

# COCKTAILS

<b>Romero &amp; Juliet</b> .....	9.5
<i>Aperol, Romero Pepper, Bulle D'Ange Sparkling Wine &amp; Mustard Dust</i>	
<b>Benign Masochism</b> .....	10
<i>ELLC Demerara Rum, Pine, Jalapeño, Vanilla, Lemon Juice</i>	
<b>Hoppy Daze</b> .....	10
<i>ELLC London Dry Gin, Coffee Butter, Dry-Hopped Dolin Blanc</i>	
<b>Blossom</b> .....	9.5
<i>ELLC Vodka, Skinos Mastiha, Yellow Chartreuse, Orange Blossom Water, Jing Jasmine Silver Needle Tea</i>	
<b>Pi-Not-Colada</b> .....	9.5
<i>ELLC Demerara Rum, Pineapple &amp; Lime Juice, Emmental</i>	
<b>Pandanmonium</b> .....	12
<i>Emmascarado 45 Mescal, Pandan, MMB Sour Cherry Bitters</i>	
<b>Brosé</b> .....	10
<i>Ledaig 8 yo Whisky, Cherrywood, Coffee, Raspberry, Elderberry &amp; Soda</i>	
<b>Banana Bread</b> .....	12
<i>Sonoma Wheat Whiskey, Crème de Banane, Honey, Malt, MMB Toasted Pecan Bitters</i>	
<b>Raisnable Doubt</b> .....	9.5
<i>Saltörens Aquavit, Fino &amp; Amontillado Sherry, Rum &amp; Raisin Syrup, Soda</i>	
<b>Bazaar</b> .....	12
<i>ELLC Premium Gin Batch №1, Fenugreek, Saffron, Orange &amp; Pink Grapefruit</i>	
<b>Martini Flight</b> .....	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>	
<b>Negroni Flight</b> .....	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](http://www.eastlondonliquorcompany.com)

insta: @eastlondonliquorcompany

twitter: @distillingine3

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## ○ DRAUGHT

40FT Disco Pilsner	UK, 4.6%	2.5/5
40FT Deep Stout	UK, 5%	2.85/5.7
Camden Pale Ale	UK, 4.0%	2.5/4.9
Redchurch Pillar of Salt	UK, 4.5%	2.75/5.5
Pig & Porter Skylarking Session IPA	UK, 4%	2.75/5.5
Crate Cider	UK, 4.7%	2.75/5.5

## ○ BOTTLES

Camden Hells (Lager)	UK, 4.7%	5.5
Wild Beer Co. Millionaire (Milk Stout)	UK, 4.7%	6.5
Pohjala (Session IPA)	ISL, 4.7%	7.2
Mikkeler, Drinkin'in Yuzu (Berliner)	DK, 2.7%	7
Crate (Hibiscus Sour)	UK, 4.7%	6
Amundsen Hopliminal Message (IPA)	NO, 4.7%	7
Camden Beer 2016 (Barrel-Aged Lager) 750ml	UK, 8.1%	19

## ○ FIZZ

Blanc de Blanc, Bulle D'Ange	France: Pinot Blanc, Chardonnay, Semillon	7/27
Coates & Seely, Brut	England: Pinot Noir, Chardonnay, Pinot Meunier	48
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	8/39
Cazottes Champetre	France: Mauzac	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	8.5/32
Dosset Rosso	Italy: Nebbiolo	33
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
Nuts, Roasted Sweet Corn, Broad Beans .....	4
Homemade Bread, Olive Oil, Balsamic .....	5
Italian Cheese Plate, Grape Mustard .....	5
Fried Scamorza Tarragon & Turmeric, Lemon Yogurt .....	5
Gin Glazed Chorizo .....	5
'Nduja Arancini .....	5
Chicken Polpette, Marinara, Basil Pesto & Parmigiano .....	8
Charcuterie Plate .....	12
Roast Baby Gem, Ricotta, Broccoli Leaves .....	6.5
Mozzarella, Confit Tomato, Basil Pesto .....	6.5
Potato, Chive Yogurt & Parmigiano Salad .....	5
Slow-Roasted Lamb Shoulder, Wilted Spinach & Chilli .....	9
Tenderloin Milanese Schnitzel, Gin-Pickled Carrots & Cucumber .....	9
Tuscan Braised Beef Short Ribs .....	9

## PIZZA

Tomato, Mozzarella, Basil .....	7.5
Anchovy, Capers, Olives, Marinara .....	9
'Nduja, Gorgonzola, Mozzarella, Smoke Burrata .....	10
Gorgonzola, Mozzarella, Parmigiano, Ricotta, Saba Grape Juice (Bianca) .....	11
Broccoli Leaves, Mozzarella, Caperberrry, Marinara, Salsicia .....	11
Ricotta Stuffed Crust, Tomato, Salami, Parmigiano & Rocket Salad .....	11
Speck, Tomato, Mozzarella, Spinach, Capers & Egg .....	11.5
Proscuitto, Mozzarella, Caramelised Red Onion, Bull's Blood, Carrot & Parsnip Crisps .....	11.5

## DESSERT

Vanilla Ice Cream .....	4.5
Affogato .....	6
Brownie & Coconut Ice Cream .....	6.5

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# AMARO & VERMOUTH

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

## HOT DRINKS

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

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