



WELCOME  
ON BOARD

- NO OYSTER REQUIRED -

*Paghera tutto questo signore...*



# SIGNATURE COCKTAILS

**COCCO BELLO!** 9  
Beluga vodka, Coconut rum, Dolin Chamberyette, citrus, strawberry basil puree, Sekforde rum mixer

**WHITE DIAMOND** 10  
White truffle Disaronno amaretto, lemon, thyme, olive oil, foamer, Mediterranean tonic

**LESS THAN PERFECT MANHATTAN** 10  
Bulleit Rye, Cynar artichoke amaro, Fernet Branca, maple water, house brine mix, olive

**COLD PRESS CORRETTO** 10  
Nardini Bianca Grappa, Coffee liqueur, Amaretto, cold brew coffee brown sugar, cream float

**APPLE BOBBING** 10  
Mount Gay Black Barrel, Sommerset apple brandy, quince liquer

## Guest Negroni of the month

**PAX RATA FIAT NEGRONI** 10.5

season: Summer

Evangelista Ratafia, Bombay Sapphire, Galliano Aperitivo, Lavender Bitters

(1.00 per cocktail will go to Hospitality Action charity)

## SOCIAL SPRITZ *Frizzante*

### BALLROOM SPRITZ

Cocchi Rosa, limoncello, Botanist gin, Aperol, raspberry, rose spumante

9

### HOUSE BELLINI

Peach puree, elderflower, prosecco

9

### AMALFI 75

Limoncello, Italicus bergamot liqueur, citrus, prosecco

9

### APEROL SPRITZ

Aperol, Prosecco, soda

9

## 2 COCKTAILS FOR £12

[SOCIAL NEGRONIS & SOCIAL SPRITZ]

MONDAY - SUNDAY 4 TO 8PM

## SOCIAL NEGRONIS *Negroni*

### CLASSIC

Bombay Sapphire Gin, Martini Bitter, Martini Riserva Rubino

9

### DARK ROAST

Beefeater 24 Gin, Mr Black coffee liqueur, Noix St Jean walnut wine, Martini Bitter

9

### SLOE NEGRONI

Plymouth Sloe Gin, Campari, Lillet Blanc.

9

### SBAGLIATO

Martini Bitter, Martini Riserva Rubino, Prosecco

9

Not all ingredients are listed in cocktails.

Please advise your waiter of any allergies or intolerances before ordering.

## V & T Vermouth $\frac{1}{3}$ Tonic

**COCCHI AMERICANO** 8  
Cocchi Americano, thyme, sicilian lemon toinic

**COCCHI ROSA** 8.5  
Cocchi Rosa, Aperol, grapefruit zest, rose petal, elderflower tonic

### NON-ALCOHOLIC 0%

**BELLINI SECCO** 6.5  
Peach puree, elderflower tonic

**ORO ROSSO** 6.5  
Blood orange sherbet, thyme, sicilian lemon tonic

**MODENA** 6.5  
Strawberry, grapefruit, balsamic

**ROSELLA** 6.5  
Hibiscus, cranberry, citrus, soda, mint

### INSPIRED SOFTS

San Pellegrino limonata/orange 3.5  
Fever Tree Ginger Beer 3.5  
Fever Tree Elderflower Tonic 3.5  
Fever Tree Sicilian Lemon Tonic 3.5  
Fever Tree Mediterranean Tonic 3.5

### BEERS/CIDER

Subtle Fox Lager	UK	4.0%	4.75
Birra Moretti	Italy	4.6%	5
Menabrea	Italy	4.8%	6
Brooklyn lager	USA	5.2%	6
Brewdog Punk IPA	UK	5.6%	6
Brewdog Elvis Juice IPA	UK	6.5%	6
Sassy Pear Premium Cidre	France	2.5%	6.5
Sassy Apple Premium Cidre	France	5.2%	6.5
Brewdog Nanny State	UK	0.5%	6

A 12.5% service charge will be added to your final bill.

## APERITIVO

Aperol	5.-	Martini Riserva Rubino	5.5
Martini Riserva Speciale Bitter	5.-	Martini Riserva Ambrato	5.5
Contratto Bitter	8.-	Mancino Bianco	9.5
Galliano Aperitivo	6.5-	Mancino Rosso	7.-
Mondino Amaro	8.-	Nardini Mezzo & Mezzo	8.-
Kamm and Sons	9.-		

## AMARO

Amer Picon	France	6.-	Beefeater	7.-
Amaro D'Abruzzo	Abruzzo	6.-	Beefeater 24	8.-
Amaro Averna	Sicily	6.-	Bombay Sapphire	7.5
Amaro Del Capo	Calabria	7.5	Botanist	11.-
Amaro Lucano	Lucania	8.-	East Indian Company Gin	11.5
Amaro Montenegro	Bologna	6.-	Ford's London Dry	10.-
Amaro Nonino	Friuli	9.-	Gin Mare Mediterranean	12.-
Cynar	Milan	5.-	G'Vine Florasion	11.-
Fernet Branca	Milan	7.-	Hayman's Old Tom	8.-
Fernet Branca Menta	Milan	6.5	Hendrick's	10.5
Nardini Cedro	Veneto	10.5	Plymouth	8.5
Evangelista Ratafia	Abruzzo	10.-	Portobello Road	8.-
Staibano	Amalfi	7.-	Sipsmith	10.-
Tosolini luna nera	Udine	10.-	Tanqueray	7.5

## GIN

Tanqueray TEN	10.5-
Whitley Neill	10.5-

## VERMOUTH

Antica Formula	6.5
Absenteroux	7.5
Belsazar Rose	8.-
Belsazar White	8.-
Belsazar Red	8.-
Carpano Dry	5.5
Contratto White	7.-
Contratto Red	7.-
Contratto Americano Red	7.-
Cocchi Vermouth Amaro	8.-
Cocchi Americano	6.-
Cocchi Barolo Chinato	12.-
Cocchi Americano Rosa	6.-
Cocchi Vermouth di Torino	6.-
Dolin Chamberyzette Strawberry	5.5
Dubonnet	7.5
Gancia Bianco	5.-
Lillet Blanc	6.-
Lillet Rose	6.-
Lillet Rouge	6.-
Noilly Prat	5.-
Noix de la St Jean Walnut	6.5
Punt e Mes	5.-
Rinquinquin a la Peche	6.-

## VODKA

Ketel One	8.-
Absolut Elyx	10.-
Aylesbury Duck	8.-
Belvedere	11.-
Ketel One Citron	8.5
Konik's Tail	10.-
Reyka	10.-
Beluga Vodka	11.5
Grey Goose	11.5

## AGAVE

Olmecca Altos Plata	8.5
Cabeza Blanco	12.-
Del Maguey Vida Mezcal	13.-
Don Julio Reposado	13.-
Herradura Anejo	15.-
Ocho Reposado	10.-
Tapatio Blanco	9.-
Patron Silver	12.5

## RUM

### Clear

Havana Club 3yr	7.-
Bacardi Carta Blanca	7.5
Cana Brava 3yo	9.5
Wray and Nephew	9.5
Germana Cachaca	7.5

### Aged

Havana Club 7yr	7.5
Appleton Estate Reserve 8yrs	9.-
Diplomatico Reserva Exclusiva	11.5
El Dorado 12yr	11.-
Four Square Spiced Rum	7.5
Gosling's Black Seal	7.5
Havana Club Selección de Maestros	14.5
Mount Gay XO	12.5
Zacapa 23	18.-

## BRANDY

Martell Cognac VSOP	11.5
Rémy Martin Cognac VSOP	12.-
Clos Martin Armagnac VSOP 8yr	10.5
Chateau du Breuil Calvados VSOP	10.-

## GRAPPA

Nardini Bianca	10.5
Tosolini Grappa di Moscato	12.-
Nardini Riserva	14.-
Capovill Grappa di Merlot 2009	20.-

## WHISK(E)Y

### American

Bulliet Bourbon	8.-
Bulliet Rye	9.-
Eagle Rare 10 yrs	12.-
Elijah Craig 12 yrs	11.5
Jack Daniel's	8.-
Maker's Mark	9.-
Michter's Single Barrel Rye	16.-
Rittenhouse 100 Proof Rye	11.-
Woodford Reserve	10.-

### World

Slane	8.-
Redbreast 12 yr	13.-
Yamazaki Distiller's Reserve	18.-

### Scottish Blends

Monkey Shoulder	8.5
Chivas Regal 12yr	8.5
Johnnie Walker Black Label	8.5

### Scottish Malt

Auchentoshan 3 Wood	14.-
Balvenie 12yr Doublewood	12.-
Glenfiddich 15yr Solera Reserve	15.-
Glenmorangie 10 yr Original	10.5
Lagavulin 16yr	18.-
Oban 14 yr	14.-
Talisker 10yr	12.5-

All spirits are served in 50ml measures as standard.  
25ml measures are available on request.



THE DRUNKEN OYSTER



## WINE BY THE GLASS

### SPARKLING WINE

		125ml	
Veneto, Prosecco Brut, Terre di Sant'Alberto	NV	7.-	
Moët & Chandon Vintage	2009	14.5	
Ruinart Rosé	NV	15.5	

### WHITE WINE

		125ml	175ml
Madregale Bianco, Terre di Chieti Cantina Tollo, Abruzzo	2017	5.-	7.-
Sicily, Grillo Cassara, Enologica Cassara	2016	5.5	7.5
Alto Adige, Pinot Grigio, Colterenzio	2016	7.-	10.-
Veneto, Soave Garganega, Filippi	2015	8.-	11

### ROSE WINE

		125ml	175ml
Madregale Rosato, Terre di Chieti Cantina Tollo, Abruzzo	2017	4.5	6.5
Pinot Grigio Rosato, Rosabianca, Veneto	2014	6.-	7.5

### RED WINE

		125ml	175ml
Madregale Rosso, Terre di Chieti Cantina Tollo, Abruzzo	2017	5.-	7.-
Piedmont, Freisa, Borgogno	2015	8.-	11.-
Tuscany, Rosso di Montalcino, Caparzo	2015	8.5	12.-
Sardinia, Cannanou di Sardegna, "LiLLovè", Gabbas	2016	10.-	13.-
Piedmont, Coste della Sesia, Mauro Franchino	2013	10.5	14.-
Tuscany, Le Volte dell'Omellaia	2015	12.5	15.5

### SWEET WINE

		100ml	
Moscato d'Asti, Sarraco	2016	6.5	
Jurancon Clos Lapeyre Moelleux	2015	7.-	
De Bartoli, Marsala Vigna la Miccia	NV	14.5	

*Dire pane al pane e vino al vino*



THE DRUNKEN OYSTER

# BAR FOOD MENU

By Jason Atherton & Paul Hood

## GUEST CHEF PIZZA OF THE MONTH

by Tommy Banks of 'Black Swan', Oldstead, Yorkshire

Raw Hereford breed Beef, horseradish juice, Pickled walnut, Chesnut mushroom, Brekswell 15.5

1.00£ per pizza will go to Hospitality Action charity

## SNACKS

Chilli and garlic pizza bread	4.5
Cracked potato, garlic aioli, rosemary sea salt	5.5
Cobble Lane cured salami and meats, breads & Nocellara olives	10.-
Pecorino & wild garlic arancini, aged Prosciutto	9.5

## PIZZA ROSSA

Homemade fennel sausage, prosciutto, stracciatella, parsley gremolata	14.5
Speck d' Aosta, Nduja, spinach, anchovy, harissa & olive	14.-
Grilled onion & kabucha squash, goats curd, chilli, oregano, truffle honey, parmesan	13.5
San Marzano tomato, London mozzarella, basil & parmesan	9.5

## PIZZA BIANCA

Confit lamb neck, spiced aubergine, ras el hanout, yoghurt & mint	14.-
Taleggio, mousseron mushrooms, caramelised onion, thyme & garlic	12.-
Salame Milano, gorgonzola, candied walnuts, rocket	13.5
Mozzarella, smoked pancetta, Copper Maran egg yolk, black pepper confit Jersey potato	12.5

Prendo quello  
che ha preso lui