



WHITE WINE

Rio Rosa Sauvignon Blanc 2015

CHILE

Crisp, dry & refreshing with citrus & tropical fruit aromas.
GLS £6.00/£8.00 BTL £23.00

Ca'del Lago Pinot Grigio 2015

ITALY

Deliciously zesty & vibrant and packed with lovely ripe stone fruits.
GLS £7.00/£8.50 BTL £25.00

Little Rascal Chardonnay 2014

AUSTRALIA

Bursting with mango, pear & citrus fruits & a touch of fresh minerality.
GLS £6.50/£8.50 BTL £27.00

Sol y Sombra Macabeo 2014, SPAIN

A luscious dry white bursting with zingy lemon & fresh grapefruit.
GLS £6.50/£8.50 BTL £30.00

Salmon Run Sauvignon Blanc 2015, NEW ZEALAND

Fresh gooseberry, lime leaf & green apple. Delicious!
GLS £6.50/£8.50 BTL £30.00

Calvet Chablis

FRANCE

Recognized for its expertise since 1818, Calvet rigorously selects its "cuvées" to provide the best wine to more than 100 countries. The wine is rapidly racked, filtered and bottled.
BTL £32.00

SPARKLING

NV La Delfina Prosecco DOC

Elegant with aromas of green apple & white blossom.
GLS £8.50 BTL £30.00

SCAVI & RAY Prosecco Frizzante, ITALY

Intensely aromatic with a fresh delicate taste from the Italian Veneto.
20.CL BTL £11.00

ROSE

Ca del lago Pinot Grigio Blush 2015

ITALY

Light & refreshing with aromas of cranberry & raspberry.
GLS £7.00/£8.50 BTL £25.00

Sugarbird, White Zinfandel NV

CALIFORNIA

Easy drinking sweet rosé with flavours of strawberries & cream.
GLS £6.50/£8.50 BTL £27.00

RED WINE

Rio Rosa Merlot 2015

CHILE

Strawberry & cherry aromas with hints of Vanilla.
GLS £6.00/£8.00 BTL £23.00

La Delfina Nero d'Avola 2015

ITALY

Spicy cherry fruits with hints of mocha & coffee.
GLS £6.50/£8.50 BTL £24.00

Little Rascal Shiraz 2012

AUSTRALIA

Ripe plums & cinnamon with aromas of coffee & spice.
GLS £6.50/£8.50 BTL £30.00

Federico Paternina Rioja 2014

SPAIN

Full of flavours ranging from blackcurrant, blackberry, cherry with little strong color, yet smooth taste.
GLS £7.00/£8.50 BTL £26.00

La Girouette Pinot Noir Reserve 2015

FRANCE

Rich, ripe flavours of plum and raspberry combined with soft oak hints.
BTL £30.00

Beefsteak Malbec, Reserva 2012, ARGENTINA

Sweet black berry fruit with spicy undertones. Lovely rich palate with enticing vanilla and honey characters.
BTL £45.00

CHAMPAGNE

D'Armanville, Champagne

Soft in style and quick to mature, making it perfect for drinking as an aperitif.
BTL £45.00

Moët & Chandon Brut Impérial NV, Champagne

A third Pinot Noir, Pinot Meunier and Chardonnay and matured for at least 3 years in bottle.
BTL £69.00

Veuve Clicquot Yellow NV, Champagne

Well-known for both its full-bodied, biscuity style and its consistency, rich and dry with great depth of flavour.
BTL £87.00

Laurent Perrier Cuvée Rosé NV, Champagne

Cuvée Rosé Brut is deliciously fresh Champagne: perfectly refined yet with an intense red fruit character.
BTL £105.00

Dom Pérignon Brut, Champagne, 2003

An effervescent wine of a golden hue with glints of silver and green and very delicate, numerous and vivacious bubbles that form an unbroken ring in the glass.
BTL £180.00



GIN

Sacred Gin

Rich and creamy with citrus, juniper and exotic spice. Pairs best with Fever-Tree Mediterranean Tonic. Garnished with pink grapefruit. £4.65

East London Liquor London Dry

A classic London dry. Distilled using the finest 100% British wheat spirit infused with lemon & grapefruit peel, coriander, angelica root, juniper berries, cubeb berries and cardamom. Pairs best with Fever-Tree Indian Tonic. Garnished with a lemon wedge. £4.40

Sipsmith Gin

Exceptionally well balanced with a classic juniper front. Pairs best with Fever-tree Indian Tonic. Garnished with a lemon wedge. £4.40

Sipsmith Sloe Gin

Deliciously rich and bursting with cherry ripe, fruit notes. Pairs best with Fever-Tree Lemon Tonic. Garnished with a lemon wedge. £4.20

Whitley Neill Gin

Smooth with rich juniper and citrus combined with notes of potpourri and exotic spice. Pairs best with Fever-Tree Mediterranean Tonic. Garnished with orange. £4.40

Portobello Road Gin

A traditional old style London Dry with predominant juniper, big notes of white pepper and hints of red berry. Pairs best with Fever-Tree Mediterranean Tonic. Garnished with a slice of grapefruit. £4.40

Gordon's London Dry

Juniper forward house pour. Pairs best with Fever-Tree Indian Tonic. Garnished with a lemon wedge. £4.10

Hendrick's Gin

Delightfully infused with cucumber and rose petal. Pairs best with Fever-Tree Elderflower Tonic. Garnished with a slice of cucumber. £4.40

Tanqueray London Dry Gin

Clear and poignant juniper aromas with a light spice. Pairs best with Fever-tree Indian Tonic. Garnished with a lemon wedge. £4.60

TONIC

Fever-tree Indian Tonic Water £2.60
Fever-tree Naturally Light Tonic Water £2.60
Fever-tree Elderflower Tonic Water £2.60
Fever-tree Mediterranean Tonic Water £2.60
Fever-tree Premium Lemonade £2.60
Fever-tree Lemon Tonic £2.60
Fever-tree Ginger Ale £2.60
Fever-tree Ginger Beer £2.60

VODKA

Stolichnaya £4.30
Stolichnaya Vanilla/Raspberry/Citron £4.40
Belvedere £4.50
Sipsmith Vodka £4.40

BOURBON

Maker's Mark £4.40
Jim Beam £4.10
Jim Beam Double Oak £4.80

WHISKY

Famous Grouse £4.10
Jameson £4.50
Glenmorangie £4.30
Gentlemen Jack £4.50
Laphroaig 10yr £4.80
Highland Park 12yr £4.60
Monkey Shoulder £4.50

RUM

Bacardi £4.10
Captain Morgan £4.10
Sagatiba Cachaca £4.20
Sailor Jerry £4.50
Wray & Nephew Over Proof £4.60
Mount Gay £4.10
Havana 7Y £4.50

TEQUILA

Patron XO Coffee Tequila £4.20
La Chica £4.10

BRANDY

Hennessy VS £4.40
Hennessy XO £8.80

OTHER SPIRITS & LIQUEURS

Sambuca £4.10
Jagermeister £4.10
Baileys £3.90
Southern Comfort £4.30
Malibu £4.10
Archers £3.90
Kahlua £3.90
Tia Maria £4.10
Disaronno Amaretto £4.10
Martini Extra Dry/Bianco/Rosso (50ml) £4.60
Aperol £3.90
Pimms £4.00
Frangelico £3.90

** Prices are exclusive of mixer.*



COCKTAILS £9

■ **Classic Mojito | Raspberry or Passion Fruit Mojito**
Lashings of fresh mint, lime juice and rum stirred over crushed ice and sugar syrup.

🍸 **Cosmopolitan**
An elegant mix of citron vodka, Cointreau, lime and cranberry juice shaken and served in a martini glass.

🍸 **Espresso Martini**
Vodka, Kahlua and fresh brewed doppio espresso, shaken over ice and served in a martini glass.

🍸 **Classic Martini**
Your choice of Sipsmith gin or belvedere vodka, made dry or dirty.

🍸 **Pornstar Martini**
Vanilla vodka, passoa and passion fruit puree shaken and topped with Prosecco.

🍸 **Eternal Mist Martini**
Your choice of gin shaken with apple juice and elderflower cordial.

🍸 **Margarita**
The classic tequila mix, served with lime and salt.

■ **Bloody Mary**
Belvedere vodka, tomato juice, fresh lemon juice, Worcestershire sauce stirred with black pepper and a dash of Tabasco. Spice levels varied.

■ **Caipirinha**
A Brazilian classic. Sagatipa mashed lime and sugar, no juice. An eternal explosion of flavour.

■ **Negroni**
A Florence's classic stir of Gin, Campari and touch of vermouth.

■ **Raspberry Collins**
An elegant mix of your choice of gin stirred over raspberry puree and fresh lemon juice. Topped with soda, this is classic refreshment for gin lovers.

■ **Whiskey Sour**
Your choice of whiskey mixed with fresh lemon juice, sugar syrup and shaken alongside egg white for texture. A classic peoples favourite.

■ **Amaretto Sour**
By many known as the "Amoretto cookie" this drink offers a classic mix of Amoretto, lemon juice and sugar syrup shaken alongside egg white for texture. A sweet made sour.

🍸 **Lagerita**
A Margarita modern twist. Tequila, lime and salt topped with lager for the ultimate refreshment.

■ **Old Fashioned**
A divine stir for all those whiskey lovers. Your choice of whiskey, angostura bitters, brown sugar served on the rocks and garnished with orange zest.

■ **Hurricane**
This Iconic rum cocktail is a tropical mix of Bacardi and Mount Gay Eclipse, served over pineapple, passion fruit puree and orange juice. The finale, dashes of lime and grenadine.

■ **Zombie**
A classic mix of Bacardi, Mount Gay and Wray Nephew's rum mixed with pineapple juice and ashes of fresh lime. Garnished with a flaming passion fruit this drink is not for the faint hearted.

■ **Long Island Ice Tea**
Belvedere vodka, Portobello Road gin, Bacardi rum, Tequila and Cointreau shaken with fresh lime juice layered over Coca-Cola.

MOCKTAILS (Alcohol Free Cocktails)

Virgin Mojito | Raspberry Mojito | Passion Fruit Mojito
Lashings of fresh mint, lime juice over crushed ice, sugar syrup and your choice of flavour. Simply refreshing. £4.50

Tropicana
Pineapple juice, orange juice, cranberry juice and apple juice mixed with passion fruit puree. A Mocktail known for the explosion of flavours. £4.50

Virgin Bloody Mary
Tomato juice, fresh lemon juice, Worcestershire sauce stirred with black pepper and a dash of Tabasco. Spice levels varied, ask bartender for recommendation. £4.50

BOTTLED CRAFT BEER

Brooklyn Lager £5.95
Coopers Pale Ale £5.45
Goose Island IPA £5.10
Meantime Pale Ale £5.10
Brewdog Punk IPA £5.95
Vedett £5.95
Big Hug £5.20
(Spirit Pale Ale, Himalayan Red Rye, Hibernation White IPA)

BOTTLED BEER AND CIDER

San Miguel £4.60
Rekorderlig £6.00
(Pear, Apple, Strawberry & lime)
San Miguel Fresca £4.60
Erdinger £6.50
Guinness Bottle £4.10

We also have a wide selection of draft beers, please ask a member of staff.



SOFT DRINKS

Coca-Cola/Diet Coke £2.50
Fever-tree sodas £2.60
*(Tonic Water, Lemonade, Elderflower Tonic,
Bitter Lemon, Mediterranean Tonic, Soda Water, Ginger Ale)*
Pago Fruit Juice £2.50
Hildon Still Mineral Water £2.00/£3.30
Hildon Sparkling Mineral Water £2.00/£3.30
Red Bull £3.00
Juices £2.00/£3.00
(Orange, Apple, Cranberry, Pineapple, Tomato)

HOT DRINKS

Our Coffee beans come from Doppio Coffee
In nearby Kentish Town

Espresso £1.50
Macchiato £2.00
Americano £2.00
Flat White £2.50
Latte £2.50
Cappuccino £2.50
Irish coffee £5.80
Hot Chocolate £2.50
English Breakfast Tea £2.00
Earl Grey £2.00
Organic Leaf & Herbal Teas £2.00
*(Darjeeling Earl Grey, English Breakfast, Chamomile Flowers,
Invigorating Peppermint, Lemon & Ginger, Chai Tea or
Strawberry & Raspberry)*

DIGESTIVES

Hennessy VS £4.40/£8.80
Hennessy XO £8.80/£17.60
Cockburns Fine Tawny Port £4.60/£9.20
Irish Coffee £5.80
French Coffee £5.80



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