	5.40
CAMDEN HELLS LAGER (330ml) London, 4.6% ABV	5.00	PERONI GLUTEN FREE (330ml) Italy, 5.1% ABV	4.40
ASAHI LAGER (330ml) Japan, 5% ABV	4.40	FULLERS LONDON PRIDE (330ml) London, 4.1% ABV	4.40
SOL (330ml) Mexico, 4.5% ABV	4.20	CAMDEN PALE ALE (330ml) London, 4% ABV	5.00
PERONI PICCOLA (250ml) Italy, 5.1% ABV	4.00	BUDWEISER (330ml) USA, 4.8% ABV	4.40
		BREWDOG PUNK IPA (330ml) Scotland, 5.6% ABV	5.40

## BOTTLED CIDER

HAWKES URBAN ORCHARD (330ml) England, 4.5% ABV	4.75		
REKORDERLIG STRAWBERRY (500ml) Sweden, 4% ABV	5.40		
REKORDERLIG PLUM (500ml) Sweden, 4% ABV	5.40		

## COCKTAIL MASTERCLASS

*create | craft | mix*

Learn to shake, mix and muddle 3 classic cocktails chosen by our expert mixologist (and drink them of course) for £30.

**SPEAK TO A MEMBER OF OUR TEAM  
TO BOOK YOUR SESSION**

## BAR FOOD

SMOKED ALMONDS Maldon salt	3.50	LOUISIANA FRIES Cajun spice	4.50
PADRON PEPPERS	3.95	COWBOY FRIES Honey, chilli & garlic	4.50
ITALIAN GREEN OLIVES	3.75	ROMAN FRIES Parmesan, truffle & rosemary	4.50
ONION RINGS	3.25	TRIO OF FRIES Cowboy, louisiana & roman	9.95
CHIPS	3.25		
SWEET POTATO FRIES	4.50		
CHICKEN SATAY Peanut sauce			6.50
SALT SZECHUAN PEPPER SQUID Lemon mayonnaise			6.75
SCOTCH EGG Chorizo & smoked paprika mayonnaise			6.25
CHEESEBURGER & CHIPS 8oz british beef, lettuce, tomato & mayonnaise			11.95
CHARCUTERIE BOARD Selection of cured meat: salami, chorizo & prosciutto			12.95
DUCK FLATBREAD Crispy duck, hoisin, spring onion & cucumber			10.95
BUTCHER'S PLATTER Chicken satay, mini beef burgers, picante chorizo, onion rings, padron peppers & chips			24.95
SEAFOOD PLATTER Prawn lollipops, crispy squid, fish finger sliders, onion rings, padron peppers & chips			24.95
VEGETARIAN PLATTER (v) Bulgur wheat salad, flatbread, hummus, baba ghanoush, harissa, onion rings & fries			23.95

(v) Vegetarian

*Discover more  
Drake & Morgan magic...*

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**MIXOLOGY MASTERCLASSES**  
**WEDDINGS**  
**DRINKS RECEPTIONS**  
**WEEKEND HIRE**

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DETAILS OR VISIT**

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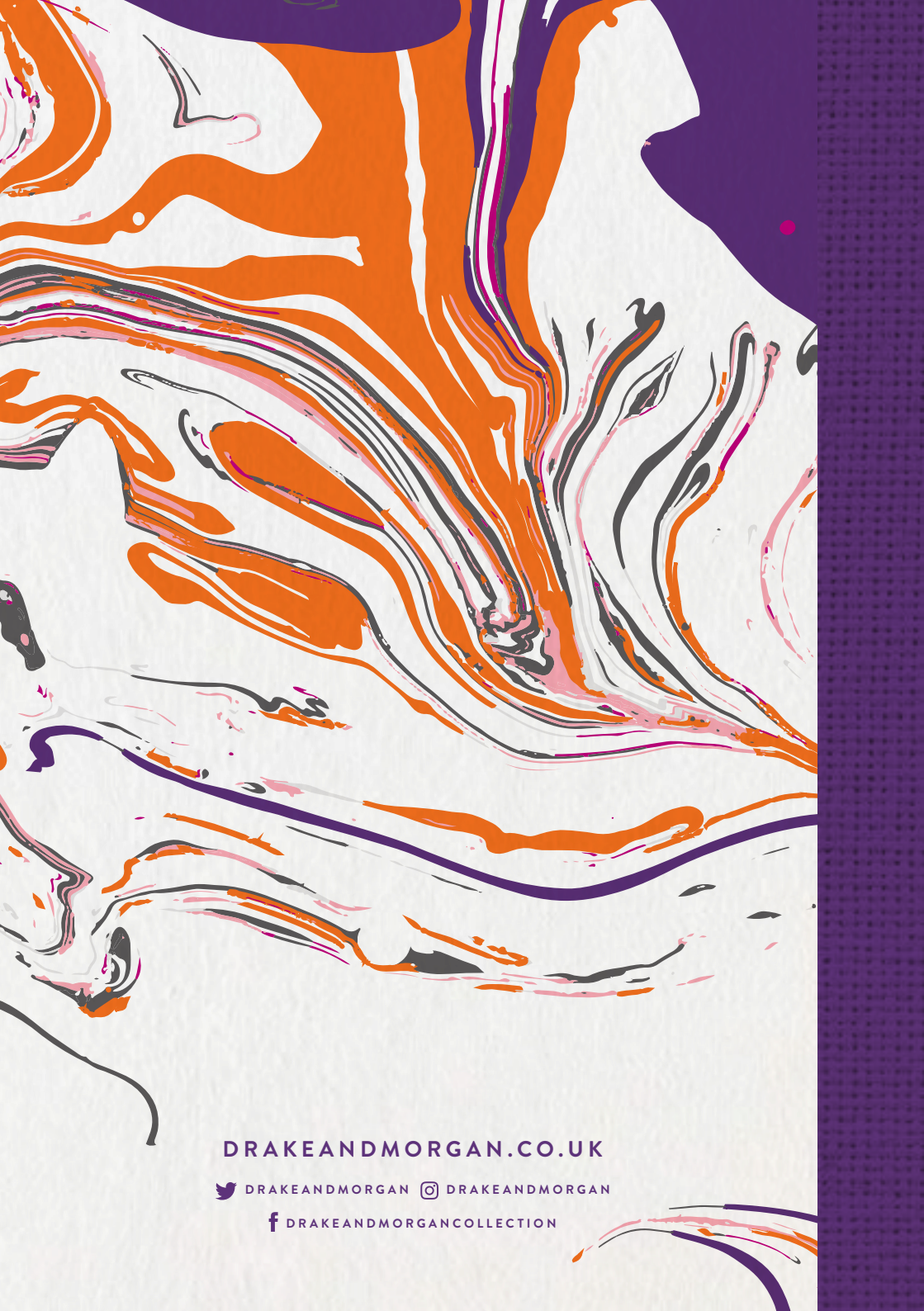


We've teamed up with Pennies, the digital charity box, to help an amazing charity, Maggie's, support local people affected by cancer. Just press 'yes' when you pay by card to donate 50p. Every penny goes to charity: 90% goes to Maggie's (registered charity no. SCO24414) and 10% goes to Pennies (registered charity no. 1122489).

All items are subject to availability. Regrettably we cannot guarantee that any of our menu items are free from nuts. Please let us know if you have any allergies or require information on ingredients used in our dishes. VAT is included in all prices. A discretionary service charge of 12.5% will be added to all bills.



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