

BRUNCH COCKTAILS

BROTHER MARY

Vodka, BM Bloody Mary mix, Ouzo 12yr & Turkish pepper
10.0

POMEGRANATE SPRITZ

Aperol, Pama pomegranate liqueur, orange & honey blossom droplets
topped up with Prosecco
9.5

BASILIKI

South Bank gin, Cointreau, rose water, lemon juice,
basil & sugar
10.0

LEVANTA BELLINI

Kiwi purée & lavender topped up with Prosecco
9.0

MYLONAS SPRITZER

Vodka, Chase Eldelflower liqueur, Mylonas Rosé,
lemon juice, lemonade & Greek mountain tea
9.50

NON-ALCOHOLIC

LYRE'S ITALIAN SPRITZ

Lyre's Italian Spritz & Three Cents tonic
7.0

LYRE'S MARJORAM MULE

Lyre's White Cane, marjoram syrup, lime juice & ginger beer
7.0

LYRE'S ESPRESSO MARTI-NO

Lyre's Coffee Originale, Lyre's Amaretti, espresso & sugar
8.0

BEER & CIDER

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|--|---------|
| Camden Hells Lager, London, England (Half/Pint) - 4.6% | 3.2/6.4 |
| Camden Pale Ale, London, England (Half/Pint) - 4.0% | 3.2/6.4 |
| Keo Lager, Limassol, Cyprus 330ml - 4.5% | 5.5 |
| Efes Pilsener, Istanbul, Turkey 330ml - 5.0% | 5.5 |
| Crate cider, London, England 330ml - 4.7% | 5.5 |
| Freestar, London, England 330ml - 0.0 % (GF, VG) | 5.0 |

HOT DRINKS

| | |
|---------------------------|-----|
| Espresso | 2.4 |
| Long black | 2.6 |
| Filter coffee | 2.6 |
| Flat white | 3.0 |
| Cappuccino | 3.0 |
| Latte | 3.0 |
| Mocha | 3.0 |
| Hot chocolate | 3.0 |
| Chai latte | 3.5 |
| Breakfast tea | 3.0 |
| Earl Grey tea | 3.0 |
| Green tea | 2.8 |
| Fresh mint tea | 2.8 |
| Lemon, honey & ginger tea | 2.8 |
| Brother Marcus tea blend | 2.5 |

We serve: Whole milk, Skimmed milk & Oat milk

SOFT DRINKS

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| Housemade lemonade | 3.5 |
| Housemade rosemary & basil ginger beer | 3.8 |
| Coca Cola | 3.2 |
| Diet Coke | 3.2 |
| Real Kombucha 'Royal Flush' | 4.5 |

JUICES & SMOOTHIES

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|---|-----|
| Fresh orange juice | 4.8 |
| Fresh pink grapefruit juice | 4.8 |
| Fresh apple, fennel, ginger, cucumber, lemon & basil juice | 5.0 |
| Mango, banana, ginger, carrot, agave, coconut milk & oat milk (VG) | 5.8 |
| Banana, kiwi, avocado, spinach, vanilla spirulina & oat milk (VG) | 5.8 |

| SPARKLING | 750ml | 500ml | 125ml |
|---|-------|-------|-------|
| Prosecco Palladiano Durello , Veneto, Italy, NV (Apples, floral & citrus) | 32.0 | - | 8.2 |
| Prosecco Rosé - Le Dolci Colline , Veneto, Italy, 2020 (Floral, strawberry & raspberry notes) | 36.0 | - | 9.0 |
| Champagne Gremillet Sélection Brut , Champagne, France, NV (Floral, peach, baked biscuit & crisp) | 58.0 | - | 12.0 |
| Henners Brut , East Sussex, England, NV (Green apple, pear & toasted brioche) | 65.0 | - | - |
| WHITE | 750ml | 500ml | 175ml |
| Agrimi, Roditis-Savatiano - Kokotos , Attiki, Greece, 2019 (Wine on tap) (Floral, citrus & grapefruit) | 29.0 | 21.0 | 7.6 |
| Vinho Verde, Casa Do Arrabalde - A&D Wines , Baião, Portugal, 2018 (Full-bodied, green fruit & coastal) | 34.0 | 25.0 | 8.8 |
| Pecorino, Capostazione - Tocco Azienda Agricola , Abruzzo, Italy, 2020 (Exotic fruit, fresh & rich) | 36.0 | 26.0 | 9.2 |
| Malagouzia - Alpha Estate , Amyndeon, Greece, 2020 (Medium-bodied, melon & floral) | 42.0 | 31.0 | 10.8 |
| Papagiannakos Assyrtiko - Domaine Papagiannakos , Attiki, Greece, 2020 (Floral, citrus, white blossom & wild orange) | 45.0 | - | - |
| Chablis - Domaine Daniel Séguinot Et Filles , Burgundy, France, 2019 (Flint, fresh & white nectarine) | 50.0 | - | - |
| Sancerre - Domaine du Pré Semelé , Loire, France, 2020 (Crisp, crunchy grapefruit & citrus) | 55.0 | - | - |

Wine vintages may vary, please ask your waiter.

ROSÉ & ORANGE

| | 750ml | 500ml | 175ml |
|--|-------|-------|-------|
| Malagousia-Mandilaria Rosé - Mylonas Winery, Atikki, Greece, 2020 (Strawberries, apricots & orange blossom) | 38.0 | 28.0 | 9.6 |
| Postopoma Orange - Matija Žerjav, Kerner-Riesling, Malečnik, Slovenia, 2020 (Citrus acidity & fresh orange) | 38.0 | 28.0 | 9.6 |
| Côtes de Provence Tentations Rosé - Château Cibbone, Provence, France, 2020 (Peach, mineral & smooth) | 48.0 | - | - |

RED

| | 750ml | 500ml | 175ml |
|--|-------|-------|-------|
| Three Hills, Agiorgitiko - Kokotos, Attiki, Greece 2019 (Wine on tap) (Light, red fruits & supple tannins) | 29.0 | 21.0 | 7.6 |
| Les Terras Basses - Château Laballe, Gascony, France, 2019 (Medium-bodied, raspberry & cassis) | 34.0 | 25.0 | 8.8 |
| Kanenas, Mavroudi-Syrah - Tsantalis, Thessaly, Greece, 2018 (Velvety, spiced red fruits & oak) | 36.0 | 26.0 | 9.2 |
| Chianti Classico - San Felice, Toscana, Italy, 2019 (Red cherry, cranberry & bramble fruit) | 42.0 | - | - |
| Limnio - Ktima Vourvoukeli, Advira, Greece, 2017 (Red forest fruits, black pepper & cardamom) | 45.0 | - | - |
| Barbera d'Asti Superiore 'La Vigna Vecchia' - Cossetti Piedmont, Italy, 2017 (Medium-bodied, rich fruits & soft spices) | 45.0 | - | - |
| Le Sud Pinot Noir - Bruno Lafon, Languedoc-Roussillon, France, 2020 (Light-bodied, red fruits & medium acidity) | 46.0 | - | - |
| Valpolicella Ripasso, Capitel della Crosara - Montresor, Veneto, Italy, 2017 (Morello cherry, ripe plum & dried fruit) | 48.0 | - | - |

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