

Cocktails

Pre-Steak

Smoked Kir 6.50

Illegal Joven Mezcal, cider syrup,
2015 Macon Villages chardonnay

Billy Rose 8

Miclo Poire William,
fresh lemon,
pomegranate & sherbert

A Scottish Highball 7

Great King Street Scotch, Highland
Mead, Dr. A's Spanish Bitters(from
Aberdeen) topped with ginger ale

Cornish Spritz 7

Tarquin's Cornish Pastis, bramley
apple shrub & elderflower cordial
churned with lemon tonic

With-Steak

Ox Fashioned N^o2 8

Ox Gin, Amontillado sherry,
Earl Grey stirred with a
pinch of salt

French Rioja 9

Rioja, Maxime Trijol XO,
peppermint bitters

Appledore Fizz 16

Gusbourne Brut Reserve 2013
with Compass Box Flaming
Heart Whisky and a touch of
citric syrup

Southern Collins 7

East London Liquor Company
Gin Batch N^o 1, Bob's grapefruit
bitters lengthened with Prescott
Hill Climb pale ale

Post-Steak

Cambray Conference 8.50

A pre-bottled blend of Evan Williams
bourbon, Teelings whiskey, Trois Rivieres
rhum agricole & Quiquiriqui mezcal.
Stirred down with **walnut*** tincture,
bitters & demerara

Café Digestif 5

Amaro Nonino, Toussaint coffee
liqueur stirred with a touch
of Pernod Absinthe

Farmyard Cider 6.50

Somerset Cider Brandy,
pressed apple juice with a
touch of almond & a dash of
Bokers bitters by Dr. A

Mini Mule 6.50

East London Liquor Company
Vodka, ginger & lime syrup,
Orinoco bitters

Please advise your server of any allergies or dietary requirements

* contains nuts

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