

albie

DRINKS MENU

FRESH JUICE

ORANGE	5
APPLE	5
CRANBERRY	5
PINK GRAPEFRUIT	5
PINEAPPLE	5
TOMATO	5

ORGANIC COLD PRESS

ALL BY CPRESS

EVERGREEN apple, kale, cucumber, celery, ginger, lemon	6
RISE UP carrot, apple, beetroot, ginger, lemon	6
GOLDEN RATIO apple, orange, turmeric, lemon	6

SOFT

ALL 3.5

LONDON ESSENCE TONIC	
LONDON ESSENCE SODA	
LONDON ESSENCE GINGER BEER	
LONDON ESSENCE GINGER ALE	
LONDON ESSENCE LEMONADE	
COCA COLA	
DIET COKE	

SOFT COCKTAILS

FRENCH DELIGHT Palette Bold, Martini Vibrante, strawberry, pineapple, lime, sugar	9.5
DRY BATANGA Palette White, orgeat, lime, Diet Coke	9.5
OH MY SHIRLEY! Atopia Citrus, Martini Vibrante, orange, London Essence ginger beer	9.5

COCKTAILS

HOX

SIGNATURES

THE HOX-BEE 12

CREATED IN AMSTERDAM BY LYNDON HACHEY

Ketel One, honey cordial, London Essence soda

MIDSUMMER NIGHT'S DREAM 12

CREATED IN SOUTHWARK BY CEDRIC WIEGEL

Bombay Sapphire, Martini Ambrato, Tio Pepe, Pedro Ximénez

FROM THE WOODS OF THE NEW WORLD 14

CREATED IN SOUTHWARK BY JESUS CALVO

Woodford Reserve, Martini Rubino, banana, cocoa bitters

PÉCHÉ MIGNION 16

CREATED IN PARIS BY GASPARD MIGNON

Perrier Jouet Brut, poached peach St Germain liqueur

LA JURADO 13

CREATED IN HOLBORN BY TOM BYRNE

Olmeca Altos Plata, pink grapefruit, citrus cordial, London Essence soda

RUBY WOO 13

CREATED IN ROME BY IOANA POP

Bacardi Carta Blanca, Martini Bitter, Barbaro Zucca, lime, beetroot syrup, egg white

PAPER LEAVES 13.5

Absolute Elyx, Convert Fig Leaf, Martini Ambrato, walnut bitters, London Essence Soda

HOXTON 75 14

Bombay Bramble, raspberry, gingerbread, lemon, Prosecco

SPRITZ SBAGLIATO 13

the Botanist, Lillet Rosé, Martini Bitter, crème de framboise, Villa Sandi Blanc de Blanc prosecco

OLD FASHIONED DE MI TERRA 15

Volcán blanco, Jasmine & Earl Grey agave cordial

GOOD OL' SMITH 13.5

the Botanist, Pimento Dram, apple, cinnamon, lemon

CUBAN EXPRESS 13

Eminente Riserva 7yr, Discarded Banana Peel Rum, pineapple, Pale Ale, agave, lime, black walnut bitters

NAKED TRUTH 15

Casamigos Mezcal, Amaro Montenegro, Green Chartreuse, lychee, lime, Darjeeling & Chamomile Droplets

CLASSICS

WITH A TWIST

SELECTION OF CLASSICS

- RIGHT HAND** 14
Eminente Reserva 7yr, Martini Rubino, Campari, Cocoa bitters
This cocktail was created in 2007 by Michael McIlroy at the legendary Milk & Honey, NY. A rum Negroni twist with additional cocoa bitters.
- MILLIONAIRE NR 1** 14
Sipsmith Sloe gin, Bacardi Ocho, Crème d' Apricot, lime
The recipe for this libation first appears in Harry Craddock's 1930's The Savoy Cocktail Book.
- PENICILLIN** 14
Chivas Regal 12yr, Laphroaig, ginger, lemon
Another modern classic from Milk & Honey's menu, this time created by Sam Ross in 2005.
- FANCIULLI** 14
Woodford Reserve Bourbon, Martini Rubino, Fernet Branca
Created around the beginning of the 20th Century. Possibly named after Francesco Fanciulli, known for his comic operas from the end of the 19th Century. First published in the 1931 edition of Old Waldorf Bar Days
- ROSITA** 14
Olmecca Altos Reposado, Lillet Rouge, Noilly Prat, Campari
This drink was made popular by the legendary Gary 'gaz' Regan in his 1991 publication The Bartender's Bible, and he took it from a 1988 edition of Mr Boston Official Bartender's Guide.
- SOUTHSIDE** 14
Bombay Sapphire, mint, sugar, lime
A straight up version of the South Side Fizz, rumoured to have originated at either New York's Jack & Charlie's or Stork Club by Chicago mobsters during Prohibition. However it is a simple evolution from the Mint Julep from around 1890's at Snedecor's Tavern (later know as Southside Sportsman's Club) in Long Island.
- AMERICANO** 13
Martini Rubino, Campari, London Essence Soda
Supposedly first served in 1860 at Caffè Campari in Milan by Gaspare Campari. It is a direct descendant from the Milano-Torino, made into a long drink by adding soda.
- ROB ROY** 14
Chivas Regal 12yr, Martini Rubino, Peychaud's bitters
A Scotch twist on a Manhattan, created in 1894 by a bartender at the Waldorf Astoria, NY. It was named after the same named operetta based on the life of Scottish folk hero Rob Roy.

FIZZ

GLS/BTL

BLANC DE BLANCS SPUMANTE BRUT, 9.5 / 48
Villa Sandi, Veneto, Italy

2021 ENTRE VINYES, Pet Nat Rose, 62
Penedes, Spain

ROSE MILLESIMATO, DOC Prosecco 55
Villa Sandi, Veneto, Italy

IL FRESCO, Treviso DOC Prosecco Organic, 58
Villa Sandi, Veneto, Italy

NV PERRIER-JOUET GRAND BRUT, 16 / 100
Champagne, France

VEUVE CLICQUOT YELLOW LABEL, 115
Champagne, France

NV PERRIER-JOUET BLASON ROSE, 120
Champagne, France

VEUVE CLICQUOT ROSE, 145
Champagne, France

NV PERRIER-JOUET BLANC DE BLANCS, 180
Champagne, France

2021 SEMILLON/MOSCATEL, La Patagua,
6,50/35
Inacayal, Colchagua, Chile

WHITE

2021 VINHO VERDE, Chin Chin, 7 / 40
Quinta do Ermizi, Portugal Magnum 80

2021 PICPOUL, Domain des Lauriers 7,80 / 44
Languedoc, France

2022 SAUVIGNON BLANC, 9 / 52
Te Whare Ra, Marlborough, New Zealand

2020 VERDICCHIO, Verdicchio de Metalica, 46
Azienda colle Stefano, Marche, IT

2019 CORTESE, Gavi Marne di Oro, 55
Le Marne di Carraro Federica, Piedmont, Italy

2020 RIESLING, Magnus Trocken, 9,50 /
55
Staffelter Hof, Mosel, Germany

Measures: 125ML GLS / 750ML BTL

WINES

WHITE

GLS / BTL

2020 CHENIN BLANC, Force Celeste Chenin,
Mother Rock, Swartland, South Africa 61

2021 ALBARINO,
Zarate, Rías Baixas, Spain 64

2020 CHARDONNAY, Atout Vent,
Domaine de Thalie, Macon-Bray, Burgundy France 12 / 66

2021 PINOT BLANC, Birgit Braunstein
Burgerland, Austria 71

2021 SAUVIGNON BLANC, Sancerre Blanc,
Gerard Fiou, Loire, France 72

2021 CHARDONNAY, Chardonnay,
Lelie Van Soren, Hemel-en-Aarde, South Africa 82

2020 CHARDONNAY, Chablis,
Domaine de Cadet, Chablis, France 89

ROSE

2021 CINSAULT/GRENACHE/SYRAH,
Famille Perrin, South-Rhône, France 7 / 35

2021 TREPAT/GRENACHE, Oniric Rosat
Entres Vinyes, Penedes, Spain 8 / 42

ORANGE

2021 XAREL-IO/PARELLADA, Oniric Brisat, 8,50 / 54
Entre Vinyes, Penedes, Spain,

2020 CHENIN, Stay Brave,
Testalonga, Swartland, South Africa, 56

2019 REISLING/SAUVIGNON BLANC/MUSCAT, 70
Little Bastard, Staffelter Hof, Germany Magnum 138

RED

	GLS/BTL
2021 CARIGNAN/PAIS, La Cueva, Inacayal, Ccolchagua, Chile	6,50 / 35
2020 GRENACHE/TEMPRANILLO, Tres Tintos, Azul y Garanze, Navarra, Spain	7,50 / 40
2020 TEMPRANILLO, Vina Almate, Alfredo Maestro, Ribera del Duero, Spain	8 / 45
2021 MERLOT, Bordeaux Rouge, Cassini, Bordeaux, France	51
2019 SANGIOVESE/SYRAH, Sasyr IGT, Rocca della Macie, Maremma,Tuscany, Italy	9 / 55
2020 PINOT NOIR, Le Mondelot, Domain Lacour, Burgundy, France	10 / 55
2021 PRIMITIVO, Fatalone, Gioia del Colle, Puglia, Italy	10,50 / 60
2021 MALBEC, Salvo, Triangles Wines, Uco Valley, Chile	63
2019 CORVINA/RONDINELLA, Valpolicella Ripasso Superiore, Veneto, Italy	67
2015 DOLCETTO, Lamilla, Cascina Borgatta, Piedmont, Italy	68
2020 XINOMAVRO, Xinomavro Naoussa, Dalamara, Naoussa, Greece	72
2019 GRENACHE/SYRAH, Priorat Classic, Lectores Vini, Priorat, Spain	72
2018 MERLOT/CAB SAV FRANC, Vin de Jardin Domaine de Galouchey, Bordeaux, France	95
2016 SANGIOVESE, Esperianza N8, Rocca delle Macie, Brunello Di Montalcino, Italy	98
2017 PINOT NOIR ,Savigny les Beaunes, Simon Bize, Burgundy, France	110

BREWS

Pint

DRAUGHT

CAMDEN HELLS LAGER 4.6%	6.50
CAMDEN PALE ALE 4.0%	6.50
BROOKLYN LAGER 5.2%	6.50

BOTTLES

LUCKY SAINT LAGER 0.5%	5.00
SASSY L'INIMITABLE CIDER 5.2%	5.00
BROOKLYN SPECIAL EFFECT 0.4%	5.00
MEANTIME LAGER 4.5	5.00

APERITIVO

AMARO, CUPS, VERMOUTH

AMER PICON	8
APEROL	7
BELSAZAR ROSE	10
CAMPARI	8
COCCHI AMERICANO	9
CYNAR	7
LILLET ROSE	8
MARTINI AMBRATO	6
MARTINI RUBINO	6
NOILLY PRATT	8
PLYMOUTH, SUMMER CUP	10
SUZE SAVEUR D`AUTREFOIS	8
VECCHIO AMARO DEL CAPO	7

NON ALCOHOLIC

AECORN AROMATIC	6
AECORN BITTER	6
AECORN DRY	6
ATOPIA	8
MARTINI FLOREALE	6
MARTINI VIBRANTE	8
SEEDLIP GROVE 42	6
SEEDLIP SPICE	6

SPIRITS

VODKA

ABSOLUT ELYX, Winter Wheat, 42.3%	12
BLACK COW, Cow Milk, 40%	12
BELVEDERE PURE, Gold Rye, 40%	12
CHOPIN, Potato, 40%	12
CIROC, Grapes, 40%	12
GREY GOOSE, Winter Wheat, 40%	12
KETEL ONE, Wheat, 40%	11
RAMSBURY SINGLE ESTATE, Wheat, 40%	12
SAUVELLE, Wheat, 41%	12
TITO'S Corn, 40%	11

GIN

BOATYARD OLD TOM	13
BOMBAY BRAMBLE	10
BOMBAY SAPPHIRE	11
BOMBAY GRAND CUVÉE	13
BIMBER DA HONG PAO TEA	14
BOKMA, OUDE GENEVER	9
CANAIMA	12
COTWOLDS	11
FORD'S	11
GLENDALOUGH	11
HAYMAN'S OLD TOM	10
HENDRICK'S	13
HENDRICK'S LUNAR	14
HENDRICK'S NEPTUNIA	14

TEQUILA

KI NO BI	13
MONKEY 47	15
OXLEY	12
POLLINATION	13
PLYMOUTH	11
PLYMOUTH NAVY STRENGTH	13
RAMSBURY SINGLE ESTATE	12
TANQUERAY 10	12
THE BOTANIST	13
CASAMIGOS REPOSADO	14
DON FULANO REPOSADO	13
DON JULIO BLANCO	12
FORTALEZA BLANCO	15
HERRADURA PLATA	12.5
HERRADURA REPOSADO	13.5
OLMECA ALTOS PLATA	12
OLMECA ALTOS REPOSADO	13
PATRON ANEJO	17
PATRON REPOSADO	15
PATRON SILVER	13.5
SIETE LEGUAS ANEJO	17
TAPATIO 101	14
VOLCAN DE MI TIERRA	14

MEZCAL

AMORES VERDE MOMENTO	11
AMORES ESPADIN JOVEN	14
CASAMIGOS	16
DEL MAGUEY JABALI	28
DERRUMBES MICHOACAN	16
DERRUMBES SAN POTOSI	13
KOCH ENSAMBLE	15

R(H)UM, CLAIRIN

BACARDI CARTA BLANCA	11
BACARDI OCHO	12
BACARDI QUATRO	11
BLACK TOT	12
CLAIRIN COMMUNAL	13
DISCARDED BANANA PEEL INFUSED	12
DOORLY'S 5 YEAR OLD	11
EMINENTE RESERVA 7 YEAR OLD	14.5
EQUIANO	12
FOURSQUARE EMPEREY	18
HAMPDEN ESTATE	15
HAVANA CLUB 7 YEARS OLD	11
HAVANA CLUB SELECCION DE MAESTROS	14
MOUNT GAY BLACK BARREL	11
PUSSEERS GUN POWDER	12
SAMAROLI 1989 DEMERARA	60
SAMAROLI 1991 TRINIDAD	55

SAMAROLI CARIBBEAN 2018 EITION	20
SAMAROLI DEMERARA VERTICAL 2017 ED	22
SAMAROLI PACIFIC OBLIVION	20
SANTA TERESA 1796	14
TROIS RIVIERES AMBRE	12
RON ZACAPA 23	14

CACHAÇA

AVUA PRATA	12
LEBLON	12
YAGUARA	12

PISCO

BARSOL ITALIA SELECTA	11
ABA MUSCAT	11

COGNAC

MARTELL BLUE SWIFT	14
REMY MARTIN VSOP	11.5
REMY MARTIN 1738	16

ARMAGNAC

CLOS MARTIN 1989	18
DARROZE LES GRANDS ASSEMBLAGES 8 YR	19

CALVADOS

ADRIEN CAMUT 6 YEAR OLD	20
DUPONT VSOP	15

WHISK(E)Y

SCOTCH

BALVENIE CARIBBEAN CASK 14 YEAR OLD	15
BALVENIE DOUBLE WOOD 12 YEAR OLD	14
BRUICHLADDICH CLASSIC LADDIE	14
BENROMACH 10 YEAR OLD	12
BOWMORE 18 YEAR OLD	24
CAOL ILA 2006 MOSCATEL FINISH	19
CHIVAS 12 YEAR OLD	11
CHIVAS MIZUNARA	14
CHIVAS 18 YEAR OLD	22
CLYNELISH 14 YEAR OLD	12
GLENFIDDICH 15 YEAR OLD	15
GLENFIDDICH 18 YEAR OLD	21
GLENLIVET 18 YEAR OLD	21
JOHNNIE WALKER BLACKLABEL	16
JOHNNIE WALKER BLUE LABEL	36
KILKERRAN 8 YEAR OLD	14
LAGAVULIN 16 YEAR OLD	16
LAPHROAIG 10 YEAR OLD	14.5
MONKEY SHOULDER	11
MORTLACH 16 YEAR OLD	13.5
OBAN 14 YEAR OLD	15
SAMAROLI 1987 INVERGORDON	51
SAMAROLI 1995 ALLT A BHAINNE	55
SAMAROLI 1995 SAMAROLI PEATY	42

SAMAROLI 1995 SPEY	30
SAMAROLI 1996 SPEY	34
SAMAROLI 1997 MACDUIFF SHERRY	52
SAMAROLI 1999 DEANSTON	43
SINGLETON OF DUFFTOWN 12 YEAR OLD	13
SPINGBANK 10 YEAR OLD	14
TALISKER 10	16

IRISH

GREEN SPOT	14
JAMESON CASKMATES STOUT EDITION	11
TEELING SMALL BATCH	11
REDBREAST 12 YEAR OLD	16
TULLYMORE DEW 12 YEAR OLD	16

JAPANESE

TOGOUCHI PREMIUM BLENDED	13
SUNTORY TOKI	11

AMERICAN

BULLEIT RYE	12
ELIJAH CRAIG 12Y YEAR OLD	12
FOUR ROSES SINGLE BARREL	12
JACK DANIELS SINGLE BARREL	13
MAKER'S 46	13
MITCHERS BOURBON	14
MITCHERS RYE	15

RITTENHOUSE 101	15
WHISTLE PIG 10 YEAR OLD	17
WOODFORD RESERVE BOURBON	11
WOODFORD RESERVE RYE	14
SONOMA CHERRYWOOD RYE	15

HOT DRINKS

COFFEE

ESPRESSO	3
AMERICANO	3
MACCHIATO	3
FLAT WHITE	3.5
CAPPUCCIN	3.5
LATTE	3.5
MOCHA	4.5
COFFEE OVER ICE	3

TEAS

BREAKFAST	3
EARL GREY	3
FRESH MINT	3.5
FRESH GINGER	3.5
GREEN	3.5
JASMINE	3.5
CHAMOMILE	3.5
LEMONGRASS & GINGER	3.5
TRIPLE MINT	3.5
DECAF BREAKFAST	3.5
MATCHA	5
CHAI	3.5

SNACKS & NIBBLES

BAKED SOURDOUGH ^{214KCAL} sea salt butter, olive oil	5
NOCELLARA OLIVES ^{92KCAL} chilli, lemon, garlic	4
CRISPS & DIP ^{306KCAL} sour cream & chives dip	4
ROASTED NUTS & SPICY GIANT CORN ^{145KCAL} VG almonds, pecans, cashews, peanuts, corn	4

SMALL PLATES

TTAHINI FALAFELS ^{255KCAL} VG/GF coconut yoghurt, mint, pomegranate molasses	9
BEETROOT CURED SCOTTISH SALMON ^{306KCAL} toasted rye bread, horseradish mousse	11
SZECHUAN PEPPERED SQUID ^{347KCAL} GF lime, sweet chilli mayo	11
CRISPY FREE RANGE CHICKEN WINGS ^{366KCAL} sweet gochujang glaze, sesame	11
NDUJA & TALEGGIO CROQUETTES ^{191KCAL} lime zest, chilli, honey	9
CARAMELISED PARSNIP SOUP ^{441KCAL} V shaved chestnut, sourdough toast	9
CHAR-GRILLED WINTER VEG ^{325KCAL} V/ VG ON REQUEST Romesco sauce, Parmesan, rocket salad	9

If you have any special dietary requirements or allergies, please let us know. We operate as a cashless business and can only accept card payments. A discretionary 12.5% service charge will be applied to your bill. All spirits are served at 50ml but 25ml is available on request.