

I fancy a cocktail *All cocktails £10 unless stated*

Grapefruit & Basil (£4)

Non-alcoholic. Freshly squeezed grapefruit juice with homemade basil syrup.

House Spritz (£8)

Mele e Pere white, Cocchi rosa vermouth, Burlesque bitters and prosecco. Move over Aperol Spritz!!

Oh'liver Twist!

Italicus bergamot liqueur, homemade vermouth, egg white, lime and prosecco. So good you'll want more!

Tiramisú-tini

Dalston's Cold and Blac coffee liqueur, Antica Formula vermouth, Frangelico and cream. The perfect pick me up!

Vermouth Sour

Cornish Knightor Vermouth, Vya vermouth from USA and Antica Formula vermouth from Torino, with a classic sour mix...It's a real trip...

Soho Sundown

Reposado tequila, Sacred amber vermouth, fresh raspberry & blackberry and dried chilli. You could drink this all the way through till sunrise.

House Negroni

Tanqueray Gin, a vermouth blend of Mele e Pere red, Belsazar Red and Sacred Spiced and Campari. Our pride and joy.

Poire Don Me?

Pear liqueur, Dolin Chamberyzette vermouth, East London Vodka, grapefruit. The femme fatale of cocktails.

House Martini

A dash of Peychaud's Bitters, a hint of lemon, equal parts Mele e Pere white, and Moonshine Kid Gin, a Martini without equal!

Smokin' Mo

Amaro Montenegro, Cocchi vermouth, Balvenie 12-year-old, smoked rosemary and star anise. It's smokin' hot!

What's all this about Vermouth?

Vermouth is an aromatised wine, flavoured with botanicals such as spices, fruits, roots and herbs.

One of the oldest members of the drinks world, it derives its name from the German word for one of its key ingredients wormwood (wermut), a plant (artemisia absinthium) from the daisy family, with legendary medicinal properties.

Born as a commercial product in northern Italy in the 18th century, immortalised in classic cocktails of the 19th century, it is still to this day celebrated as the king of aperitivi.

Using ingredients like chamomile, lavender and rhubarb root, we make and keg our own homemade vermouths right here at our bar.

Try our **homemade citrus-dry white Vermouth**, our **bittersweet red Vermouth** or explore London's largest collection of celebrated and smaller producers of this wonderful aperitivo. Enjoy them on the rocks or try them in some of our signature cocktails, martinis or negronis.

Join us for L'ora del Vermouth!!

2 for 1 on all Vermouths (and spritz)

when ordering any share dish, pasta or main course.

Monday to Friday, 5 to 7pm.

White Vermouths *from bone dry to medium*

Vya Extra Dry - Madera California, 17%

Stone fruits and ginger on the nose, well rounded, yet crunchy vermouth.

Sacred Extra dry – Highgate UK, 23.8%

Powerful and pungent aromas of plum and apricot on the nose, pronounced bitterness. Great in a gin martini.

Noilly Prat Original Dry – Marseille France, 18%

Aged outdoors in oak casks exposed to the Mediterranean sun, sea and wind for 12 months.

Ferdinand's Riesling – Saar GER, 18%

First Riesling based vermouth blended with local herbs and flowers and classic wormwood.

Great British Vermouth – Lothian, Scotland, 18%

24 botanicals, some foraged wild in Scotland, infused with British wine and spirit. Floral and complex.

Drapò Bianco – Torino Italy, 16%

Delicate and aromatic white from the spiritual home of Vermouth.

Mele e Pere Dry – Soho UK W1, 15%

lemon peel, marjoram, lemon thyme, lavender, lime, chamomile, dill, hops, hyssop and wormwood blended with an unoaked chardonnay.

Causes and Cures semi dry – Yarra Valley AUS, 17%

*Viognier base to this delicate almost remedial of vermouths
Classic botanicals used as well as curacao, saffron and local meyer lemon.*

All vermouths £6, except for homemade £5

White Vermouths continued *from medium to off-dry*

Oscar 697 – Milan, 16%

Self-styled ‘Contemporary Vermouth.’ Hints of bergamot and elderflower.

La Quintinye– Charente FRA, 16%

A secret blend of 18 botanicals crafted using local Pineau aperitif.

Carlo Alberto Blanc – Torino Italy, 18%

*Since 1837!! The full ingredient list is on the bottle, and it’s long!!
Feel free to ask the barman to show you, it’s impressive and surprising.*

Contratto Bianco – Piemonte Italy, 17.5%

Classic Italian bianco with delicious sweetness and hint of fresh herbs.

Lillet - Bordeaux France, 17%

A quinine based apero, this was made as an alternative to nearby Sauternes.

Dolin Bianco – Chambéry France, 16%

Traditional Provençal grapes such as rolle and ugni blanc. Strong nuances of vanilla and not overly sweet.

Forest – Belgium, 20%

Malvasia grape aged in Sauternes barrels results in this full-on white.

Belsazar White – Baden Germany, 18%

Great balance between sweetness and spice with this one. Mint and eucalypt, with touch of peach. Made with gewürztraminer grape.

All vermouths £6, except for homemade £5

White *amber and green* **Vermouths continued** *medium*

Sacred Amber – Highgate UK, 18%

Not white, not rose' but a thing of beauty from the remarkable north London micro-distillery.

Absenteroux – Provence FRA, 18%

An absinthe-inspired vermouth. The green fairy would love to get her hands on it!

Rose' Vermouth *from medium to sweet*

Cocchi Rosa – Torino Italy, 16%

Fairly dry yet aromatic with bright floral hints.

Belsazar Rose – Baden GER, 18%

Sweeter than the Italian above yet subtly bitter and well rounded.

Knightor Rose – Cornwall UK, 15%

A delicious blend of 21 herbs and spices, many foraged in Cornwall.

Dolin Chambryzette – Chambéry FR, 16%

Strawberry based sweet vermouth from the classic French producer.

Red Vermouths *sweet*

Otto's – Athens Greece, 17%

Our second Greek vermouth on the list and a real gem. Named after the king who commissioned the first Greek vermouth. Notes of rose petal & oregano.

Vya - Madera California, 16%

The distillery that kickstarted the modern American craft vermouth movement. This is a rich unctuous red.

Antica Formula - Torino Italy, 16.5%

The first vermouth to be commercialised. A closely guarded recipe of herbs, spices and aromatics since 1786.

All vermouths £6, except for homemade £5

Red Vermouths *from bittersweet to full-on bitterness*

Cocchi – Torino Italy, 16%

Made to a family recipe created over a century ago. Notes of cocoa and rhubarb. It's rich, balanced and utterly delicious.

Mele e Pere Red - Soho UK W1, 15.5%

Orange, blood orange, bay leaf, rosemary, raspberry, sage, wormwood, rhubarb root, speedwell, angelica root, juniper, cinnamon, star anise, & cloves.

Martini Riserva Speciale Rubino – Torino Italy, 18%

Langhe Nebbiolo wine infused with three types of wormwood- Absinthium, Pontica and Vulgaris. Fruity.

Belsazar Red – Baden Germany, 18%

Rich notes of coffee and chocolate blending well with blackcurrant and clove from the Black Forest distillery.

Mancino Rosso Amaranto – Asti Italy, 16%

Trebbiano base used with an infusion of vanilla and cinnamon.

Artemis – London UK, 16%

31 botanicals infused with English pinot noir. Cacao and orange dominate.

Sacred Spiced English Vermouth - Highgate UK, 18%

Wine from Kent, wormwood from Somerset and thyme from the New Forest. Rich, spicy and absolutely delicious!

Punt E Mes – Torino Italy, 16%

Created by the Carpano family in the 19th century, Punt e Mes is a classic dark, bitter vermouth.

Berto - Piemonte Italy, 16%

A 1930s recipe brought back to life using 16 herbs and spices. This is as bitter as it gets!

All vermouths £6, except for homemade £5

Prosecco, beer and things that work with Tonic

Bubbles on tap!!

{Frizzante}, Glera from Treviso 10.5%abv **150ml** £5.5 **500ml** £19

Prosecco

Prosecco Terra Serena, Veneto, Glera, 11% abv **150ml** £6.5 **750ml** £31

Beers & Cider

Birra Moretti, (**draught**) Milan, 4.6% abv **½ pint** £2.95 **Pint** £5.5

40FT Pale, (**draught**) E8 London, 4.1% abv **½ pint** £2.95 **Pint** £5.5

Guest Ale (**cans and bottles**) **33cl** £5

We rotate these regularly in support of smaller British & Italian breweries

Urban Orchard (**cider**) London **33cl** £5

Things that work well with Tonic

Selected Spirits (£/50ml) single measures also available

Kamm and Sons, British Aperitif, N19, 33% £7.50/50ml

Bold, Cherry liqueur, W11 36%abv £7.50/50ml

Gin (all £7.50/50ml)

Sacred Distillery, Highgate N6, 40% abv

King of Soho, W1, 42% abv

East London Liqueur Company, E3, 40% abv

Tarquins, Cornwall, 42% abv

Victory, Towerbridge, 43.3% abv

Wolf's Nose, London 43% abv

Jensen's Old Tom, Bermondsey, 43%

Vodka (all £7.50/50ml)

East London Liqueur Company, E3, 40% abv

Sacred Distillery Organic, Archway N6, 40% abv

Chase Potato, Herefordshire, 40% abv

Blackdown silver birch, West Sussex, 37.5% abv

Our/London, Hackney, 37.5% abv

Tovaritch, St Petersburg Russia, 38% abv

One for the road Amari (all £7/50ml)

Bittersweet herbal digestivi, served on the rocks

Meletti, Ascoli, 32%

Soft, gentle bitters give way to cinnamon and spice

Montenegro, Bologna, 23%

Elegant and smooth, the benchmark for all amari. Hints of cocoa & orange peel

Mondino, Bavaria, 18%

A delicate and fragrant German amaro made in the Bavarian Alps

Cocchi Vermouth Amaro, Torino, 16%

Nicknamed 'after theatre' as it's the perfect post-theatre tippie.

Nardini Amaro Liquore, Veneto, 31%

Nardini is famous for grappe, but here they showcase bitterness

Cynar, Piemonte, 16.5%

Raisins, quinine and artichoke, we're approaching the medicinal style now

Rabarbaro Zucca, Milano 30%

An 1845 recipe using Chinese rhubarb, there's a subtle hint of smokiness to it

Averna, Sicilia, 29%

Thyme, rosemary & rhubarb, turn the volume up on medicinal but still sweet

Amaro del Capo, Calabria 35%

Liquorice and orange tones with figs and blossom on the nose

Amaro Cio Chiaro, Frosinone, 30%

Made to a secret 1873 recipe, although we're pretty sure they're using gentian

China Martini, Torino, 31%

An intense China, notes of gentian and liquorice, a touch nutty

Dispense, London, 30%

24 botanicals blended with their own London vermouth. Bitter orange & rhubarb.

Fernet Branca, Milano, 39%

Full on. Sweetness masked by bitters and mint. The king of amari

One for the road Grappa, Whisky and more

Grappa

Dappa, Devon, 43% abv, £8

Marolo Barbaresco, Piemonte, 42% abv, £8

Brandies

Vecchia Romagna 38% abv, £8

Laubade Bas-Armagnac VSOP 40% abv £8

Single Malts

Balvenie Double Wood 12yo, Speyside, 40%abv, £8

Caol Ila 12yo, Islay, 43%abv, £8.5

Dalwhinne, 15yo, Highland, 43%abv, £8.5

Blends & Bourbon (all £7/50ml)

Johnnie Walker Black 40%abv

Kilbeggan Irish Whiskey 40%abv

Bulleit Bourbon 40%abv

Dark Spirits and Classics

Ron Barcelo' Aged Dark **Rum**, 37,5% abv, £8

Bulleit **Bourbon**, 40% abv, £7

Arrete, Reposado **Tequila**, 38% abv, £7

Liqueurs (all £7/50ml)

Bold **Cherry** 36%abv

Strega **Herbs** 40%abv

Italicus **Rosolio** 20%abv

Meletti **Limoncello** 30%abv

Frangelico **Hazelnut** 22%abv

Di Saronno **Amaretto** 28%abv

Cold & Blac **Coffee Liqueur** 21%abv

Tarquins Cornish **Pastis**, 42% abv

Vov **egg yolk liqueur**, 17% abv