

snax

Yorkshire pudding
with whipped chicken livers 4.95

Chicken scratchings
with kimchi ketchup 4.50

Crispy kale hearts 4.50



cocktails

Pink Panther	12.00
Tanqueray gin, home-made rhubarb syrup, citrus & soda	
Gingerbread Sour	12.00
Mike's rum blend, egg white, home-made gingerbread syrup, citrus & bitters	
Jack Frost	12.00
Jack Daniel's whiskey, Morello cherry liqueur, Orgeat, citrus & mint	
Pear Poacher	12.00
Black Cow vodka, Pedro Ximenez sherry, pear purée, citrus & cardamon bitters	
Zombie	11.50
Mark's British-style rum blend, aromatic bitters, cinnamon, grapefruit, citrus, & absinthe	
Bees Knee's	12.00
QuiQuiRiQui mezcal, honey, citrus & honeycomb	
Hard as Fuck	11.50
Pampero Blanco, Wray & Nephew, Maraschino liqueur, & citrus	
Brexit Sazerac	13.50
Merlet cognac, Galliano, Peychaud's bitters, grenadine	

Negroni

Full English 13.00
Sacred gin, Sacred rosehip
& Sacred spiced vermouth

No.3 St James's 12.00
Berry Bros. & Rudd No.3 gin,
Antica Formula & Campari

Please inform your waiter if you have any allergies. Discretionary 12.5% service charge applies.

aperitifs and digestifs

Aperol	6.25
Campari	6.25
Cynar	6.25
Kamm & Sons	7.50
Amer Picon	6.00
Ricard	6.25
Tarquin's Pastis	9.75
Suze	6.25
Staubano Limoncello	8.00
Fernet Branca	6.50
Mr. Black	8.00
Morello cherry liqueur	6.75

brandy and cognac

Somerset Cider brandy 3yr / 5yr / 15yr / 20yr	7.00 / 7.50 / 12.00 / 13.75
HIX Birthday Somerset Cider brandy 10yr	8.00 / 45.00 bottle
Shipwreck 8yr single cask / Gavin Turk 18yr	10.25 / 15.00
Merlet Brothers Blend V.S.O.P.	10.25
Courvoisier V.S.O.P.	14.00
Hennessey X.O.	40.00
El Gobernador pisco	8.50

gin

Tanqueray London Dry	7.00
Berry Bros. & Rudd London Dry / No. 3	7.80 / 10.50
East London Liquor Co.	6.75
Salcombe	8.50
Salcombe Voyager Series, HIX Mischief	12.50 / 65.00 bottle
Pink Pepper	10.00
Hendricks	7.75
Colonel Fox's London Dry	7.00
Kinobi Japanese Gin	10.50
Silent Pool	8.50
Elephant London Dry	10.50
Elephant Sloe	8.00
Portobello Road	7.00
Monkey 47	12.50
Tarquin's	8.75
Sacred	7.50
Gin Mare	9.50

rum

Pampero Blanco	7.00
Havana Club 7yr / Selección de Maestros	7.75 / 13.00
Plantation Pineapple	8.00
The Kraken Black Spiced	7.00
Chairman's Reserve Spiced	8.00
El Dorado Demerara 5 yr	6.75
Penny Blue XO Single Estate	10.00
Diplomatico	12.00
Gosling's 151 Overproof	11.75
Velho Barriero cachaça	6.50
Wray & Nephew Overproof	7.00
Ron Zacapa 23	11.00
La Hechicera	11.00
Appleton Estate Signature Blend / 12yr	7.00 / 8.50

vodka

Black Cow	7.00
Ketel One / Citroen / Oranje	7.00 / 7.00 / 9.00
East London Liquor Co.	6.75
Belvedere	8.75
Grey Goose	9.75
Stolichnaya Razberi	8.00
Sacred Organic	7.25

whisk(e)y

Johnnie Walker Black	7.25	Woodford Reserve	7.50
Lagavulin 16yr	13.75	Woodford Double Oaked	13.00
Balvenie Caribbean Cask	15.00	Woodford Rye	12.75
Glenrothes Vintage Reserve	13.00	Eagle Rare 10yr	11.00
Glenfiddich 15yr	10.00	Knob Creek	8.00
Auchentoshan Three Wood	11.00	Bulleit	7.50
Talisker 10yr	10.00	Bulleit Rye	9.50
Macallan Gold	10.50	Gentleman Jack	8.25
Octomore	35.00	W.L Weller	8.00
Glenmorangie 10yr	8.25	Jack Daniel's Old N ^o . 7	7.00
Copper Dog	7.50	Jack Daniel's Single Barrel	9.00
Aberfeldy 12yr	9.00	Jack Daniel's Straight Rye	10.00
Monkey Shoulder	8.00	Jameson	9.25
Chivas Regal 12yr	7.25	Mars Cosmo Japanese	13.00
Ardbeg 10yr	9.75	Compass Box Artist's Blend	8.00

tequila and mezcal

Ocho Blanco / Reposado	7.00 / 7.50
Tapatio Blanco	8.00
Patron Silver	10.00
Don Julio Blanco / Reposado / Añejo	8.50 / 9.50 / 10.50
Casamigos Blanco / Reposado / Añejo	12.50 / 13.50 / 14.50
QuiQuiRiQui Matalan	8.00
Illegal Joven	11.50

wines by the glass

white

175^{ml}

The Merchant's White, Berry Bros. & Rudd, Cariñena, Spain, 2017	6.00
Tramshed White, Chardonnay, Domaine d'Antugnac, France, 2016	7.00
Château De Bergun, Sauvignon Blanc, Bordeaux, France, 2017	7.00
Picpoul de Pinet, Domaine Félines Jourdan, Languedoc, France, 2017	8.50
Tonnix Douro Branco, Quinta de la Rosa, Pinhão, Portugal, 2016	9.50
Gavi di Gavi, Cortese, Roberto Sarotto, Piedmont, Italy, 2017	9.50

red

175^{ml}

The Merchant's Red, Berry Bros. & Rudd, Cariñena, Spain, 2017	6.00
Tramshed Red, Merlot/Syrah, Domaine d'Antugnac, France, 2016	7.00
Beaujolais, Domaine de la Rocallere, Bourgogne, France, 2016	8.50
Tonnix Douro Tinto, Quinta de la Rosa, Pinhão, Portugal, 2016	9.50
La Flor, Malbec, Pulentia Estate, Mendoza, Argentina, 2017	9.50
Valpolicella Ripasso, Lena di Mezzo, Veneto, Italy, 2016	11.00
Château Labadie, Merlot/Cab Sauvignon, Bordeaux, France, 2014	11.00

rosé

175^{ml}

The Merchant's Rosé, Berry Bros. & Rudd, Cariñena, Spain, 2017	6.00
Tonnix Rosé, Côtes de Provence, France 2017	8.50