

# TWO *One* FOUR

COCKTAIL BAR

## **Aperitivo**

### **Blackberry Bellini ~ £7.5**

blackberry, prosecco  
*winter fresh fizz*

### **Christmas Fizz ~ £8**

Bloom gin, ginger bread syrup, camomile tea sour, Bermondsey Tonic  
*light, fresh & a taste of good things to come*

## **Fruity & Refreshing**

### **Cherry Collins ~ £7**

Jensen's Dry, BOLD liqueur, lemon, cherry syrup, Bermondsey Tonic  
*super refreshing fruity take on a classic collins*

### **Gin Tai ~ £7**

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*

### **Ruby Mince Pie ~ £7.5**

Mince pie infused Cognac, port, apple juice  
*Fruity, spicy & Christmassy*

### **Passion ~ £8**

Passion fruit infused Portobello Rd gin, homemade tonka syrup, lime  
*pornstar martini with more depth*

## **Bitter**

### **Bermondsey Americano ~ £6.5**

Campari, Antica Formula, Bermondsey Tonic  
*local twist on the classic*

### **Botanical Garden ~ £8.5**

Campari, Sipsmith 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*

### Banana Split ~ £7.5

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

### Ginger Sour ~ £8

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

## Boozy

### Basil & Chilli Gimlet ~ £7

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

### Espresso Martinezzz (not martini) ~ £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*

## Classics ~ £9

*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 tippie.*

## Gin O'clock

Monday to Saturday 5 to 6pm (not available in December)

*cocktails ~ £6 | selected double G&T's ~ £5*

## Tiki Sundays

4 to 10.30pm

*tiki cocktails ~ £6.5 | selected G&T's ~ rum & mixers ~ £5*

## **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 Bermondsey Tonic, 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.*

### **Stars & Stripes £19**

#### **FEW (Evanston, Chicago)**

*Vibrant lemon & a blast of juniper initially, followed by sweet vanilla with a clean fresh finish.*

#### **Bluecoat American Dry (Philadelphia)**

*Pine, juniper & bright citrus upfront, leading to stronger juniper, orange blossom & lemon sherbet.*

#### **St. George's Terroir (California)**

*Douglas fir, pine & sage dominate this complex offering. Perfumed & herbaceous. to finish.*

## **Food** ~ please make us aware of any dietary intolerances or allergies when ordering

### **Small plates for sharing**

Nocellara olives	£2
Bread selection, extra virgin olive oil, balsamic	£3
Bruschetta, nduja, caramelised onions	£3.5
Radish remoulade, apple, gherkin	£5
Baby gem, marinated peppers, capers, pine nuts	£5.5
Roasted pumpkin, pomegranate, ricotta, pumpkin seeds	£5.5
Smoked eel, beetroot & horseradish puree, pickled beetroot	£6
Burrata, prosciutto braciotto	£6.5
Pork tenderloin, tonnato	£7
Salumi ~ prosciutto di norcia, pigling st porchetta, salami	£8.5
Cheese ~ rosso di langa, prosecco ubriaco, gorgonzola dolce	£7

### **Something Sweet**

Chocolate & hazelnut budino, sea salt	£5
Almond & prune tart, crème fraiche	£5.5
Tiramisu gelato	£5
Bitter orange sorbetto	£4

## **Wine**

<b>Sparkling</b>	Prosecco ~ <i>bubbles that slip down with ease</i>	£6.5/£28
<b>White</b>	Cataratto ~ <i>peachy &amp; very gulpable</i>	£5/£20
	Gavi di Gavi ~ <i>posh pinot grigio</i>	£6.5/£28
	Roero Arneis ~ <i>crisp fruit, dry, substantial</i>	£7/£30
<b>Rose</b>	Leccio Monferrato ~ <i>refreshing, dry, juicy, fruity</i>	£7/£30
<b>Red</b>	Primitivo ~ <i>smooth &amp; jammy</i>	£5/£20
	Montepulciano ~ <i>cherry, plum, attitude</i>	£6/£26
	Chianti ~ <i>unoaked, organic, robust</i>	£8/£32

## **Beer**

Peroni Nastro Azzurro	£5
The Kernel Pale Ale	£5.5