

EAST LONDON LIQUOR CO.

RESTAURANT SHOP BAR DISTILLERY

CURATED COCKTAILS

The Full Amontillado 8 ELLC Vodka, Banana Liqueur, Roobios Tea, Tonic Water Medium/ Fruity/ Dry	The Island of Dr. Amaro 11 Lost Spirit's Navy Rum, Amaro Nardini, ELLC Coffee Liqueur, Bergamot Short/ Rich/ Bitter
No Riesling to Complain 9 ELLC Batch № 1 Gin, Riesling Liqueur, Orange, Cider Short/ Fragrant/ Fresh	Vin Diesel 9 ELLC Demerara Rum, Rhum, Riesling Short/ Petrolly/ Complex
Cherry Tomato 9 ELLC Batch № 2 Gin, Green Maraschino, Tomato Water, ELLC Tonic Water Medium/ Vegetal/ Balanced	Pantone 16-1546 9 Sonoma Bourbon, Aperitivo Poli, Vanilla, Passion Fruit Yogurt Short/ Bitter/ Fruity
Aperitivo del Patio 8 Aperitivo del Patio, tonic, lemon, gordal olive Medium/ Fragrant/ Balanced	Blue Fermentality 9 Pomegranate x 4 (ELLC Vodka, Wine, Molasses, Oleo Saccharum) Short/ Fruity/ Nutty



SMALL PLATES

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



ELLC Roasted Nut Mix Homemade Bread, Olive Oil, Balsamic ELLC Negroni Pickles	each 3
Italian Cheese Selection 9 Taleggio, Blue Ramandolo, Chili Toma, chestnut honey, fennel flatbreads	
Italian Meat Selection 6 Parma ham, fennel Salami, capers	
Fava Bean & Mozzarella Bruschetta 4 Ciabatta, smashed fava beans, mozzarella, lemon thyme, olive oil	
Anchovy & Red Onion Bruschetta 4 Ciabatta, plum anchovies, red onion, parsley	
Tuscan Macancini 5 Gorgonzola, Grana Padano & Fontina Cheeses, panko crumb, truffle oil	
Chiperones 9 Deep-fried baby squid, wasabi aioli	
Striped Bass Ceviche 5 Striped Bass fillet, strawberries, red onion, celery, lemon, olive oil, chili	
Burrata 9 Burrata, heritage tomatoes, olive oil, basil	
Vitello Tonnato 9 Slow-cooked veal topside, tuna mayonnaise, capers, parsley	

Vignarola Salad 7 Broad beans, peas, artichoke, pancetta, lettuce, mint, spring onion
Squid Ink & Asparagus Tagliatelle 10 Homemade squid ink tagliatelle, asparagus, garlic, grana padano
BBQ (Available Thursdays 5pm-Sundays 4pm)
Chicken Leg 8 Mojo Rojo marinated chicken leg, ELLC rum & tomato marmalade
Lamb Skewer 12 Salsa Verde marinated lamb rump, mint & roasted tomato yogurt
Gin-glazed Beef Rib 13 Slow-cooked beef rib, ELLC London Dry Gin glaze, honey & sriracha dip
Sea Bass 15 Whole Sea Bass, artichoke caponata
New Potatoes 4 New potatoes, Mojo Rojo & Salsa Verde

Homemade ice cream selection 4
Strawberry jelly & lemon panna cotta 7
#ELLCis5 BIRTHDAY CAKE (apple & strawberry) 5

WE ARE 5!

BIRTHDAY COCKTAIL 5 ELLC London Dry Gin, hibiscus soda, lemon oleo saccharum, jazzie
BIRTHDAY DESSERT 5 Apple & strawberry tray cake
PAIRED TOGETHER 8

BEER

Gipsy Hill, Hunter (Lager) 5% 3.2/6.4
Beavertown, Neck Oil (Session IPA) 4.3% 2.6/5.2
Tiny Rebel, Cwtch (Red Ale) 4.6% 3.25/6.5
Crate (Stout) 5.8% 2.75/5.5
Hawkes, Soul Trader (Cider) 5.4% 2.75/5.5

Bottles & cans also available, please ask a server for details

P I Z Z A
Tomato, mozzarella & fresh basil 8
Tomato, artichoke, red onion, black olives & fresh basil 10
Mozzarella base, asparagus, anchovies, lemon thyme 12
Taleggio base, salami, cherry tomatoes, spring onion 11
Tomato, Parma ham, burrata, basil 12

EVENTS

FREE COCKTAILS

Every Wednesday in July 6-8pm
First two rounds of our special
cocktail-on-tap, on us
(limited availability)

Join us in Bath on the 5th August
for a bar takeover at Hideout where
we'll be shaking and stirring some
ELLC favourites

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

Group Sharing Menu is available for larger parties wishing to eat
Our Restaurant is also available for private hire
@eastlondonliquorcompany #ELLCis5

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CLASSIC(ISH) COCKTAILS

<i>Blinker & Cider</i> 13 Sonoma Rye, Grenadine, Grapefruit, Cider	<i>Cosmo & Ting</i> 10.5 ELLC Vodka, Cranberry, Orange, Lime, Ting
<i>Margarita & Cream Soda</i> 10.5 Ocho Tequila, Lime, Pepper, Cream Soda	<i>Negroni</i> 10 ELLC Batch № 2 Gin, Victory Bitter, Cocchi di Torino
<i>Aphrodite</i> 10.5 El Destilado Mezcal Espadin, Mastiha, Pink Grapefruit	<i>Daiquiri & Tonic</i> 10.5 ELLC Demerara Rum, Wray, Lime, Sugar, Tonic Water
<i>Scott's Punch</i> 13 Talisker 10yo, Salted Apple Juice, Amontillado Sherry, Honey, Oat Milk, Black-currant, Mint	<i>Pickle Rick</i> 7 Sonoma Wheat Whiskey served with a shot of homemade pickle juice
<i>Wild Mizuwari</i> 13 Talisker 10yo, Hackney Marshes Elderflower Soda, Salt, Birch	<i>Negroni Flight</i> 15 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

WHISKY

<i>Domaine des Hautes Glaces (France)</i> 12.4 Pastry, Butter, White Wine	<i>Midleton Method & Madness, Single Grain (Ireland)</i> 8 Spiced Vanilla, Apricot
<i>Teeling Brabazon, Port Cask (Ireland)</i> 13 Dark Chocolate, Red Berries	<i>Port Charlotte 10yo (Scotland)</i> 9 Heavy Peat, Seaweed, Salt
<i>Deanston Virgin Oak (Scotland)</i> 6.4 Toffee, Honey, Barley	<i>Colonel E. H. Taylor (America)</i> 16 Bergamot, Honey, Peach
<i>Sazerac Rye 18yo (America)</i> 28 Spiced Cereals, Rich Oak	<i>Yamazakura 963 (Japan)</i> 8.1 Toffee, Apricot, Spice
<i>Starward Wine Cask (Australia)</i> 9.4 Cocoa, Blackberry, Vanilla	

GIN

each £5 for July only!
#ELLCis5

London Dry & ELLC Tonic
Classic, Juniper-forward & fresh

Batch № 1 & Tonic
Grapefruit, Dry, Spicy

Batch №2 & Tonic
Sage, Herbaceous, Savoury

ELLC G&T Selection
Three miniature gin & tonics



Many more whiskies, rums, gins and amaros are available by the dram and as bottles to purchase for home. Please ask for more details

RUM

<i>El Destilado Aguardiente de Cana (Mexico)</i> 7.8 Olive Brine, Burned Sugar, Funk	<i>ELLC Rum (Guyana)</i> 3.9 Vanilla, Caramel, Pecan
<i>Diamond Distillers 2003 (Guyana)</i> 12.9 Roasted Orange, Caramel, Charred Wood	<i>Hampden Estate (Jamaica)</i> 10.7 Pineapple, Pear, Cinnamon
<i>Plantation (Peru)</i> 8.6 Toasted Coconut, Vanilla	<i>J. Bally 1999 (Martinique)</i> 17.5 Chestnut, Date, Ginseng
<i>Foursquare Premise (Barbados)</i> 8.2 Earth, Menthol, Banana	<i>Basseterre (Guadaloupe)</i> 22.6 Cumin, Liquorice, Lemon
<i>Cor Cor Red (Japan)</i> 15 Pear, Herbs, Lychee	

WINE

RED

<i>Cuvee des Galets Estezargues</i> 5/24 Cotes Du Rhones; Grenache, Syrah, Carignan	<i>Judith Beck Ink</i> 7/32 Burgenland: Zweigelt, St Laurent
<i>Cave Verdier-Logel, Volcanique 2018</i> 38 Cote du Forez: Gamay	<i>Cascina Tavijn, Vino Rosso 2017</i> 39 Asti, Piemonte: Barbera, Freisa
<i>ArPePe, Rosso di Valtellina 2016</i> 58 Lombardia: Nebbiolo	<i>Mas D'Infirmieres</i> 67 Provence: Grenache, Syrah

WHITE

<i>Ciu Ciu Merlettaie</i> 5/24 Marche: Pecorino	<i>Aphros Vinho Verde</i> 35 Lima: Loureiro
<i>Albert Mann Tradition</i> 40 Alsace: Riesling	<i>Cantina Filippi Casterlcerino</i> 8.5/40 Venice: Soave
<i>Partida Creus, VN Vinel Lo Blanco</i> 44 Penedes: Trepat, Sumoll...	<i>Orsi San Vito, Posca Bianco NV</i> 48 Emilia-Romagna: Pignoletto

FIZZ

<i>Bulle D'Ange, Blancs de Blanc</i> 5.5/27 France, Pinot Blanc, Chardonnay, Semillon	<i>C. Donati, Picollo Ribelle Rosato 2017</i> 50 Emilia-Romagna: Barbera (Pet Nat)
<i>Coates & Seely, Brut</i> 84 UK, Chardonnay, Pinot Noir	<i>Coates & Seely, Rosé Brut</i> 88 UK, Chardonnay, Pinot Meunier

ROSE

<i>Renegade London Wine, "Jock" Rose</i> 7.5/38 London: Pinot Meunier, Pinot Noir	<i>Le Coste, Litrozzo Rosato</i> 7.5/50 Italy: Procanico, Aleatico, Sangiovese
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SOFT DRINKS

<i>Flying Horse Coffee, from £2</i>
<i>Jing Loose Leaf Tea, from £2</i>
<i>Fresh Pink Grapefruit</i> 4
<i>Syrach Spritz</i> 6
<i>Lemon, Lime & Bitters</i> 4
<i>Tomato & Tonic</i> 6

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Standard measures: Spirits 35ml, Wine 125ml/75cl, Sparkling 125ml, Vermouth/Amaro 70ml

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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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