

Native Seasonal Cocktails

Native Spritz <i>Our take on an Aperol, Seabuckthorn, Londinio Aperitivo, Prosecco & Soda</i>	12.0
Alexander Gin & Tonic <i>Foraged Alexander infused Gin which adds a herbaceous undertone.</i>	12.0
Compost Spritz <i>Discarded grape skin Vodka, Compost Cordial & Rhubarb Shrub.</i>	11.0
Rob Roy <i>Monkey Shoulder whisky, Discarded coffee cherry Vermouth & beetroot cherry.</i>	15.5
Meadowsweet Sour <i>Our spin on the classic Amaretto Sour using foraged meadowsweet flowers and Sapling Vodka.</i>	14.0
Seaweed Martini <i>A 'dirty' Martini made with Sapling Gin, dry vermouth and pickled Bladderwrack, foraged by the Native team from the Essex coastline.</i>	15.0
Native Negroni <i>Our Negroni is made from Gin, Londino and our very own house made Forager's Vermouth, infused with over 20 foraged herbs.</i>	13.0
Waste Espresso Martini <i>We use our waste coffee grounds, shaken with Sapling vodka and fresh espresso.</i>	13.0
Sage & Cider Brandy Old Fashioned <i>Sage syrup, bitters & Somerset Cider Brandy 12 Year.</i>	13.0
Scotch Forager <i>The Balvenie 12 Year Old, Forager's Tea, Blackcurrant Leaf Parsley Honey, finished with soda.</i>	15.0
Beer & Cider	
Curious Brew Lager <i>4.7% Pint</i>	6.5
Aspall Organic Cyder <i>6.8% 50cl</i>	8.5

Soft Drinks

Botivo Aperitivo <i>Botivo Aperitivo with apple, tonic & rosemary</i>	7.0
'Compost' Cordial <i>Made with offcuts from the bar and kitchen</i>	4.5
Forager's Iced Tea <i>Meadowsweet, lemon verbena & marigold</i>	5.0
Grape Spritz <i>Nibiru, Traubensaft red grape juice with soda</i>	5.0
Seabuckthorn Spritz <i>Mixed with soda.</i>	7.0
Elderflower Fizz <i>Urban Orchard cordial with soda</i>	3.5
Squish Juices <i>Cold pressed in Battersea, Please ask for today's selection</i>	4.5
Karma Soda <i>Gingerella Ginger Ale</i> <i>Karma Cola</i> <i>Lemony Lemonade</i>	4.0
Still Water (750ml) Sparkling Water (750ml)	4.5