



SIGNATURE SERVES

APPLE & ELDERFLOWER HIGHBALL 13

Vodka / Fino Sherry / Apple / Elderflower / Anise – CO₂
Bright, crisp and delicately floral, with fresh apple, subtle elderflower and dry fino sherry, finishing with a gentle hint of anise and lively carbonation.

PLUM NEGRONI 14

Gin / Campari / Sweet Vermouth / Plum
A fruit-forward twist on the classic. Bitter-sweet Campari meets ripe plum richness for a deeper, jammy edge—still crisp, still punchy, unmistakably Negroni.

TRUFFLE MARTINI 13

Truffle Oil Washed Gin / PX Sherry / Dry Vermouth
Silky, savoury and indulgent. Earthy truffle notes balanced with crisp, dry elegance.

COCONUT LEFT HAND 13

Planterey Cut & Dry Coconut Rum / Campari / Sweet Vermouth / Chocolate Bitters
A Left Hand classic with a tropical edge — bittersweet, silky and gently coconutty, finished with a dark chocolate snap.

ITALIAN OLD FASHIONED 14

Burnt Butter Washed Vecchia Romagna Brandy / Demerara / Banana / Bitters
Deep, warming and slightly decadent. A buttery, Italian-inspired take on the classic.

FROM MEXICO TO ITALY 13

El Rayo Tequila or Ojo De Dios Mezcal / Crodino Cordial / Franklin & Sons Soda
A cross-continental spritz. Smoky or smooth, with a bittersweet Italian finish.

SILK MANHATTAN 15

Bourbon / Sweet Vermouth / Anise / Bitters / White Chocolate / CO₂
Playful, clear but creamy and carbonated.
A Manhattan highball that doesn't take itself too seriously.



NON ALCHOLIC COCKTAILS

ZERO APEROL SPRITZ 10

Pavari 17/ No-Secco / Grapefruit / Rosemary & Olive Tonic
Bright, bitter and refreshingly crisp. All the spritz energy, none of the alcohol.

NO-CILLIN 10

Three Spirits Nightcap / Honey / Ginger / Lemon
Smooth and gently spiced, with warming ginger and citrus lift. Comfort in a glass.

EAST 8 HOLD THE BOOZE 10

Everleaf Mountain / Pavari 17 / Passionfruit / Pineapple / Lime / Sugar
Tropical, vibrant and perfectly balanced. Proof that alcohol-free doesn't mean flavour-free.

BEERS

Birra Moretti 33cl - 6
Menebrea 33cl - 7
Ichnusa 33cl - 8
Brooklyn IPA 33cl - 7
Guinness 44cl - 8
Becks Schooner - 7



BAR FOOD

POTATO CROQUETTES (V) 10

Potato / Smoked Scamorza / Parsley / Orange Zest

CACIO E PEPE BALLS 10

Macaroni Pasta / Creamy Pecorino / Black Pepper

ARTICHOKES (V) 11

ParmesanFoam / Roasted Hazelnuts / Basil & Cayenne Oils / Pecorino

RED PRAWN CARPACCIO 16

Codigo Blanco Tequila Gel / Orange / Lavender / Basil Oil

BRIOCHE & DUCK 15

Parmesan Foam / Truffle / Marsala Reduction

BEEF & BONE MARROW TARTARE 14

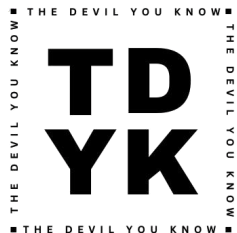
Truffle Honey / Chives / Shallots / Mustard / Homemade Crisps

SNACKS

Nocellara Olives (V) 5

Chilli Rice Crackers (V) 5

Chilli Peanuts (V) 5



The Devil You Know is available for private hire, wedding receptions & cocktail masterclasses!

Because some occasions deserve better drinks.

To enquire, email simone@tdyk.co.uk or pop over to our website for more information.

www.tdyk.co.uk



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WELCOME TO THE DEVIL YOU KNOW

Where everything is crafted with care and a touch of mischief, the menu is designed for exploration.

Some drinks comfort, some challenge, all deliver flavour.

Classics you think you know but made The Devil You Know way