

**HAPPY HOUR
MONDAY - FRIDAY
TIL 7PM + ALL DAY SUNDAY**



**£4 PINTS · £4 WINE
£6 CLASSIC COCKTAILS
DAIQUIRI · FROZEN MARG
ESPRESSO MARTINI
APEROL SPRITZ
FRENCH MARTINI**

**ORDER AT
THE BAR**

Draught + Bottles p1 / Cocktails p2-4
Spirits p5 / Wine p6-7 / Food p8



<i>DRAUGHT</i>	<i>Pint</i>
PUBLIC Lager 4% ☺	5.2
Asahi Super Dry 5.2%	6.4
PUBLIC Pale Ale 4.2% ☺	5.6
Cornish Orchards Cider 5% ☺	5.6
Guinness 4.2%	6.5

<i>BOTTLES / CANS</i>	
Peroni Nastro Azzurro Gluten Free 5.1%, 330ml	4.9
Asahi 0.0% 0.0%, 330ml	4.5
Track Sonoma 3.8%, 440ml (can)	5.8
Augustiner Helles 5.2%, 500ml	6.5
Red Stripe 4.7%, 440ml (can)	4.5
Schöfferhofer Grapefruit 2.5% ☺	5.2

①

Snacks (more food on back page)

Chicharon, house five spice salt (gf) £4

Wasabi peas (gf)(vv) £3.5

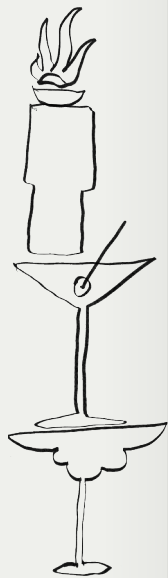
Whipped edamame + crispy wonton (vv) £6

ASK US FOR INFO ON
ALLERGENS AND INGREDIENTS

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SIGNATURES

-  **YUZU PALOMA** (available non alc £7)
el tequileño reposado tequila, amaro montenegro, yuzu sake, grapefruit, agave, salt, soda £9.5
-  **EL NEW YORK SOUR**
abasolo mexican corn whisky, banhez mezcal, amaretto, lemon, smoked salt, agave, red wine float £11
-  **SMOKED HONEY PISCO SOUR**
pisco, smoked peach honey, lime, burnt butter calvados float £10.5
-  **SALTED PLUM OLD FASHIONED**
maker's mark bourbon, umeshu, cherry smoked salted plum cordial, szechuan £10
-  **FROZEN WHITE TEQUILA SANGRIA**
el tequileño blanco, peach, sauvignon blanc, more peach, house acid blend, fruit £9.5
-  **LYCHEE MARTINI**
bonomi vodka, lychee liqueur, savoia rosso, akashi-tai yuzushu, house acid blend £9.5



SIGNATURES

-  **CUCUMBER + GINGER GIMLET**
cucumber infused wolfe bros gin, lime, ginger cordial £9
-  **OO LONG RUM PUNCH**
takamaka rum zenn, campari, house oolong tea cordial, lime, foam £10.5
-  **TEQUILA PHO**
house spice infused el tequileño reposado tequila, lime, salted lemongrass cordial, chili, fresh coriander £11
-  **SHISO MARTINI**
coconut oil washed haku vodka, shiso leaf, lillet blanc, black sesame oil £12
-  **ICED MATCHA LATTE**
bonomi vodka, cacao blanc, ceremonial grade matcha, oat milk, vanilla, foam £10
-  **CHINA TOWN ZOMBIE**
nusa caña rum blend, house five-spiced falernum, absinthe, grapefruit, pineapple, lime, overproof rum £11 (contains nuts)



COCKTAILS

2

3

PUBLIC G&T

shiso leaf infused roku gin, yuzu, bitters, light tonic, yuzu pearls £9.5

Salted Plum Hiball

toki whisky, umeshu, cherry smoked salted plum cordial, szechuan, soda £9.5

CLASSICS



ESPRESSO MARTINI ☺

wolfe bros. vodka, okar mocha, ~~apologies~~ cold brew coffee £9.5



TOMMY'S MARGARITA

el tequileño reposado tequila, fresh lime, agave, salt £10.5



FRENCH MARTINI ☺

wolfe bros. vodka, strawberry, chambord, pineapple £9.5



APEROL SPRITZ ☺ (available non alc £7)

aperol, prosecco, soda, orange £9



DAIQUIRI ☺

nusa caña rum blanc, fresh lime, cane sugar £9



FROZEN MARGARITA ☺ (ask for flavours)

el tequileño blanco, house acid blend, agave, cane sugar £9



= £6 DURING HAPPY HOUR
WEEKDAYS TIL 7PM
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FOOLS GOLD (non alc)
the pathfinder hemp & root, sweet jubjub
tea cordial, lemon, yuzu pearls, soda £7

SHOTS + HARD LIQUOR

Baby Guinness £6
Okar Mocha - Baileys
Float

Craig David £4.5
El Tequileño Blanco -
Pineapple Juice

Big Sesame £4.5
House Infused Black
Sesame Bourbon
(sgl or dbl)

Wolfe Bros.
**Orancello/
Lemoncello** £4

RUM 25ml
Nusa Caña White 4.5
Nusa Caña Spiced 5
Takamaka Zenn 5.5
Takamaka Koko 4.5
Takamaka Zannannan 5
Nusa Caña Overproof 6.5
Diabliesse Clementine Spiced 5
Diabliesse Coconut & Hibiscus 5

WHISK(EY)
Makers Mark 4.5
Toki 5
Jameson 5
Highland Park 12 6
Abasolo 6
Macallan Double Cask 7
Hibiki Harmony 8.5
Laphroaig 10 7.5

SAKE
Akashi-Tai Yuzushu 3.5
Akashi-Tai Umeshu 3.5

AGAVE 25ml
El Tequileño Blanco 4.5
El Tequileño Reposado 5
El Tequileño Platinum 6
Banhez Mezcal Espadin 6
Tiempo Reposado Cristalino 6
Don Julio 1942 20
Clase Azul Reposado 17

VODKA
Bonomi Vodka 4.5
Haku 5
Pod Pea Vodka 5.5
Grey Goose 5.5

GIN
Wolfe Bros. Gin 4.5
East London Kew Gardens Floral Gin 5
Roku 5
No.3 5.5
Warner Edwards Rhubarb 5.5
Applewood Coral Gin 5.5
Hendricks 5

SOFT DRINKS £3

Coca Cola/ Diet Coke/ Lemonade/ Ginger Beer (all £1 as a mixer)
Fever Tree Tonic/ Light Tonic/ Grapefruit Soda/ Orange Blossom Soda (all £1.5 as a mixer)

Fruit Juices £2.8

NICE VINO BY THE GLASS

Wine also available
in 125ml measures

		175ml	250ml	Btl
WHITE	Here & There Grenache Blanc ☺ WO Swartland, South Africa	7	9.7	28
	Marques de Lara Vinho Verde DOC Vinho Verde, Portugal	7.5	10.2	30
	La Patagua Semillon Moscatel Vinos Inacayal, Chile	x	x	32
ROSÉ & ORANGE	Pasquiers Grenache Cinsault Rosé ☺ IGP Pays d'oc, France	7	9.7	28
	Baron D'Arignac Syrah Rosé France, 2020	7.5	10.2	30
	St Cyrgues, Salamandre Orange France, 2021	8.2	11.5	33
RED	Bacalhôa Terra Boa Tinto ☺ Vinho Regional Terras da Beira	7	9.7	28
	Here & There Malbec, WO Swartland, SA	7.5	10.2	30
	Les Volets Pinot Noir, IGP Haute Vallée Roussillon, France (we love this chilled)	x	x	32
FIZZ	(125ml) Prosecco Serenello Extra Dry Prosecco di Treviso, Italy	6.9	x	35
	PET NAT, Integro Colline Pescaresi, Abruzzo, Italy (funky, natural style sparkling wine)	x	x	43

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SPENNY WINE

POSH BOY 'BY THE BOTTLE ONLY' VINO

- WHITE** **Achillee, Pépin Blanc**, Alsace, France £49
stone fruit - saline - unreal
- ROSÉ** **Tillingham Rosé** Sussex, UK £56
fresh - juicy - patriotic
- RED** **Hunny Bunny, Judith Beck**
Burgenland, Austria £46
*refreshing - sour-cherry - like riding a stallion through
a field of rosés*
- ORANGE** **Jumpin Juice Orange**
Yarra Valley, Australia £53
fun - floral - worth it
- FIZZ** **Château Tour des Gendres**, VDF Pet Nat,
South West France £50
crisp - orchard fruits - racy

Biodynamic wine is made using low-intervention
methods and zero added chemicals. We've
tasted some of the best organic, natural and
biodynamic bottles and put the finest on our
menu.



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FOOD

* AVAILABLE ON
BOTTOMLESS BRUNCH
SAT-SUN 12 TIL 5PM

NOODS* £8.9 ☺

Hot oil gun gun noodles, spring onion, ginger, garlic, dark soy, morning glory, crispy chilli oil (vv)

BURGER* £12 ☺

Aged beef, american cheese, disco pickles, white onion, burger sauce, house ketchup slice, brioche

CHICKEN SANDO* £12 ☺

Buttermilk fried chicken breast, iceberg, sriracha mayo, sesame, gochugaru, pepper mayo, disco pickles, brioche

TOFU SANDO* £12 ☺

Crispy tofu, american cheese, wasabi, house kimchi, pepper mayo, miso, brioche (v)

YUZU CHICKEN £6.5

Chicken skewer, yuzu glaze, crispy kale, toasted sesame (gf)

CRISPY PORK £7.8

Crispy pork belly pieces, chilli honey, spring onion (gf)



SCHNACKS

Chicharron, five spiced salt (gf) £4
Wasabi peas (gf)(vv) £3.5

EDAMAME £6

Whipped edamame, crispy wonton (vv)

FRENCH FRIES £4.9

Served with dynamite sauce (vv)(gf)

SMACKED CUCUMBERS £3.5

Soy, chilli dressing (vv)(gf)

KIMCHI £3.5

House made (vv)

(v) vegetarian (vv) vegan (n) nuts
(gf) none gluten containing ingredients

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A discretionary 10% service charge will be added to the bill during bottomless brunch

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BOTTOMLESS BRUNCH*

WEEKENDS TIL 5PM

BURGERS & NOODS

FROZEN MARGARITAS

PUBLIC BLOODY MARY

APEROL SPRITZ BEER

DAIQUIRI MIMOSA

£35PP

*90 minute sessions
limited availability
BOOK VIA QR CODE



For large parties email;
bottomless@publicmcr.com