



## Water

*We're part of the Belu Collective, serving unlimited filtered still and sparkling water.*

*For every water served, £1 supports Belu's mission to bring clean water to people who need it most.*

Filtered still	2.0
Filtered sparkling	2.0



## Beer & Cider

	Half	Pint
Efes Pilsener (5.0%)	3.6	6.9
Gipsy Hill Hepcat Session IPA (4.6%)	3.6	6.9
Guinness (4.1%)	3.7	7.2

---

	Bottle
Keo Lager, Limassol, Cyprus 330ml (4.5%)	6.3
Showerings Triple Vintage Cider, Somerset, 375ml (6.8%)	6.5
Gipsy Hill Hepcaf Alcohol Free IPA 330ml (0.5%)	5.7



## Classic Cocktails

### **Marcus Negroni**

*Hibiscus infused J.J Whitley Gin,  
Campari & Karminia Vermouth*  
13.5

### **Aperol Spritz**

*Aperol, Prosecco, Three Cents soda water*  
13.0

### **Margarita**

*Rooster Rojo Tequila, Forgotten Triple Sec & lime juice*  
13.0

### **Rakomelo Tai**

*Planteray 3 Stars, Roots Rakomelo, pineapple juice,  
orgeat syrup, lime juice & Angostura bitters*  
13.0

### **Daiquiri**

*Planteray 3 Stars, lime juice & sugar syrup*  
13.0

### **Espresso Martini**

*Finlandia Vodka, Blend Coffee Liqueur,  
double espresso & sugar syrup*  
13.0

### **Old Fashioned**

*Four Roses bourbon,  
Angostura bitters & brown sugar*  
13.0

## Non-Alcoholic Cocktails

### **Pentire Mock Tai**

*Pentire Seaward, Pentire Coastal Spritz, pineapple  
juice, orgeat syrup & lime juice*  
9.0

### **Pentire Angouri Margarita**

*Pentire Adrift, agave syrup,  
lime juice & cucumber*  
9.0

### **Pentire Paloma**

*Pentire Seaward, lime, agave syrup  
& Three Cents pink grapefruit soda*  
9.0



## Signature Cocktails

### **Mavro Daiquiri**

*Planteray 3 Stars Rum, blackberry,  
ginger juice & lime juice*  
13.0

### **Aleppo Mezcalita**

*Quiquiriqui Mezcal, lime juice,  
agave syrup & Ouzo 12*  
13.0

### **Greek Paloma**

*Rooster Rojo Tequila, Roots Mastiha,  
Briottet grapefruit liqueur, pink peppercorn syrup,  
pink grapefruit juice & Three Cents  
pink grapefruit soda*  
13.0

## Seasonal Cocktails

### **Caper Martini**

*Caper leaf infused Finlandia Vodka & Noilly Prat Vermouth*  
13.0

### **Spicy Portokalí**

*Rooster Rojo Tequila, Quiquiriqui Mezcal, blood orange puree,  
chilli tea, lime juice & sugar syrup*  
13.0

### **Tomato Gimlet**

*J.J Whitley Gin, clarified tomato cordial & pickled chilli juice*  
13.0



## Soft Drinks

House made lemonade	4.1
Mountain Ice Tea	4.1
Coca Cola/Coke Zero	3.8
The Root Co. Ginger Kick - locally made	3.5
Three Cents Sodas	3.5
Cherry/Pineapple/Pink Grapefruit	



## Juices & Smoothies

Orange juice	5.6
Grapefruit juice	5.6
Apple, cucumber, honeydew melon & mint	6.0
Carrot, orange & ginger juice	6.0
Peach puree, Greek yoghurt & basil syrup smoothie	6.9





## Sparkling

	750ml	500ml	125ml
<b>Prosecco D.O.C - Le Dolci Terre</b> <i>Veneto, Italy, NV</i> <i>(Delicate, fruity &amp; refreshing finish)</i>	38.5	–	9.6
<b>Prosecco Rosé - Le Dolci Terre</b> <i>Veneto, Italy, NV</i> <i>(Floral, strawberry &amp; raspberry notes)</i>	43.1	–	–
<b>Domaine Karanika - Brut Cuvee Speciale</b> <i>Amyndeon, Greece, 2023</i> <i>(Citrus &amp; spring blossom)</i>	65.0	–	–
<b>Champagne Gremillet Sélection Brut</b> <i>Champagne, France, NV</i> <i>(Floral, peach, baked biscuit &amp; crisp)</i>	69.0	–	–
<b>Champagne Pol Roger</b> <i>Champagne, France, NV</i> <i>(Fruity, brioche notes &amp; pleasant freshness)</i>	95.0	–	–

## Rosé & Orange

	750ml	500ml	175ml
<b>Malagousia-Mandilaria Rosé - Mylonas Winery</b> <i>Atikki, Greece, 2025</i> <i>(Strawberries, apricots &amp; orange blossom)</i>	42.9	31.4	11.7
<b>Trêve Estivale Rosé - Maison Ventenac</b> <i>Languedoc- Roussillon, France 2024</i> <i>(Fruity, round &amp; lingering finish)</i>	45.0	–	–
<b>Invader Orange Muller Thurgau Eschenhof Holzer</b> <i>Wagram, Austria, 2022</i> <i>(Citrus acidity &amp; tropical fruits)</i>	49.7	35.0	12.5



# White

	750ml	500ml	175ml
<b>Agrimi, Roditis-Savatiano - Kokotos</b> <i>Attiki, Greece, 2025 (Wine on tap)</i> <i>(Floral, citrus &amp; grapefruit)</i>	29.0	21.0	8.0
<b>Sauvignon Blanc – Tenuta Il Cascinone</b> <i>Piedmont, Italy, 2025</i> <i>(Delicate, citrus, elderflower notes)</i>	34.0	23.5	8.7
<b>Chardonnay - Maison Ventenac</b> <i>Languedoc-Roussillon, France 2025</i> <i>(Exotic fruits, rich &amp; silky)</i>	38.5	27.9	9.9
<b>Vinho Verde - Vila Nova</b> <i>Sousa, Portugal, 2025</i> <i>(Floral, citrus &amp; tropical aromas)</i>	40.5	29.2	10.4
<b>Assyrtiko - Rouvalis</b> <i>Aigialeia, Greece, 2024</i> <i>(Lemon, orange blossom &amp; mineral)</i>	49.5	35.9	12.9
<b>Malagousia – Vourvoukeli</b> <i>Avdira, Greece, 2024</i> <i>(Light-bodied, aromatic &amp; citrus)</i>	53.0	–	–
<b>Riesling – Weingut Corvers Kauter</b> <i>Rheingau, Germany 2025</i> <i>(Aromatic, tropical fruits &amp; elderflower notes)</i>	55.0	–	–
<b>Chablis - Domaine Daniel Séguinot Et Filles</b> <i>Burgundy, France, 2024</i> <i>(Flint, fresh &amp; white nectarine)</i>	60.0	–	–
<b>Sancerre - Domaine du Pré Semelé</b> <i>Loire, France, 2024</i> <i>(Crisp, crunchy grapefruit &amp; citrus)</i>	65.0	–	–
<b>Xynisteri - Zambartas Single Vineyard</b> <i>Limassol, Cyprus, 2024</i> <i>(Spiced notes, floral &amp; citrus)</i>	65.0	–	–
<b>Chardonnay - Au Pied du Mont Chauve</b> <i>Burgundy, France, 2021</i> <i>(Buttery, intense, almond &amp; vanilla)</i>	79.0	–	–
<b>St Aubin Premier Cru – Au Pied du Mont Chauve</b> <i>Burgundy, France, 2022</i> <i>(Complex, rounded &amp; nutty)</i>	94.0	–	–



## Red

	750ml	500ml	175ml
<b>Three Hills, Agiorgitiko - Kokotos</b> <i>Attiki, Greece 2024 (Wine on tap)</i> <i>(Light, red fruits &amp; supple tannins)</i>	29.0	21.0	8.0
<b>Malbec Les Volets</b> <i>Haute Vallée de l'Aude, France, 2024</i> <i>(Medium body, red fruits, parma violet notes)</i>	34.0	23.5	8.5
<b>Primitivo - Tempo al Vino</b> <i>Salento, Italy, 2023</i> <i>(Fresh cherry, velvety, medium-full bodied)</i>	39.5	28.7	9.9
<b>Axia Xinomavro-Syrah - Alpha Estate</b> <i>Amyndeon, Greece, 2022</i> <i>(Full-bodied, black fruits &amp; sweet spices)</i>	43.0	30.7	10.9
<b>Le P'tit Pinot - Bruno Lafon</b> <i>Languedoc-Roussillon, France, 2024</i> <i>(Light bodied, red fruits &amp; lively personality)</i>	48.0	35.0	12.2
<b>Côtes du Rhône - Château Maucoil</b> <i>Rhône, France, 2024</i> <i>(Organic, black fruits &amp; full-bodied)</i>	49.0	-	-
<b>Limnio – Vourvoukeli</b> <i>Avdira, Greece, 2019</i> <i>(Red forest fruits, black pepper &amp; cardamom)</i>	54.0	-	-
<b>Rioja – Laventura</b> <i>Rioja, Spain, 2024</i> <i>(Warm, spicy &amp; red berries notes)</i>	60.0	-	-
<b>Syrah Cabernet - Domaine des Tourelles</b> <i>Bekaa Valley, Lebanon, 2020</i> <i>(Full-bodied, blackcurrant &amp; chocolate)</i>	68.0	-	-
<b>Vidente Tinto – Mira do O</b> <i>Dao, Portugal, 2022</i> <i>(Elegant, soft finish &amp; vanilla notes)</i>	72.0	-	-
<b>Pinot Noir - Dominique Gruhier</b> <i>Burgundy, France, 2023</i> <i>(Light bodied, fresh &amp; wild strawberry)</i>	76.0	-	-
<b>Barolo – Cantina Sobrero</b> <i>Piedmont, Italy, 2020</i> <i>(Medium-full bodied, chocolate &amp; vanilla notes, elegant)</i>	84.0	-	-



# Spirits

		25ml	50ml
GIN	J.J Whitley	6.5	12.0
	Hendrick's	7.0	13.0
	Gin Mare	7.0	13.0
	The Botanist Gin	7.5	14.0
VODKA	Finlandia	6.5	12.0
	Broken Clock	7.0	13.0
WHISKY	Monkey Shoulder	7.0	13.0
	Jameson	7.0	13.0
	Coachbuilt	7.5	14.0
	Auchentoshan "3 wood"	8.5	16.0
	Laphroaig 10yr	8.5	16.0
	Lagavulin 16yr	10.0	19.0
	Macallan 12yr "Sherry Oak"	12.5	24.0
	Four Roses	6.5	12.0
	Woodford Reserve	7.0	13.0
	Sazerac Straight Rye 6yr	8.0	15.0
RUM	Sailor Jerry	6.0	11.0
	Planteray 3 Stars	6.5	12.0
	Planteray "Original" (Dark Rum)	7.0	13.0
	Planteray Barbados "Gran Reserve" 5yr	7.5	14.0



# Spirits

		25ml	50ml
EAST MED SPIRITS	Axia	7.0	13.0
	Metaxa 5*	7.0	13.0
	Metaxa 12*	9.0	17.0
	Apostolakis Manifesto Barrel-Aged Tsipouro	8.5	16.0
	Tsikoudia	7.5	14.0
	Yeni Raki	7.5	14.0
	Ouzo 12 Liqueur	7.0	13.0

GREEK LIQUORS	Roots Mastiha	5.5	10.0
	Roots Kanela	5.5	10.0
	Roots Rakomelo	5.5	10.0
	Skinos Mastiha	7.0	13.0
	Skinos Dark Mastiha	7.0	13.0

---

TEQUILA	Rooster Rojo Blanco	6.5	12.0
	Ocho Blanco	7.0	13.0
	Ocho Reposado	7.5	14.0
	Don Fulano Anejo	8.0	15.0
	Fortaleza Blanco	9.5	17.0

---

MEZCAL	Quiquiriqui Matatlán	7.5	14.0
	San Cosme	8.0	15.0
	Los Siete Misterios "Doba Yej"	8.5	16.0

A discretionary optional service charge of 13.5% will be added to your bill



## Coffee & Tea

*Balanced and smooth, our versatile Kefi blend has been developed to taste great brewed as both espresso and filter.*

*A Freddo has its origins in Greece and Cyprus. Strong espresso topped with cold, frothy milk and served over ice.*

**Freddo Cappuccino**  
4.6

-----  
**Freddo Espresso**  
4.6

Americano	3.8
Long black	3.7
Cappuccino	4.2
Flat white	4.2
Latte	4.7
Mocha	4.3
Hot chocolate	4.1
Chai latte	4.9

Espresso	3.3
Batch brew	3.5

Iced latte	4.7
Iced long black	4.1

-----

Breakfast tea	3.9
Earl Grey tea	3.9
Green tea	3.9
Fresh mint tea	3.7
Lemon, honey & ginger tea	3.9

**Brother Marcus  
tea blend**  
3.6

*Brother Marcus Mountain Tea Blend is made with Sideritis – grown in the high, rocky mountains of northern Greece.*

Alt milk & decaf coffee 0.5

# Meet our friends

*We delight in finding the very best of the East Med and beyond when designing our menus. Here are a few of the friends we've made along the way*

## Coffee

*Balanced and smooth, our specialty coffee Kefi blend has been consciously sourced to support people and planet and roasted to taste great brewed as both espresso and filter.*

## Three Cents

*Made by bartenders for bartenders, these mixers are fizzy little legends. Whether you're crafting cocktails or just craving a killer soda, Three Cents brings the sparkle and zest your glass deserves.*

## Metaxa

*The spirit of Greece, bottled. METAXA isn't just a drink—it's a whole mood. Smooth, bold, and totally original, it stands in a category all its own. Sip it and you'll see why it's been turning heads for over a century.*

## Axia Mastiha

*Earthy, fresh, and a little bit wild—Axia is Greece's iconic Mastiha, remixed for today. Made from the rare resin of the Chios Mastiha tree, it's full of herbaceous charm and just the right amount of mystery.*

## Roots Liquors

*Rooted in tradition (pun intended), these handcrafted Greek liqueurs blend age-old herbal wisdom with modern flavour. Family recipes, wild botanicals, and 100% natural ingredients? That's the kind of legacy we raise a glass to.*



Brother Marcus began with a story of friends and brothers who simply wanted to share the feeling of warmth and generosity found in the communities of the East Med.

