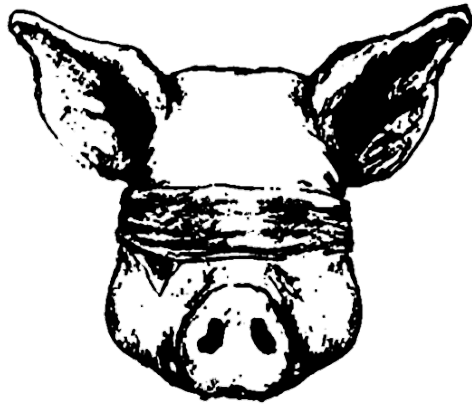


The Blind Pig

Drinks Menu





Zeus £16

Arbikie Nadar Gin, St Germain Elderflower, Lemon, Cucumber, Moet et Chandon Champagne, Elderflower Bubble Bath

Artemis £15

Hennessy VS, Fernet Branca, Angostura, Orange Bitters, Gomme, Mint Chocolate



Hades £16

Koch Elemental Mezcal, Yellow Chartreuse, Luxardo Maraschino, Lime, Agave, Charcoal Activation, Smoke

Apollo £15

Bacardi 8, Bacardi Carriibbean Spiced, Passoa Passionfruit, Velvet Falernum, Lime, Demerara Sugar, Vegan Egg White





Athena £16

*Peanut Butter Infused Angels
Envy, Crème de Banane,
Martini Rubino, Chocolate
Bitters*

Hephaestus £16

*Bacardi Carta Blanca, Bacardi
Cuatro, Bacardi Spiced, Eminente,
Crème de Banane, Orgeat, Velvet
Falernum, Orange, Lime, Fire*



Hermes £16

*Butter Washed Patron Reposado
Tequila, Volcan Blanco, Maple
Syrup, Coffee, Angostura Bitters,
Chocolate Bitters*

Persephone £15

*Strawberry Jam Infused Bombay
Sapphire, Martini Bitter, Martini
Rubino, Fee Brothers Lemon Bitters,
Saline*



Aphrodite £15

*Belvedere Vodka,
Cointreau, Martini Bitter,
Coco Lopez, Lemon,
Sugar, Egg White*



Poseidon £15

*Patron Silver Tequila, Axia Mastiha,
Lime, Orange, Cucumber, Chilli,
Agave*

Hera £16

*Grey Goose Vodka, Kahlua, Coffee,
Monin Vanilla, Pistachio and
Coconut Foam*



Demeter £15

*Santa Teresa, Bacardi
Spiced, Rakomelo, Shiraz,
Pomegranate, Lime,
Gomme Angostura, Vegan
Egg White*

MOCKTAILS

non alcoholic

Croft £10

Martini Vibrante, Lemon, Lime, Fever Tree Mediterranean Tonic

Nogroni £10

Pathfinder, Martini Vibrante, Everleaf Forest

Feltham £10

Bottle Green Elderflower, Lemon, Fever Tree Lemon Tonic

Piedro £10

Eager Cranberry, Monin Ginger, Lime, Agave

CLASSIC COCKTAILS £14

Espresso Martini

Daiquiri

Vodka Martini

Mojito

Negroni

Caipirinha

Barrel Aged Negroni

Old Fashioned

Barrel Ages Red Hook

Manhattan

Pisco Sour

Amaretto Sour

Margarita

Paloma

**If you don't see your classic cocktail of choice,
Please ask our team for more**

SOCIAL GRAPES

Sparkling & Champagne		125ml	BTL
Prosecco Superiore Spumante, Asolo DOCG, Ca' Morlin, Italy	NV	£9	£50
Moët & Chandon, Imperial, Brut, Champagne, France	NV	£16	£90
Ruinart Rosé, Brut, Champagne, France	NV	£24	£140
White Wine		175ml	BTL
Pinot Grigio, "P", Alpha Zeta, Italy	2022	£10	£40
Sauvignon Blanc, Henry Bourgeois, France	2022	£11.5	£45
Albariño, La Poda, Rías Baixas Spain	2022	£13.5	£52
Red Wine		175ml	BTL
Shiraz, Samurai, Free Run Juice, Australia	2021	£9.5	£35
Malbec, El Abasto, Mendoza, Argentina	2021	£12	£42
Nebbiolo d'Alba, Stèrmà, La Bioca, Italy	2021	£13	£55
Rosé Wine		175ml	BTL
Provence Rosé, Elegance, Capdevielle&Ginter, France	2022	£11.5	£48

Beer & Cider

Noam, Lager 5.2%	£7
Empress IPA 5.9%	£7
Empress Lager 4.5% (gf)	£7
Empress Ale 4.5%	£7

Non-Alcoholic Beer

Lucky Saint 0.5%	£6
------------------	----

Cider

Wignac Bio Cider 4.5%	£7
-----------------------	----

House Cocktails

Barrel Aged Red Hook	£14
House Negroni	£14

A discretionary 12.5% service charge will be added to your bill. If you have any allergies or food intolerances, then please ask a member of staff for more information.



BAR SNACKS

Cobble Lane cured meat platter 11

Crispy pork belly sliders, chilli mayo, parmesan 10

Galician padron peppers, sherry vinegar & toasted sesame 9

Baby chorizo sausages, saffron mayo 9

Spiced Koffman's chips, curry mayo 6.5

Marinated Nocellara olives 5

Sourdough bread, Estate Dairy butter 2pp

British and European cheeses

3 pieces 12 or 5 pieces 17.5

(served with quince jelly)