

COCKTAIL MENU



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.	
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, homemade bitter	
EC2A	11.50
Hine Cognac, Grand Marnier, Blue curacao, creme de cerise and lemon juice	
THE PRIMROSE	12.50
Buffalo Trace Bourbon, Baron de Sigognac Armagnac, Creme de Mure, Kamm & Sons, Cinnamon syrup, lemon juice and egg white.	

WINE MENU



BY THE GLASS & CARAFE

SPARKLING	GLASS	
	12.5cl	
2018 Prosecco di Conegliano, AA Bellenda, Italy.	8.00	
NV Maison Gaston Chiquet, 1er Cru "Tradition", Champagne, France.	12.00	
NV Hambledon Vineyard "Classic Cuvée Rosé, Hampshire, England.	14.00	
	GLASS	CARAFE
	12.5cl	50cl
WHITE		
2016 "RDV Gascon", Producteurs Plaimont, South-West, France (BIB).	4.50	18.00
2016 Sauvignon Blanc/ Grenache, Terrasses Ardeche, France.	5.50	22.00
2017 Marsanne/Viognier, Côtes du Rhone blanc, Perrin, Rhone, France	5.50	22.00
2016 Torrontes, Pasa de la Libertad, Salta, Argentina.	7.00	29.00
2017 Bourgogne Chardonnay, Stéphane Brocard, Burgundy, France	8.50	34.00
	GLASS	CARAFE
	12.5cl	50cl
PINK		
2016 Côte Rhône rose, Dom Charite, France (BIB).	5.00	18.00
2017 'Touriga Nacional' Ota do Vallado, Douro, Portugal	6.25	25.00
2017 Bardolino Chiaretto, Monte del Frá, Veneto, Italy.	6.75	27.00
	GLASS	CARAFE
	12.5cl	50cl
RED		
2016 "Cuvée des Galets", Les Vignerons d'Estezargues, Rhône, France (BIB).	4.50	18.00
2018 Cabernet Franc, Le Pianure, Friuli, Italy	5.50	22.00
2016 Salice Salentino, Mocavero, Puglia, Italy.	6.25	25.00
2014 Tempranillo, Marques de Zearra Rioja Crianza, Bodega Petralanda, Spain	6.75	27.00
2017 Gamay, Saint Pourcain La Ficelle Union des Vignerons, France	7.25	29.00

WINE MENU



BY THE GLASS & CARAFE

CORAVIN WINES

Coravin is a wine preservation system that allows wine to be poured from a bottle without removing the cork. The wines we have selected are limited quantity, cellar wines, and some of our favourite hidden gems.

	Glass
WHITE	125ml
2016 Gavi Riserva, " La Raia", Piemonte, Italy	10.50
2015 Gewurztraminer 'Reserve Personelle', Leon Beyer, Alsace, France	12.00
2016 Bandol Clairette, Mas de la Rouvière, Famille Bunan, Provence, France	12.50
2014 Chardonnay, Walter Hansel, Russian River Valley, California, USA.	17.00
2008 Chassagne Montrachet, Domaine JN Gagnard, Burgundy France.	25.00
RED	
2015 Nero D'Avola/Frappato 'Pithos' Cos, Sicily.	15.00
2016 Douro Tinto Reserva Field Blend, Quinta do Vallado, Portugal	15.50
2013 Brunello di Montalcino, 'Moz Art Wine', Paradiso di Frassina, Toscana, Italy.	21.00
2014 Gevrey- Chambertin Aux Corvées Domaine Henri-Richard, France	21.00
2016 Châteauneuf du Pape Le Père Caboche, Famillie Boisson, France	15.50

WINE MENU



CHAMPAGNE, SPARKLING & MORE

SPARKLING WINES

2018 Prosecco di Conegliano, AA Bellenda Single Vineyard, Italy.	45.00
NV Hambledon Vineyard "Classic Cuvée, Hampshire, England	65.00
NV Hambledon Vineyard "Classic Cuvée Rosé, Hampshire, England.	72.00
NV Hambledon Vineyard "Première Cuvée", Hampshire, England.	92.00

CHAMPAGNE

NV Maison Gaston Chiquet, 1er Cru, "Tradition", Brut, France.	65.00
NV Dumangin & Fils Champagne Rose, Champagne, France.	95.00
NV Dumangin & Fils Champagne Extra Brut, Champagne, France.	105.00
NV Maison Jacquesson, Cuvée 740, Brut, France.	115.00
2010 Pierre Péters, Grand Cru, Blanc de Blanc, Champagne, France.	125.00

PINK WINE

2017 'Touriga Nacional' Qta do Vallado, Douro, Portugal	37.00
2017 Bardolino Chiaretto, Monte del Frá, Veneto, Italy.	40.00

SWEET WINES

2013 'Eclat' Botrytis Semillon, Valdeviso, Chile. 100% Semillon	45.00
2015 Chateau Loupiac Gaudiet, Bordeaux, France (75cl).	44.00
2009 Vin Santo, Colli Etruria Centrale, Bucchianera, Tuscany, Italy. (50c)	65.00

FORTIFIED WINES

NV Banyuls Reserva, Domaine la Tour Vielle, France (75cl).	70.00
Warre's Otima 10yr old tawny port, Portugal (50cl).	50.00

WINE MENU



WHITE

CLASSIC FAVOURITES

2017 Costières de Nîmes, Grenache blanc / Roussane, St Cyrgues, Rhône, France.	29.00
2017 Picpoul de Pinet, Grange des Rocs, Languedoc-Roussillon, France.	33.00
2017 Marsanne/Viognier, 'L'Oustalet', Perrin, Rhone Valley, France.	33.00
2017 Sauvignon Blanc/ Grenache, Terrasses Ardeche, France.	35.00
2017 Muscadet sur Lie, Domaine de la Pepière, Loire Valley, France	41.00
2016 Bourgogne Aligoté, Domaine Fribourg, Burgundy	42.00
2017 Bourgogne Chardonnay, Stéphane Brocard, Burgundy	50.00
2017 Pouilly Fumé, 'Les Loges', Dominique Guyot, Loire, France.	56.00
2016 Macon-Vergisson 'La Roche, domaine de Roncevaux, Burgundy, France	58.00
2017 Albariño, Abadia de San Campio, Rías Baixas, Galicia, Spain.	46.00
2017 Trebbiano / Garganega, Custoza, Casaretti, Veneto, Italy.	28.00
2017 Verdicchio dei Castelli di Jesi, "Vigna dell Oche", San Lorenzo, Marche, Italy.	41.00
2017 Trebbiano di Lugana, Ca'Lojera, Lombardy, Italy.	48.00
2016 Gavi Riserva, " La Raia", Piemonte, Italy	58.00
2018 Grüner Veltliner, "Strasser Weinberger", Arndorfer, Kamptal, Austria.	48.00
2016 Riesling Trocken, 'Alte Reben', Von Kesselstatt, Mosel, Germany.	62.00
2017 Pinot gris, Isabel Estate, Marlborough, New Zealand.	42.00
2016 Torrontes, Pasaerisa, Salta, Argentina.	42.00
2017 Sauvignon Blanc, Special Cuvee, Springfield Estate, Robertson, South Africa.	43.00
2017 Sauvignon Blanc, "Te Muna", Craggy Range, Martinborough, New Zealand.	50.00
MAGNUM WINES	
2014 Godello, Adegas A Coroa, Valdeorras, Galicia, Spain.	98.00

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WINE MENU



WHITE

Continued.....

HIDDEN GEMS AND BIN ENDS

2017 'La Rosa', Quinta de la Rosa, Douro, Portugal	40.00
2018 Moscatel 'Prima', Vallado, Douro, Portugal	40.00
2014 Dry Furmint, "The Oddity", Royal Tokaji, Tokaj, Hungary	48.00
NV Friulano, "Le Pianure Bianco", Stocco, Grave, Friuli, Italy	29.00
2017 'Bianca', White Barbera, Castello di Cigognola, Lombardia, Italy.	38.00
2016 Ribolla Gialla, Stocco, Delle Venezie, Italy	45.00

CELLAR SELECTION

2016 Chablis Vieilles Vignes, Paul Nicolle, Burgundy, France.	52.00
2015 Gewurztraminer 'Reserve Personelle', Leon Beyer, Alsace, France	60.00
2016 Bandol Clairette, Mas de la Rouvière, Famille Bunan, Provence, France	68.00
2017 Sauvignon Blanc/Semillon, Constantia Glen 'Two', Constantia, South Africa.	60.00
2014 Chardonnay, Walter Hansel, Russian River Valley, California, USA.	90.00

WINE MENU



RED

CLASSIC FAVOURITES

2017 Cabernet Sauvignon, IGP Ardèche, Vignerons Ardéchois, France	33.00
2016 Beaujolais Villages, Domaine Aucoeur, Beaujolais, France	42.00
2017 Gamay, Saint Pourcain La Ficelle Union des Vignerons , France	43.00
2016 Cotes du Rhone, Cuvee Personnelle Pascal, France	45.00
2016 St Chinian, 'Le Laouzil', T. Navarre, Languedoc, France.	45.00
2017 Cabernet Franc, Chateau Fouquet, Domaine Filliatreau, Saumur, France.	50.00
2016 Beaujolais, Moulin-a-vent 'Les Michélon's', Yohan Lardy, France.	50.00
2007 Lalande-de-Pomerol, Chateau Des Anneraux, Bordeaux, France.	65.00
2013 Gigondas, "Origine", Domaine St Gayan, Rhône, France.	68.00
2017 Ribera del Duero, Damana 5, Spain.	38.00
2016 Douro Tinto, Quinta do Vallado, Portugal	38.00
2014 Tempranillo, Marques de Zearra Rioja Crianza, Bodega Petralanda, Spain	40.00
2012 Rioja Reserva, Dinastia Vivanco, Rioja, Spain.	58.00
2016 Priorat, Carignan-Grenache, Acustic & Ritme Cellars, Priorat, Spain.	60.00
2017 Aglianico del Vulture, Terre di Vulcano, Basilicata, Italy.	35.00
2015 Montepulciano, "Rocca", Malacari, Conero, Marche, Italy.	40.00
2016 Primitivo Riserva, "Fatalone", Pasquale Petrera, Giola del Colle, Puglia, Italy.	50.00
2017 Dolcetto D'Alba, "A Elizabeth", Barbaresco, Italy	50.00
2014 Barbera d'Alba, "Ciabot Contessa", Umberto Fracassi, Piedmonte, Italy.	60.00
2016 Pinot Noir, Freedom, Radford Dale, Elgin, South Africa.	60.00
2016 Malbec, Pulenta Estate, Mendoza, Argentina.	65.00
2016 Zinfandel, Dry Creek Heritage Vineyard, Sonoma, USA.	65.00

MAGNUM WINES

2016 Valpolicella Ripasso, Antolini, Veneto, Italy.	155.00
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WINE MENU



RED

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HIDDEN GEMS AND BIN ENDS

2018 Pinot Noir, Moulin de Gassac, Languedoc, France.	35.00
2016 Gaillac "Cuvée des Drilles", Domaine d'Escausses, South West France.	35.00
2017 Ribeyrenc, Thierry Navarre, Languedoc, France	55.00
2018 Cabernet Franc, Le Pianure, Andrea Stocco, Friuli, Italy.	33.00
2016 Salice Salentino, Mocavero, Puglia, Italy.	37.00
2015 Sangiovese, Dodici Uve, Paradiso Di Frassina, Tuscany, Italy.	75.00
2015 Nero D'Avola/Frappato 'Pithos' Cos, Sicily.	80.00
2016 Douro Tinto Reserva Field Blend, Quinta do Vallado, Portugal	89.00

CELLAR WINES

2002 Morey St Denis, 1er Cru 'La Riotte' Taupenot Merme, Burgundy, France	225.00
2016 Châteauneuf du Pape Le Père Caboché, Famillie Boisson, France	90.00
2014 Gevrey- Chambertin Aux Corvées Domaine Henri-Richard, France	110.00
2014 Hermitage, 'Cru Septentrional', Maison Lombard, Rhone, France	110.00
2014 La Grange des Pères, IGP VDP de l'Herault, Languedoc, France.	180.00
2013 V.D.T., "Els Jelipins", Els Jelipins, Penedes, Spain.	145.00
2013 Brunello di Montalcino, 'Moz Art Wine', Paradiso di Frassina, Toscana, Italy.	115.00