

# T H E H A N S O M

St. Pancras

NW1

Welcome to The Hansom, a vibrant destination bar and all-day hub in the heart of King's Cross, unapologetically celebrating our iconic British heritage.

The Hansom brings history to life by providing unique, elegant and engaging experiences that captivate today's sense of imagination, coupled with the excitement of historic discovery.

Our menu focuses on 18th and 19th century classics, drawing influence from the century of the creation of the Hansom Cab where life was slower and more indulgent, and the transition thereafter into the 19th century Hackney Cabs. As you enjoy your beverages, take the time to look at the beautiful 'Barlow Blue' ironwork, and imagine the Victorian Ladies and Gentlemen of the day being dropped off by Hansom Cabs before their onward journeys from the adjoining St Pancras Station.



If you are concerned about food allergies please ask a member of our team for assistance.

Prices include VAT.

A discretionary service charge of 12.5% will be added to your bill.

**THE HANSOM  
ST. PANCRAS RENAISSANCE  
EUSTON RD, LONDON NW1 2AR**

INSTAGRAM

**@TheHansomNW1  
#thehansom #stpancrasren**

WEBSITE

**thehansom.co.uk**



ST. JOHN'S  
WOOD  
STATION  
NW8



BROMPTON  
ORATORY  
SW7

## MORNING

### ◆ PASTRIES ◆

#### **Toasted British Pastries 5**

Your choice of one of the below, served with salted butter and Tiptree condiments;

Crumpet ◆ English muffin ◆ White or brown toast

#### **Grab n' Go 5**

Chelsea bun ◆ Teacake

### ◆ HEALTHY ◆

#### **English Breakfast Bowl 10**

London-cured Chapel & Swan hot smoked salmon, baby spinach, grilled chestnut mushrooms, soft poached hen's egg

#### **Seasonal Fruit 7**

Mint & orange syrup

#### **Coddled Egg & Soldiers 7**

Coddled Burford Brown hen's egg, Sourdough dipping soldiers served with your choice of creamed spinach or Heritage tomato

#### **Scottish Steel-Cut Oats 7**

Porridge of Scottish steel-cut oats, brown sugar & salt. Prepared with water, please let us know if you prefer milk. Add a 25ml dram of Chivas for an additional 7

#### **Fruit & Nut Oatcake Crumble 7**

British oatcake fruit and nut 'granola', vanilla yoghurt, marmalade compote

### ◆ BREAKFAST SANDWICHES ◆

#### **Bacon Yorkie 9**

London-smoked back bacon Yorkshire pudding wrap, Tiptree 'quite hot' tomato ketchup. Add a fried egg for an additional 2

#### **Sausage Yorkie 9**

Scottish pork & leek Lorne sausage Yorkshire pudding wrap, Tiptree chunky brown sauce. Add a fried egg for an additional 2

#### **A Very Hansom Breakfast Sandwich 14**

London-smoked back bacon, pork & leek Lorne sausage, fried hen's egg, chunky Heritage tomato ketchup, toasted English muffin

#### **Chapel & Swan Smoked Salmon Crumpet 12**

London-cured cold smoked salmon & lemon, toasted English crumpet, chive cream cheese

#### **Welsh Rarebit 8**

Bite-sized muffins, Gorwydd Caerphilly cheese, Worcestershire sauce

FITZJOHN'S  
AVENUE  
NW3



FITZHARDINGE  
STREET  
W1

LIST 1  
—  
ROUTE  
N° 7

## AFTERNOON

### ♦ HANSOM SALADS ♦

**Ham Hock, Garden Pea & Tendrils** 12  
Grape mustard, early harvest olive oil

**Chapel & Swan Hot Smoked Salmon  
& Jersey Royals** 12  
Watercress, radish & dandelion, Somerset apple vinegar

**Isle of Wight Tomatoes** 12  
Laverstoke Mozzarella, rocket, herb dressing

### ♦ HANSOM SHARERS ♦

**Meat** 22 ♦ **Cheese** 24  
Regional smoked and matured selections,  
pickled vegetables, breads, chutneys

**Fish** 22  
Regional smoked & cured selections, fresh water prawns,  
smoked mackerel spread, sourdough crackers

**Vegan Ploughman's** 22  
Cheddar, Feta, Parmesan, mushroom & tofu terrine,  
Piccalilli, chutney, pickled vegetables

### ♦ HANSOM SANDWICHES ♦

**Wiltshire Ham & Aged Cheddar Toastie** 15  
Sourdough bread, Branston pickle

**Chicken Tikka Club** 15  
Multi-grain bread, gem lettuce, Heritage tomato,  
egg mayonnaise, London-smoked back bacon

**H. Forman & Son London Smoked Eel** 17  
Thick-sliced white bread, pickled red onion,  
horseradish & chive sour cream

**Crispy Lemon Sole Fish Finger** 15  
Floured bap, watercress, lemon & basil mayonnaise

**Chapel & Swan Cold Smoked Salmon** 15  
Multi-grain bread, rocket, cucumber, pickled onion,  
capers, horseradish sour cream

## SIDES

**Skin-On Fries** 5      **Mixed Leaf Salad** 5

### ♦ HANSOM DEVILS ♦

**Jammy Dodgers** 6  
Two crumbly shortbread biscuits, raspberry jam filling

**Custard Creams** 5  
Two crumbly shortbread biscuits,  
creamy custard flavoured centre

**Eccles & Cheese** 8  
Lancashire Eccles cake, aged Cheddar

SOUTH  
TOTTENHAM  
STATION  
N15

LIST 4  
—  
ROUTE  
N° 13

RUSHMORE  
ROAD  
E5

## EVENING

### ♦ HANSOM BITES ♦

#### **Scotch Egg 8**

Served chilled, with a runny yolk.

Prepared in your choice of one of the below ways with accompanying chutney:

Haggis ♦ Pork & fennel ♦ Salt cod ♦ Falafel

#### **House-Made Pork Scratchings 7**

Black truffle oil mayonnaise

#### **Hot Smoked Salmon 'Slider' 9**

Floured bap, lettuce, red onion, horseradish cream

#### **Crispy Salt & Pepper Popcorn Cockles 9**

Lemon

#### **Cornish Crab Cakes 12**

Breadcrumbs, saffron & garlic mayonnaise

#### **Char-Grilled Sardines 8**

Garlic, tomato, olive oil

#### **Salt-Roasted Heritage Beetroot 8**

Yoghurt, mint, parsley

#### **Grilled Wye Valley Asparagus 10**

Butter sauce

### ♦ HANSOM SHARERS ♦

#### **Meat 22 ♦ Cheese 24**

Regional smoked and matured selections, pickled vegetables, breads, chutneys

#### **Fish 24**

Regional smoked & cured selections, fresh water prawns, smoked mackerel spread, sourdough crackers

#### **Vegan Ploughman's 22**

Cheddar, Feta, Parmesan, mushroom & tofu terrine, Piccalilli, chutney, pickled vegetables

### ♦ SWEET N' HANSOM ♦

#### **Eton Mess 6**

British strawberries, meringue, vanilla cream

#### **Lemon Syllabub 6**

Tiptree lemon curd, candied lemon, almond thins

#### **Eccles & Cheese 8**

Lancashire Eccles cake, aged Cheddar

HANSOM  
CLASSIC  
COCKTAILS





## MR. CRATCHIT'S YULETIDE PUNCH

Glass 14 Punch bowl — serves eight 120

Inspired by William Terrington's seminal text *Cooling Cups & Dainty Drinks* (1869) and the Charles Dickens' classic *A Christmas Carol* (1843) this punch serve both awakens the senses and lulls you into blissful musings of past, present and future.

"This ancient silver bowl of mine, it tells of good old times, of joyous days, and jolly nights, and Merry Christmas chimes, they were a free and jovial race, but honest, brave and true, that dipped their ladle in the punch when this old bowl was new."

SPIRITUOUS ♦ HERBACEOUS ♦ DELICATE

- ♦ Earl Grey Infused Plymouth Gin ♦ Chapel Down Brut Sparkling Wine ♦ Green Chartreuse ♦ Maraschino Liqueur
- ♦ Fresh Lemon Juice ♦ Lemon Sherbet ♦ Pernod Absinthe



## THE WHISTLE & THE LOVING CUP

Glass 14 Punch bowl — serves ten 150

This elixir was once "a splendid feature of the hall feasts of the city and inns of our court. The cup is of silver-gilt, and is filled with a spiced wine, immemorially termed 'sack'.

Each guest, after he has drunk, applies his napkin to the mouth of the cup before he passes it to his neighbour. The more formal practise is for the person who pledges with the loving cup to stand up and bow to his neighbour, who, also standing, removes the cover with his right hand, and holds it as the other drinks; a custom said to have originated in the precaution to keep the right, or dagger-hand, employed, that the person who drinks may be assured of no treachery."

STONE FRUITS ♦ SAVOURY ♦ SPARKLING

- ♦ Chapel Down Rose Sparkling Wine ♦ Fresh Lemon Juice
- ♦ House Lemon Sherbet ♦ Manzanilla Sherry
- ♦ Hennessy Fine De Cognac ♦ Crème de Pêche



## BULLINGDON CLUB COBBLER

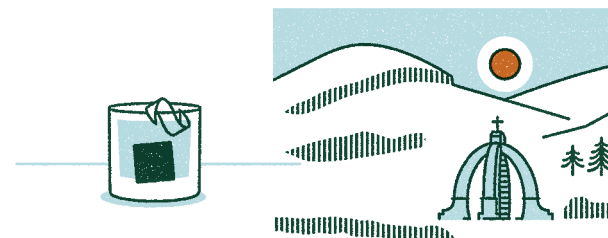
Glass 14

Whether it be known for its piety or for its impropriety, the Bullingdon Club scarcely needs an introduction. Established in 1780, the young members of this club soon acquired a notorious reputation — and at their banquets and balls, the finer things in life made their acquaintance — namely fine wine, sherry and whisky.

The Claret Cobbler, the inspiration behind this serve, would have been the much coveted potion of the day. So sip, savour and satisfy the hedonist in you and revisit a time when to achieve success one need only indulge in a little excess.

AUTUMNAL FRUITS ♦ RICH ♦ SMOKY

- ♦ Claret Wine ♦ Fresh Lemon Juice ♦ Manzanilla Sherry
- ♦ Crème d'Abricot ♦ Islay Whisky ♦ House Raspberry Cordial
- ♦ Orange Curaçao ♦ Peychaud's Bitters



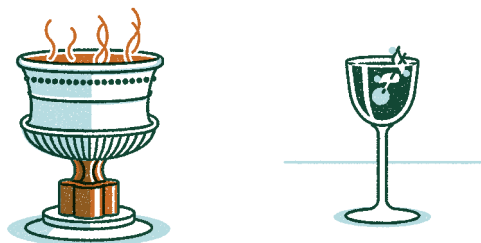
## THE V&A GOLD FASHIONED

Glass 16

Inspired not only by the union of Queen Victoria and Prince Albert and their love of for our northern neighbours "water of life", this serve is a modern representation of the original DNA which defined the "cocktail". It was defined, in 1806, as follows; "the cocktail is a stimulating liquor composed of spirits of any kind, sugar, water, and bitters — it is vulgarly called a bittered sling and is supposed to be an excellent electioneering potion, inasmuch as it renders the heart stout and bold, at the same time that it fuddles the head. It is said, also to be of great use to a candidate: because, a person having swallowed a glass of it, is ready to swallow anything else."

SPIRITUOUS ♦ AROMATIC ♦ FLORAL

- ♦ Chivas Regal 18 Year Gold Signature ♦ Chivas Regal 12 Year
- ♦ Cardamom Infused St Germain ♦ Islay Whisky
- ♦ Calvados ♦ House Demerara Syrup ♦ Celery Bitters



## PORT NEGUS NIGHTCAP

Glass 14

A Negus is defined as a hot drink composed of port, sugar, lemon and spice. Often referred to as a 'bishop' or 'smoking bishop' this beverage has deep roots in our history and appears in many classic works of literature.

Reminiscent of dark winter mornings and cold autumn nights, this rich blend of wild berries, mulled spices and sweet citrus fruits will warm the cockles and sooth the soul. Do however pay heed to Oscar Wilde's timeless maxim "that alcohol, taken in sufficient quantities, may produce all the effects of drunkenness."

MULLED SPICES ♦ CITRUS FRUITS ♦ WILD BERRIES

- ♦ Fresh Lemon Juice ♦ Tawny Port ♦ All Spice Liqueur
- ♦ Mandarin Napoleon ♦ House Raspberry Cordial
- ♦ Balsamic Vinegar ♦ Islay Whisky



## WHITE PORT FIXER

Glass 14

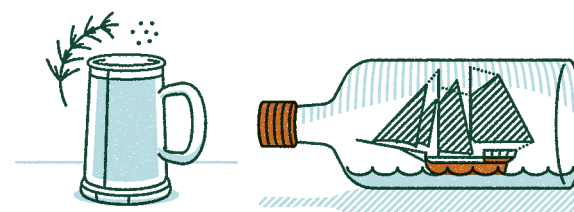
If the Port Negus conjures images of bonfires, mulled wine and wintertime festivities, then allow the white port fixer to summon an entirely different scene.

This serve is the day-time fixer, the reviver, the remedy for even the most rasping case of veisalgia - the medical term for hangover.

Crisp, floral, smooth and elegant this serve, once sipped, can only be described as a panacea in liquid form; a cure for everything.

FLORAL TEA ♦ SWEET CITRUS ♦ VELVET

- ♦ Chamomile Infused White Port ♦ Fresh Lemon Juice
- ♦ Ginger Liqueur ♦ Mandarin Napoleon
- ♦ House Raspberry Cordial ♦ White Wine Vinegar
- ♦ Orange Blossom Water ♦ Egg Whites



## THE ANGEL & BRAGGET ALEHOUSE FLIP

Glass 14

With the passing of the Alehouse Act (1828) & the Beerhouse Act (1830) Westminster decreed to encourage the relative safety of beer drinking, against the vice and destruction caused by excessive drinking of spirits, notably Gin.

Inspired by the social climate of the time, this rich and creamy serve will have you joyfully singing like the sailors of William Congreve's famous play Love for Love (1695) "We're merry folks, we sailors: we han't much to care for. Thus we live at sea; eat biscuit, and drink flip."

BITTERSWEET ♦ EARTHY ♦ COMPLEX

- ♦ Rosemary Infused Plantation 5 Rum
- ♦ Brazilian Banana Liqueur ♦ Cacao Nib Infused Amaro
- ♦ Pedro Ximénez Sherry ♦ Freerange Egg
- ♦ London Porter ♦ Salt



## THE RAKEFIRE'S RUMFUSTIAN

Glass 15

A "rakefire" is a Victorian slang term for a visitor who outstays their welcome. Originally, someone who stays so late the dying coals in the fireplace would need to be raked over just to keep it burning!

Inspired by the rumfustian recipes in Oxford Nightcaps (1827) this modern twist on the classic nineteenth century cocktail, served hot or cold, may give you the Dutch courage to tolerate even the most challenging of guests.

(SERVED HOT OR COLD)

SWEET SPICE ♦ BERRIES ♦ SILK

- ♦ Fresh Lemon Juice ♦ Plymouth Sloe Gin
- ♦ Plymouth Navy Strength ♦ All Spice Liqueur
- ♦ Crème de Pêche ♦ Angostura Bitters
- ♦ Freerange Egg ♦ Golden Ale



## BETHNAL GREEN AROUND THE GILLS

Glass 15

During the nineteenth century the 'Old Nichol Street Rookery' in Shoreditch was a dense network of filthy streets and courts. It was one of the most deprived and dangerous slums in England and potions and concoctions were mixed to ward off the daily troubles of life.

This serve can be raised to better times and to bless those who haven't as much as ourselves. A riff on the timeless classic, the corpse reviver no.2, This spirituous and herbaceous drink will lift you up as fast as it will drop you down.

VERDANT ♦ SMOOTH ♦ DELICATE

- ♦ Green Tea Infused Monkey 47 Gin ♦ Crémant d'Alsace Sparkling Wine ♦ Clarified Lemon Juice ♦ St Germain
- ♦ Lillet Blanc ♦ Absinthe ♦ Suze ♦ Egg Whites



## LIVINGSTONE'S BOATSWAIN

Glass 14

David Livingstone (1813 - 1873), the much celebrated British explorer of the Victorian era, was the first European to cross the continent of Africa. His wife Mary Livingstone accompanied him during his two expeditions — one might say that she was his boatswain. This serve commemorates their relationship, a warming tale of companionship and achievement.

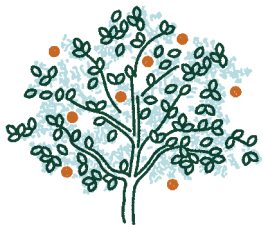
The strong and spirituous heart of Mary Moffat is echoed in the ingredients of this cocktail — an uplifting mix of brandy, rum, coffee and cream. If you've a long journey ahead, then let this boatswain bless your voyage.

TEXTURED ♦ RICH ♦ NUTTY

- ♦ Brown Butter Washed Plantation 5 Barbados Rum
- ♦ Cold Brew Coffee ♦ Touissant
- ♦ Gosling's Black Seal Rum ♦ Salt ♦ Cream

HACKNEY  
SIGNATURE  
COCKTAILS





## ORCHARD NEGRONI

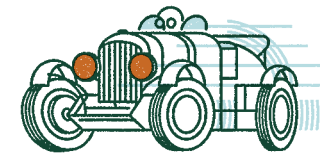
Glass 16

The negroni is the balance of strength, bitter and sweet. In the west we associate the colour red with sweetness — perhaps why when you sip a negroni for the first time you are surprised by its bitterness.

Roll the dice on this white negroni — aged in peach and perry soaked oak — and sample for yourself the difference between what the eye expects, and what the flavour profile delivers.

BITTER ♦ ELEGANT ♦ VERDANT

♦ Suze ♦ Lillet Blanc ♦ Beefeater Gin



## THE BENTLEY

Glass 14

According to the legend, the Bentley Boys — the rich, jazz age, car-loving, British playboy racers — invented the drink after their first of five Le Mans victories, in 1924. Canadian-born Olympic swordsman John Duff and local English Bentley test driver Frank Clement were the only British team and vehicle in this second-ever endurance race. Arriving at their celebratory party in London's exclusive Mayfair neighbourhood, they discovered that all of the alcohol had been consumed, with the exception of Calvados and Dubonnet. Mixing these together in equal parts, and adding some bitters, they allegedly invented a drink to settle their affluent nerves.

RICH ♦ AROMATIC ♦ DARING

♦ VSOP Calvados ♦ Dubonnet ♦ Lillet Rouge  
♦ Malic Acid Solution ♦ Peychauds Bitters



## PRINCE OF WALES

Glass 15

This cocktail was created by Albert Edward, Prince of Wales, later to be King Edward VII of England (1901—1910). There are several variations of the cocktail, but what they often share is that of champagne, sugar, cognac and liqueur. The “playboy prince” typified the life of a wealthy late-Victorian gentleman of leisure.

NOSTALGIC ♦ REGAL ♦ SPARKLING

♦ Martell VSOP ♦ Fresh Lemon Juice ♦ Sugar Syrup  
♦ Maraschino Liqueur ♦ Fresh Pineapple Chunks  
♦ Perrier-Jouët Champagne



## BOBBY BURNS

Glass 32

Although perhaps not originally named after Robert Burns (1759 - 1796), the poet and balladeer, the Bobby Burns is drunk to honour the great man's birthday on the 25th of January as a part of the burns night celebration.

Harry Craddock, the author of the savvy cocktail book (1930) writes “this is one of the very best whisky cocktails. A very fast mover on Saint Andrews Day.”

RICH ♦ POTENT ♦ VISCOUS

♦ Royal Salute 21 ♦ Aberlour A'Bunadh  
♦ Italian Vermouth ♦ Benedictine



## HACKNEY HIGHBALL

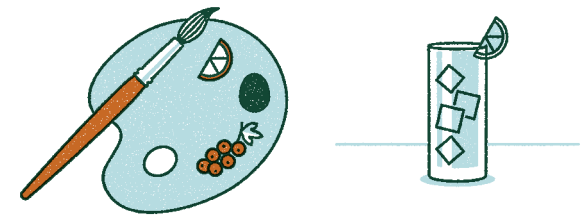
Glass 16

We have the sweet-toothed Victorians and their fondness of sugar to thank for the rise of the boiled sweet in the Britain. The Industrial Revolution of this era meant that the price of refined sugar lowered, and the production of sweets could vastly increase.

All in all, this meant that sweets were no longer an item for the aristocracy. Between the mid-19th century through to the beginning of the 20th century, we saw boiled sweets such as the pear drop, sherbet lemons and rhubarb & custards appear in every part of the kingdom.

REFRESHING ♦ NOSTALGIC ♦ CLEAN

- ♦ Absolut Elyx Custard ♦ Clarified Lemon Juice
- ♦ Hackney Rhubarb Soda



## ARTISTS COOLER

Glass 17

The Special Artists cocktail first appears in print from Harry McElones 1927 book Barflies and Cocktails.

The original drink is a rich viscous celebration of Irish Whiskeys long history with Sherry.

Our version is a lengthened nod to this lost and forgotten Libation.

REFRESHING ♦ DELICATE ♦ FRUITY

- ♦ Green Spot Irish Whiskey ♦ Redbreast 12 Irish Whiskey
- ♦ Fresh Lemon Juice ♦ Redcurrant and Oloroso Cordial
- ♦ Soda Water



## PUNCH À LA ROMAINE

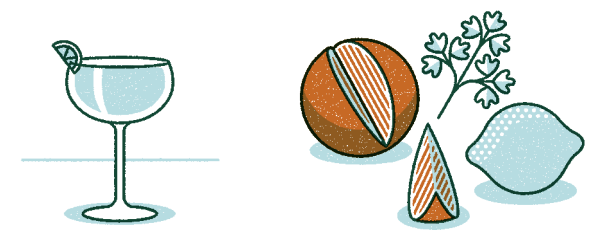
Glass 26

This a rum-spiked shaved-ice palate cleanser punch has now an infamous reputation — it was served to the first class passengers during the fateful last dinner aboard the Titanic on April 14th, 1912.

Inspired by a recipe from famed French chef Georges Auguste Escoffier this libation, like the Titanic itself, is a piece of history.

DECADENT ♦ RICH ♦ SHARP

- ♦ Martell Cordon Bleu ♦ Pimento Dram
- ♦ Lemon Sorbet ♦ Perrier-Jouët Champagne



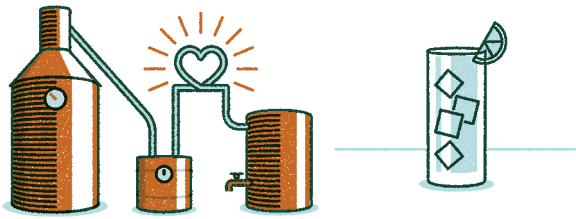
## GIN & TONIC MARTINI

Glass 17

A celebration of two classic gin drinks. The Gin and tonic Martini pairs our favourite flavours of the two drinks into a modern Classic. Fresh coriander adds the bitterness normally lent by tonic while the Lime and Curaçao nod to the classic garnishes and botanicals. Not for the faint hearted.

POTENT ♦ SHARP ♦ HERBACEOUS

- ♦ Monkey 47 ♦ Orange Curaçao
- ♦ Fresh Lime Juice ♦ Sugar Syrup
- ♦ Angostura Bitters ♦ Orange Bitters
- ♦ Fresh Coriander



## SEEDLIP COOLER

Glass 14

NON-ALCOHOLIC

Seedlip is the world's first distilled non-alcoholic spirit, solving the ever-growing dilemma of 'what to drink when you're not drinking®'. It is based on the distilled non-alcoholic remedies from The Art of Distillation written in 1651, and now repurposed to pioneer a new category of drinks.

NO ABV ♦ REFRESHING ♦ HERBACEOUS

- ♦ Seedlip Garden 108 ♦ Clarified Lemon Juice
- ♦ Orange Bitters ♦ Tonic Water



## TEMPERANCE CUP

Glass 14

NON-ALCOHOLIC

The temperance movement is a social movement against the consumption of alcoholic beverages. Participants in the movement typically criticize alcohol intoxication or promote complete abstinence (teetotalism), with leaders emphasizing alcohol's negative effects on health, personality, and family life.

NO ABV ♦ FRUITY ♦ REFRESHING

- ♦ Seedlip Spice 94 ♦ Lemon Juice
- ♦ Strawberry Shrub ♦ Orange Blossom Water
- ♦ Soda Water

DRINKS

◆ CHAMPAGNE ◆

BRUT	125 ML	BOTTLE
Perrier-Jouët Grand Brut	15	80
Perrier-Jouët Blanc de Blancs NV	25	140
Veuve Clicquot Yellow Label Brut	15	80
ROSE	125 ML	BOTTLE
Veuve Clicquot Brut Rosé	16	90
PRESTIGE		BOTTLE
Dom Perignon Brut 2006		220
ENGLISH FIZZ	125 ML	BOTTLE
Chapel Down Brut	10.5	56
Chapel Down Brut Rosé	11	60

◆ WINE ◆

WHITE WINE	175 ML	BOTTLE
Picpoul de Pinet, Réserve Mirou	9.5	36
<i>Languedoc, France 2016/17</i>		
Weingut Winter Riesling Trocken	12.5	48
<i>Rheinhessen, Germany 2016</i>		
Flor De Campo Chardonnay	13.5	50
<i>Santa Barbara, USA 2015/16</i>		
Cloudy Bay Sauvignon Blanc	15.5	60
<i>Marlborough, New Zealand 2017/18</i>		
RED WINE	175 ML	BOTTLE
Don Jacobo Crianza, Rioja	8	32
<i>Rioja, Spain 2013/14</i>		
Son Excellence Cabernet Sauvignon	9.5	34
<i>Languedoc, France 2016/17</i>		
Château des Bardes Grand Cru	17	65
<i>Saint-Émilion, France 2014/15</i>		
Serbal Malbec, Mendoza	11	44
<i>Argentina 2017/18</i>		
ROSE WINE	175 ML	BOTTLE
Cap de Coste Rosé	9.5	36
<i>Languedoc, France</i>		
Côtes de Provence Rosé, Pure	14.5	50
<i>Mirabeau, France 2016/17</i>		

◆ PORT ◆

	50 ML
Fonesca Tawny Port	10
Graham's Fine White Port	10

◆ LIQUEURS ◆

	50 ML
Lillet Blanc	8
Lillet Rosé	8
Suze	8

◆ SPIRITS ◆

GIN	50 ML
Plymouth Gin	11
Plymouth Navy Strength	14
Beefeater London Dry Gin	12
Beefeater 24	14
Monkey 47 Schwarzwald Dry Gin	13
Tanqueray N° TEN	13
Hendrick's	12
VODKA	50 ML
Absolut Elyx	11
Absolut Citron	11
Absolut Vanilla	11
Sipsmith	11
Grey Goose	12
WHISKY	50 ML
Chivas Regal 12 Yrs	10
Chivas Regal 18 Yrs Gold Signature	15
Chivas Regal 25 Yrs	40
Chivas Mizunara	16
Aberlour A'Bunadh	17
Redbreast 12 Irish Whiskey	12
Green Spot	11
Yellow Spot 12 Yrs	18
Red Spot 15 Yrs	20
Royal Salute 21	20
Lot 40 Canadian Rye	12
Glenlivet 15 Yrs	17
Glenlivet 18 Yrs	18
Powers John's Lane	16
Midleton Very Rare	22
BRANDY	50 ML
Martell Blue Swift	12
Martell Cordon Bleu	20
RUM	50 ML
Bacardí Carta Oro	11
Bacardí Reserva Ocho	12
Plantation Barbados 2002	20
Plantation Grande Réserve 5 Year Old	14
TEQUILA	50 ML
Avión Silver	12
Avión Reserva 44	22
Avión Espresso	14
Avión Reposado	16

## ◆ BEER ◆

<b>BEER</b>	330ML
St Pancras Beer .....	6
Camden Hells Lager .....	6.5
Hitachino Nest .....	7.5
Hofmeister .....	6.5
Erdinger Alkoholfrei .....	6

## ◆ CIDER ◆

<b>CIDER</b>	330ML
Sassy The Passionate Rose .....	6.5
Sassy The Iconic Cidre Brut .....	6.5
Sassy The Virtuous Pear .....	6.5

## ◆ SOFT BEVERAGES ◆

<b>FIZZY</b>	GLASS
Spring Soda Water by Fever-Tree .....	4
Tonic by Fever-Tree .....	4
Naturally Light Tonic Water by Fever-Tree .....	4
Bitter Lemon by Fever-Tree .....	4
Elderflower by Fever-Tree .....	4
Ginger Beer by Fever-Tree .....	4
Ginger Ale by Fever-Tree .....	4
Lemonade by Fever-Tree .....	4
Pepsi .....	4
Diet Pepsi .....	4
7UP .....	4

<b>WATER</b>	330ML	750ML
Still / Sparkling .....	3	5

<b>JUICE</b>	GLASS
Fresh Juice .....	5
<i>Orange, Apple or Grapefruit</i>	
Chilled Juice .....	4
<i>Cranberry, Lychee, Passion Fruit or Pineapple</i>	

## ◆ HOT BEVERAGES ◆

<b>COFFEE</b>	
Single Espresso .....	3.5
Double Espresso, Filter Coffee, Americano, .....	5
Cappuccino, Latte, Flat White, Hot Chocolate, Mocha	

<b>TEA</b>	
English Breakfast, Earl Grey, 2nd Flush Sikkim, .....	5
Green Leaf, Chamomile, Peppermint, Rooibos, Lemon Verbena & Sweet Cicely, Fresh Mint	