

Cocktails

Rhubarb & Rosemary Bellini

10.0

A fruity, refreshing cocktail that epitomises our 'what goes together, grows together' ethos.

Sage & Apple Bouse Old Fashioned

13.0

Distilled from apples that would usually go to waste due to being too big/small/imperfect from the wonderful Holt Farm in Essex. We combine the apple brandy with a sage syrup for a punchy yet rich Old Fashioned.

Seaweed Martini

15.0

A 'dirty' Martini made with Mermaid Gin, dry vermouth and pickled Rock Samphire, that we forage ourselves from Essex.

Native Negroni

13.0

Our Negroni is made from Gin, Campari and our very own house made Forager's Vermouth.

Meadowsweet Sour

13.0

Our spin on the classic Amaretto Sour using foraged meadowsweet flowers

Wasting Espresso Martini

12.0

We use our waste coffee grounds, shaken with East London Liquor Co vodka and fresh espresso.

Milk Punch

11.0

A refreshing and fruity palate cleanser made using milk whey, and foraged sea buckthorn.

Native Spritz

10.0

Our interpretation of the well known Aperol Spritz, created using Londinio Aperitivo, Sea Buckthorn and sparkling Prosecco.

Dark & Dandy

12.0

A refreshing twist on a classic with Earth Ale's Dandelion Stout, East London Liquor Co Demerara Rum and our Parsley Honey.

Our wonderful Barman Sammy is on hand to create his interpretations of classic cocktails that may take your fancy on request

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Browns