

## NEGRONI SPRITZ

*Negroni, Cava, lemonade* £10

## COCKTAILS

glass | 20cl | 50cl

**Cacao Martini** £8 | £14 | £30  
*Vodka infused with raw organic cacao nibs and bitters*

**Remedy** £8 | £14 | £30  
*Brandy, orange liqueur, Fernet-Branca, bitters, honey*

**Negroni** £8 | £14 | £30  
*Gin, Campari, vermouth, bitters, infused with orange and pink grapefruit*

**Manhattan** £8 | £14 | £30  
*Bourbon, vermouth, bitters, infused with orange zest*

**Twisted Old Fashioned** £8 | £14 | £30  
*Bourbon, bitters, vermouth and Escuminac organic maple syrup*

**Rum Old Fashioned** £8 | £14 | £30  
*Dark rum, bitters, infused with cardamom, cloves, vanilla, cinnamon and orange*

**Espresso Old Fashioned** £8 | £14 | £30  
*Dark rum, bourbon, tequila, bitters, and espresso from Mont 58 Coffee*

**Long Island Iced Tea** £8 | £20 | £50  
*Vodka, gin, rum, tequila, orange liqueur*

**Dirty Vodka Martini** £8 | £14 | £30  
*Vodka, extra dry vermouth, olive brine*

**Gin Martini** £8 | £14 | £30  
*Gin, extra dry vermouth, lemon zest*

**Cosmopolitan** £8 | £14 | £30  
*Vodka, orange liqueur, cranberry, lime juice*

**Margarita** £8 | £14 | £30  
*Silver tequila, orange liqueur, lime*

**Lychee Martini** £8 | £14 | £30  
*Vodka, lychee juice, coconut syrup, lime*

**Passion Fruit Daiquiri** £8 | £14 | £30  
*White rum, passion fruit, lime*

**Bloody Mary** £8 | £20  
*Horseradish and wasabi infused vodka, Worcestershire sauce, tomato juice, lemon juice, salt and pepper*

## TASTING MENU

*3 mini cocktails* £14

*3 mini infusions* £15

## INFUSIONS

glass | 20cl | 50cl

**Rhubarb Gin** £8 | £20 | £50  
*Served with tonic*

**Berry Gin** £8 | £20 | £50  
*Served with bitter lemon*

**Cucumber Gin** £8 | £20 | £50  
*Served with elderflower tonic*

**Pink Grapefruit Gin** £8 | £20 | £50  
*Served with Mediterranean tonic*

**Earl Grey Gin** £8 | £20 | £50  
*Served with tonic*

**Horseradish and Wasabi Vodka** £8 | £20 | £50  
*Served with spicy tomato juice*

**Limoncello** £8 | £14 | £30  
*Served neat, iced cold*

## SPARKLING

glass | bottle

**Dominio de Requena, Cava Nature** £6 | £24  
*Bone dry, defined and expressive (ES)*

**Toffoli Prosecco Frizzante** £24  
*Gently foaming, light and lovely (IT)*

**Vignoble Guillaume Valse Rose** £28  
*100% Pinot Noir - delicate berries, pure charm (FR)*

**Vignoble Guillaume Flute Enchantée** £28  
*Full flavoured, ripe fruit, champagne method (FR)*

**Vallarom** £29

**Vadum Caesaris Col Fondo**  
*Green apple and gooseberry, more subtle fizz (IT)*

**Castle Brook Classic Cuvée** £45  
*Fresh, mineral, hint of brioche (UK, 2013)*

**Lallier Grand Cru Brut** £48  
*Textbook grand cru Champagne - a treat (FR)*

## WHITE

## WINE

### Dry and fresh

glass|bottle

<b>Academia</b>	£5 £20
<b>de los Nocturnos Macabeo</b>	
Clean green apple, pear fruit and juicy yet dry palate (ES, '17)	
<b>Adega de Moncao</b>	£5.5 £21
<b>Vinho Verde</b>	
Zesty, lemony with a light spritz (PT, '17)	
<b>Domaine des Lauriers</b>	£6 £23
<b>Picpoul de Pinet</b>	
Fresh and light with a sea salt tang (FR, '16)	
<b>Domaine des Génaudières</b>	£23
<b>Muscadet Coteaux</b>	
Dry, pure mineral (FR, '16)	
<b>Argillae Orvietto</b>	£24
Orchard apple and savoury walnut (IT, '16)	
<b>Ariousios</b>	£25
<b>Greek Islands Assyrtiko</b>	
Lemon, sea salt, olive (GR, '17)	
<b>Domaine de Nerleux</b>	£25
<b>Saumur Blanc</b>	
Green apple and citrus (FR, '17)	
<b>Terras Gauda Albarino</b>	£26
<b>"Trisquel"</b>	
Pithy, waxy citrus (ES, '16)	
<b>Argillae Greccheto</b>	£28
Hazelnut, lithe, pear fruit (IT, '16)	
<b>Inama Soave Classico</b>	£31
<b>"Campo dei Tovi"</b>	
Crushed almond, delicate and savoury (IT, '15)	
<i>Aromatic</i>	
<b>Semeli Feast Moschofilero</b>	£6 £23
Floral, aromatic, lively (GR, '16)	
<b>Chateau Guibon Blanc</b>	£6.5 £25
Tropical fruit and zesty acidity (FR, '17)	
<b>Guy Allion</b>	£6.5 £25
<b>Sauvignon Blanc</b>	
Cut grass, aromatic, quenching (FR, '17)	
<b>Schloss Saarstein</b>	£36
<b>Riesling Spatlese</b>	
Mature petrol-scented, oily, fruity sweetness and graceful acidity (DE, '06)	
<b>Domaine Weinbach EZ</b>	£37
Smoky peach, floral and pure (FR, '16)	

### Rich and round

glass|bottle

<b>False Bay Chenin Blanc</b>	£5.5 £21
Ripe apple and citrus (ZA, '17)	
<b>Saladini Pilastris Falerio</b>	£6 £23
Red apple, pear, fennel (IT, '18)	
<b>Grillo Grillo</b>	£24
Roast lemon, sapid (IT, '16)	
<b>Bodvin Furmint</b>	£25
Baked quince and spice (HU, '16)	
<b>Vignoble Guillaume Chardonnay</b>	£27
Fresh, fruity, apricot, peach (FR, '16)	
<b>Domaine Galevan</b>	£28
<b>Cotes Du Rone Blanc</b>	
Smoky, fresh, lime peel (FR, '17)	
<b>Domaine du Vieux Collège</b>	£31
<b>Bourgogne Blanc</b> (FR, '15)	
Yellow apples, hawthorn, balanced richness	
<b>Domaine du Vieux College</b>	£39
<b>Marsannay Blanc</b>	
Yellow apple, toast, lick of cream (FR, '16)	
<b>Chateau la Louviere</b>	£40
Satsuma, grapefruit and toast (FR, '06)	

## ORANGE WINE

bottle

<b>Baglio Bianco</b>	£30
Crunchy, bone dry, russet apple (IT, '17)	
<b>Gvino Rkatsiteli</b>	£35
Floral, nutty, honeysuckle (GE, '16)	

## ROSÉ WINE

glass|bottle

<b>False Bay Rosé</b> (ZA, '18)	£5.5 £21
Delicate, fresh, vital	
<b>Astraly Touraine Noble Joué</b>	£25
Eton Mess, strawberries and cream (FR, '17)	
<b>Rimo de Rimauesq</b>	£28
Delicate, bone dry, a touch of spice (FR, '17)	
<b>Domaine du Vieux College</b>	£32
<b>Marsannay Rosé</b>	
Fresh, cranberry, mineral (FR, '17)	

## RED

## WINE

### Light and Juicy

glass | bottle

<b>Academia de los Nocturnos Bobal</b>	£5   £20
Creamy blackberry and raspberry, (ES, '16)	
<b>Uggiano Chianti</b>	£6   £22
Tangy, savoury tomato, red fruit (IT, '17)	
<b>Domaine Piron Beaujolais Villages</b>	£26
Tangy red cherries (FR, '16)	
<b>Thymiopoulos Jeunes Vignes de Xinomavro</b>	£27
Strawberry perfume, silky tannins (GR, '17)	
<b>Vignoble Guillaume Pinot Noir</b>	£28
Lithe, red fruit and a hint of blood (FR, '15)	
<b>Domaine Piron Brouilly</b>	£31
Dark fruit, earthy and rich (FR, '16)	
<b>Domaine du Vieux College Bourgogne Rouge "les Champs Foreys"</b>	£32
Raspberry, smoke, mineral (FR, '16)	
<b>Vignoble Guillaume Pinot Noir Vieilles Vignes</b>	£34
Velvety, dark fruit (FR, '15)	
<b>Domaine du Vieux College Marsannay "les Récilles"</b>	£38
Cranberry fruit and silky tannins (FR, '13)	
<i>Bold and Spicy</i>	
<b>Domaine Castan Cotes-du-Rhone</b>	£6   £22
Dark fruit, with a touch of liquorice (FR, '16)	
<b>Le Salare Montepulciano d'Abruzzo</b>	£6   £22
Black fruit, gentle spice, bouncy (IT, '17)	
<b>Vina Marro, Rioja</b>	£6.5   £23
Blueberry, vanilla, chocolate (ES, '16)	
<b>I Pastini Primitivo "Macrame"</b>	£24
Rich, baked fruit and warm spice (IT, '15)	
<b>Madiran Cuvée Caraby</b>	£24
Leather, liquorice, chewy (FR, '16)	
<b>Domaine la Ligiere Cotes-du-Rhone</b>	£25
Cherry fruit and warm pepper (FR, '16)	
<b>Bodegas el Porvenir Malbec</b>	£26
Mouthfilling, soft, ripe blackberry (AR, '16)	
<b>Vina Marro, Rioja Reserva</b>	£27
Opulent, creamy, full fruited (SP, '12)	
<b>Valpiculata Puertas Novas</b>	£28
Full-blooded, black fruit, spicy (ES, '12)	
<b>Galevan Chateauneuf-du-Pape</b>	£51
Hedonistic, tobacco, dark cherry (FR, '14)	

### Savoury and Structured

glass | bottle

<b>Zagreus St Dimitar Syrah</b>	£5.5   £21
Ripe fruit, cassis, black pepper (BG, '15)	
<b>False Bay Syrah</b>	£21
Smoky, old school, ripe tannins (ZA, '17)	
<b>Terra Firma Nero d'Avola</b>	£6   £22
Spicy, deep and hearty (IT, '17)	
<b>Saladini Pilastrini Rosso Piceno</b>	£24
Dark cherries, almonds, meaty (IT, '16)	
<b>Domaine Galévan Puy St Martin</b>	£25
Garrigue, rosemary and black olive (FR, '16)	
<b>Chateau Guibon</b>	£6.5   £25
Sapid, fruity, structured (FR, '15)	
<b>Luna Beberide Mencia Joven</b>	£26
Light, spicy finish, ripe fruit (ES, '17)	
<b>Niepoort Drink Me</b>	£28
Red cherries and spicy pepper (PT, '16)	
<b>Vallarom Cabernet Sauvignon</b>	£31
Proportioned, classic, cassis (IT, '17)	
<b>Chateau Barbe Blanche Cuvée Henri IV</b>	£34
Decadent chocolate and deep cassis (FR, '12)	
<b>Chateau de Rochemorin</b>	£35
Classic, ripe red fruit, peppery (FR, '12)	
<b>Domaine de Nerleux Saumur Champigny</b>	£36
"les Loups Noirs" Raspberry, leafy freshness, black pepper (FR, '15)	
<b>Chateau Dutruch Grand Poujeaux</b>	£41
Vibrant black fruit, savoury and structured (FR, '11)	

### SWEET / PORT / SHERRY

bottle

<b>Bodvin Late Harvest Tokaji</b>	£24
Candied quince and citrus (HU, '16)	
<b>Niepoort Ruby Dum</b>	£21
Plums and cherries with a dab of spice (PT)	
<b>Valdespino Deliciosa</b>	£21
<b>Manzanilla</b>	
Sea spray and camomile (ES)	

### BEER / CIDER

£1 will be added to all beers consumed on the premises. We regularly rotate beers/ciders, so please check our shop counter to see which ones are currently available to take away

# BAR MENU

PLEASE ORDER AT THE BAR

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## BOARDS AND SNACKS

**Fennel salami with gherkins** £5

**Pork Pie** (W H Wellbeloved, Deptford) £4.5

**Cheese board** (*Neal's Yard Dairy*) £10 | £18

Gorwydd Caerphilly - raw cow's milk, North Somerset

Gubbeen - pasteurised cow's milk, Cork, Ireland

Stilton - pasteurised cow's milk, Nottinghamshire

**Charcuterie board** £12 | £20

(*Perinelli Salami, Penge, SE London*)

Classic Italian - garlic and black pepper

London Chorizo - sweet Spanish paprika

Fennel Salami - toasted fennel seeds

**Cheese and charcuterie board** £20

**Bread and olive tapenade** £4

**Tomato and smoked paprika picos** £3

**Pitted Nocellara olives** £3

**Cocktail mixed nuts** £3

**Crisps** £2

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## LEMONADE / COLD BREW 20cl

**Red Basil** - red basil, lemon juice, still water £4

**Ginger** - ginger juice, lemon juice, still water £4

**Cold Brew Coffee** £4.5

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## SOFT 20cl £2

**Pressed cloudy apple juice, pressed tomato juice,  
tonic, lemonade, cola, soda**

Some of our food and drinks may contain allergens.

Please speak with our team if you need any help



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