

**Bar Snacks**

Fairfields farm crisps 2

Pork scratchings 2

Monster munch (pickled onion obvs..) 2

Crisps & a pickled egg 3.5

Bombay mix 2

Mixed nuts 2

Nocellara olives 4.5

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Hoxton Sourdough & salted butter 4.5

Hashbrown bites, Philadelphia & sweet chilli sauce 5.5

Bubble & squeak croquettes with tomato relish 6.5

Scotch egg & brown sauce 7.0

Wintershall lamb ribs with roast garlic mayo 7.0

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**Batch Negroni**

*Our infused big batch Negroni, this time made with blood orange and Cocchi di Torino Vermouth for a smooth finish.*

12

**Rum Old Fashioned**

*Using the only British made rum from Ripping Yarns we've crafted a beautiful modern take on an old classic.*

10

**Espresso Martini**

*Chimney Fire coffee, Mr Black and the smooth Black Cow Vodka makes this the perfect pre/post dinner sipper.*

11

**Cynar Spritz**

*The bitter bite of artichoke liqueur meets the crispness of Greyfriars sparkling wine, creating a harmony of contrasts.*

13.5

**Botivo Spritz (non-alc)**

*Botivo is a deeply refreshing, aperitif inspired drink with bittersweet, herbal and citrus notes.*

6.5

**Elderflower Seedlip Tonic (non-alc)**

*Our house non-alc G&T elevated by infusing seedleep with cucumber and elderflower to create a refreshing, palette cleansing refresher fit for any occasion.*

10.5

Kombucha 5 / Dalston Rhubarb 4 / Ginger Beer 3.5