COCKTAIL MENU - SIGNATURE SERVES

House Mule – 13.5
Vodka / Lime / Ginger / Pineapple / Bitters – CO_2
Bright, punchy and lightly sparkling. A tropical lift on a crowd-pleasing classic.

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 / Sherry / Dry Vermouth
Silky, savoury and indulgent. Earthy truffle notes balanced with crisp, dry elegance.

Coconut Left Hand – 13
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 / Bitters / Banana
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 / Salt / Franklin & Sons Soda
A cross-continental spritz. Smoky or smooth, with a bittersweet Italian finish.

Cookies In Manhattan – 15
Bourbon / Sweet Vermouth / anise / bitters / Cookies & Cream / CO_2
Playful, clear but creamy and carbonated.
A Manhattan highball that doesn't take itself too seriously.

0% ABV / BEERS

Zero-Aperol Spritz – 10
Lyre's Aperitivo / No-Secco / Grapefruit / Rosemary & Olive Tonic
Bright, bitter and refreshingly crisp. All the spritz energy, none of the alcohol.

No-cillin – 10
Lyre's Amaretti / Honey / Ginger / Lemon
Smooth and gently spiced, with warming ginger and citrus lift. Comfort in a glass.

East 8 Hold the Booze – 10
Lyre's Aperitivo / Passionfruit / Pineapple / Lime / Sugar
Tropical, vibrant and perfectly balanced. Proof that alcohol-free doesn't mean flavour-free.

Beers - all bottles or cans 33cl

Birra Moretti - 6
Menebrea - 7
Ichnusa - 7

LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES
A DISCRETIONARY 13% SERVICE CHARGE WILL BE ADDED TO YOU BILL

BAR FOOD MENU

BABY SQUID 10
SPICY MAYONNAISE

GENOVESE FOCACCIA (V) 7
ADD STRACCIATELLA CHEESE 3
MARINARA SAUCE / KALAMATA OLIVES

POTATO CROQUETTES (V) 10
POTATO / SMOKED SCAMORZA / PARSLEY / ORANGE ZEST / SWEET GARLIC MAYONNAISE

TRADITIONAL ITALIAN MEATBALLS 11
WITH HOMEMADE TOMATO SAUCE

CACIO E PEPE BALLS 10
MACCARONI PASTA / CREAMY PECORINO / BLACK PEPPER

ROCKET SALAD 5
PARMEASAN / CHERRY TOMATOS / BALSAMIC GLAZE

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.

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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