

EAST LONDON LIQUOR CO.

RESTAURANT



BAR



DISTILLERY

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A Salt on the Senses 9.5
ELLC Batch №1 Gin, Hanky Panky, Pink Grapefruit, Salt

All Balm Myself 11
ELLC Demerara Rum, Stellacello, Honey, Lemon Balm, Sparkling Wine

Fifty Shades of Grains 9.5
Sonoma Bourbon, Kvass, Beer & Berry Liqueur

Manderim 11
Mezcal, Coffee Vermouth, Manderin, Szechuan Pepper

The Forest Bath (Shinrin Yoku) 12
Nigori Sake, Branca Menta, Mastiha, Aquavit, Pineapple

The Deadpool 9.5
ELLC Batch №2 Gin, Campari, Aperol, Nori, Red Pepper

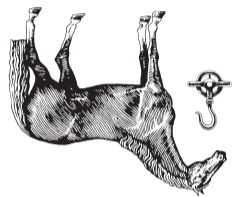
Rhubarb Mizuwari 11
Sonoma Wheat Whiskey, Rhubarb, Horseradish

Read My Lips 12
Sonoma Rye & Wheat Whiskies, Red Wine, Angostura, Maple Syrup

Pepper, Ph.D 9.5
Tequila, Creme de Cocoa, Amaro Montenegro, Pink Pepper, Allspice Soda

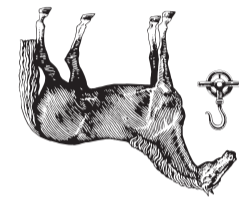
Emporium 10
Umeshu Sake, Kumquat, Green Tea, Olive Oil, Melissa

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PLATES

WE WORK WITH A RANGE OF PRODUCERS TO SOURCE THE FRESHEST AND HIGHEST-QUALITY INGREDIENTS FROM ACROSS THE UK AND ITALY.



BEER

Brick Brewery, Peckham Pils 2.95/ 5.9
Pilsner
UK, 4.8%

Camden, Ink 2.3/4.6
Stout
UK, 4.0%

Beavertown, Neck Oil 2.6/5.2
Session IPA
UK, 4.3%

Beavertown, Bloody 'Ell 3.94/ 7.9
IPA
UK, 7.2%

Sierra Nevada, Hopbullet 6.1 (half)
DIPA
US, 8.0%

Hawkes, Soul Trader 2.75/ 5.5
Cider
UK, 5.4%

Hackney, Kapow! (Pale Ale) 6
UK, 4.5%

Vedett, Extra Blonde (Lager) 5
BE, 5.2%

Magic Rock, Dancing Bear (Lager) 5
UK, 4.5%

De Molen, Quirks & Quinine (Spiced Saison) 9
NL, 8.0%

Gipsy Hill Hepcat (Session IPA) 5
UK, 4.6%

Camden Gentleman's Wit (Wheat Beer) 5
UK, 4.3%

Bulle D'Ange, Blanc de Blanc 5.5/ 27
Pinot Blanc, Chardonnay, Semillon
Lily, White Oak

Coates & Seely, Brut Reserve 14/ 84
Chardonnay, Pinot Noir
Lily, White Oak

Coates & Seely, Rosé Brut 88
Pinot Noir, Chardonnay, Pinot Meunier
Rose Hip, Strawberry Flower

Olives 3

Almonds 3

Italian Cheese Selection 6

Italian Charcuterie Selection 6

Homemade Bread 6

Focaccia, Grissini, Flatbread, Olive Oil, Balsamic

Mushroom 6

Sage & Chilli Marinated Chestnut Mushrooms

Potato Croquettes 8

Mozarella & Potato Croquettes, Mediterranean Herbs Yogurt

Gin-Glazed Chorizo 7

Chorizo, ELLC London Dry Gin, Honey Glaze

Romero Pepper 8

Grilled Romero Pepper & Lemon, Ricotta

Burrata 8

Burrata, Broccolini & Almond Pesto

Jerusalem Artichoke 8

Jerusalem Artichoke, Celery, Pecorino & Riccia

Prawns 10

Tomato & Aubergine Caponata, Parsley, Raddichio

Cod 10

'Nduja Baked Cod, Rainbow Chard Leaves

Pork Belly 12

Lemon & Saffron Fennel

Lamb 12

Sumac & Za'atar Mince Lamb, Golden Beetroot, Nectarine

Polpetta 10

Chicken & Anchovy, Marinara

WINE

Judith Beck Ink 32
Burgenland Zweigelt: St Laurent
Violet, Sour Cherry, Green Pepper, Sweet Spice

Domaine de la Chevalerie, Diptyque 8.5/35
Loire Valley: Cab Franc
Raspberry, Bell Pepper

Dosset Rosso Dolcetto 33
Piemonte: Nebbiolo
Must, Balsamic, Red Fruit

San Ferdinando 37
Tuscany: Ciliegolo
Ripe Cherry, Lavender

Paterna Colli Aretini, Chianti 38
Tuscany: Sangiovese
Plum, Sage, Violet

Pedro Benito Urbina Crianza 12/41
Rioja: Tempranillo, Graciano, Mazuelo
Caramel, Damson Fruit

Mas D'Infirmieres 67
Provence: Grenache, Syrah
Mineral, Redcurrant

Venosa Bianca Vignali 6.5/23
Italy: Chardonnay, Malvasia, Greco
Green Melon, Pear, Orange Blossom

Domaine de la Pepiere 29
Muscadet: Melon de Bourgogne
Apple, Citrus, Mineral

Aphros Vinho Verde 35
Lima: Loureiro
Pear, Grapefruit,

Antonio Camillo Marittimo 39
Tuscany: Vermentino
Red Apple, Mixed Herb, Fresh White Fruit

Cazottes Champetre 9.6/ 39
Gaillac: Mauzac Blanc
Peach, Pear, White Flower, Honey

Albert Mann Tradition 40
Alsace: Riesling
Off-Dry, Crisp, Taut, Mineral

Cantina Filippi Casterlcerino 40
Venice: Soave
Acidity, Apple Blossom, Ginger

Carteron Elegance 8.5/ 35
Provence: Grenache, Syrah, Cinsault
Pale, Bergamot, Lychee

Renegade Rose 52
London: Grenache, Tempranillo, Syrah
Strawberry, Peach, Redcurrant

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SWEETS

Almond & Lemon Polenta Cake,
ELLC Demerara Rum (optional) 6

ELLC Vanilla Ice Cream 5

Coffee Pannacotta 6



EAST LONDON LIQUOR CO. PIZZA

Tomato, Mozzarella & Fresh Basil 7 (Add Salami +2)

Anchovy, Tomato, Mozzarella, Olive & Capers 11

'Nduja, Red Onion, Mozzarella & Tomato 11

Aubergine, Tomato, Mozzarella & Grana Padano, Basil Pesto 11

Quattro Formaggi: Mozzarella, Provola, Pecorino, Gorgonzola 11

Bills do not include service charge and all tips are distributed evenly amongst the team.
If you have any allergies or dietary requirements please inform a member of staff.
Standard measures: Spirits 35ml, Wine 175ml/75cl, Sparkling 125ml, Vermouth/Amaro 70ml
Wine also available in 125ml measures.

Group Sharing Menu is available for larger parties wishing to eat
Our Restaurant is also available for private hire

Wine by the bottle is available to take away for 40% off the listed price.

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RESTAURANT



BAR



DISTILLERY

WHISKY

Col. E. H. Taylor, U.S	16
<i>Bergamot, Honey, Peach</i>	
Nikka Pure Malt Red, Japan	9
<i>Peanut Butter, Fruit, Spice</i>	
Chichibu Peated, Japan	23
<i>Barley, Tobacco Smoke, Honey</i>	
Braeval 22yo, The Single Cask Scotland	12
<i>Buttered English Muffin, Peach, Coffee</i>	
Mackmyra 10yo, Sweden	13
<i>Toffee, Chocolate Raisins, Liquorice</i>	
Domaine des Hautes Glaces, France	12.4
<i>Green Apple, White Wine, Yellow Raisin</i>	
Abomination Puma, U.S/ Scotland	8
<i>Heavy Peat, White Peach, Riesling</i>	
Sonoma Cherrywood Rye, U.S	6.5
<i>Pepper, Clove, Pecan</i>	
Linkwood 2017 11yo, Scotland	6.7
<i>Vanilla, Cayenne, Strawberry</i>	
William Larue Weller 2015, U.S*	28
<i>Fig, Nougat, Popcorn</i>	
Benriach 22yo Dark Rum, Scotland	15
<i>Barley, Caramel, Chocolate</i>	
Ben Nevis 1996, Scotland	12.1
<i>Salty Raisins, Liquorice, Cherry</i>	
Ballechin 13yo, Scotland	18
<i>Subtle Smoke, Pepper spice</i>	
Westland Cask No. 724, US	10
<i>Figs, Tobacco, Apple Pie</i>	
Glengyle Kilkerran 8yo, Scotland	9.4
<i>Subtle Smoke, Rhubarb, Sea Salt</i>	
Nikka Taketsura 21yo, Japan	21
<i>Black Pepper, Turmeric, Marmalade</i>	
Amrut Portonova, India	9
<i>Toffee, Coconut, Chocolate</i>	

COCKTAILS

Grapefruit Wine	9.5
<i>A house ferment: Pink Grapefruit Juice, Brett Yeast</i>	
ELLC Spritz	9.5
<i>ELLC Amaro, Bulle D'Ange, Soda</i>	
Cuban Daiquiri	11
<i>Rational Spirits Cuban 141 Rum, Lime, Sugar</i>	
Grasshopper	10
<i>ELLC Batch №2 Gin, Chocolate, Mint, Cream, Fernet Francisco</i>	
Pisco Sour	9.5
<i>Pisco, Lime, Sugar, Egg White, Peppermint Bitters</i>	
ELLC Negroni	10
<i>ELLC Batch №2, Campari, Cocchi Di Torino</i>	
Beacon	11
<i>Sonoma Wheat Whiskey, Pomegranate, Grapefruit Juice, Bitters, Soda</i>	
Sorbettino	9.5
<i>Cocchi Americano, Perry, Orange, Lemon - Served Frozen</i>	
0%	4
<i>ELLC Lovage Syrup, Soda</i>	
Gimlet Flight	15
<i>A trio of different styles of Gimlet, made with our ELLC London Dry Gin, ELLC Gin Batch №1 and ELLC Gin Batch №2 with a selection of house cordials</i>	
Negroni Flight	15
<i>A trio of different styles of Negroni, made with our ELLC Gin Batch №2, ELLC Demerara Rum and Sonoma Rye Whiskey with Campari and Cocchi di Torino</i>	

RUM

Single Barrel Selection 9yo, Belize	15
<i>Marzipan, Plantain, Cocoa</i>	
Lost Spirits Cuban 141, U.S	8.5
<i>Butterscotch, Pine-Resin, Charred Oak</i>	
Mezan Panama, Panama	8
<i>Marzipan, Dates, Tobacco</i>	
Caroni 17yo, Trinidad	21
<i>Tobacco, Chocolate, Clementine</i>	
Cor Cor Green, Japan	15
<i>Apricot, Pear, Lemon</i>	
Rhum Rhum PMG Orange, Guadeloupe	9.2
<i>Green Mango, Grass, Sugarcane</i>	
Port Mourant White, Guyana	11.8
<i>Earth, Menthol, Banana</i>	
Nine Leaves, Almost Spring, Japan	9
<i>Citrus, Ginger, Berries</i>	
Clairin, Casimir 2015, Haiti	9.5
<i>Grassy, Herbaceous, Spiocy Ginger</i>	
Ryoma 7yo, Japan	9
<i>Vanilla, Caramel, White Grape</i>	
ELLC Navy Strength, Guyana	9
<i>Pecan, Dark Caramel, Vanilla</i>	
Transcontinental Line, Jamaica	12.2
<i>Nutmeg, Chocolate, Plum</i>	
Mount Gilboa 2008, Barbados	13.5
<i>Sweet Berry, Crabapple, Pine</i>	
ELLC x Sweetdram Smoked Spiced Rum	3.9
<i>Fig, Lapsang Suchong, Cardamom</i>	
Plantation XO Mackmyra Cask, Barbados	11.1
<i>Molasses, Peach, Menthol</i>	
Basseterre, Guadeloupe	22.6
<i>Cumin, Liquorice, Lemon</i>	
J. Bally 1999, Martinique	17.5
<i>Chestnut, Date, Ginseng</i>	
Velier Royal Navy Very Old Rum, Carribean	28
<i>Vanilla, Cayenne, Strawberry</i>	

APERITIF & DIGESTIF

Chinati Vergano Vermouth	7.5	Sältorens Aquavit	10
<i>Thyme, Lime, Gentian</i>		<i>Dill, Coriander, Caraway, Citrus</i>	
Belsazar Pineapple Riesling	11.6	Stauffenberg Eau de Vie, Mirabelle	28
<i>Gooseberry, Peppermint, Apricot</i>		<i>Elderflower, Sweet Plum</i>	
Casa Mariol Negro	5.5	Black Note Amaro	8
<i>Oak, Treacle</i>		<i>Cinnamon, Rhubarb, Clove</i>	
Riserva Carlo Alberto Extra Dry	9	Marolo Chinato	6.5
<i>Tarragon, Grape, Cardamom</i>		<i>Citrus, Oak, Gentian, Bitter</i>	
Colosia Fino Sherry, 3yo	4.4	Luli Chinato	7.5
<i>Dry Almond, Sea Salt</i>		<i>White Chinato, Quinine, Clove</i>	
Pococello	8.6	ELLC Elderberry Gin	10
<i>Lemon Meringue Pie</i>		<i>Dark Plum, Molasses, Grapefruit</i>	
Malus Danica Apple Wine	33	Cynar 70 Proof	10
<i>Caramelised Apple, Toffee</i>		<i>Artichoke, Molasses, Cocoa</i>	
		London Amaro	11.4
		<i>Bittersweet, Citrus, Spice</i>	
		Gotland Bittar	8
		<i>Clove, Orange, Anise</i>	
		Victory Bitter	10
		<i>Orange, Apricot, Rosemary</i>	
		Fernet Francisco Manzanilla	12
		<i>Bitter, Chamomile</i>	
		Fernet Branca	8
		<i>Bitter, Maple, Gentian, Anise</i>	
		Casa Mariol Blanc	5.5
		<i>Herbal, Citrus, Olive</i>	

HOT DRINKS

Assam Breakfast	2
<i>India</i>	
Earl Grey	2
<i>Sri Lanka</i>	
Rooibos	2.5
<i>South Africa</i>	
Jade Sword Green	2.5
<i>China</i>	
Espresso	2
Americano	2
Latte	2.4
Flat White	2.4
Cappuccino	2.5

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