



BOTTOMS UP

Bottomless ————— Better

Bottoms Up beverages are *bottomless*.

Drinks Menu

ONLY 25ML & 125ML MEASURES WILL BE SERVED

BEER & CIDER

BOTTLES & CANS

Becks Pilsner — 5.0% (VE)

Budweiser Pilsner — 5.0% (VE)

Camden Hells Lager — 4.6% (VE)

Camden Pale Ale — 4.0% (VE)

Camden IPA — 5.8% (VE)

Camden Arch 55 Series — (VE)

Corona Mexican Pilsner — 4.5% (VE)

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

Sassy French Cidre — 5.2% (VE, GF)

Corona 0% — 0% (VE)

Lucky Saint — 0.5% (VE)

Sassy 0% Cidre — 0% (VE, GF)

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)

Clean G — 0% (VE, GF)

Clean R — 0% (VE, GF)

SIGNATURE COCKTAILS

Drifting Clay

Old Fashioned style, Two Drifters spiced rum infused with cacao nibs, falernum syrup & Angostura bitters (VE, GF)



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)



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)



SOFT DRINKS

Coke, Coke Zero, Lemonade, Tonic, Apple, Cranberry, Orange & Pineapple Juices

Items with an * indicates allergens, **scan QR code** or **click here** for details.





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Our pizzette & fries are to be *shared between two*.

Food Menu

PIZZETTE

HAND-MADE TRADITIONAL BREADS
SELECT ONE

Classic Pizzetta* (V)

fior di latte, pomodoro, basil

Prosciutto & Parmesan Pizzetta*

fior di latte, pomodoro, cured English ham,
24 month aged parmesan

Not Mozzarella & Pomodoro Pizzetta* (VE)

vegan mozzarella, pomodoro, basil

FRIES

SELECT ONE

Truffle Parmesan Fries* (GF)

skin on chips, 24-month aged parmesan,
truffle mayonnaise, chives

Sweet Potato Fries (VE, GF)

vegan chipotle & jalapeno mayonnaise, chive topping

Loaded Spicy Fries* (VE, GF)

skin on fries, spicy sauce, red cabbage, carrot, courgette,
vegan chipotle mayonnaise, spring onions
& toasted sesame seeds

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