

• • • • ❄️ **DRINKS** ❄️ • • • •

BEER & CIDER

- August Town Lager 4.95
- August Town Pale Ale 4.95
- Hawksmoor Session IPA.. 6.50
- No Brainer Cider 5.85

THE GUESTS

- Wiper & True Amber Ale 6.00
- Thornbridge Big Easy (Low ABV) 4.25

WINES

FIZZ

- Nino Franco Prosecco 7.50/42.00
- Palmer & Co Brut Reserve Champagne 10.00/57.00

WHITE

- Cave de l’Ormarine, Picpoul de Pinet 7.50/29.00
- Journey’s End Estate Chardonnay 2014 10.00/40.00
- Te Whare Ra ‘TWR’ Sauvignon Blanc 10.50/43.00

RED

- Mas Montel ‘Le Petit Syrah’ 2016 7.50/30.00
- Alcaudon Joven Rioja 2016 9.50/39.00

Full Hawksmoor wine list is also available - please ask to see a copy

• • • • ❄️ **FOOD** ❄️ • • • •

SNACKS

- Popcorn Chicken & Devilled Mayonnaise 6.25
- Christmas Nuggets & Cranberry Ketchup 7.50
- Cauliflower Cheese Nuggets (v) 5.25

SANDWICHES

- Christmas Burger 14.00
with Triple Cooked Chips 18.00
- Two burgers (one turkey and one pork patty) with crispy bacon, sprout tops, spiced cranberry ketchup and a slice of Oglesfield. Turkey gravy for dipping.
- Hawksmoor Double Cheeseburger 13.50
aged beef & bone marrow, Oglesfield
- Bacon Double Cheese Burger 13.50
smoked bath chaps, beef & marrow, bread & butter pickle, London Comté
- Big Matt Burger 14.00
Matt Brown’s cheesy tribute to an iconic burger
- Short-rib French Dip 13.75
Oglesfield & gravy for dipping
- Brick Lane Sub (v) 9.00
crispy pakoras, mint yoghurt, lime pickle, mango ketchup

SIDES

- Triple Cooked Chips 4.75
- Vinegar Slaw 3.75
- Doddington Caesar salad 4.75
- Bread & Butter Pickles 2.75

Full pudding menu is available - please ask to see a copy

We cannot guarantee the absence of traces of nuts or other allergens. Cheese may be unpasteurised. Please advise a member of staff if you have any particular dietary requirements



• • • • ❄️ COCKTAILS ❄️ • • • •

SPITALFIELDS BAR FAVOURITES

Shaky Pete's Ginger Brew 10.50

Beefeater Gin, Ginger, Lemon, London Pride

Champagne Charlie 13.00

Beefeater Gin, Lemon, Seasonal Fruit Syrup, Champagne

Marmalade Cocktail 10.50

Beefeater Gin, Campari, Marmalade, Lemon

Hawksmoor Collins 10.50

Beefeater 24 Gin, Campari, Bitters, Lemon, Soda

Free Unicorn 9.50

Absolut Vodka, Cassis, Ginger, Passionfruit, Lime, Soda

Tom & Jerez 10.50

Hayman's Old Tom Gin, Manzanilla Sherry, Pear, Lemon, Almond

Full Fat Old Fashioned 14.00

Butter infused Evan Williams Bottled in Bond, Sugar

Green & Red Margarita Slushie 7.50

Olmecca Altos, Agave, Lemon, Lime

Missionarie's Downfall Slushie 8.00

Bacardi Cuatro, Pineapple, Peach, Honey, Mint, Lime



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WINTER 2018

Bramley Apple 14.00

Oban Distiller's Edition, Bramley Apple, Winter Spices

Bee's Knees 9.00

Nc'nean Botanical Spirit, Heather Honey, Lime

Brightside 10.00

Bacardi Ocho, Tokaji, Cocoa, Absinthe

St. Nickroni 9.00

Fords Gin Negroni, Christmas Pudding

Corn On The Cob 12.00

Corn Infused Ragtime Rye, Sherry, Cynar, Vermouth

Touch The Skye 12.00

Talisker 10, Kelp, Manzanilla Soda

Sage Advice 9.00

Arette, Sage, Suze, Citrus, Champagne

A Few Wise Men 13.00

Few Rye Whiskey, Fig, Punt e Mes, Cynar, Bitters

