



COCKTAILS

Apéritif

House Spritz £8
Vodka, Campari, Cynar, Dubonnet, Soda

House Negroni £8
Gin, Campari, Cocchi, Orange

Brunswick Originals

Golden Cross £9
Linie Aquavit, Elderflower, Aperol, Dill

Song Of Soloman £9
Chamomile & Lavender Vodka, Kombucha & Cherry

Modern Classics

Southside £8
Gin, Mint, Lime

Penicillin £9
Smoky Whisky, Honey, Ginger

Espresso Martini £8
Vodka, Espresso, Coffee Liqueur

Tommys Margarita £9
Tequila, Agave Nectar, Lime

Corpse Reviver No. 2 £10
Gin, Cointreau, Cocchi, Absinthe

Minimum pre-order: twenty per cocktail

Non-Alcoholic

Lip Service £8
Seedlip Spice, Kombucha, Citrus

Sweet

Pommeau de Bretagne, Guillevic, 25ml, £4
Serve with pudding

Prices are per glass, include 20% VAT and are subject to a 12.5% service charge



WINE LIST

Fizz

Prosecco Frizzante, Bianca Vigna, Italy NV £36.5
Glera; Easy-Drinking, Poached Apple & Blanched Almonds

Crémant de Limoux, Dom. J Laurens, Languedoc, France '11 £48
Electrifying acidity & stimulating freshness, a fabulous aperitif

Champagne 1er Cru 'Traditional Brut' Gaston Chiquet, France NV £65
Deliciously light, crisp citrus & apple orchard flavours mingle with sundry red-berried fruit

White

Bella Alba (Garganega & Pinot Grigio), Italy '16 £26.5
Light & refreshing, with subtle citrus & stone fruit

Le Chapeau Qui Rit Blanc (Ugni & Colombard), France '16 £27
Fresh, crisp & clean, white flower petals with a lifted finish

Eusebia (Chardonnay & Roussanne), France '16 £28
The body of Chardonnay, the perfume of Roussanne and (in the background) a little lift from Sauvignon Blanc blended to make a rich but delicate white

Chenin Blanc, Kraal Bay, South Africa '17 £29
Aromatic, vivid, ripe melon & pear

Bourgogne Blanc, Dom. Prudhon (Chardonnay), France '15 £41
Supple & fruity with orchard fruits & vanilla flavours

Red

The Merchant's Red (Merlot, Garnacha, Syrah), Spain '16 £26.5
Hearty, juicy & smooth

Le Chapeau Qui Rit Rouge (Cinsault & Grenache), France '15 £28
Spicy dark berries, juicy, luscious & voluptuous

Corbières, Cht. Fontareche (Mourvedre, Syrah, Grenache), France '16 £33
Mid/full, damson, blackberry & spice

Rioja Reserva, Viña Alberdi, La Rioja Alta, Spain '11 £48
Red berries, oak, coconut, coffee, vanilla & savoury notes

Port

Brunswick House LBV Port, 70ml, £4.50
Serve with cheese



BAR MENU

Beer & Cider

Estrella Damm, 379ml, £4.75 (Cellar bar only)
Meantime London Lager, 330ml, £5.5
Cidre Breton, 330ml, £5.75
Queen of Diamonds, IPA, 330ml, £5.75

Spirits

Boxer Gin £5.5
Element 29 Vodka £5.5
Cutty Sark Whisky £6.5
Four Roses Yellow Label Bourbon £7
Goslings Dark Rum £7.5
Plantation White Rum 3* £8
Tapatio Blanco Tequila, 25ml, £3.25

Spirits poured to 50ml (25ml available on request)

Mixers from £1.5

Soft Drinks

Prices per jug

Brunswick House Lemonade £15
Lemon, Soda, Cucumber

Elderflower Fizz £15
Elderflower Pressé, Soda, Lime, Cucumber, Mint

Prices include 20% VAT and are subject to a 12.5% service charge

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