

SOFT DRINKS

COFFEE

Espresso	2
Macchiato	2.2
Flat White	2.5
Latte	2.6
Oat turmeric Latte .	4.2
Cappuccino	2.7
Americano	2.4
Mocha	3
Chai Latte	3
Oat Matcha Latte ...	4.2
Iced Coffee	3

LOOSE LEAF TEA

Fresh Mint	2.5
English Breakfast	2.5
Sapphire Earl Grey ..	2.5
Green Tea	2.5
Mint Tea	2.5
Camomile Tea	2.5
Spiced Chai	2.5
Spiced Rooibos	2.5

HOT CHOCOLATE

White hot chocolate	3.5
Milk hot chocolate ..	3.5

FRESHLY PRESSED JUICES

Orange or apple juice	4
Apple, Carrot & Ginger	4.7
Orange, Carrot & Ginger	4.7
Spinach, Cucumber & Apple	4.7

SOFT

Coca-Cola	3
Diet Cola	3
Lemonade	3
Fever Tree Tonic Water	3
Fever Tree Tonic Water	3
Fever Tree Light Tonic Water	3
Fever Ginger Ale	3
Fentimans	
Ginger Beer	3.5

MILK Soya, Almond, Oat 0.40p

SYRUP Vanilla, Hazelnut 0.40p

DECAF 0.40p

Minnow

DRINKS MENU

WINE

TAP

Argentinian Mendoza Malbec Glass 8 | Carafe 22 | Bottle 30
New Zealand Marlborough Sauvignon Blanc Glass 8 | Carafe 22 | Bottle 30

WHITE

Statua, Pinot Grigio IGT Glass 7 | Carafe 19 | Bottle 26
Cap Cette, Picpoul de Pinet Glass 8 | Carafe 22 | Bottle 29
La Serre Vin de Pays d'Oc, Chardonnay Glass 10 | Carafe 28 | Bottle 36
Tufolo Gavi DOCG Glass 10 | Carafe 28 | Bottle 36
Domaine Guindon, Muscadet sur lie Côteaux de la Loire Bottle 34
Markus Molitor Haus Klosterberg Qba Mosel Riesling Bottle 40
Domaine de la Chezatte Sancerre Blanc Bottle 60

RED

Villa dei Fiori Montepulciano d'Abruzzo Glass ... Glass 7 | Carafe 19 | Bottle 26
Santa Rita Gran Hacienda Cabernet Franc Glass ... Glass 8 | Carafe 22 | Bottle 29
Vivanco Rioja Crianza Glass 9 | Carafe 24 | Bottle 34
Les Cotilles Pinot Noir Vin de France Glass 9.5 | Carafe 26 | Bottle 36
Spier Signature Merlot Glass 9.5 | Carafe 26 | Bottle 36
Paul Jaboulet Aîné Secret de Famille Côte du Rhône Bottle 36
Chateau La Croix de Grezard Lussac - St Emilion Bottle 42

ROSE

Domaine Lafage Côte Rosé Vin de Pays Côtes ... Glass 8 | Carafe 22 | Bottle 28

SPARKLING

Vaporetto Prosecco Glass 8 | Bottle 28
Veuve Delaroy, Brut Champagne Glass 10 | Bottle 50

125ml measures are available.

Please note that nuts are used in our kitchen. An optional 12.5% service charge will be added to your bill.

HOUSE COCKTAILS

THE NATSUME

Sakè, green tea syrup, lemon juice,
ginger, egg white 9.5

THE CLAPHAM SECT

Bulldog dry gin, lime juice, homemade
Earl Grey tea bitter, tonic water 9.5

THE GRIEG

Dry vodka, organic sweet vermouth,
dry vermouth, seawater, smoke 10

THE TEMPERANCE

Dry gin, organic sweet vermouth,
Campari, beer jam 9.5

THE WIDOW

Tequila, triple sec, agave syrup,
lime juice, Habanero bitter 9.5

THE MINNOW

Brandy, triple sec, cherry, lime juice,
egg white 10

THE MINNOW 365

Bourbon, lemon juice, basil syrup,
ginger ale 10

MOCKTAILS

SHIRLEY TEMPLE

Ginger ale, grenadine, maraschino
cherry, soda 5.5

NINJA

Cranberry juice, ginger beer, lime 5.5

LULU

Apple juice, cranberry, lime, mint 5.5

CLASSIC COCKTAILS

CHAMPAGNE COCKTAIL

Champagne, brandy, Angostura bitters 10

OLD FASHIONED

Bourbon, Angostura, sugar 9

MARGARITA

Tequila, triple sec, lime juice,
simple syrup 9

ESPRESSO MARTINI

Vodka, espresso shot,
coffee liqueur 9

COSMOPOLITAN

Vodka, triple sec, lime juice,
cranberry juice 9

MANHATTAN

Rye whiskey, sweet vermouth,
Angostura 9

SOURS

Whiskey or amaretto,
lemon juice, egg white 9

APEROL SPRITZ

Aperol, prosecco, soda 9

BEER & CIDER

DRAUGHT

Brixton Coldharbour
Lager 4.5%

&

Brixton Reliance
Pale Ale 4.2%

4.5

BOTTLE

Cidre Breton 5%