

Cocktails

Savoury

PUMPKIN & MAPLE SYRUP BELLINI

Home-made pumpkin puree with de-sugared, caramelised maple syrup, prosecco



GREEN TOMATO MARGARITA

Green tomato infused tequila, lime juice, triple sec



CEDAR WOOD LEMONADE

Cedar wood Fino sherry, lemon juice, soda

GREEN MARTINI

Beefeater gin, green vermouth, wet style

House

DEATH IN VENICE

Campari with grapefruit bitters topped with Prosecco & an orange twist

GRANARY MARTINI

Mustard Vodka, dry vermouth

TUBEROSE COLLINS

Gin, fresh lemon, Tuberose infused syrup, soda

All Savoury & House Cocktails are 8

Champagne

BUTTER & HAY CHAMPAGNE

Toasted butter & hay liquor, champagne



AMADEUS

Porcini amontillado sherry, truffle bitters, champagne

TWINKLE

Vodka, elderflower cordial, champagne, lemon twist

All Champagne Cocktails are 9

Tony's Greco Roman Wines (Smoked or herb infused)

ROSE VINUS LUPUS (Herb)

Dried rose petals, clover honey, verjus, stirred down with gewurztraminer

CASSIS & CLOVE CARDINAL (Herb)

Home-made cassis & clove cordial combined with Grenache & Syrah or Aligote



ROMAN SMOKED PAPRIKA WHITE WINE (Smoked)

Grenache Blanc aromatised with smoked paprika cordial

Tumbler (125ml) 6.5 / Jug (500ml) 24



Please see our A la Carte menu for specially selected dishes that we think make a perfect match with specific cocktails

Non Alcoholic

HAY & GRASS WATER

Hay & grass notes in water

ROMAN REDHEAD

Mixed black berries, beetroot, verjus

FRENCH BLONDE

Grape juice, Elderflower cordial, lemongrass, verjus

CHAMOMILE LEMONADE

Chamomile syrup, fresh lemon, soda

All Non Alcoholic Cocktails are 4

All Day Menu

(Served Mon - Fri from 12noon - 10.30pm / Sat from 3.30pm - 10.30pm)

Mixed Olives	3.5
Fried spicy corn	3.5
Salted pistachio	3.5
Toasted Almond	4
Parmesan Biscuits	3
Focaccia with dukkah & olive oil dip	4
Veggie merguez bun, pepper & harissa relish	6
Panzanella salad & fish cake	12.5
GS Hot dog, onion jam, citrus ketchup, jalapeño	7
Pumpkin hummus, toasted focaccia	6
Chilli con veggies with rice	10.5
Vegetable chorizo 'scotch egg', fennel & aioli	6
Jerusalem artichoke soup, lovage pesto	5.5
Wild mushroom croquettes with pine nuts	7
Chips with fresh herbs & garlic mayonnaise	3.5
Cheese from 'The trolley' (Androuet - The Cheese Shop)	3.5 each
Tart of the day	6

Beer on Tap

	½ Pint	Pint	Growler (2pt)	Large Growler
Camden Brewery Hells Unfiltered Lager	2	4	7.8	15.5
Camden Brewery Ink Stout	2.1	4.2		

Bottled Beer & Cider

	330ml
Camden Brewery Pale Ale, England	4.5
Laverstoke Organic Lager, England	4.25
NV London Glider Cider Medium Dry (500ml)	7
2011 Cidre Brut 'This Side Up', Cyril Zangs, France (750ml)	24

Pineau Des Charentes

	70ml
Pineau des Charentes Rose or Blanc Bernard Gauthier & Fils	3.5

Spirits

	50ml
House Spirit & Mixer	7.5

Coffees (supplied by Ozone, Shoreditch)

Cafetiere	2.95/4.45
Cappuccino / Caffe Latte / Flat White	2.6
Espresso	1.8
Double Espresso / Americano	2.2
Macchiato	2.2
Hot Chocolate	2.6

Teas

Earl Grey / English Breakfast	2.5
Fresh Mint Tea	2.75
Moroccan Mint / Chamomile / Gunpowder	2.5

Water

Our Eau de Vie system provides freshly filtered, chilled and sparkling water as an alternative to bottled mineral water. For every £1 we receive we pass on a minimum of 50% of the profit to our local charity.

Eau de Vie filtered Carafe (unlimited refill)

1 per head