

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

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

Cranberry 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 Vadum Caesaris Col Fondo £29
Green apple and gooseberry, more subtle fizz (IT)

Langham Estate Cuvée Brut £43
White peach and almond, perky, gentle, winsome (UK)

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

WHITE

Dry and fresh

	glass	bottle
Academia	£5	£20
de los Nocturnos Macabeo		
Clean green apple, pear fruit and juicy yet dry palate (ES, '17)		
Adega de Moncao	£5.5	£21
Vinho Verde		
Zesty, lemony with a light spritz (PT, '17)		
Domaine des Lauriers	£6	£13
Picpoul de Pinet		
Fresh and light with a sea salt tang (FR, '16)		
Domaine des Génaudières	£23	
Muscadet Coteaux		
Dry, pure mineral (FR, '16)		
Argillae Orvietto	£24	
Orchard apple and savoury walnut (IT, '16)		
Ariousios	£25	
Greek Islands Assyrtiko		
Lemon, sea salt, olive (GR, '17)		
Domaine de Nerleux	£25	
Saumur Blanc		
Green apple and citrus (FR, '17)		
Terras Gauda Albarino	£26	
"Trisquel"		
Pithy, waxy citrus (ES, '16)		
Argillae Greccheto	£28	
Hazelnut, lithe, pear fruit (IT, '16)		
Inama Soave Classico	£31	
"Campo dei Tovi"		
Crushed almond, delicate and savoury (IT, '15)		

Aromatic

Semeli Feast Moschofilero	£6	£23
Floral, aromatic, lively (GR, '16)		
Chateau Guibon Blanc	£6.5	£25
Tropical fruit and zesty acidity (FR, '17)		
Guy Allion	£6.5	£25
Sauvignon Blanc		
Cut grass, aromatic, quenching (FR, '17)		
Schloss Saarstein	£36	
Riesling Spatlese		
Mature petrol-scented, oily, fruity sweetness and graceful acidity (DE, '06)		
Domaine Weinbach EZ	£37	
Smoky peach, floral and pure (FR, '16)		

WINE

Rich and round

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

ORANGE WINE

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

ROSÉ WINE

	glass	bottle
Domaine des Lauriers	£5.5	£21
Cuvée Paredaux (FR, '17)		
Fresh, fruity and full of Mediterranean sun		
Astraly Touraine Noble Joué	£25	
Eton Mess, strawberries and cream (FR, '17)		
Rimo de Rimauresq	£28	
Delicate, bone dry, a touch of spice (FR, '17)		
Domaine du Vieux College	£32	
Marsannay Rosé		
Fresh, cranberry, mineral (FR, '17)		

RED

WINE

Light and Juicy

glass | bottle

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

Savoury and Structured

glass | bottle

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

SWEET / PORT / SHERRY

bottle

Bodvin Late Harvest Tokaji	£24
Candied quince and citrus (HU, '16)	
Niepoort Ruby Dum	£21
Plums and cherries with a dab of spice (PT)	
Valdespino Deliciosa	£21
Manzanilla	
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

BOARDS AND SNACKS

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

Fennel salami with gherkins £4 | £6

Bread and olive tapenade £4

Pitted Nocellara olives £3

Cocktail mixed nuts £3

Crisps £2

BOTTLED LEMONADE 20cl £4

Red Basil - red basil, lemon juice, still water

Ginger - ginger juice, lemon juice, still water

SOFT 20cl

Apple juice, 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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