

COCKTAILS

Romero & Juliet	9.5
<i>Aperol, Romero Pepper, Bulle D'Ange Sparkling Wine & Mustard Dust</i>	
Blossom	9.5
<i>ELLC Vodka, Skinos Mastiha, Yellow Chartreuse, Orange Blossom Water, Jing Jasmine Silver Needle Tea</i>	
Benign Masochism	10
<i>ELLC Demerara Rum, Pine, Jalapeño, Vanilla, Lemon Juice</i>	
Hoppy Daze	10
<i>ELLC London Dry Gin, Coffee Butter, Dry-Hopped Dolin Blanc</i>	
Pi-Not-Colada	9.5
<i>ELLC Demerara Rum, Pineapple & Lime Juice, Emmental</i>	
Brosé	10
<i>Ledaig 8 yo Whisky, Cherrywood, Coffee, Raspberry, Elderberry & Soda</i>	
Malteaser	9.5
<i>ELLC Premium Gin Batch №1, Peppermint Tea, Barley Malt, Stout</i>	
Raisnable Doubt	9.5
<i>Saltörens Aquavit, Fino & Amontillado Sherry, Rum & Raisin Syrup, Soda</i>	
Bizaar	12
<i>ELLC Premium Gin Batch №1, Fenugreek, Saffron, Orange & Pink Grapefruit</i>	
Martini Flight	15
<i>A trio of different styles of Martini, made with our ELLC London Dry Gin, ELLC Premium Gin Batch №1 and ELLC Premium Gin Batch №2</i>	
Negroni Flight	15
<i>A trio of different styles of Negroni, made with our ELLC Premium Gin Batch №2, ELLC Demerara Rum and Sonoma Rye Whiskey</i>	

Since July 2014 we have been producing a range of three different award winning gins and a vodka in our two hand built copper stills. Along side this we are making whisky which will mature in late 2018.

We also import a range of spirits and bitters from producers in the USA, South America and Scandinavia whose values, production methods and ethos align with our own.

All of our spirits are available for purchase at our shop in the restaurant and from our shop in London's famous Borough Market. Our shops are an ever changing and expanding emporium of spirits, liqueurs, bitters and vermouths from across the world. All of the spirits that we produce here, and those that we import directly, are available to try before you buy. Please ask a member of the team if you would like any assistance with making a selection.

We offer a range of tours and experiences here at the distillery and can create a bespoke solution for almost any occasion. Please speak to a member of staff for more information.



www.eastlondonliquorcompany.com

insta: @eastlondonliquorcompany

twitter: @distillingine3

02030 110 980

○ DRAUGHT

○ BOTTLES

40FT Disco Pilsner UK, 4.6%	2.5/5	BBNo 11/26 (Session IPA) UK, 4.2%	6
Crate Stout UK, 4.7%	2.5/5	Brewski 45th (APA) SE, 4%	8
Siren x Clapton Craft Oat Couture UK, 4.1%	2.75/5.5	Kernel Export India (Porter) UK, 5.87%	6
Redchurch Tartelette UK, 4.5%	3/6	Camden Beer 2016 (Barrel-Aged Lager) 750ml UK, 8.1%	19
Camden Pale Ale UK, 4.0%	2.5/4.9		
Crate Cider UK, 4.7%	2.75/5.5		

○ FIZZ

Bulle D'Ange, Blanc de Blanc France: Pinot Blanc, Chardonnay, Semillon	5.5/27
Coates & Seely, Rosé England: Pinot Noir, Chardonnay, Pinot Meunier	52

WHITE ○

Ciello Bianco Italy: Catarratto	6.5/23
Pepiere Muscadet sur Lie France: Melon de Bourgogne	29
Aphros Portugal: Loureiro	35
Antonio Camillo Italy: Vermentino	39
Cazottes Champetre France: Mauzac	9.6/39
Albert Mann France: Riesling	40

○ ROSE

Carteron Elegance Provence France: Grenache, Syrah, Cinsault	8.5/35
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RED ○

Cuvee des Galets France: Grenache, Syrah, Carignan	6.5/23
Judith Beck Ink Austria: Zweigelt, St Laurent	32
Rioja Urbina Spain: Tempranillo, Graciano, Mazuelo	41
UnLitro Rosso Italy: Alicante, Cab Franc	10/48
Mas des Infermieres France: Grenache Noir, Syrah	67

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 by the bottle is available to take away for 40% off the listed price
Group Sharing Menu available for larger parties wishing to eat
Our restaurant is also available for private hire



PLATES

Olives	4
Homemade Bread, Olive Oil, Balsamic	5
Italian Cheese Plate, Grape Mustard	6
(Piave, Caprino, Gorgonzola Dolce)	
Charcuterie Plate	6
(Ossocollo, Capocollo, Speck, Fennel Salami)	
Tarragon & Turmeric Fried Scamorza Cheese Ball, Lemon Yoghurt	5
Gin-Glazed Chorizo	5
'Nduja Arancini	5
Chicken Polpette, Marinara, Basil Pesto & Parmigiano	8
Chilli & Honey-Roasted Babygem, Smoked Burrata, Almonds	6.5
Roasted Butternut Squash, Tomato, Burrata, Pumpkin Seed	6.5
Wilted Chilli & Caraway Cavolo Nero & Parmigiano	5
Braised Chicory, Fresh Ricotta, Spinach Gremolata	6.5
Slow-Roasted Lamb Shoulder, Wilted Spinach & Chilli	9
Tenderloin Milanese Schnitzel, Gin-Pickled Carrot & Cucumber	9
Tuscan Braised Beef Short Ribs	9
East London Liquor Company Thincrust Pizza	9
..... Tuna, Marinara, Black Olive, Parmigiano & Pea Shoots	
..... Salami Finocchiona, Tomato, Mozzarella & Rocket	
..... Gorgonzola Dolce, Mozzarella, Ricotta & Saba Grape Juice	

DESSERT

Vanilla Ice Cream	4.5
Affogato (Espresso, Rum Or Gotland Bittar Over Vanilla Ice Cream)	6
Brownie & Cream Chantilly	6.5

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AMARO & VERMOUTH

Vermood Blanco	8.4
<i>Bergamot, Honey & Peach</i>	
Chinato Vergano Americano	8
<i>Wormwood & Orange, Slightly Bitter</i>	
Regal Rogue Wild Rose	7
<i>Tropical Sweetness, Plum & Strawberry</i>	
Casa Mariol Negro	5.5
<i>Aged, Complex, Dark Sweetness</i>	
Riserva Carlo Alberto Extra Dry	9
<i>Tarragon, Grape & Cardamom</i>	
Pococello	8.6
<i>Lemon Meringue Pie</i>	
Sältorens Aquavit	10
<i>Delicate Dill, Coriander & Caraway, Medium Dry</i>	
Cocchi Vermouth Amaro	7.5
<i>Cinammon, Nutmeg, Rhubarb & Wormwood</i>	
Marolo Chinato	6.5
<i>Citrus, Oak & Gentian, Bitter</i>	
Luli Chinato	7.5
<i>White Chinato, Quinine & Clove</i>	
30&40 Normandie Apertif	10
<i>Bright Apple Notes, Refreshing Sweetness</i>	
Gotland Bittar	8
<i>Warming Clove, Orange & Anise</i>	
Victory Bitter	10
<i>Orange, Apricot & Rosemary</i>	
Fernet Branca	8
<i>Classically Bitter, Maple, Gentian & Anise</i>	
Quaglia Fernet	9.4
<i>Wormwood, Rhubarb Root & Sasparilla</i>	
Letherbee Fernet	10
<i>Smooth Bitterness, Saffron & Spearmint</i>	

HOT DRINKS

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

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