



WELCOME
ON BOARD

- NO OYSTER REQUIRED -

Paghera tutto questo signore...



SIGNATURE COCKTAILS

BLOODVARDIER 8
Lot 40 rye whisky, Bitter Martini, Martini Speciale Riserva Rubino,
blood orange

BASIL GIMLET 8
Beefeater Gin, fresh lime juice, agave syrup, basil

AN APPLE A DAY... 8.5
Gosling's Rum, Somerset apple brandy, Quince liqueur,
Lemonade

THE PERFECT GODFATHER 8.5
Chivas Regal 12, Martini Rubino, Amaretto Disaronno,
angostura bitters

MEX-FASHIONED 9
QuiQuiRiQui mezcal, Olmeca Altos Plata tequila, agave syrup,
Orange bitters, lime cordial

RED SUBMARINE 8
Ketel One vodka, Gabriel Boudier banana liqueur, strawberries,
basil, lemon, elderflower tonic

FROM KENTUCKY TO SICILY 8
Jim Beam, Luxardo limoncello, Carpano dry vernouth,
Angostura and orange bitters

VERY RUSTY NAIL 8.5
Jack Daniels, D.O.M. Benedictine, Angostura Bitters

Classic cocktails available on request

Guest Cocktail of the month

GAME, SET, MATCH!

9.—

Bombay Sapphire Gin, Sloe Gin, Luxardo Limoncello, Soda water
(1.00 per cocktail will go to Hospitality Action charity)

2 COCKTAILS FOR £10

MONDAY - SUNDAY 4 TO 7PM

SOCIAL MIXERS

STAR OF BOMBAY

Bombay Sapphire gin, Cointreau, Fevertree elderflower tonic

8

RINQUINQUIN

Beefeater Gin, Rinquinquin a la peche, Fevertree mediterranean tonic

8

GOLDEN RED

Ketel One vodka, Blood orange sherbet, Fevertree sicilian lemon tonic

8

BICYCLE

Martini bitter, White wine, Fevertree soda water

8

AMERICANO

Martini Bitter, Martini Riserva Rubino, Fevertree soda water

8

THYME TO PIMM'S

Pimm's infused thyme, Fevertree cucumber tonic, Spumante rose

8

Not all ingredients are listed in cocktails.

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

EVERGREEN

APEROL SPRITZ	6
Aperol, soda water, prosecco	
SOCIAL BELLINI	6
Prosecco poached peach puree, elderflower cordial	
NEGRONI	6
Bombay sapphire gin, Martini Rubino, Martini Bitter	

NON-ALCOHOLIC 0%

ROSSINI SECCO	5
Strawberry puree, elderflower tonic	
ORO ROSSO	5
Blood orange sherbet, thyme, sicilian lemon tonic	
PEACH SUNRISE	5
Peach puree, lemonade, grenadine	
ROSELLA	5
Hibiscus, cranberry, citrus, soda, mint	

INSPIRED SOFTS

San Pellegrino limonata/orange	3
Fever Tree Ginger Beer	3
Fever Tree Elderflower Tonic	3
Fever Tree Sicilian Lemon Tonic	3
Fever Tree Mediterranean Tonic	3

BEERS/CIDER

Subtle Fox Lager	UK	4.0%	4.5
Peroni	Italy	5.1%	4.9
Menabrea	Italy	4.8%	5
Brooklyn lager	USA	5.2%	5
Brewdog Punk IPA	UK	5.6%	5.5
Brewdog Elvis Juice IPA	UK	6.5%	5.5
Brewdog Nanny State	UK	0.5%	5.5
Sassy Cidre Rose	UK	3.0%	5.5
Sassy Pear	UK	2.5%	5.5
Carlsberg Draught Lager	UK	3.8%	2.5/4.5

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	6.5
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

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.-		

GIN

Beefeater	7.-
Beefeater 24	8.-
Bombay Sapphire	7.5
Botanist	11.-
East Indian Company Gin	11.5
Ford's London Dry	10.-
Gin Mare Mediterranean	12.-
G'Vine Florasion	11.-
Hayman's Old Tom	8.-
Hendrick's	10.5
Plymouth	8.5
Portobello Road	8.-
Sipsmith	10.-
Tanqueray	7.5
Tanqueray TEN	10.5-
Isle of Harris	13.5-

VODKA

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

AGAVE

Olmeca 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
Patron Cafe XO	10.5

RUM

Clear

Bacardi Carta Blanca	7.5
Cana Brava 3yo	9.5
Wray and Nephew	9.5
Germana Cachaca	7.5

Aged

Bacardi 8 anos	10.-
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 Superiore Soranzo	NV	5.5
Moët & Chandon Imperial Brut	NV	9.5
Ruinart Rosé	NV	19.-

WHITE WINE

175ml

Madregale Bianco, Terre di Chieti, Abruzzo	2018	4.5
Grillo, Casano, Sicilia	2018	5.5
Pinot Grigio, Le Pianure, Friuli-Venezia Giulia	2018	6.5
Verdicchio, Accadia, Marche	2018	7.-
Gavi di Gavi, Piccolo, Piemonte	2018	8.-

ROSE WINE

175ml

Madregale Rosato, Terre di Chieti, Abruzzo	2018	4.5
Pinot Grigio Rosato, Il Narratore, Veneto	2018	5.5

RED WINE

175ml

Madregale Rosso, Terre di Chieti, Abruzzo	2017	4.5
Merlot, Le Pianure, Friuli-Venezia Giulia	2015	5.5
Primitivo, Mocavero, Puglia	2017	7.-
Cannonau, Cantina Trexenta Goimajor, Sardegna	2016	7.5

SWEET WINE

100ml

Moscato d'Ásti DOCG, Oroluce, Piemonte	2017	6.5
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Dire pane al pane e vino al vino



BAR FOOD MENU

By Jason Atherton & Paul Hood

GUEST CHEF PIZZA OF THE MONTH

Jason Atherton of Pollen Street Social

“Garlic Bread? Garlic? Bread?”

Calzone - Datterini tomato, nduja, gorgonzola, silano fior di latte,
chilli garlic butter 15.5

1.00£ per pizza will go to Hospitality Action charity

SNACKS

Chilli and garlic pizza bread	4.-
Cracked potato, garlic aioli, rosemary sea salt	5.-
Cobble Lane cured salami and meats, breads & Nocellara olives	9.5
Pecorino & wild mushrooms arancini, aged Prosciutto, truffle aioli	9.-

PIZZA ROSSA

Homemade fennel sausage, prosciutto, stracciatella, parsley gremolata	14.5
Speck d' Aosta, Nduja, spinach, anchovy, harissa & olive	14.-
Grilled muscade pumpkin, goats curd, chilli, oregano, truffle honey, parmesan	13.5
San Marzano tomato, London mozzarella, basil & parmesan	9.-

PIZZA BIANCA

Confit lamb neck, spiced aubergine, ras el hanout, yoghurt & mint	14.-
Taleggio, chantarelle 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