



## ON TAP

PINT

HOUSE RULES LAGER 4.0%	6.6
CAMDEN STOUT 4.0%	7
CAMDEN PALE ALE 4.0%	7
CORONA 4.5%	7
GOOSE ISLAND MIDWAY IPA 4.1%	7
ORCHARD PIG 4.5%	6.6

## BOTTLES & CANS

330ml

PACÍFICO 4.5%	6
<i>Make it a Michelada for £1</i>	
CAMDEN HELLS LAGER 4.6%	6
PUNK IPA GLUTEN FREE 5.4% (GF)	6
HOEGAARDEN 4.9%	6.5
CAMDEN IPA 5.8%	6.5
STELLA ARTOIS ALCOHOL FREE 0%	5.3
SEASONAL BOTTLES & CANS AVAILABLE	

## BOTTLED CIDER

500ml

OLD MOUT CIDER 4.0%	7
<i>Various flavours available</i>	
OLD MOUT CIDER ALCOHOL FREE 0%	6
<i>Berries &amp; Cherries, Pineapple &amp; Raspberry</i>	

## SOFT DRINKS

SMALL / LARGE

COLA	2.55 / 3.55
DIET COLA	2.55 / 3.55
LEMONADE	2.55 / 3.55
TONIC WATER	2.55 / 3.55
COLD PRESSED JUICES	2.55 / 3.55
<i>Cloudy Apple, Orange, Pineapple, Cranberry, Tomato</i>	
BOTTLES & CANS	
<i>Apple Presse, Elderflower Presse</i>	3
<i>Ginger Beer, Rose Lemonade</i>	3.5

OTHERS AVAILABLE PLEASE SEE BAR MENU

SELECTION OF HOT DRINKS AVAILABLE

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## WHITE

125ml / 250ml / BOTTLE

HOUSE WHITE	22.95
CHENIN BLANC	6.7 / 9 / 24.5
PINOT GRIGIO	7.2 / 9.5 / 27
SAUVIGNON BLANC	7.5 / 10.5 / 29.95

## RED

125ml / 250ml / BOTTLE

HOUSE RED	22.95
PINOT NOIR	6.7 / 9.1 / 24
MERLOT	7.5 / 9.8 / 27
MALBEC	7.8 / 10.8 / 29.95

## PINK

125ml / 250ml / BOTTLE

HOUSE ROSÉ	22.95
ZINFANDEL	6.5 / 9 / 23.95
PINOT ROSÉ	7.1 / 9.6 / 27.95

## FIZZ

125ml / BOTTLE

PROSECCO	7.2 / 32.95
ALCOHOL FREE PROSECCO	6.5 / 25

## HOUSE SPIRITS

INCLUDES A DRAFT MIXER

SINGLE 7

GIN / WHITE RUM / VODKA / WHISKEY

*All spirits served in multiples of 25ml*

*Bottled mixers may incur extra charges*

OTHER SPIRITS AND NON ALCOHOLIC SPIRITS AVAILABLE

PLEASE SEE BAR MENU

## COCKTAILS

10.5 or 2 for 18

MARGARITA / APEROL SPRITZ / BLOODY MARY  
ESPRESSO MARTINI / PAWN STAR MARTINI  
WHISKEY SOUR / AMARETTO SOUR

## N-A COCKTAILS

7.5 or 2 for 13

ROSEMARY APPLE CRUSH

*Rosemary Syrup, Lemon Juice, Cranberry Juice, Apple Juice*

AF MULE

*Simple Syrup, Club Soda, Fresh Mint, Ginger Beer*

MANGO CHILLI SPRITZ

*Mango Purée, Lime Juice, Simple Syrup, Tabasco, Mint Leaf, Lemonade*



## BAR SNACKS

AVAILABLE UNTIL LATE

<b>N1 CURED KABANOS &amp; MIXED OLIVES</b>	8
<i>Snack Size Smoky Kabanos Sausages, Mixed Marinated Olives</i>	
<b>TORTILLA CHIPS &amp; GUACAMOLE</b> (VG) (GF)	6
<i>Corn Tortilla Chips, Guacamole Dip, Cholula Sauce</i>	
<b>HUMMUS &amp; FLATBREAD</b> (VG)	6.5
<i>Creamy Chickpea &amp; Tahini Dip, Sourdough Flatbread, Olive Oil, Cajun Spice Sprinkle</i>	

## SMALLS & SHARERS

<b>KOREAN FRIED CHICKEN</b>	9.5
<i>Chicken Breast Strips, Sticky Soy &amp; Gochujang Glaze, Spring Onions, Citrus Mayo, Crispy Onions, Coriander, Sesame, Lime</i>	

<b>PIZZA LOADED WAFFLE FRIES</b>	12
<i>Seasoned Waffle Cut Potatoes, Italian Herbs, Confit Garlic Oil, Marinara Sauce Dip</i>	
Choice of:	
- Cobble Lane Pepperoni & Mozzarella	
- Vegan Smoky 'Bacon' Bits & Vegan Cheese (VG)	

<b>2 PULLED SHITAKE MUSHROOM BAO BUNS</b> (VG)	9
<i>Smoky Pulled Shitake Mushrooms, Fresh Slaw, Shiso, Spring Onions, Citrus &amp; Sesame Mayo</i>	

<b>CAJUN POPCORN SHRIMP</b>	8.5
<i>Crispy Coated King Prawn Pieces, Smoky Cajun Spice, Wild Garlic Mayo Dip</i>	

<b>HALLOUMI FRIES</b> (V)	8.75
<i>Za'atar Spice Mix, Tahini Yoghurt, Pomegranate Molasses, Pink Onions, Mint</i>	

## TACOS

2 SOFT CORN TORTILLAS WITH CABBAGE SLAW

<b>SHORT RIB BIRRIA</b> (GF)	12
<i>Rare Breed Beef slow cooked in a Chilli &amp; Lime Broth with Queso, Crema, Pickled Onions, Coriander, Consommé Dip, Lime</i>	

<b>BAJA FISH</b>	11
<i>Battered MSC Cod, Chipotle Mayo, Pink Onions, Pineapple Salsa, Coriander, Lime</i>	

<b>PULLED PORK AL PASTOR</b> (GF)	11
<i>South Downs Pork Shoulder &amp; Belly slow cooked in Sweet &amp; Spicy Marinade with Queso, Pineapple Salsa, Pink Onions, Coriander, Lime</i>	

<b>PLANTAIN &amp; BLACK BEAN</b> (VG) (GF)	10
<i>Fried Plantain, Braised Black Beans, Coconut &amp; Lime Crema, Pineapple Salsa, Lime</i>	

## NACHOS

<b>NACHOS GRANDE</b> (V) (GF)	13.5
<i>Corn Tortilla Chips, Nacho Cheese, Guacamole, Lime Crema, Chipotle Salsa, Queso, Pickled Onions, Coriander, Cholula Sauce</i>	

<b>VEGAN NACHOS GRANDE</b> (VG) (GF)	13.5
<i>Corn Tortilla Chips, Vegan Nacho Cheese, Guacamole, Lime Crema, Chipotle Salsa, Vegan Queso, Pickled Onions, Coriander, Cholula Sauce</i>	

<b>ADD ONS</b> (GF)	4
<i>Black Beans / Beef / Pulled Pork</i>	

## BURGERS & BUNS

BRIOCHE STYLE BUN WITH FRIES OR SALAD POT

<b>RIB STEAK DOUBLE CHEESE BURGER</b>	16
<i>2 Smashed Rib Steak Patties, Double American Cheese, Crispy Onions, Cos Lettuce, Pickles, Draughts Burger Sauce</i>	

<b>FREE RANGE GRILLED CHICKEN BURGER</b>	16
<i>Crispy Marinated Grilled Chicken Thigh, BBQ Sauce, Pickles, Green Apple &amp; Celery Slaw</i>	

<b>BEYOND MEAT 'CHEESE' BURGER</b> (VG)	16
<i>Beyond Meat Patty, Vegan American Style Cheese, BBQ Sauce, Pickles, Crispy Onions, Cos Lettuce</i>	

<b>GRILLED HALLOUMI FLATBREAD</b> (V)	15
<i>Grilled Halloumi Slices, Tahini Yoghurt, Chop Salad, Pink Onions, Hummus, Cholula Sauce</i>	

## UPGRADES & ADD ONS

<b>SWEET POTATO FRIES OR WAFFLE FRIES</b> (VG)	+ 1.5
<b>GLUTEN FREE BUN</b> (GF)	+ 1.5
<b>AMERICAN STYLE CHEESE</b> (V)	+ 1
<b>BLACK TREACLE BACON</b>	+ 3
<b>BEER BATTERED ONION RINGS</b> (VG)	+ 3

## SIDES & DIPS

<b>FRIES</b> (VG)	4.5
<b>SWEET POTATO FRIES</b> (VG)	5.5
<b>WAFFLE CUT FRIES</b> (VG)	5.5
<b>MIXED SALAD</b> (VG) (GF)	4.5
<b>BEER BATTERED ONION RINGS</b> (VG)	6
<b>POT OF GUACAMOLE</b> (VG) (GF)	4
<b>POT OF NACHO CHEESE</b> (V)	3
<b>HOUSE MADE DIPS</b>	1.5
<i>Citrus Mayo (VG) / Wild Garlic Mayo / Chipotle Mayo Burger Sauce / Kansas BBQ</i>	

## SWEETS

<b>CHURROS</b> (VG)	8.5
<i>Tossed in Cinnamon Sugar with Chocolate Dip</i>	
<b>STICKY TOFFEE PUDDING</b> (V)	8.5
<i>Served with Vanilla Ice Cream</i>	
<b>BURNT BASQUE CHEESECAKE</b> (V)	9
<i>Served with Crème Fraîche &amp; Seasonal Fruits</i>	
<i>Ask your server for this seasons fruit garnish</i>	

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