



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 liqueur

Guest Negroni of the month

PAX RATA FIAT NEGRONI 10.5

season: Autumn

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 & 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.

DRINKS

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	7.5
Moët & Chandon Vintage	2009	14.5
Ruinart Rosé	NV	15.5

WHITE WINE

		125ml	175ml
Madregale Bianco, Terre di Chieti Cantina Tollo, Abruzzo	2017	5.5	7.5
Sicily, Grillo Cassara, Enologica Cassara	2016	6.-	8
Alto Adige, Pinot Grigio, Colterenzio	2016	7.5	10.-
Veneto, Soave Garganega, Filippi	2015	8.-	11

ROSE WINE

		125ml	175ml
Madregale Rosato, Terre di Chieti Cantina Tollo, Abruzzo	2017	5	7.-
Pinot Grigio Rosato, Rosabianca, Veneto	2014	6.-	7.5

RED WINE

		125ml	175ml
Madregale Rosso, Terre di Chieti Cantina Tollo, Abruzzo	2017	5.5	7.5
Piedmont, Freisa, Borgogno	2015	9.-	13
Tuscany, Rosso di Montalcino, Caparzo	2015	9.5	14.-
Sardinia, Cannanou di Sardegna, "LiLLovè", Gabbas	2016	9.-	13.-
Piedmont, Coste della Sesia, Mauro Franchino	2013	10.5	14.-

SWEET WINE

		100ml
Moscato d'Asti, Sarraco	2016	6.5
De Bartoli, Marsala Vigna la Miccia	NV	14.5

Dire pane al pane e vino al vino



BAR FOOD MENU

By Jason Atherton & Paul Hood

GUEST CHEF PIZZA OF THE MONTH

by Phil Howard of "Elystan Street" , London

Margherita with roasted octopus, garlic, rocket and chilli pesto 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 mushroom arancini, aged prosciutto, truffle aioli 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 heritage potato 12.5

Prendo quello
che ha preso lui