

spring SHOT

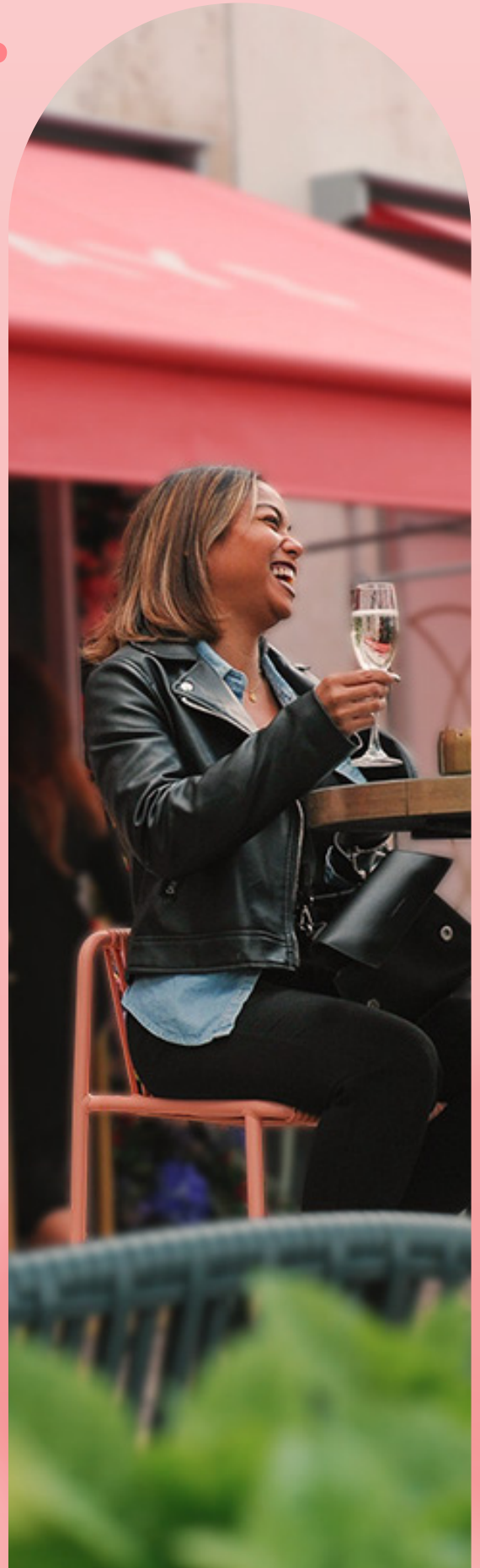
APRIL – MAY
CLAYS, CANARY WHARF



£55pp

*90 minute package,
includes:*

- Private Hire of Shooting Peg
 - Unlimited Games
 - Flowing Drinks from Coins Menu
- Set Menu of Sharing Dishes



DRINKS

TRIGGER A TREAT: EXCHANGE ONE COIN FOR ONE DRINK

BEER & CIDER

BOTTLES

Becks Pilsner — 5.0% (VE)

Budweiser Pilsner — 5.0% (VE)

Camden Hells Lager — 4.6% (VE)

Corona Mexican Pilsner — 4.5% (VE)

Stella Artois Gluten Free — 4.6% (VE, GF)

Sassy French Cidre — 5.2% (VE, GF)

Sassy Poire Cidre — 2.5% (VE, GF)

Sassy Rosé Cidre — 2.5% (VE, GF)

LOW & NO

Corona 0% — 0% (VE)

Lucky Saint — 0.5% (VE)

Sassy 0% Cidre — 0% (VE, GF)

CANS

Camden Pale Ale — 4.0% (VE)

Camden IPA — 5.8% (VE)

Camden Arch 55 Series — (VE)

WINES BY THE GLASS

Embrujo Verdejo Organic* *White* — Spain 12.5% (VE, GF)

Embrujo Tempranillo Organic* *Red* — Spain 13.5% (VE, GF)

La Lande Cinsault* *Rosé* — France 12.5% (VE, GF)

Via Vai* *Prosecco* — Italy 11% (VE, GF)

SPIRIT & MIXER 25ML

Absolut Vodka — 40% (VE, GF)

Beefeater Gin — 40% (VE, GF)

Havana Club 3 Rum — 40% (VE, GF)

Havana Club Spiced Rum — 35% (VE, GF)

Jack Daniel's — 40% (V, GF)

Martell VS Cognac — 40% (VE, GF)

LOW & NO

Clean G — 0% (VE, GF)

Clean R — 0% (VE, GF)

Ceders Botanical Spirit — 0% (VE, GF)

Everleaf Forest — 0% (VE, GF)

Everleaf Mountain — 0% (VE, GF)

Quarter G/N — 12% (VE, GF)

SIGNATURE COCKTAILS

English Pear Bellini*

Pear purée, elderflower cordial, sparkling wine (VE, GF)



Ruby*

Absolut citron vodka, raspberry purée, rose liqueur, vanilla syrup, plum bitters, Fever Tree orange blossom & raspberry soda (VE, GF)



Sloegasm*

Plymouth sloe gin, white wine, cherry vermouth, Chambord, lemon bitters, lemon, syrup (V, GF)



Sunshine Ice Tea*

Eco-conscious Sapling gin ice tea, fresh orange & Hilltop blossom honey water, loose leaf lemon green tea, a dash of begamont & citrus (V, GF)



LOW & NO COCKTAILS

Clean Mojito

Clean non-alcoholic golden spiced spirit, fresh mint, lime, sugar (VE, GF)



Ceders Sour

Ceders 0%, lemon juice, almond syrup (VE, GF)



Quarter Negroni*

12% Quarter G/N, Campari & Lillet Rouge (V, GF)



0% Garden Collins

Ceders 0%, fresh pear purée, lemon juice, elderflower cordial, soda top (VE, GF)



Items with an * indicates allergens, [scan QR code](#) or [click here](#) for details.

EVENTS MENU

ON ARRIVAL

Giant Green Olives* (VE, GF)

TO START

Hummus Cups* (VE)

mint, sumac, quinoa cup, olive oil

TO FOLLOW

'KFC'* (VE, GF)

crunchy cauliflower in spicy korean sauce,
sesame seeds, spring onions

Sweet Potato Fries (VE, GF)

vegan chipotle & jalapeno mayonnaise, chive topping

Crispy Chicken Sliders*

apple & cabbage slaw, nam jim dressing, miso mayo

PIZZETTE

Our delicious crispy dough bases are crafted by artisans
exclusively for Clays, loaded with *fresh, flavourful* toppings.

Classic* (V)

fior di latte, pomodoro & basil

TO FINISH

Selection of Mini Chocolate Truffles* (V, GF)

white chocolate, burnt buttered caramel
with milk chocolate

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