

ABOUT US

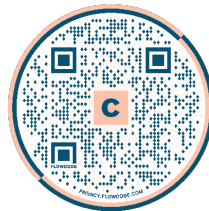
We are an independent bar, restaurant and café housed in the Young Vic theatre's award-winning building just off the South Bank.

We've been a popular destination for theatre-goers, local workers and our neighbours since 2006.

Menus celebrate the best of local and global produce, from our rotating craft beers, outstanding wines, inventive cocktails and Allpress Coffee.

The kitchen is all about fresh seasonal food from organic, free range and sustainable sources.

Book Now for Your Next Visit



If you have any allergies please inform a member of our staff before ordering.

V = Vegetarian / VG = Vegan / GF = Gluten Free Recipe.

Still wines are served in 175 ml glasses or 750 ml bottles. Sparkling wines are served in 125 ml glasses or 750 ml bottles. A 12.5% optional service charge is added to your bill. This is shared between our staff.

MENU

Red Wine 2

White Wine 3

Rosé, Sparkling Wine & Spritz 4

Gin & Tonic 5

Cocktails 6

Beers & Cider 7

Spirits & Shots 8

Mocktails & Softs 9

Coffee, Tea & Cake 10

Food Menu 11

About Us 12

RED WINE

	Glass	Bottle
House Red — light, easy drinking soft red.	7.50	25
Organic Merlot, Bella Storia, Italy — easy, soft, light, quaffable!		32
Malbec 2022, Bodega Privada, Mendoza, Argentina — plums, morello cherry, smooth	8	32
Organic Garnatxa Negra 2022, Terra Altes, Spain — bold, bright and spicy with plenty ripe fruit	8	32
Pinot Noir 2022, Baleia, Western Cape, South Africa — red summer fruits, light, soft tannins		34
Rosso Veneto 2022, Gran Passione, Italy — deep, dark, ripe, juicy, velvety		34
Rioja Alavesa 2020, Creaciones, Spain — powerful, fruit forward, elegant oak		35
Côtes du Rhône 2021, Olivier & Lafont, France — raspberry, blackberry, delightfully pure & elegant		34
Priorat DOQ 2022, Trossos, Spain — red fruits, complex, full-bodied, elegant soft tannin		42
Organic Chianti Biskero 2022, Salchetto, Italy — dark red cherries, floral, mild spicy. Medium body.		38
Lussac-Saint Emillion 2016, Chereau, Silvestrini, Bordeaux — black fruits, glorious balance, fleshy, rounded, full body		45
Amarone della Valpolicella 2018, La Salette Veneto, Italy — rich and complex, notes of prunes & cherries. Soft & silky		65

SMALL PLATES & BOARDS

Black garlic hummus, beetroot, harissa, herb oil, flatbread VG	7
Mushroom croquettes, truffle mayo	8
New Patatas bravas, aioli VG GF	8
Korean spiced cauliflower, gochujang, sesame, kimichi mayo VG	8
Carbonara arancini, bacon mayo, Parmesan	9
Crispy cod cheeks, miso butter, nori, samphire	10
Vegan ceviche, tigers milk, lotus root, avo, beetroot, artichoke VG	10
Burrata, basil pesto, heritage tomato, pine nuts GF	12
Smoked salmon, horseradish remoulade, rye bread	12
Pastrami, sauerkraut, dill pickles, russian dressing, rye bread	10
Bavette Steak, peppercorn sauce, watercress GF	15
Jerked Hispi cabbage, pumpkin purée, mango salsa, bbq scotch bonnet dressing, toasted coconut VG	17
Double smash cheeseburger, smoked pickle, relish, sauce, chips	18
Chicken Milanese, nduja cream, charred tenderstem broccoli	17
Burrata & truffle tortellini, alfredo sauce, black truffle	18
Charcuterie, fennel & spicy salami, ham, piccalilli, pickles, bread	15
Mezze, black garlic hummus, cauliflower, pickles, flatbread VG	15
Green salad VG GF	6
Chips	5

ALLPRESS COFFEE & HOT CHOC

Double Espresso	3.30
Americano / Long Black	3.70
Flat White / Caffé Latte /	3.90
Cappuccino	3.90
Kokoa Collection Hot Choc / Mocha	4.50

CHASH TEA

English Breakfast Tea	3.55
Earl Grey / Organic Green Tea / Peppermint / Elderflower & Ginger	3.55
Fresh Mint Tea	3.50
Chai Latte	3.65

CAKE & DESSERTS

Possum Pie - pecans, chocolate, cream cheese, whipped cream	6
Sticky Toffee, toffee sauce, vanilla gelato	7
Crème Brûlée	6
Loaf Cakes - Chocolate & Guinness / Lemon & Poppy	4

Coffee, Tea, Cake

10

WHITE WINE

	Glass	Bottle
House White — crisp, fresh and a perfect all-rounder.	7.50	25
Picpoul de Pinet 2023, France — lip smacking delight with spring flowers in the air	8	32
Gavi di Gavi 2023, Folli & Benati, Italy — delicious happiness, crisp, stone fruit	8.50	35
Gruner Veltliner 2023, Organic, Besas, Austria — fresh, lime zest, orange peel, nectarine, racy		32
Pinot Gris 2023, Verus, Slovenia — apple notes, almonds, stone fruits, very elegant finish		34
Organic Verdicchio 2022, Anoterra, Italy — luscious, ripe, vibrant delight for summer. 100% sunshine		32
Sauvignon Blanc 2023, Black Cottage, New Zealand — exuberant, fruity & very refreshing		36
Albarino 2023, Lagar de Costa, Spain — silky, floral, medium body, beautifully balanced		38
Rioja Blanco 2020, Cifras, Spain — gorgeous, bold summer hit. Refreshing and abund		36
Chardonnay DOC 2023, Cantino Terlan, Alto Adige — soft, harmonious, tropical, phenomenal!		38
Chablis 2022, Domaine Sebastian Dampit — citrus fruits, elegant, mineral, herbaceous		40

White Wine

3

ROSÉ

	Glass	Bottle
Rosato, Mezzogiorno, Puglia, Italy — Soft, harmonious, tropical, phenomenal!	7.50	25
Mas Etoile 2023, Côte de Provence, France — Delicious, strawberry, ripe grapefruit, elegant	8.50	35
Bollicini DOC Rosato, Serafini Vidotto, Veneto — Spectacular pink bubbles.		45

SPARKLING WINES

Prosecco DOC Vinvita — Elegant with apple, peach, wild flowers.	8	35
L'Eloquente Brut, Jean De La Fontaine, Champagne — Soft, harmonious, buttery, citrusy		57
Bollicini DOC Rosato, Serafini Vidotto, Veneto — Spectacular pink bubbles.		45

SPRITZ

The Cut Spritz — Orange aperitivo, prosecco, blood orange soda		10
Aperol Spritz — Aperol, prosecco, soda		10
Lillet Blanc Spritz, prosecco, grapefruit soda		10

MOCKTAILS & NO-ALCOHOL

Today's Mocktail - please ask your server.		5
Crodino - non alcoholic aperitivo		6
Crodino Spritz - Crodino & Noughty Chardonnay		9
Noughty Chardonnay - non alcoholic sparkling wine	6 / 24	
Noughty Rose - non alcoholic sparkling rose		24
Days Lager 0% non-alcoholic beer		5.50
Days Pale Ale 0% non-alcoholic beer		5.50

JUICES & SOFTS

Luscombe Organic Drinks from Devon // Ginger Beer // Elderflower // Rhubarb Crush		4.50
Fever-Tree // Lemonade // Blood Orange // Ginger Ale		3.50
Eager Juices // Apple // Orange // Pineapple // Grapefruit		3
Coke / Diet / Coke Zero / Cranberry Juice		3
Schweppes Tomato Juice		3.50
Virgin Bloody Mary — Tomato juice, worcester sauce, lemon, tabasco		6

BEER

	½ Pint	Pint
Tappy Pils 4.4% GF — Deya, Cheltenham	3.55	7
Roadie Session IPA 4.3% — Signature Brew, London	3.55	7
Jupa Pale Ale 5.5% — Five Points Brewery, London	3.55	7
High Hill Hazy Pale Ale 5% — Hackney Brewery, London	3.55	7
Mahou Lager 5.1% — Mahou, Madrid	3.55	7
Daura Lager (GF) 33cl		5.50
Schneider Weisse, Germany 50cl		6.50
La Chouffe 8%, Belgium, 33cl		7
Modelo Especial / Pacifico Lager, Mexico, 35.5cl		5.50
Augustiner Helles Lager 50cl		6.50
Kernel, London Export Stout 7.3%, 33cl		7.50
Irish Stout Nitro, Ohara's 4.3% 44cl		6

CIDER

Medium Cider, Hogan's, Warwickshire, 50cl		6.50
Golden Cider, Cornish Orchard, Cornwall, 50cl		6.50
Berries & Cherries Cider, Old Mout, Hereford		6

GIN & FEVERTREE TONIC

The Londoner — Sipsmith gin, Indian tonic, lime		12
The French One — Pink Pepper gin, mediterranean tonic, mint, lemon		13
The Scottish One — Isle of Harris gin, Indian tonic, grapefruit		12
The Danish One — Kongsgaard raw gin, mediterranean tonic, apple		14
The German One — Monkey 47, mediterranean tonic, grapefruit		14
The Italian One — Berto London Gin, Indian tonic, orange		12
The Japanese One — Ki No Bi Gin, Indian tonic, grapefruit		14
Hendrick's — Hendrick's, Indian tonic, cucumber		12
Green Room — Theatre Dry Gin, light tonic, orange		12
Tanqueray Ten — Tanqueray Ten gin, Indian tonic, grapefruit		14
Chase Grapefruit & Pomelo Gin — Mediterranean tonic, grapefruit		13
Malfy Blood Orange Gin — Mediterranean tonic, blood orange		13
Strawberry Gin — Beefeater's Strawberry gin, Indian tonic, mint, lime		12

COCKTAILS

Rye Whiskey & Banana Sour — Sazerac Rye, banana liqueur, banana, lemon, aquafaba	13
Rhubarb Martini — Berto Gin, rhubarb liqueur, strawberry jam, lemon	13
Pornstar Martini — Absolut vodka, passionfruit pure, passoa, prosecco	14
Rum Espresso Martini — Coffee rum, Allpress, coffee liqueur	14
Spicy Pineapple Margarita — Tequila, cointreau, chili, pineapple, lime, agave	13
Elderflower Caipirinha — Cachaca, St Germain elderflower, lime	13
Rum & Coconut Punch — Koko Kanu, Southern Comfort, amaretto, lime, pineapple	13
Blood Orange Negroni — Malfy gin, Berto Vermouth, Campari	13
Peach & Apricot Iced Tea — Earl grey infused vodka, peach and apricot liqueur, lemonade	13
Cherry Pisco Sour — Pisco, cherry liqueur, lime, gomme, bitters	13
Frozen Margarita — Tequila, lime, agave syrup	10

FINE SPIRITS

Don Papa Rum, Philippines	7	13
Havana Anejo 7 Rum, Cuba	6.50	12.50
Plantation Pineapple Rum, Jamaica & Barbados	7	13
Casamigo Blanco Tequila	7	13
Teremana Blanco Tequila	7	13
Grey Goose Vodka, France	7.50	14
Belvedere Vodka, Poland	7.50	14
Tallisker 10 Single Malt Whisky, Island, Scotland	7.50	14
Laphroaig 10 Single Malt Whisky, Islay, Scotland	7.50	14
Dalwhinnie Single Malt, Speyside, Scotland	7.50	14
Toki Suntary Blended Whisky, Japan	7.50	14
Chivas Regal 12 Blended Whisky, Scotland	7	13
Monkey Shoulder, Blended Whisky, Scotland	7	13
Sazerac Rye Whiskey, Kentucky	7.50	14
Woodford Reserve, Bourbon Kentucky	6.50	12.50
Hennessy VS Cognac, France	6	11.50

SHOTS

El Jimador Tequila / Coffee Tequila / Sambuca / Jeegermeister/ / Limoncello	5.50
--	------