

TWO *One* FOUR

COCKTAIL BAR

Aperitivo

Strawberry & Watermelon Bellini ~ £7.5

strawberry, watermelon, prosecco

summer fresh fizz

Fruity & Refreshing

Cherry Collins ~ £6.5

Jensen's Dry, BOLD liqueur, lemon, cherry syrup, BTW tonic

super refreshing cherry collins

Gin Tai ~ £6.5

Sloe gin, ELLC vodka, cointreau, almond, lime

fruity, easy drinking, boozy

Pina Collina ~ £7.5

Maker's Mark, pineapple rum, yellow chartreuse, lime, sugar, egg white

long, fruity, exotic

Passion ~ £7.5

Passion fruit infused Portobello Rd gin, homemade tonka syrup, lime

pornstar martini with more depth

Bitter

Bermondsey Americano ~ £6.5

Campari, Antica Formula, BTW tonic

local twist on the classic

Botanical Garden ~ £8

Campari, Botanist gin, raspberry infused vermouth blend, St Germain

floral & fruity negroni

Sweet & Sour

Apple Fix ~ £7

Caorunn gin, calvados, pear liqueur, apple, lime, sugar
sweet & sour, served with a baby apple

Ginger Sour ~ £7.5

Lemongrass infused vodka, homemade ginger syrup, lemon, egg white
refreshing, aphrodisiac

Caribbean Cruise ~ £8

Appleton 12yr rum, Aqua Riva Blanco, St Germain, lime, sugar, bitters
twist on a classic daiquiri with Mexican flavour

Boozy

Basil & Chilli Gimlet ~ £7

Basil infused Plymouth gin, lime, homemade chilli syrup
fresh drink with a spicy kick

Espresso Martinezzz ~ £8

Jensen's Dry, dry vermouth, Maraschino, all infused with coffee beans, bitters
hybrid between espresso martini & a martinez

Vancouver ~ £8.5

Portobello Rd gin, Antica Formula, Benedictine, bitters
boozy & floral version of classic martini

After Dinner

Banana Split ~ £7.5

Don Q crystal rum, banana, salted caramel liqueur, lime, sugar, egg white
yummy banana-ery goodness

Tiramisu ~ £8

Maker's Mark coffee infusion, biscuit syrup, hazelnut, chocolate bitters, milk
sweet, creamy & just like the dessert

Classics

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 tipple.

Wine

Sparkling

Prosecco ~ *bubbles that slip down with ease* £6.5/£28

White

Cataratto ~ *peachy & very gulpable* £5/£20

Gavi di Gavi ~ *posh pinot grigio* £6/£26

Roero Arneis ~ *crisp fruit, dry, substantial* £7/£30

Red

Primitivo ~ *smooth & jammy* £5/£20

Rosso Conero ~ *montepulciano with attitude* £6.5/£28

Chianti ~ *unoaked, organic, robust* £8/£32

Beer

Lager

Peroni Nastro Azzurro £5

Pale Ale

The Kernel £5.5

American Pale Ale

Home Mango APA £5.5

World Cup

We'll be showing world cup games, when we're open on our secret screen.
Apart from England games they'll be without sound.

Gin O'clock

Monday to Saturday 5 to 6pm.
cocktails ~ £6 | selected double G&T's ~ £5

(Not available in December)

Gin & Tonic Tasting Flights

How it works – Your 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 Tonic Water, 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.

Opilhr (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.