

# TWO *One* FOUR

COCKTAIL BAR

## **Aperitivo**

### **Strawberry & Watermelon Bellini ~ £7.5**

strawberry, watermelon, prosecco

*summer fresh fizz*

## **Fruity & Refreshing**

### **Cherry Collins ~ £6.5**

Jensen's Dry, BOLD liqueur, lemon, cherry syrup, BTW tonic

*super refreshing cherry collins*

### **Gin Tai ~ £6.5**

Sloe gin, ELLC vodka, cointreau, almond, lime

*fruity, easy drinking, boozy*

### **Pina Collina ~ £7.5**

Maker's Mark, pineapple rum, yellow chartreuse, lime, sugar, egg white

*long, fruity, exotic*

### **Passion ~ £7.5**

Passion fruit infused Portobello Rd gin, homemade tonka syrup, lime

*pornstar martini with more depth*

## **Bitter**

### **Bermondsey Americano ~ £6.5**

Campari, Antica Formula, BTW tonic

*local twist on the classic*

### **Botanical Garden ~ £8**

Campari, Botanist gin, raspberry infused vermouth blend, St Germain

*floral & fruity negroni*

## **Sweet & Sour**

### **Apple Fix ~ £7**

Caorunn gin, calvados, pear liqueur, apple, lime, sugar  
*sweet & sour, served with a baby apple*

### **Ginger Sour ~ £7.5**

Lemongrass infused vodka, homemade ginger syrup, lemon, egg white  
*refreshing, aphrodisiac*

### **Caribbean Cruise ~ £8**

Appleton 12yr rum, Aqua Riva Blanco, St Germain, lime, sugar, bitters  
*twist on a classic daiquiri with Mexican flavour*

## **Boozy**

### **Basil & Chilli Gimlet ~ £7**

Basil infused Plymouth gin, lime, homemade chilli syrup  
*fresh drink with a spicy kick*

### **Espresso Martinezzz ~ £8**

Jensen's Dry, dry vermouth, Maraschino, all infused with coffee beans, bitters  
*hybrid between espresso martini & a martinez*

### **Vancouver ~ £8.5**

Portobello Rd gin, Antica Formula, Benedictine, bitters  
*boozy & floral version of classic martini*

## **After Dinner**

### **Banana Split ~ £7.5**

Don Q crystal rum, banana, salted caramel liqueur, lime, sugar, egg white  
*yummy banana-ery goodness*

### **Tiramisu ~ £8**

Maker's Mark coffee infusion, biscuit syrup, hazelnut, chocolate bitters, milk  
*sweet, creamy & just like the dessert*

## **Classics**

*We love the classics just as much as you do so please just ask your bartenders & they'll be able to whip up your favourite tipple.*

## **Wine**

### **Sparkling**

Prosecco ~ *bubbles that slip down with ease* £6.5/£28

### **White**

Cataratto ~ *peachy & very gulpable* £5/£20

Gavi di Gavi ~ *posh pinot grigio* £6/£26

Roero Arneis ~ *crisp fruit, dry, substantial* £7/£30

### **Red**

Primitivo ~ *smooth & jammy* £5/£20

Rosso Conero ~ *montepulciano with attitude* £6.5/£28

Chianti ~ *unoaked, organic, robust* £8/£32

## **Beer**

### **Lager**

Peroni Nastro Azzurro £5

### **Pale Ale**

The Kernel £5.5

### **American Pale Ale**

Home Mango APA £5.5

## **World Cup**

We'll be showing world cup games, when we're open on our secret screen.  
Apart from England games they'll be without sound.

## **Gin O'clock**

Monday to Saturday 5 to 6pm.  
cocktails ~ £6 | selected double G&T's ~ £5

(Not available in December)

## **Gin & Tonic Tasting Flights**

How it works – Your flight options are listed below. You will be given three mini G&Ts as listed but in an unknown order with a sealed revealing envelope. Try them all, make a guess as to what's what & then put yourself out of your misery... Honestly with BTW Tonic Water, identifying the gins is easier than you may think!

### **The Great British Gin-Off £18**

#### **Edinburgh gin (Scotland)**

*Full bodied juniper up front with a smooth sweet spice & bright heathery notes.*

#### **Da Mhile Seaweed (Wales)**

*Eucalyptus & bright citrus initially with full bodied piney sweetness leading to a herbal minty finish.*

#### **Tarquin's (England)**

*Spiky juniper & lemony coriander leads to bright lavender & violet on the finish.*

### **Tour of London £18**

#### **City Of London (St Paul's)**

*Soft anise flavours up front, then floral juniper leading to zesty grapefruit.*

#### **Half Hitch (Camden)**

*Loads of bergamot initially, with a full-bodied middle & a dry, tannic finish.*

#### **Dodd's (Battersea)**

*Honey makes this one deep & woody, with plenty of cardamom & subtle vanilla.*

### **Orient Express £17**

#### **Colombo (Inspired by ~ Sri Lanka)**

*Citrus & curry leaf up front, with fresh juniper leading to dry ginger & cinnamon finish.*

#### **Opilhr (Inspired by ~ Ancient Spice Route)**

*Very subtle juniper, with dominant cardamom, cumin & black pepper.*

#### **Star Of Bombay (Inspired by ~ India)**

*Light florals & hibiscus up front, spiky juniper in the middle with coriander, anise & bergamot to finish.*