

# TWO *One* FOUR

COCKTAIL BAR

## **Signature cocktails ~ £8**

### **Cherry Collins**

Jensen's Dry, BOLD liqueur, lemon, cherry syrup, Bermondsey Tonic  
*super refreshing fruity take on a classic collins*

### **Gin Tai**

Hayman's Sloe gin, ELLC vodka, Cointreau, almond, lime  
*fruity, easy drinking, boozy*

### **Penicillin**

Naked Grouse, Lagavulin, King's Ginger, lemon, honey  
*smokey, 'healthy', wintery*

### **Passion**

Passion fruit infused Portobello Rd gin, homemade tonka syrup, lime  
*pornstar martini with more depth*

### **Tea O'clock**

Earl Grey tea infused Colonel Fox's gin, grapefruit, lime, elderflower  
*refreshing & citrusy*

### **Apple & Aniseed Fix**

Apple infused Caorunn gin, Calvados, pear liqueur, lime,  
salted caramel, Pastis, egg white  
*complex, sweet & sour*

### **Pear & Ginger Sour**

Pear & mint infused ELLC vodka, homemade ginger syrup, lemon, egg white  
*refreshing, aphrodisiac*

### **Fig & Thyme Gimlet**

Thyme infused Plymouth gin, fig liqueur, lime, homemade fig syrup  
*sweet & savoury twist on the classic*

### **Coconut Margarita**

Coconut infused tequila, pineapple liqueur, lime & tonka syrup  
*simple & refreshing with a salt & dry chili rim*

## Low & No alcoholic cocktails

### **Non-alcoholic G'n'T - £4**

Ceder's Crisp plus your choice of Bermondsey tonic waters

*NO: notes of juniper, cucumber & camomile*

### **Light & Stormy - £6**

Stryk Not Rum, lime, ginger beer, bitters

*NO: non-alcoholic version of the classic Dark'n'Stormy*

### **Cucumber Spritz - £6**

Ceder's Crisp, Everleaf, Bermondsey cucumber tonic

*NO: light & refreshing spritz*

### **Low alcoholic G'n'T - £7**

Hayman's small gin plus your choice of Bermondsey tonic waters

*LOW: packs the flavour punch of a classic G'n'T but with a low abv*

### **Blood Orange Bellini - £7.5**

Blood orange, Prosecco

*LOW: wintery, citrusy fizz*

### **Grapefruit Spritz - £7.5**

Aperol, Bermondsey Grapefruit Tonic

*LOW: bittersweet*

### **Bermondsey Americano 2.0 - £7.5**

Campari, Scarpa Rosso, Bermondsey Grapefruit Tonic

*LOW: local twist on the classic*

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## Gin O'clock

Monday to Saturday 5 to 6pm (not available in December)

cocktails ~ £6 | selected double G&T's ~ £5

## Tiki Sundays

4 to 10.30pm

tiki cocktails ~ £6.5 | selected G&T's ~ rum & mixers ~ £5

# **Gin & Tonic Tasting Flights**

How it works – Your flight options are listed below. You will be given three mini G&Ts as listed but in an unknown order with a sealed revealing envelope. Try them all, make a guess as to what's what & then put yourself out of your misery... Honestly with Bermondsey Tonic, identifying the gins is easier than you may think!

## **The Great British Gin-Off £18**

### **Edinburgh Gin (Scotland)**

*Full bodied juniper up front with a smooth sweet spice & bright heathery notes.*

### **Da Mhile Seaweed (Wales)**

*Eucalyptus & bright citrus initially with full bodied piney sweetness leading to a herbal minty finish.*

### **Tarquin's (England)**

*Spiky juniper & lemony coriander leads to bright lavender & violet on the finish.*

## **Tour of London £18**

### **City Of London (St Paul's)**

*Soft anise flavours up front, then floral juniper leading to zesty grapefruit.*

### **Half Hitch (Camden)**

*Loads of bergamot initially, with a full-bodied middle & a dry, tannic finish.*

### **Dodd's (Battersea)**

*Honey makes this one deep & woody, with plenty of cardamom & subtle vanilla.*

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## **Classics ~ £9**

*We love the classics just as much as you do so please just ask your bartenders & they'll be able to whip up your favourite tipple.*

# Bar Sharing Snacks

~ please make us aware of any dietary intolerances or allergies when ordering

<b>Nuts</b> ~ Cashew	£1.5
<b>Crisps</b> ~ Salted	£1.5
<b>Olives</b> ~ Nocellara	£2.5

## Served until 22.00

Bread selection, extra virgin olive oil, balsamic	£3.5
Burrata, extra virgin olive oil	£6.5
<b>Venetian grilled sandwich</b>	
~ fontina, parmesan, mustard	£4.5
~ prosciutto cotto, fontina, parmesan, mustard	£5.5
<b>Salumi</b> ~ prosciutto di norcia, prosciutto braciotto	£9
<b>Cheese</b> ~ carboncino, prosecco ubriaco, gorgonzola dolce	£7

## Something Sweet

Chocolate & hazelnut budino, sea salt	£5
Almond & prune tart, crème fraiche	£6
Tiramisu gelato	£5

## Wine

<b>Sparkling</b>	<b>Prosecco</b> ~ bubbles that slip down with ease	£7/£32
<b>White</b>	<b>Cataratto</b> ~ peachy & very gulpable	£5/£22
	<b>Roero Arneis</b> ~ crisp fruit, dry, substantial	£6/£28
	<b>Gavi di Gavi</b> ~ posh pinot grigio	£6.5/£30
<b>Rose</b>	<b>Calafuria</b> ~ summer fruits, refreshing, fairly dry	£7/£32
<b>Red</b>	<b>Montepulciano</b> ~ cherry, plum, attitude	£5/£22
	<b>Biferno</b> ~ serious, great value for money	£5.5/£24
	<b>Chianti</b> ~ unoaked, organic, robust	£6/£28

## Beers

Peroni Nastro Azzurro	£5
The Kernel Pale Ale	£5.5
Free Damm non-alcoholic lager/Peroni 0.0%	£4