

BAR MENU



BRANDY & COGNAC

ARMAGNAC	50ml
Baron De Sigognac 10 y/o - <i>dried fruit, toffee & earthy.</i>	8.50
COGNAC	
Rémy Martin VSOP Mature Cask Finish - <i>vanilla & stone fruits</i>	13.00
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
No Abode Brew Co. Scoops Lager 4.8% Launched in May 2018, Scoops Lager is a crisp and refreshing Pilsner style lager. Everyone loves a few Scoops after work! Scoops - For the love of lager.	2.75	5.00
Purity Brewing Co. Bunny Hop, Pale Ale 3.5% This extra-hopped pale ale makes its return after summer success at Merchants in 2017. Refreshing & sessionable with a crisp, bitter finish from the Good Pub Guide's Brewery of the Year 2018. Vegan- friendly.	3.75	7.00
Purity Brewing Co. Session IPA 4.5% Merchants Tavern is lucky enough to be launching this long-anticipated brew in London, you tried it here first! Vegan & gluten free	3.50	6.50
Camden Hells Lager 4.6% A local favourite.	2.75	5.00
330ml BOTTLES		BOTTLE
Guinness Original 4.2%		4.50
Birra Moretti, Italy 4.6%		4.50
Brooklyn Lager, USA 5.2%		6.50
500ml BOTTLES		
Pure UBU Bitter, Purity Brewing Co. 4.5%		6.50
CIDER		
Orchard Pig Reveller Cider 4.5%		6.50



COCKTAILS

MERCHANTS MULE	10.00
Our Spring/Summer mule blends Belenkaya vodka, lemon juice, homemade rhubarb shrub & bitters, topped with ginger ale.	
EAST LONDON ICED TEA	10.00
Buffalo Trace Bourbon infused with earl grey tea, crème de peche liquor, cranberry, apple and lemon juice, topped up with ginger ale.	
THE GREAT EASTERN	10.00
Dill infused Broker's Gin, Dry Vermouth, Elderflower and fresh dill.	
PHIPP'S ST FIZZ	12.50
Coconut & White Rum blended with banana & and white cacao liquor, coconut cream, pineapple juice, lemon and egg white.	
HOXTON BONNET	11.50
Ketel One Citron mixed with Dolin dry vermouth infused with strawberry and honey, limoncello, homemade lime and ginger syrup and watermelon juice.	
OLD ST CONNOISSEUR	11.50
A blend of fresh mint, Hine Cognac, Cointreau, Basil syrup, passion fruit liquor and lemon juice, topped up with lemon tonic.	



APERITIFS & VERMOUTH

	50 ml
Antica Formula - <i>vanilla, dates & saffron.</i>	5.00
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

BAR MENU



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
Luxardo 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

BAR MENU



COCKTAILS

TAVERNERS TIPPLE	11.00
Clarified milk punch, made with Dark Rum, Coconut Rum, banana liquor, mix of spices	
THE CHARLOTTE ROSE	11.00
Bergamot infused gin blended with homemade rosebud cordial, ginger liquor and homemade bitter.	
THE RIVINGTON RABBIT	10.50
Ocho Blanco Tequila mixed with Quiriqui Mezcal, Campari, Cointreau, Agave, lime, fresh orange and carrot juice, fresh chilli flakes and homemade bitters.	
THE PRIMROSE	12.50
Buffalo Trace Bourbon, Baron de Sigognac Armagnac, Creme de Mure, Kamm & Sons, Cinnamon syrup, lemon juice and egg white.	
EC2A	11.50
Hine Cognac, Grand Marnier, Blue curacao, creme de cerise and lemon juice	
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.	

BAR MENU



SOFTS

NON-ALCOHOLIC COCKTAILS

ORCHARD FIZZ 6.50
 Apple, agave, lime, black pepper, cherry, tonic water.

SEEDLIP SPRITZ 7.00
 Seedlip spice, elderflower, lime, soda.

NON-ALCOHOLIC BEER 4.50
 Beck's Blue 0.05%
 light, crisp and refreshing German-style pilsner lager with
 over 140 years of heritage.

JUICES 25cl

Fresh Orange / Apple / Pink Grapefruit 3.50
 Cranberry Juice / 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

	50ml
Patron cafe XO, Jalisco - <i>roasted coffee & chocolate.</i>	10.00
Patron Silver, Jalisco - <i>smooth, sweet & a pepper finish.</i>	10.00
Ocho Blanco, Jalisco - <i>sweet fruitiness & earthy.</i>	7.00
Ocho Reposado, Jalisco - <i>subtle nuttiness & vanilla.</i>	7.50
Sauza Tres Generaciones Anejo, Mexico - <i>smooth & smoky.</i>	12.50
Ocho Anejo, Jalisco - <i>dried fruits, cinnamon & plum.</i>	12.50
Pisco ABA, Chile - <i>jasmine, tangerine & honey.</i>	6.50
QuiQuiRiQui Joven Mezcal, Oaxaca- <i>herbaceous, earthy & vegetal.</i>	8.50
Illegal Anejo Mezcal, Oaxaca - <i>dark chocolate & sweet agave.</i>	20.00

BAR MENU



GIN

CLASSIC FAVOURITES	50ml
Tanqueray, Scotland - <i>liquorice, coriander & juniper heavy.</i>	7.00
Sipsmith, West London - <i>lemon tart & orange marmalade.</i>	7.50
Hendricks, Scotland - <i>all about the cucumber & rose petals.</i>	8.00
Plymouth Navy Strength, England - <i>juniper, coriander & cardamom.</i>	12.00
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
Pink Peppercorn Gin, Cognac, France - <i>vanilla, tonka & honey</i>	9.50
Death's Door, America - <i>fennel & anise, juniper</i>	12.50
SHARPENERS	
Broker's, Birmingham - <i>coriander, orris root & citrus.</i>	7.00
Tanqueray 10, Scotland - <i>grapefruit and camomile to finish.</i>	9.00
Roku, Japan - <i>earthy & vegetal, fruity sweetness, Peppery finish</i>	10.00
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
Willem Barentsz, England - <i>sweet, rounded, touch of marmalade</i>	10.50
Chase Pink Grapefruit & Pomelo Gin - England - <i>fresh tropical fruit, citrus acidity, Juniper notes, full-bodied sweetness.</i>	11.00

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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

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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>	9.50
Sazerac 8yr, Kentucky - <i>orange & ground spices.</i>	10.00
Sonoma, California - <i>vanilla, allspice & white pepper.</i>	13.00
Sazerac 18yr, Kentucky - <i>peppermint, vanilla & cinnamon</i>	30.00
JAPANESE	
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