



BRUNCH

BOTTOMLESS BRUNCH

£39.5 p/person

A dish from 'Something light'

A dish from 'Set for the day'

Bottomless prosecco & mimosas

2 hours | Whole table only | One drink at a time

SOMETHING LIGHT

- House made maple granola**, thick Greek yogurt, fresh berries, coconut flakes, honey, chia seeds, flaked almonds, edible flowers (N) (V) 7.5
- Award winning banana bread sandwich**, mascarpone, fresh berries, flaked almonds, honey (N) (V) 9.7

SET FOR THE DAY

- Two free range eggs**, poached, scrambled or fried on charcoal bread* w house made chilli pesto (N) & cucumber ribbon (V) 7.0
Add bacon, avocado or sausage (+2.5 each)
- Avocado on charcoal**, charcoal bread*, avocado, house made labne, dukkah, spinach (N) (V) 8.2
Add free range poached egg (+2.0) or house made chilli pesto (+2.5) (N)
- Coconut bread french toast**, thick Greek yogurt, fresh & freeze dried raspberries, mango, shaved coconut, bee pollen, pure Vermont maple (GF) (V) 10.8
- Buttermilk blueberry pancakes**, fresh blueberries, mascarpone, pure Vermont maple (V) 11.4
Add extra berries or maple bacon (+3.0 each)
- Hot & healthy breakfast greens**, seasonal greens, poached free range egg, halloumi soldiers, flaked almonds, balsamic dust (GF) (N) (V) 10.5
- Shakshouka**, spiced tomatoes, peppers, labne, baked free range eggs, charcoal bread* (V) 10.5
Add chorizo (+3.5) or avocado (+2.5)
- Broccoli & corn fritters**, w avocado, poached free range egg, house made chilli pesto (GF) (N) (V) 12.2
Add back bacon (+2.5)
- Smoked salmon royale**, smoked salmon, dark rye, avocado, spinach, poached free range eggs, lemon hollandaise 12.6
- Fancy bacon roll**, crispy onion crusted free range poached eggs, back bacon, the Ribman's holy f*ck hollandaise, fresh chilli, paratha roti 12.9
Add avocado (+2.5)
- The Bondi**, back bacon, poached free range eggs, sausage, mushrooms, house made chilli pesto, avocado, charcoal bread* (N) 13.2
- Steak & eggs**, broken crispy rice, mushrooms, rump steak, fried eggs, chimichurri (from 11am) 15.8
- Timmy's burger**, prime 8oz beef burger, mature cheddar, charcoal brioche bun*, chilli pineapple salsa, hand cut twice cooked duck fat fries (from 11am) 15.0
Add back bacon (+2.5), fried egg (+2.0) or truffle mayo (+2.0)

Sides

- House made chilli pesto (N) 2.5 Avocado / back bacon / sausage 2.5
- Charcoal bread* / rye bread 2.5 Hand cut twice cooked duck fat fries 4.5

Full allergy list available

(GF) Made with gluten free ingredients but in a kitchen which uses gluten & nuts (N) Contains nuts

(Clean) No added sugar or nasty carbs (V) Vegetarian

*Our exclusive charcoal bread is organic, cold fermented activated charcoal sourdough



EXPRESS LUNCH

In and out in
30 mins

Add a Pint of **Freeman's Frothie**, our bespoke crisp lager (4.8)
or a 175ml glass of **Le Lesc Blanc** or **Rouge** (4.9)

Asian Chicken Salad, pea shoots, Asian herbs, shredded wombok, carrot, red cabbage, cucumber, crispy onions, candied chilli, toasted cashews, nouc cham dressing (for (V) option replace chicken w halloumi) 14.5

Sashimi salad, seabass, salmon & tuna sashimi, mixed greens, avocado, pickled ginger, sesame & soy dressing (Clean) 16.8

Paillard of chicken, lemon, chilli & mint, house salad, crushed 14.8

Steak & chips, 200g (7oz) rump steak (aged 75 days), house salad, hand cut twice cooked duck fat fries 18.8

Timmy's burger, prime 8oz beef burger, charcoal brioche bun*, mature cheddar, chilli pineapple salsa, hand cut twice cooked duck fat 15.0

Swap beef burger for vegetarian burger & duck fat fries for sweet potato wedges (V)

Swap black brioche bun for avocado bun (+2.5)

Add back bacon (+2.5) or fried egg or truffle mayo (+2.0)

Melbourne Mars Bar cheesecake, double cream 7.8

Salted caramel brownie sandwich, salted caramel ice cream, dulce de leche (perfect to share) 5.8

Award winning banana bread sandwich, mascarpone, fresh berries, flaked almonds, honey (N) (V) 6.2

All wines served by the glass are available in a 125ml measure

All tap beers are available in a half pint measure at 50% of the price of a full pint

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DINNER

Spicy tuna tostadas , avocado, yuzu cream (each)	2.9
Betal leaves , coconut sambal, chilli, mint, cashews, candied papaya (each)	2.6

STARTERS

Pacific tiger prawn & watermelon salad , feta, mint, candied chilli, pickled watermelon rind	11.8
Fire roasted asparagus , crispy kale, hazelnuts, shaved parmesan, lemon butter (V)	8.6
Byron bhel puri , crispy chickpeas & black rice, avocado, pomegranate, peanuts, sweet & spicy tamarind (Vegan)	8.2
Halloumi fries , pomegranate yogurt, lemon, mint (V)	7.8
Saganaki , (pan fried Greek cheese), manuka honey, pickled grapes (V)	9.0
Burrata , heirloom & sun blush tomatoes, cold pressed olive oil, charcoal toast (V)	12.0
Crispy calamari, courgettes & green beans , the Ribman's holy f*ck sauce	8.8
Tempura soft shell crab , Szechuan caramel, pickled cucumber salad	11.6
Little plate of homemade snags , lamb merguez, chorizo, pork & fennel	9.6
Aussie barbeque lamb cutlets , house chilli pesto (two)	12.8

MAINS

We are proud to be able to offer dishes cooked on our custom made Josper charcoal grill. Firing at over 500°C with two adjustable draughts, the Josper ensures that all the natural moisture and flavor is held within the meat.

Our rare breed beef comes from tiny farms in the South of England, is grass fed, butchered whole in Bermondsey and dry aged for optimal flavor. Our meat is cooked to order (no sous- vide).

Chicken paillard (clean)	lemon, chilli & mint, crushed avocado, chimichurri, garden salad	17.5
Fire roasted aubergine (Vegan)	crispy rice, kale, miso, tahini, coconut, Aleppo chilli	16.5
Tuna steak (sashimi grade) (clean)	crushed avocado, salsa verde, garden salad	22.4
70 day dry aged Rump (200g)	duck fat fries, peppercorn sauce	22.8
28 day dry aged Sirloin (320g)	duck fat fries, chimichurri	25.4
60 day dry aged Ribeye (400g)	duck fat fries, truffle mushrooms	28.0
Prime rack of lamb	spiced aubergine, labne, house chilli pesto	24.5

Sides		4.5
Watermelon, feta & mint salad duck fat fries roasted sweet potato, pomegranate mint yogurt Garden salad Fried egg (2.5)		

SHARING

Giant chicken parmigiana (serves 2) - panko crusted chicken schnitzel, prosciutto, crushed tomatoes, burrata, garden salad, duck fat fries	37.6
Chateaubriand (aged 30 days) , red cabbage, Blue Monday cheese & hazelnut salad, duck fat fries, béarnaise sauce, house chilli pesto	55.0

DESSERTS

Rhubarb rice pudding , rhubarb jelly, forced rhubarb sorbet, fresh cream, toasted almonds	7.5
Melbourne Mars Bar cheesecake ball , double cream	7.8
Salted caramel brownie sandwich , salted caramel ice cream, dulce de leche (perfect to share)	9.5
Affogato , vanilla bean ice cream, our Beany Green espresso	5.0
Add shot of Baileys, Kahlua or Frangelico (+4.5 each) or house made salted caramel brownie (+3.0)	
Cheese , selection of local & imported cheeses, quince jelly, grapes, charcoal toast	11.0 / 15.0

Still & Sparkling water (750ml) - 3.5

Timmy burger available upon request - 15.0

Full allergy list available. All dishes may contain nuts. (N) Contains nuts (Clean) No added refined sugar or refined / simple carbs (V) Vegetarian



BAR SNACKS

From 5pm - please order at the bar

Gordal olives	3.5
Tricia's spicy nuts (N)	4.0
Halloumi fries , creamy pomegranate yogurt, lemon, mint	7.8
Spicy tuna tostadas , avocado, yuzu cream (each)	2.9
Betel leaf - papaya, coconut, cashew, chilli, mint	2.6
Pacific tiger prawn & watermelon salad , feta, mint, candied chilli, pickled watermelon rind	11.8
Fire roasted asparagus , crispy kale, hazelnuts, shaved parmesan, lemon butter (V)	8.6
Byron bhel puri , crispy chickpeas & black rice, avocado, pomegranate, peanuts, sweet & spicy tamarind (Vegan)	8.2
Halloumi fries , pomegranate yogurt, lemon, mint (V)	7.8
Saganaki , (pan fried Greek cheese), manuka honey, pickled grapes (V)	9.0
Burrata , heirloom & sun blush tomatoes, cold pressed olive oil, charcoal toast (V)	12.0
Crispy calamari, courgettes & green beans , the Ribman's holy f*ck sauce	8.8
Tempura soft shell crab , Szechuan caramel, pickled cucumber salad	11.6
Little plate of homemade snags , lamb merguez, chorizo, pork & fennel	9.6
Aussie barbeque lamb cutlets , house chilli pesto (two)	12.8

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LOCAL CRAFT BEER

We work closely with Fourpure Brewery in Bermondsey to brew some excellent bespoke beers. In addition, we offer six rotating local guest beers & ciders from small producers which we change every week.

London craft beer flight	8.0
Selection of four locally sourced seasonal craft beers (4 x 1/3 pints)	

ABV	Style		2/3	Pint
4.4%	Lager	Freeman's Frothie bespoke beer made in collaboration with Fourpure Clean, crisp & very drinkable	4.1	5.2
4.7%	Pilsner	Pils Lager by Fourpure, Bermondsey Classic German pils style - generous hopping, floral & spicy aromas	4.1	5.2
4.2%	IPA	Sessions IPA by Fourpure, Bermondsey American style - bold & exciting hop character, easy drinking	4.1	5.3
5.0%	Pale Ale	American Pale Ale by Fourpure, Bermondsey Californian style pale ale - clean & bright, citrus notes	4.2	5.4
7.0%	American IPA	5 O'clock Shadow by Weird Beard Beer, Hanwell Big on hoppiness: aroma & taste w citrus & floral notes	5.5	7.0
3.8%	Milk Stout	Black Perle by Weird Beard Beer, Hanwell Single hop IPA, milk, Costa Rican Zamorana coffee bean & a touch of sugar - an outstanding, creamy coffee stout	5.5	7.0
4.5%	Apple Cider	Devon Mist by Sanfords Orchard, Devon Autumnal fruit w a perceptible sparkle, plenty of scrumpy soul	4.3	5.5

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COCKTAILS

SIGNATURES

Raspberry sour - Beefeater Gin, freshly mulled raspberries, house made raspberry syrup, fresh lime, egg white	9.5
Our Espresso martini - Absolut Vodka, Kahlua, Crème de Cacao, freshly ground Beany Green espresso	9.0
Timmy's margarita - Zignum Reposado Mescal, agave syrup, almond milk, fresh lime, avocado	11.0
Orange & red currant bellini - Ca di'Alte Prosecco, Grand Marnier, house made orange & red currant puree	8.0
Fresh orange mimosa - Ca di'Alte Prosecco, freshly squeezed orange juice	7.0
Guava bellini - Ca di'Alte Prosecco, guava puree, grapefruit zest	7.5
Aperol spritz - Aperol, Ca di'Alte Prosecco, Fevertree soda	8.0
Champagne cooler - Veuve Clicquot NV Brut Champagne, Belvedere vodka, Somerset Pomona, apricot jam, pomegranate	13.0
Pineapple cooler - Koko Kanu Rum, fresh pineapple, lemon verbena, lemon zest syrup, fresh lemon, Fevertree soda	9.5
Pe(a)rfect Perth - Stolichnaya Vodka, Xante Pear Liqueur, fresh lemon juice, fresh pear juice	10.5
Pink martini - Beefeater Gin, Goiji Berry Liqueur, Aperol, fresh grapefruit juice, fresh lemon juice	10.5
Pornstar martini - Stolichnaya Vanil Vodka, Ca di'Alte Prosecco, passionfruit puree, fresh lime, vanilla, syrup	10.5
Mexican swing - Zignum Reposado Mescal, Angostura bitters, passion fruit, cucumber, agave, fresh lime, ginger beer	12.0
Negroni - Sipsmith Gin, Vermouth Rosso, Campari	9.0
Sacred negroni - Tanqueray 10 gin, Sacred Rosehip liqueur, Bernard Loiseau Creme de Peches Fluer d'Hibiscus	11.0
Ritual incense - Orange and clove bourbon infusion, Bitter Truth Pimento Dram, Marolo Vino Chinato	12.0
Old fashioned - Woodford Bourbon, whisky barrel aged bitters, brown sugar	10.5

Classics available upon request



BUBBLES

				125ml / 750ml
NV	Italy	Prosecco	Ca di'Alte Light straw yellow w fine bubbles & notes of pear, followed by a very bright, clean, finish	6.5 / 29.0
NV	Australia	Moscato	Innocent Bystander, Victoria Intense fairy floss & blackcurrant perfumes wrap around notes of musk, Turkish delight & mandarin	7.0 / 33.0
NV	France	Sparkling Suamur	Corail Rosé sec, Suamur Barrage of wild berries on the nose w delicate flowery palate, medium dry	9.5 / 36.0
NV	France	Champagne	Veuve Clicquot, Brut Fruity aromas & more subtle toasty notes. Flavours of white fruits, raisins, brioche & vanilla (90 Parker points®)	12.5 / 60.0
NV	France	Champagne	Veuve Clicquot, Rosé Initial aromas of fresh red fruits leading to biscuity notes of dried fruits & Viennese pastries	16.5 / 75.0
NV	France	Champagne	Bollinger Special Cuvee, Brut From notes of a spiced apple pie, to generously ripe peaches & apricots. Fine, delicate bubbles add depth & structure on the palate (91 Parker points®)	68.0
NV	France	Champagne	Veuve Clicquot, Rich Cherry, mirabelle plums & grapefruit notes. Perfect served over ice	88.0
2008	France	Champagne	Veuve Clicquot, Vintage Rosé Intense w spicy notes of red & black berries, rounded voluminous finish interspersed w ample yet gentle effervescence (91+ Parker points®)	135.0
2006	France	Champagne	Dom Perignon This vintage embodies the unique Dom Perignon style, a rich, creamy mousse, fine perlage, a spirited, crisp opening leading into a broad palate of aromas & tastes (95 Parker points®)	195.0

® Robert Parker's rating system employs a 50-100 point quality scale.

90-95: An outstanding wine of exceptional complexity & character. In short, terrific wines

96-100: An extraordinary wine of profound & complex character. Very rare to find



WHITE

175ml / 375ml Carafe / 750ml

2015	France	Le Lesc Blanc Plaimont, Côtes de Gascogne Bright & refreshing w prominent citrus notes & a clean finish. Light easy drinking	5.8 / 11.3 / 20.9
2015	Australia	'Shaw & Smith' Sauvignon Blanc Adelaide Hills Aromatic w notes of grapefruit, nashi pear, lime & nettles (90 Parker points®)	8.2 / 16.0 / 29.5
2015	France (Organic)	Domaine Sautereau Sancerre Loire Refreshing acidity, notes of apple & white grapefruit	8.5 / 16.6 / 30.6
2015	Australia	Estate Pinot Gris Paringa Estate, Mornington Peninsula Fresh cut pear & apple, citrus fruit flavours, finishing crisp & dry	8.5 / 16.6 / 30.6
2014	Spain (Organic)	Alba Martín Albariño DO Rías Baixas Straw-yellow w intense & elegant aromas of white stone fruits, subtle blossom & natural minerality	7.6 / 14.8 / 27.4
2013	Australia	'Are you Game?' Chardonnay Fowles, Strathbogie Ranges Aromas of peach, papaya & apricot jump from the glass w subtle notes of oak in the wake	8.1 / 15.8 / 29.2
2015	Australia	10X Chardonnay Ten minutes by Tractor White peach, nectarine, creamy / spicy oak. Sunny but racy. Bang on.	68.0
2015	New Zealand	'Cloudy Bay' Sauvignon Blanc Marlborough Fresh herbal aromas, layers of ripe guava & tropical fruit (90 Parker points®)	43.9

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WHITE

175ml / 375ml Carafe / 750ml

2015	South Africa	'Elodie' Chenin Blanc Gabriëlskloof, Swartland Orange & peach aromas w some yeasty complexity on the nose & a gently savoury finish	52.0
2015	Australia (Organic)	'Alea' Riesling Grosset, Clare Valley A generosity of lime, a touch of sweetness on the back palate, balanced by refreshingly powerful natural acidity (90 Parker points®)	48.0

ROSÉ & ORANGE

175ml / 375ml Carafe / 750ml

2015	France	Château Beaulieu Rosé Coteaux d'Aix-en-Provence Redcurrant & wild strawberry perfumes that develop into juicy white peach & pear notes w fresh acidity	7.6 / 14.8 / 27.4
2015	France (Organic)	Miraval Côtes de Provence Rosé Côtes de Provence Hollywood pink rose, crisp & precise. A lovely mineral freshness w delicate aromas of citrus, red fruits & white flowers (91 Parker points®)	39.0
2014	Australia (Orange) (Organic)	'Amber' Cullen, Margaret River A complex wine, w lemon, cumquat, orange blossom & hints of honey (91 Parker points®)	48.0

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RED

175ml / 375ml Carafe / 750ml

2015	France	Le Lesc Rouge Plaimont, Côtes de Gascogne Lively & fruit driven, soft cherry-skin crunch w a touch of white pepper. Light easy drinking	5.8 / 11.3 / 20.9
2011	Argentina (Organic)	Famiglia Bianchi Malbec San Rafael, Mendoza Raspberry aromas mix w prunes, spices, tobacco & subtle mocha notes. Full-bodied & smooth w rounded tannins	7.9 / 15.4 / 28.4
2015	Australia	'Innocent Bystander' Pinot Noir Yarra Valley, Victoria Lifted fruit on the nose, clean & restrained depth on the palate, lovely grip & ripe red fruits (84 Parker points®)	8.2 / 16.0 / 29.5
2015	South Africa	'Hitch' Mourvèdre Swartland, Coastal Region Red fruits & floral notes on the nose w some musk spice. Palate demonstrates great balance & a long finish	10.2 / 19.9 / 36.7
2013	Australia	'Ladies Who Shoot Their Lunch' Shiraz Fowles, Strathbogie Ranges Bold colour bursting w red fruit flavours, mulberry & gentle spices. One of our favourites (88 Parker points®)	49.0
2015	Australia	'Juveniles' Granache Shiraz Mataro blend Torbeck, Barossa Valley Bold & seductive, this youthful un-oaked blend encapsulates all that is great in natural, pure, un-seasoned wine. Blackberry, spiced cherries, minerals & Asian spices	53.0
2013	New Zealand	'Cloudy Bay' Pinot Noir Marlborough Vanilla & hints of spice, dark cherries & strawberries w toasty characters & silky tannins (90 Parker points®)	62.0
2011	Italy (Organic)	'Le Albe' Barolo G.D.Vajra, Piemonte Ruby red in colour. Aromas of red fruits & plums w floral notes & pine needles. Ripe tannins & elegant acidity	58.0
2010	France	Château Larose Trintaudon Haut-Médoc, Bordeaux Intense ruby colour w sweet spices of vanilla, cinnamon & ginger (91 Parker points®)	55.0



RED

2014	France	Domaine des Bosquets Gigondas Southern Rhône Plums & berries on the nose erupt lavishly w blackberry & green apple. Lasting peppery finish (90 Parker points®)	65.0
2013	Australia	'Eligo' Shiraz John Duval, Barossa Valley Excellent sipping option, generous bouquet on the nose creamy & nutty, rich on palate, gentle tannins, broad finish - magnificent (93 Parker points®)	95.0
2010	France	Château Dufort-Vivens Margaux 2nd Cru Classé, Bordeaux The deep crimson red harbours ample array of notes from cassis to blackberries. Stylish & balanced, the 2010 Vivens is a very refined & multi-nuanced Margaux	120.0
2013	Australia	Warner Shiraz Giaconda, Beechworth Medium to deep garnet purple coloured, a gorgeous nose of ripe cherries, mulberries & plums w hints of lavender. Plenty of freshness & great length (95 Parker points®)	145.0

DESSERT

2015	Australia	'Cordon Cut' Clare Valley Riesling Clare Valley Intense floral, spice & lemon aromas (93 Parker points®)	8.5
2011	Portugal	Quinta do Infantado Vintage Port Cima Corgo, Douro Fresh, fruity & spicy, full of round ripe tannins (93 Parker points®)	8.0
NV	Spain	Pedro Ximénez El Candado Jerez, Andalucia Candied, dried fruits, raisins, figs & dates (90 Parker points®)	9.0

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SPIRITS

VODKA

ABV	Origin		25ml	50ml
40%	Sweden	Absolut Blue	6.5	8.5
40%	Russia	Stolichnaya Vodka (House)	6.5	8.5
40%	Poland	Siwucha	7.0	9.0
40%	Poland	Zubrowka Bison Grass	7.0	9.0
40%	England	Sipsmith Vodka	7.5	9.5
40%	Poland	Belvedere	8.5	10.5
40%	England	Chase English Potato Vodka	8.5	10.5
40%	Russia	Beluga Noble Export	9.0	13.0
40%	USA	Crystal Head Vodka	9.0	13.0
40%	Poland	Wyborowa Exquisite	9.0	13.0

GIN

40%	England	Beefeater Gin (House)	6.5	8.5
40%	England	Bombay Sapphire Gin	7.0	9.0
41%	Scotland	Hendrick's Gin	7.0	9.0
42%	England	Sipsmith London Dry Gin	8.5	10.5
47%	Scotland	Tanqueray No.10	8.5	10.5
48%	England	Chase Williams Gin	8.5	10.5
43%	Spain	Mare Gin	8.5	10.5
47%	Germany	Monkey 47	9.0	13.0



SPIRITS

RUM

ABV	Origin		25ml	50ml
40%	Peru	Ron Cartavio Black (House)	6.5	8.5
40%	Cuba	Havana Club 3yr	6.5	8.5
40%	Cuba	Havana Club 7yr	7.0	9.0
38%	Jamaica	Koko Kanu Coconut	6.5	8.5
35%	Jamaica	Captain Morgan's Spiced	6.5	8.5
40%	Panama	Sailor Jerry Spiced	6.5	8.5
40%	Barbados	Mount Gay Eclipse	7.0	9.0
40%	Jamaica	Myers Planters' Punch	7.0	9.0
40%	Barbados	Clement Rhum Vieux Select Barrel	7.0	9.0
47%	Panama	Ron De Jeremy Spiced	8.5	10.5
40%	Venezuela	Diplomatico Reserva (extra anejo)	8.5	10.5
40%	Bermuda	Gosling Family Reserve	8.5	10.5
40%	Panama	Ron de Jeremy Reserva	8.5	10.5
63%	Jamaica	Wray & Nephew Overproof	8.5	10.5

WHISKY

40%	Blend	Chivas Regal 12yr	6.5	8.5
40%	Blend	Johnnie Walker Black Label	6.5	8.5
46 %	Isle of Skye	Talisker 10yr	8.5	10.5
40%	Highland	Glenmorangie Original 10yr	8.5	10.5
40%	Highland	Highland Park 12yr	8.5	10.5
40%	Speyside	Glenfiddich Special Reserve 12yr	9.0	11.0
43%	Highland	Glenmorangie 18yr	9.0	14.0
43%	Speyside	Macallan fine oak 12yr	9.0	14.0
43%	Highland	Dalwhinnie 15yr	9.0	14.0
43%	Islay	Lagavulin 16yr	9.0	14.0
43%	Highland	Highland Park 18yr	10.0	15.0

WHISKEY

40%	Tennessee	Jack Daniel's	6.5	8.5
40%	Kentucky	Buffalo Trace	6.5	8.5
40%	Kentucky	Four Roses Yellow Label	6.5	8.5
40%	Ireland	Jameson	6.5	8.5
45%	Kentucky	Four Roses Small Batch	7.0	9.0
43%	Kentucky	Woodford Reserve	7.0	9.0
40%	Kentucky	Rittenhouse Rye Whisky	7.0	9.0
40%	Ireland	Redbreast 12yo	8.5	10.5
50%	Kentucky	Rittenhouse BIB Rye Whiskey 100 proof	8.5	10.5



SPIRITS

			25ml	50ml
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TEQUILA				
ABV	Origin			
38%	Mexico	Olmecca Blanco Tequila (House)	6.5	8.5
38%	Mexico	Zignum Reposado Mezcal	7.5	10.5
38%	Mexico	Don Julio Reposado	7.5	9.5
38%	Mexico	Don Julio Añejo	8.0	11.0
40%	Mexico	Herradura Añejo	9.0	13.0

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COGNAC & BRANDY				
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40%	France	Hennesy VS (House)	6.5	8.5
40%	France	Hennesy XO	9.0	13.0
40%	France	Château du Breuil Calvados VSOP	8.5	10.5
40%	France	Château de Laubade Bas Armagnac VSOP	9.0	13.0

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SHOTS				
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17%	Ireland	Baileys Irish Cream	5.0	7.0
25%	France	Cartron Amaretto	6.0	8.0
30%	Italy	Meletti Limoncello	6.0	8.0
35%	Germany	Jagermeister	6.5	8.5
38%	Italy	Luxardo Sambuca Dei Cesari	6.5	8.5
35%	Tennessee	Southern Comfort	6.5	8.5
35%	Kentucky	Tuaca	7.0	10.0
35%	Mexico	Patron XO Cafe	7.0	10.0
30%	Mexico	Patron XO Incendio	7.0	10.0



SMOOTHIES & JUICES

All made fresh in house with love

Orange juice	3.5
Red zinger juice Freshly squeezed beetroot, carrot, apple, ginger	5.0
Green detox juice Freshly squeezed cucumber, spinach, celery, apple	5.0
Go bananas smoothie Banana, fat free frozen yogurt, low fat milk, agave, banana chips, bee pollen	5.8
Yogi berry smoothie Mixed berries, fat free frozen yogurt, low fat milk, agave, edible roses, freeze dried berries	5.8
Vegan nut smoothie (N) Banana, cashews, vanilla, Maldon sea salt, chia Seeds, almond milk, agave, banana chips	5.8
Caffeine hit smoothie (N) Banana, dates, coconut H2O, almonds, our espresso, shaved coconut	5.8

Full allergy list available. (N) Contains nuts



COFFEE

by The Roasting Party

We work closely with small batch roastery, The Roasting Party, fellow Aussies based in Winchester.

Our bespoke blend comprises beans from single estates in Colombia, Brazil & Guatemala. We aim to consistently deliver a smooth fine bodied coffee with decadent cocoa notes & balanced fruit acidity, perfect for milk based espresso drinks.

We serve a double shot as standard & aim to serve our coffee as close to 63°C as possible. Please let us know if you would like it extra hot or as a single shot.

In addition we offer guest single origins from some very special producers, which we change every week. We think these are best enjoyed through a V60 without milk to really capture the clean, crisp gentle flavours.

Espresso

Double espresso	2.6
Americano	2.9
Piccolo / Macchiato	2.9
Flat white / Latte / Cappuccino	4.3

V60 filter coffee (350ml glass server) 4.3

House made chai 3.5

Matcha latte 4.0

House made hot chocolate 4.3

Extra shot +0.5

Regular soy / Almond milk +0.6

Bonsoy +1.0



TEA

by Good & Proper Tea

We work with Good & Proper Tea to source amazing loose leaf teas from all around the world.

We serve our tea in large pots, perfect for at least two cups.

Black tea (fully oxidised)	Brockley Breakfast - Traditional breakfast blend combining single origin teas from Assam (India), Darjeeling (India), Kenya OP (Kenya) & Ceylon (Sri Lanka). Best w a dash of milk Temp: 98°C	Brew time: 3 mins	3.0
	Darjeeling 2nd Flush (India, single origin) - full-bodied & fragrant w deep amber cup & muscatel character. A wonderful afternoon cuppa, lighter than the Brockley Breakfast & best without milk Temp: 98°C	Brew time: 3 mins	3.0
Oolong tea (partially oxidised)	Iron Buddha (Taiwan, single origin) - one for the earl grey lovers, rich & smooth, notes of roasted chestnuts & dried fruit Temp: 85°C	Brew time: 3 mins	4.0
Green tea (lightly oxidised)	Jade Tips (China, single origin) - a refreshing, everyday green tea served slightly cooler for best results Temp: 75°C	Brew time: 2 mins	3.0
White tea (non oxidised)	White Peony (China, single origin) - minimally processed & not oxidised, retaining natural antioxidants & boasting sweet, flowery flavours. A caffeine light, refreshing tea best without milk Temp: 80°C	Brew time: 3 mins	4.0
Herbal tea (Caffeine free)	Wild Rooibos (South Africa, single origin) - full bodied w notes of dried cherries		3.5
	Lemongrass (Sri Lanka, single origin) - bright yellow cup, zingy w a sweet, lemony freshness & long finish		3.5
	Fresh Mint - Clean & refreshing to unwind & relax		3.5

Did you know that all tea comes from the same plant, it's just the amount of air it is exposed to (oxidisation) that determines whether it ends up black, oolong, green or white?



DESSERTS & CHEESE

Rhubarb rice pudding , rhubarb jelly, forced rhubarb sorbet, fresh cream, toasted almonds	7.5
Melbourne Mars Bar cheesecake ball , double cream	7.8
Salted caramel brownie sandwich , salted caramel ice cream, dulce de leche (perfect to share)	9.5
Affogato , vanilla bean ice cream, our Beany Green espresso Add shot of Baileys, Kahlua or Frangelico (+4.5 each) or house made salted caramel brownie (+3.0)	5.0
Cheese , selection of local & imported cheeses, quince jelly, grapes, charcoal toast	11.0 / 15.0

AFTER DINNER DRINKS

Our espresso martini	9.0
Negroni	9.0
Old fashioned	10.5
Riesling, Mount Horrocks	6.0
Vintage Port, Quinta do Infantado	6.5
Hennessy XO (50ml)	13.0
Glenmorangie 18yr 43% (50ml)	14.0
Diplomatico Reserva Extra Anejo (50ml)	10.5
Meletti Limoncello (50ml)	8.0
Luxardo Sambuca dei Cesari (50ml)	8.5
Tuaca (50ml)	10.0
Patron XO Cafe (50ml)	10.0

Full allergy list available. (N) Contains nuts
(GF) Made with gluten free ingredients but in a kitchen which uses gluten & nuts
*Our exclusive black bread is organic, cold fermented activated charcoal sourdough