

COCKTAIL MENU

Bubbles...to ease the troubles

214 Spritz £8

House-made sloe gin & damson gins, Aperol, lemon topped with Prosecco & soda. Light & refreshing.

Cirtus Royale £7.5

Aperol, Tio Pepe Dry sherry, lemon, orange bitters topped with Prosecco. A refreshing citrusy fizz perfect for summertime.

Martinis

It's no surprise that we love our gin here, & one of the purest ways to enjoy it is in a classic martini. We have an extensive range of both gins, vermouths & garnishes to choose from, just tell us how you like it!

We've listed different serves below:

Extra Dry ~ kiss of vermouth

Dry ~ 3 kisses of vermouth

Bone Dry ~ no kisses for you

Wet ~ heavy on vermouth

Dirty ~ olives & olive brine

Gibson ~ pickled onions

Vesper ~ gin, vodka, lemon | 007

A spoonful of sugar

Bramble £7.5

Bulldog gin is built with lemon juice & sugar then topped with our 214 Crème de Mure jam. Sharp & fruity, like a blackberry sherbet.

SE1 Sour £8.5

Despite its namesake this one is on the sweeter side, Jensens Bermondsey Dry gin, 214 fresh fig syrup & lemon, shaken and served with our blackberry & strawberry infused Martell VSOP. Yum.

Charlie Chaplin £8.5

Sloe gin, Edinburgh Raspberry liqueur, apricot, lime & homemade grenadine. Sharp, fruity & full of flavour.

Breakfast Gintini £8.5

So, it maybe the evening but this is a drink for anytime. Larios 12, our special homemade marmalade, lemon, elderflower, egg white & bitters.

Gin O'clock

Tuesday to Saturday 5 to 6pm.

Selected cocktails £6.5

Selected double G&T's £5

(Not available in December)

Gin & Tonic Tasting Flights

How it works – Our flight options are listed below. You will be given three mini G&Ts as listed but in an unknown order with a sealed revealing envelope. Try them all, make a guess as to what's what & then put yourself out of your misery...

Honestly with BTW, identifying the gins is easier than you may think!

The Great British Gin-Off £18

Edinburgh Gin (Scotland)

Full bodied juniper up front with a smooth sweet spice & bright heathery notes.

Da Mhile Seaweed (Wales)

Eucalyptus & bright citrus initially with full bodied piney sweetness leading to a herbal minty finish.

Tarquin's (England)

Spiky juniper & lemony coriander leads to bright lavender & violet on the finish.

Tour of London £18

City Of London (St Paul's)

Soft anise flavours up front, then floral juniper leading to zesty grapefruit.

Half Hitch (Camden)

Loads of bergamot initially, with a full bodied middle & a dry, tannic finish.

Dodd's (Battersea)

Honey makes this one deep & woody, with plenty of cardamom & subtle vanilla.

Orient Express £17

Colombo (Inspired by ~ Sri Lanka)

Citrus & curry leaf up front, with fresh juniper leading to dry ginger & cinnamon finish.

Opihr (Inspired by ~ Ancient Spice Route)

Very subtle juniper, with dominant cardamom, cumin & black pepper.

Star Of Bombay (Inspired by ~ India)

Light florals & hibiscus up front, spiky juniper in the middle with coriander, anise & bergamot to finish.

BTW ~ cocktails with tonic

Bermondsey Americano £7

Campari, sweet vermouth, topped with BTW Tonic Water. A twist on the classic Americano to give an extra dimension to your aperitivo.

Blushing Grapefruit £7.5

Beefeater 24, Aperol, BTW tonic syrup, grapefruit juice, shaken & served straight up. A deliciously sweet & sour with a hint of background bitterness.

D-Groni £6.5

Jensens London Dry, Campari, sweet vermouth & BTW Tonic Syrup to add another bitter sweet note, Prepared as the classic Negroni.

A little more adventurous...

Hendricks Fix £8.5

Hendricks gin shaken with elderflower, lime & cucumber water. A super refreshing way to get your Hendricks fix.

New Hop on The Block £8

Celebrating one of our favourite gins & one of our favourite beers in one glass! Portobello Road gin, hop syrup grapefruit juice & lemon. One of the most interesting & refreshing Coolers' going!

Jungle Bird £9

Appleton Estate 12yo Jamaica Rum, lime, pineapple & Campari. Fruity & fresh with just a little bitterness...

Not Another Espresso Martini £9

A gin espresso martini & so much more. Warner Edwards gin is shaken with Coffee Heering, Crème de Cacao, espresso & orgeat. Almond & deep chocolate notes.

Beers

Peroni – £5

Kernel Pale Ale - £5.5

Wines

Sparkling:

Prosecco - £6.5/£28

White:

Catarratto - £5/£20

Gavi di Gavi - £6/£24

Roero Arneis - £7/£30

Rose:

Lagerin - £6/£26

Reds:

Primitivo £5/£20

Salice Salentino £6/£24

Chianti £8/£32

Classics & Table

Service

We love the classics just as much as you do so please just ask your bartenders & they'll be able to whip up your favourite tittle.

We purposely don't offer table service so our bartenders can talk about & allow you to taste our gins so they tailor to your palette. Please order from the bar.

Forgotten Cocktails

Now there's a reason some cocktails are forgotten: we tasted some real stinkers in our quest to look to the past & give our list a vintage edge! But our endeavours found a few shining stars & with a little twist for the modern palate, we present you these 4 little corkers below.

A word of warning though; these drinks all have their origins in the boozy early 20th century & they can really pack a punch without you even realising. Enjoy!

The Secret Cocktail £10

Heavy on the Blackwoods 60% gin with pomegranate & Calvados, finished with a cherry. Easy drinking & dangerous!

This version upgrades on the Clover Club cocktail, which is a drink that pre-dates Prohibition & is named after the Philadelphia men's club of the same name. Originally made with Applejack, we've given it more of a European feel with Calvados. A pretty looking drink but deceptively punchy. Perhaps that's the secret?

Death in the Gulf Stream £10

Bols Genever, lime, bitters & not a lot of sugar.

According to Charles H. Baker's "The Gentleman's Companion", this libation was a favourite of Ernest Hemingway, but we've heard that one before! We thought it important to pay homage to the original gin, Dutch Genever. This is strong, bitter & tart making it a reviving & refreshing drink to cool the blood, thus aptly named "Death in the Gulf Stream".

Vancouver £10

Portobello Rd gin, sweet vermouth & Benedictine. A stirred herbal medium dry martini.

This drink sank into obscurity before being revived by Vancouver bartenders just a decade ago. Created at the Sylvia Hotel in Vancouver during the 1950s, the Vancouver is a sultry descendant of the Martinez, where the ethereal flavour of the herbal liqueur Benedictine riffs on the botanicals of gin & sweet vermouth.

The Lion's Tail £10

Makers Mark, lime & Allspice Drum. A bourbon-based "Daiquiri-like" cocktail influenced with pimento (Allspice Drum) liqueur for background heat.

Evidence on its origin is hard to come by but it's thought to have been invented by an American bartender who escaped to London during Prohibition. It was first published in 1937 in the Café Royal Cocktail Book. "Twisting the lion's tail" was an American slang expression for provoking the British during the period of American Anglophobia between the World Wars.