

BAR MENU



BRANDY & COGNAC

ARMAGNAC	50ml
Baron De Sigoniac 10 y/o - <i>dried fruit, toffee & earthy.</i>	8.50
Domaine Boingnieres, 1985 - <i>rich & spicy.</i>	35.00
COGNAC	
Rémy Martin VSOP Mature Cask Finish - <i>vanilla & stone fruits</i>	8.50
H by Hine VSOP Cognac - <i>champagne cognac</i>	9.00
A.E. Dor 7 - <i>rich & leathery</i>	50.00
CALVADOS	
Dupont Hors d'Age - <i>fresh apple & butterscotch.</i>	16.00
Dupont 1977 - <i>tarte tatin, raisins & spice.</i>	40.00

BAR MENU



BEER

MERCHANTS' GUEST BEER	HALF	PINT
Purity Brewing Co. Lawless Lager 4.5%	3.00	5.50
Award winning lager from Warwickshire. Soft fruits & peach on the nose & delicate citrus & light spice to taste. This beer pairs amazingly with cured meats & oysters. Vegan-friendly.		
Purity Brewing Co. Longhorn IPA 5.0%	3.25	6.00
Spiced pear and orange, great for food pairing. Named after the farms cattle that feed off of the spent grains after production.		
Purity Brewing Co. Session IPA 4.5%	3.50	6.50
Merchants Tavern is lucky enough to be launching this long-anticipated brew in London, you tried it here first! Vegan & gluten free		
	2.75	5.00
Camden Hells Lager 4.6%		
A local favourite.		
		BOTTLE
330ml BOTTLES		4.50
Birra Moretti, Italy 4.6%		6.50
Brooklyn Lager, USA 5.2%		
500ml BOTTLES		6.50
Pure UBU Bitter, Purity Brewing Co. 4.5%		
CIDER		6.50
Orchard Pig Reveller Cider 4.5% (500ml bottle)		



COCKTAILS

MERCHANTS MULE	8.50
Our Autumn/Winter mule blends Belenkaya vodka, lemon juice, homemade plum shrub & bitters, topped up with ginger ale.	
LA MEZCLA	10.50
From the spanish 'The Blend'. Quiquiriqui mezcal, aperol, Sacred spiced english vermouth, falernum, walnut bitters. Our smokiest take on the Negroni; spiced & nutty.	
WAY TO KINGSTON	11.00
Celebrating 50s Jamaican sound sistem era, when records were the vibes... rum was the soul! Jah 45 Silver and Spiced Rum are mixed in the hippiest version on Mai Tai with ginger liquor, lime, orgeat, apple juice and bitters.	
BULLET PROOF	12.00
Silver Bullet or Gin and Tonic?? Can not really spot the difference! Cardamom infused Brokers Gin, Kummel, homemade lemon cordial, lemon tonic and lavender	
HAVE YOU SEEN THE WHISTLE PIG?	20.00
All whisky lover like Old Fashioned. Not all Old Fashioned lover likes them with Rye. We decided to try change this trend, aging Whistle Pig 10y Rye, Whistle Pig Barrel Aged Maple Syrup and bitters in a fresh new Oak Barrel for 2 weeks! Easy to guess the result is explosive and limited in quantity for aging procedure.. Good search!	



APERITIFS & VERMOUTH

Antica Formula - <i>vanilla, dates & saffron.</i>	5.00	50 ml
Cocchi Americano - <i>honey, orange & lemon zest.</i>	5.50	
Cocchi Rosa - <i>gentian, cinchona & citrus.</i>	5.50	
Cocchi di Torino - <i>herbal, bitter orange & rosemary.</i>	5.50	
Cocchi Barolo Chinato - <i>cinchona, rhubarb & cardamom.</i>	8.00	
Lillet blanc - <i>candied orange, honey, pine resin, lime & fresh mint</i>	4.50	
Dolin dry - <i>elderflower & bright citrus notes, elegant Alpine vermouth</i>	4.00	
Belsazar White - <i>vanilla, bitter orange & sweet spice.</i>	6.50	
Belsazar Red - <i>red fruits, chocolate & cloves.</i>	6.50	
Sacred Vermouth - <i>wormwood, thyme, cinnamon & liquorice.</i>	8.00	
Aperol - <i>bitter orange, rhubarb & herbs.</i>	5.00	
Campari - <i>bitter orange & herbs.</i>	5.00	
Kamm e sons - <i>grapefruit & elderflower notes</i>	7.00	
Suze - <i>gentian root, spicy, fruity. a delicately bitter drink</i>	5.00	



LIQUEURS & DIGESTIVES

Baileys - <i>Irish cream liqueur.</i>	5.00
Mr Black Coffee Liqueur - <i>rich & bitter espresso liqueur.</i>	6.00
Antica Sambuca - <i>anise, orange & coriander.</i>	6.00
G Miclo Eau di Vie Framboise - <i>made from wild berries.</i>	8.00
Grand Marnier - <i>bitter orange, yet sweet.</i>	6.00
Cointreau - <i>classic orange liqueur</i>	8.00
Drambuie - <i>Scotch whisky, honey, herbs and spices</i>	6.00
Chambord - <i>Loire Valley raspberry liqueur</i>	6.50
Nardini Grappa Bianco - <i>honey, gingerbread & jasmine.</i>	8.00
Terre di Limoni Limoncello - <i>deliciously ripe tasting.</i>	6.00
Saliza Amaretto - <i>almond liqueur.</i>	7.00
Nardini Acqua di Cedro - <i>tart lemon liqueur.</i>	9.00
Kümmel - <i>caraway seed, cumin, and fennel.</i>	7.00
Amaro Montenegro - <i>balsamic, spicy & fruity.</i>	5.00
Fernet Branca - <i>herbal liqueur.</i>	5.00
Cynar - <i>artichoke, herbal liqueur.</i>	5.00



COCKTAILS

The Nightmare Before Christmas

'Twas a long time ago, longer now than it seems, in a place that perhaps you've seen in your dreams. For the story that you are about to be told, took place in the holiday worlds of old. Now, you've probably wondered where holidays come from. If you haven't, I'd say it's time you begun.

JACK SKELLINGTON	13.00
Buffalo Trace Bourbon infused with cloves and orange peel, Balsazar Red Vermouth, Maraschino Liquor and Tawny Port, orange and peychaud bitters	
RAGDOLL SALLY	15.00
H by Hine Cognac, apricot and fig liquor topped up with Gaston Chiquet Champagne.	
DOCTOR FINKLESTEIN	11.00
Tumeric Infused Dark Rum, Kamm&Sons , lime juice, cinnamon syrup, egg white and Angostura bitter.	
OOGIE BOOGIE	13.00
Bathtub Sloe Gin, Sacred spiced vermouth, Grapefruit and Lime Juice, egg white and orange blossom water.	
LOCK, SHOCK AND BARREL	12.00
Ocho Reposado Tequila, Amaretto, Pedro Ximenez, lime and pineapple juice, walnut bitter.	

BAR MENU



SOFTS

NON-ALCOHOLIC COCKTAILS

ORCHARD FIZZ 6.00
 Apple, agave, lime, black pepper, cherry, tonic water.

SEEDLIP SPRITZ 6.00
 Seedlip spice, elderflower, lime, soda.

NON-ALCOHOLIC BEER
 Big Drop Pale Ale, 0.5% 5.50
Dry-hopped pale ale. Deliciously refreshing with hints of pine and honey

JUICES 25cl

Fresh Orange / Apple / Pink Grapefruit 3.50
 Cranberry Juice / Pomegranite Juice / V8 Tomato Juice 3.50

SOFT DRINKS 20cl

Coconut Water 3.00
 Coke / Diet Coke 3.00
 Franklin & Son Lemonade 3.00
 Franklin & Son Indian Tonic / Slimline Tonic 3.00
 Franklin & Son Lemon Tonic 3.00
 Franklin & Son Soda Water 3.00
 Franklin & Son Ginger Ale 3.00
 Franklin & Son Ginger Beer 3.00

WE USE FRANKLIN & SONS MIXERS FOR ALL OUR DRINKS

BAR MENU



TEQUILA/MEZCAL/PISCO

Patron cafe XO, Jalisco - *roasted coffee & chocolate.* 50ml 10.00
 Patron Silver, Jalisco - *smooth, sweet & a pepper finish.* 10.00
 Ocho Blanco, Jalisco - *sweet fruitiness & earthy.* 7.00
 Ocho Reposado, Jalisco - *subtle nuttiness & vanilla.* 7.50
 Sauza Tres Generaciones Anejo, Mexico - *smooth & smoky.* 12.50
 Ocho Anejo, Jalisco - *dried fruits, cinnamon & plum.* 12.50

 Pisco ABA, Chile - *jasmine, tangerine & honey.* 6.50

 QuiQuiRiQui Joven Mezcal, Oaxaca- *herbaceous, earthy & vegetal.* 8.50
 Illegal Anejo Mezcal, Oaxaca - *dark chocolate & sweet agave.* 20.00

BAR MENU



GIN

CLASSIC FAVOURITES	50ml
Bombay Dry, Hampshire - <i>orris root, cinammon & citrus.</i>	7.00
Tanqueray, Scotland - <i>liquorice, coriander & juniper heavy.</i>	7.00
Sipsmith, West London - <i>lemon tart & orange marmalade.</i>	7.00
Hendricks, Scotland - <i>all about the cucumber & rose petals.</i>	8.00
CURIOSITIES	
Bathtub Sloe Gin, England - <i>berries, vanilla, oaky tannins.</i>	9.50
Bathtub Old Tom, England - <i>liquorice, ever so slightly sweet.</i>	9.50
Dodd's, South London - <i>london honey makes this gin unique.</i>	9.50
Pink Peppercorn Gin, Cognac, France - <i>vanilla, tonka & honey</i>	9.50
Kyro Napue Rye Gin, Finland - <i>subtle leafy & menthol notes</i>	10.00
SHARPENERS	
Broker's, Birmingham - <i>coriander, orris root & citrus.</i>	7.00
East India Gin, London - <i>citrus oils, nutmeg & galangal.</i>	8.50
Tanqueray 10, Scotland - <i>grapefruit and camomile to finish.</i>	9.00
Scapegrace Premium Gin, New Zealand - <i>smooth citrus & spice.</i>	9.50
Monkey 47, Germany - <i>juniper, citrus, pepper & floral notes.</i>	12.00
AROMATIC	
Portobello Road, West London - <i>juniper & a peppery finish.</i>	7.00
Silent Pool, Surrey - <i>deep floral lavender, kaffir & bergamot.</i>	8.50
Gin Mare, Spain - <i>rosemary, thyme, basil & olives.</i>	8.50
Perry's Tot, Navy Strength, New York - <i>earthy orange & juniper.</i>	11.00

BAR MENU



VODKA

	50ml
Belenkaya Gold, Russia - <i>soft & light with a hint of oats.</i>	7.00
Ketel 1, Holland - <i>smooth citrus & honey.</i>	8.00
Black Cow, Dorset - <i>made from milk, velvety & creamy.</i>	8.00
OUR London Vodka, Hackney, UK - <i>smooth & fruity</i>	8.00
Ketel one citron, Holland- <i>full on citrus flavor</i>	9.00
Belvedere, Poland - <i>vanilla, white pepper & spice.</i>	9.00
Grey Goose, France - <i>smooth, rounded & a hint of almond.</i>	9.00

RUM

	50ml
JAH 45 Silver, Jamaica - <i>cut grass, green apple, almond</i>	7.00
JAH 45 Dark, Jamaica - <i>pineapple, banana</i>	7.00
JAH 45 Spiced, Jamaica - <i>vanilla, cinnamon, citrus</i>	7.00
Goslings' Black Seal, Bermuda - <i>sweet spices & stewed fruit.</i>	8.00
Pyrat XO, Guyana - <i>sweet marmalade, orange peel notes</i>	12.50
Plantation XO, Barbados - <i>vanilla, roasted coconut & ripe banana.</i>	12.50
Gosling's Family Reserve, Bermuda - <i>caramel & tobacco.</i>	15.00
Ron Zacapa 23, Guatemala - <i>butterscotch & raisin.</i>	17.50
Rumbullion XO 15 yr, Caribbean - <i>vanilla & burnt orange peel.</i>	20.00

BAR MENU



WHISKEY

WELSH	50ml
Penderyn Madeira Finish - <i>spice, ginger & biscuit.</i>	9.50
IRISH	
Bushmills - <i>warming with a touch of honey.</i>	6.00
Jamesons - <i>spicy, nutty & vanilla flavours.</i>	6.00
SCOTCH	
Chivas Regal 12yr, Blend - <i>banana, allspice, walnut & caramel.</i>	7.00
Johnny Walker Black, Blend - <i>vanilla, orange zest & raisins.</i>	7.00
Great King Street, Glasgow Blend - <i>sherried fruit, peaty notes.</i>	9.00
Dalmore 12 yr, Highlands - <i>citrus, olorosso sherry & vanilla.</i>	10.00
Laphroig 10 yr, Islay - <i>seaweed, spices & peaty.</i>	10.00
Oban 14 yr, West Highlands - <i>citrus, smokey & hints of seaweed.</i>	11.00
Lagavulin 16 yr, Islay - <i>rich, sherry & dried fruit.</i>	13.00
Compass Box, Hedonism - <i>black cherry, sweet spice, very smooth.</i>	15.00
Talisker 18yr, Single Malt - <i>rich smokiness, toffee sweetness & hint of chilli.</i>	16.00
Glenfiddich 18yr, Single Malt, Speyside - <i>baked apple & cinnamon.</i>	18.00
Highland Park 18yr - <i>Creamy toffee with cinnamon and allspice.</i>	22.00

BAR MENU



— BOURBON, RYE & JAPANESE —

BOURBON	50 ml
Buffalo Trace, Kentucky - <i>toffee, dark fruit & anise.</i>	7.00
Makers Mark, Kentucky - <i>caramel, vanilla & fruit essences.</i>	8.00
W.L. Weller Reserve, Kentucky - <i>cereals, oak & marzipan.</i>	8.00
Woodford Reserve, Kentucky - <i>toffee, caramel, chocolate & spice.</i>	8.00
Eagle Rare 10yr, Kentucky - <i>candied almonds & cocoa.</i>	9.00
Jack Daniels Single Barrel, Tennessee - <i>honey & sweet spice.</i>	10.00
FEW Bourbon, Chicago - <i>sweet corn and spicy rye.</i>	13.00
Buffalo Trace 2002, Kentucky - <i>intense spice & sweet vanilla.</i>	25.00
Pappy v Winkle 15yr Reserve, Kentucky - <i>exotic & seductive.</i>	50.00
RYES	
Rittenhouse, Bottled in Bond, Kentucky - <i>oak, tobacco & caramel.</i>	8.50
Sazerac 8yr, Kentucky - <i>orange & ground spices.</i>	10.00
Sonoma, California - <i>vanilla, allspice & white pepper.</i>	13.00
Whistle Pig 10yr, Canada/Vermont - <i>earthy & rich.</i>	15.00
Sazerac 18yr, Kentucky - <i>peppermint, vanilla & cinnamon</i>	30.00
JAPANESE	
Nikka All Malt, Hokkaido - <i>intensely delicate, sweet spice & peppery</i>	12.00
Nikka YoiChi, Single Malt - <i>firm, powerful & tropical</i>	16.00
Hakushu 12yr, Honshu - <i>mint, cucumber & smoke</i>	18.00
Suntory Chita 12yr - <i>light and spicy, with cereal & seaweed notes</i>	19.00
Yamazaki Reserve 12yr, Honshu - <i>dried berries & cinnamon.</i>	20.00
Togouchi 12 yr, Hatsukaichi - <i>rich peaty cinnamon.</i>	20.00
Hibiki 17yr - <i>floral with exotic spices, green plums</i>	42.00
Hibiki 21yr, Honshu - <i>dark cherry, caramel & wood smoke.</i>	80.00