



The Vermouth Bible

Vermouth is an aromatised wine, flavoured with botanicals such as spices, flowers, fruits, roots and herbs.

As one of the oldest members of the drinks world it derives its name from the German word for one of its key ingredients; Wormwood (wermut). A plant from the daisy family with legendary medicinal and bittering properties.

Born as a commercial product in Torino in the 18th century, Vermouth was immortalised in classic cocktails of the 19th and early 20th centuries such as the Martini and the Negroni. And to this day it is still celebrated as the king of the Aperitivo.

Using ingredients like fig, angelica and strawberry, we make our own homemade Vermouth right here at our bar.

Try our bittersweet red Vermouth or explore London's largest collection of celebrated and smaller producers of this wonderful Aperitivo. Enjoy them on the rocks or try them in some of our signature Vermouth-led cocktails.

All Vermouths are 75ml and served on the rocks. We don't garnish them as we want you to enjoy the product as it was intended, but please don't hesitate to ask us for a twist of lemon, a slice of orange or an olive.

Vermouth Flight £26

Try the 3 we are loving right now. Ask us what we're serving.

Mele e Pere Vermouth, Made Right Here, 17%, £8.50

Hints of fig, angelica and strawberry. The rest is a closely guarded secret.

White Vermouths *from bone dry to medium*

Sacred Extra Dry – London, 23.8%, £10

Powerful and pungent aromas of plum and apricot on the nose, pronounced bitterness.

Vya White – USA, 17%, £9.50

Made with a Californian Orange Muscat, this pale straw-colored vermouth has a ripe tropical fruit nose that hints at banana.

Martini Extra Dry – Piemonte, 15%, £8.50

Has at its heart the violet scented tartness of Florentine Orris – iris roots grown for three years before being sun-dried.

Noilly Prat Original Dry – France, 18%, £8.50

Aged outdoors in oak casks exposed to the Mediterranean sun, sea and wind for 12 months.

Cinzano 1757 Extra Dry – Piemonte, 18%, £8

Notes of mint, sage and oregano. Fresh with a hint of spice.

Carpano Dry – Milano, 14.9%, £8.50

Candied fruit, coriander, incense and lemon from the Fratelli Branca.

Regal Rouge Dry – Australia, 18%, £9.50

Savoury and light, salty notes creating an umami finish. Organic Sauvignon Blanc with native Anise Myrtle, Quandong and Native Thyme.

The London Vermouth Co. Dry #3 – London, 17%, £10

Essex Goosberries & Hampshire Bramley apples with cardamon, coriander, Dulwich honey on a South Downs Bacchus base.

Dolin Chambery Dry – France, 17.5%, £9

A subtle, elegant and fragrantly aromatic, dry Vermouth de Chambery from the venerable Dolin company in the French Alps.

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White Vermouths *from bone dry to medium*

Chazalettes Extra Dry – Torino, 18%, £9.50

A beautiful 140-year-old recipe brought back to life by the producers of Cocchi Vermouth.

Lillet Blanc – France, 17%, £9

Herbal, fruity nose. Hints of parsley, red berries and cracked black pepper.

Doragrossa – Torino, 17%, £9.50

Citrus and rose on the nose. On the palate vanilla, the spicy notes of cinnamon and a delicately bitter finish of absinthe and gentian.

Ferdinand's Dry – Germany, 18%, £10

First Riesling-based vermouth blended with local herbs and flowers and classic wormwood.

Carpano Bianco – Milano, 14.9%, £8.50

From the same producers as Antica Formula, this bianco was first introduced in 1950.

Scarpa Bianco – Torino, 14.9%, £10

Has a bitter, aromatic character, with notes of coriander, cardamom, sweet Moscato wine and bitter herbs throughout the palate.

Forest – Belgium, 18%, £10

Organic montepulciano infused with 52 herbs and spices. Aged 6 months in French oak barrels previously used to age Chateau d'Yquem and Le Pin wines.

Vreimuth – Austria, 18%, £9.50

Austrian wine and botanicals, including Williams pear, combine for a bitter, dry white.

Contratto Bianco – Piemonte, 17.5%, £9.50

Classic Italian bianco with delicious sweetness and hint of fresh herbs.

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White Vermouths *medium*

Mancino Bianco Secco – Piemonte, 16%, £9.50

Slightly amber, chamomile, ginger, aloe vera and loads of quinine.

Martini Bianco – Piemonte, 15%, £8.50

Citrus and bay leaf. It's been on the market for over 100 years!

Londinio White – London, 16.5%, £9.50

Citrus acidity with drying herbs and a whiff of cut grass. Made with 11 botanicals including Nettle Leaf.

Cucielo White – Torino, 16.8%, £10

Botanicals naturally sourced from the route of the migrating cuckoo of course, capturing the aromas of Italy and the Mediterranean.

The London Vermouth Co. amber #1 – London, 19%, £10

Rhubarb, blood orange & citrus with notes of orange flowers, finishing with bitter & dry botanicals on a South Downs Baachus base.

La Quintinye Blanc – France, 16%, £9.50

Pine & menthol, lively and floral. Named in honour of Louis XIV's royal botanist Jean-Baptiste de la Quintinye

Cocchi Americano Bianco – Torino, 16.5%, £9.50

Notes of poached pear and fig. A herbaceous beauty continuously produced since 1891.

Chazalettes Bianco – Piemonte, 16.5%, £9

White vermouth with intense floral and fruit aromas, centred around Artemisia, sweet citrus, coriander, cardamom, rhubarb and angelica.

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White (amber) Vermouths continued... *from medium to off-dry*

Ferdinand's White – Germany, 18%, £10

Elegant, light Riesling-based vermouth from the 200-year-old Avadis Distillery.

Apros White – Germany, 18%, £10.50

A relatively new vermouth producer based in the Black Forest. Pinot Gris base infused with bergamot, lemon peel, chamomile and spignel.

Dolin Blanc – France, 16%, £9

Traditional Provençal grapes such as rolle and ugni blanc. Strong notes of vanilla and not overly sweet.

Cinzano Bianco – Piemonte, 15%, £8.50

Cinnamon and cloves on the nose in this full bodied and sweet bianco.

Martini Riserva Ambrato – Piemonte, 18%, £9.50

Three varieties of wormwood – Absinthium, Pontica and Vulgaris – infused with a Moscato d'Asti base wine.

Belsazar White – Germany, 18%, £9.50

Great balance between sweetness and spice with this one. Mint and eucalypt with a touch of peach. Made with gewürztraminer grape.

Sacred Amber – London, 18%, £10

A thing of beauty from the remarkable north London micro-distillery.

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Rose Vermouths *bittersweet to off-dry*

Mancino Sakura – Piemonte, 18%, £10.50

Elegant. Natural Japanese cherry blossom & Italian violet, delicate nose with a wormwood bitter finish.

Cocchi Rosa – Torino, 16% £9.50

Piemonte wine infused with gentian and rose petals. Absolutely delicious. Since 1978, Cocchi has been owned by the Bava Family, renowned wine producers in Monferrato and Langhe.

Belsazar Rose – Baden Germany, 18%, £9.50

Sweeter than the Italian above yet subtly bitter. Infused with pink grapefruit, orange blossom, pomegranate, raspberries and redcurrants.

Apros Rose – Germany 18%, £10.50

Pinot gris and pinot noir grapes, along with rosemary, pink pepper, orange peel, and angelica root.

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Red Vermouths *from sweet to bittersweet*

Dolin Chambryzette – France, 16%, £9

Strawberry based sweet vermouth from the classic French producer.

Otto's – Greece, 17%, £9

Named after the king who commissioned the first Greek vermouth.
Notes of rose petal & oregano. Delicious!

Mancino Rosso Amaranto – Piemonte, 16%, £9.50

is full bodied and has hints of vanilla, rhubarb, juniper, toasted wood, myrrh, cloves, cinnamon, orange peel and a bitter sweet finish

Antica Formula – Milano, 16.5%, £9.50

The first vermouth to be commercialised. A closely guarded recipe of herbs, spices and aromatics since 1786.

Martini Rosso – Piemonte, 15%, £8.50

Classic aromatic rosso made to an 1860 recipe. Cinnamon and espresso.

Cinzano 1757 Rosso – Piemonte, 16%, £9.50

In 1757 the Cinzano brothers opened up shop in Turin. And over 260 years later we are still enjoying the fruits of their labour.

Martini Riserva Speciale Rubino – Torino, 18%, £9

Langhe Nebbiolo wine infused with three types of wormwood- Absinthium, Pontica and Vulgaris. Fruity.

Lillet Rouge – France, 17%, £9

Has a golden color with candied orange, honey, pine resin, lime and fresh mint aromas. Full and rich on the palate with a lovely, long aftertaste.

Apros Red – Germany, 18%, £10.50

Pinot noir from the Kaiserstuhl, along with cardamom, cinnamon, lavender, and bergamot among the botanicals. It's bittersweet, jammy, and a touch floral.

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Red Vermouths continued... from bittersweet to bitter

Mancino Kopi – Torino, 17%, £10.50

A mélange of Italian white wines blended with Indonesian coffee extract. Medium sweet with bitter Robusta notes and a Tiramisu nose. Light brew coffee colour.

Dolin Rouge – France, 16%, £9

Ugni blanc infused with 35 different herbs and spices. Notes of stewed fruits and Christmas!

Regal Rouge red, Australia 16.5%, £10

Aromatic spice and rich dried fruit. Organic Shiraz with Orange, NSW, Organic un-wooded Chardonnay and native pepper berry and wattle seed.

Vya Red – USA, 16%, £9.50

The distillery that kick-started the modern American craft Vermouth movement.

Londinio Red - London 16.5%, £9.50

Made in Fulham, by one guy in his kitchen cooking up a storm!

Vermo – Piemonte, 17%, £10

An Italian Vermouth with a Spanish heart. The labour of love of two friends, one from Torino, the other from Barcelona.

Mancino Chinato, Torino, 17.5%, £10.50

A revival of the Vermouth Chinato, the three Mancinos combined with rich red Barbera D'Asti DOCG wine and Quinine bark Calissaja.

Cocchi Rosso – Torino, 16%, £9.50

Made to a family recipe created over a century ago. Notes of cocoa and rhubarb.

Chazalettes Rosso – Piemonte, 16.5%, £9.50

Alongside the distinctive wormwood, notes of Piedmontese herbs, marjoram and coriander.

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Red Vermouths continued... from bittersweet to bitter

Tomaso Agnini - Modena, 18%, £10

Intense dark fruit and Alpine herbs, with earthy walnut and pecan notes coming through cleanly.

Karven - New Zealand, 18%, £10

New Zealand grapes, local botanicals, including kawakawa, a plant with heart-shaped leaves, and horopito known as the 'Maori Painkiller.'

Discarded Vermouth - Scotland, 21%, £10

This one is all about sustainability. Made from Cascara, a waste product in coffee production.

Karminia - Torino, 20%, £10.50

A fruity, spicy Rosso Vermouth di Torino from Karminia that is made by infusing Barbera d'Asti DOCG wine with a complex blend of 37 different botanicals.

The London Vermouth Co #2 - London, 18%, £10.50

Made with South Downs Bacchus, bonfire toffee from Queens Park which gives it a bitter sweet smokeyness. Gamay from Kent & a splash of port.

La Quintinye Rouge - France, 16.5%, £9.50

Rich, spicy and complex; little wonder given the 28 botanicals they use.

Contratto Rosso - Piemonte, 16.5%, £9.50

Made with over 30 botanicals including coriander seeds and sandalwood.

Punt E Mes - Piemonte, 16%, £9

Dating back to 1867 and part of the Carpano family, Punt e Mes is a classic dark, bitter vermouth.

Sacred English Spiced Vermouth - London, 18%, £10.50

Wine from Gloucestershire, wormwood and thyme from Somerset. Rich, spicy and absolutely delicious!