



snacks

Lamb fat popcorn.....£2

tacos

Aged cheeseburger.....£8.5
Smoked goat.....£12
Beef fat.....£5

tostadas

Nduja, pineapple.....£10
Aubergine, chipotle, green chilli....(vg)£5
Duck Carnitas.....£7
Duck Egg, bacon.....£7
Crab, apple, pickled onion pork skin....£9
Torched mackerel, dill, avocado.....£8
Mullet ceviche.....£6
Tofu al pastor.....(vg)£6

smoked & grilled

on flatbread

Smoked beef.....(per 100g) £10
Smoked lamb shoulder.....(per 100g) £11
Smoked goat.....(per 100g) £11
Red curry beef skewer..... £8.5
Lamb birria..... £8.5
Beef chilli and bone marrow.....£7.5
Argentinian beef sausage.....£6

with tortillas

Whole mackerel.....£14.5
Whole plaice.....£14
Vegan chilaquiles.....£7.5

with leaves and herbs

Burnt end thai larb.....£5.5
Chipotle miso chicken, half.....£25

sides/vegetables

Burrata, lime & jalapeño.....£7.5
Grilled corn, black bean, lamb fat
béarnaise.....£4
Smacked cucumber.....(vg)£3.5
Beef fat potatoes with Ogleshead.....£5.5
Smoked beets, quinoa, apple.....(vg)£5.5
Black vinegar mushroom.....(vg)£4

sauces

each £1

Blackened pepper salsa
Green sauce
Chipotle sour cream

something special in a glass...

**Blank Bottle, Limbic, South Africa, 2015
£11/125ml**

It's a wine whose exact blend was determined by winemaker's brain patterns while he was tasting 21 different blending components, an experiment which followed a chance encounter with a neurologist on a plane. It is very clean and precise—a taught, mineral white.

**Blank Bottle, The Misfit, South Africa, 2017
£11/125ml**

Elegant fruity red wine. Intense cherry colour with ruby tears. Typical nose of small red berries and Mediterranean herbs, brushwood and dry mushrooms. Lovely slender texture with fine ripe acidity and soft dry tannins. An elegant fruity-spicy finish.



we use filtered still and sparkling water at £1 per guest with half of all proceeds going to the one foundation charity... drink up!



sparkling wine

	125ml	bottle
Bianca Vigna, Prosecco DOCG, Conegliò.....	£8	£35
Lallier, Grande Reserve, Champagne, NV.....	£10	£55
Digby, Leander Pink, NV.....	£12	£75

gin & tonic

Beefeater London Dry.....	£7.8
grapefruit slice	
Hayman's London Dry.....	£8.8
orange slice, nutmeg	
ELLC Batch 2.....	£10.5
lemon thyme, fennel	
Hepple.....	£11.3
lemon peel, liquorice root	
temper Your G&T.....	£11.5
mezcal, tequila, aperol, tonic	

all our gin & tonics are served in 50ml servings

beer

Tsingtao 4.8%.....	£4.75
Redchurch Bethnal Pale Ale 5.5%	£5.95
Redchurch Hoxton Stout 6%.....	£5.95
Redchurch Shoreditch Blonde 4.5%.....	£5.95
Orchard Gold Cider 4.7%.....	£5.50

cocktails

Irn Bru Spritz.....	£10
tequila, Irn Bru, prosecco	
Neil's Negronis.....	£10
our twists - ask for details	
On the Nose.....	£10
gin, mezcal, blackberry, fennel	
Sage Advice.....	£10
pisco, mezcal, chartreuse, pineapple, sage	
Fifty shades of earl grey.....	£10
thyme, tequila, pomegranate, earl grey, port	
Sex & Violets.....	£10
vodka, violet, beetroot	
Momma's Margarita.....	£10
temper's smoky twist on a classic	
Badananas.....	£10
teresa anejo, chartreuse, coconut cream, tumeric	
El gran humo.....	£10
pineapple & habanero mezcal, teresa claro, kamm & Sons	
Mr Faulty.....	£10
rum, basil, rice wine vinegar, lime	
Sour Grapes.....	£10
pisco, cardamom vermouth, lemon, egg white	
Goodnight New York.....	£12
wild turkey rye, bitters, absinthe rinse, Mezcal on the side	

Our bartenders love a challenge, if you have a classic cocktail you prefer just let us know.

soft drinks

temper shandy 0%.....	£4.5	Barr's Irn Bru.....	£2.8
Earl Grey & raspberry cooler.....	£4.5	Green tea dashi lemonade.....	£4.5
Apple & grapefruit spritz.....	£3.5	Pomegranate & Rose Spritz.....	£5
Fever Tree cola.....	£2.5		