

HAPPY HOUR COCKTAILS

From £5.00 (Monday – Friday 5 pm to 7 pm)

HAPPY HOUR WINE

From £19.00 a bottle (only wines that we serve by the glass)

The L'Oratoire Rose, Domaine Saint Andrieu is not included.

BIRTHDAY AND SPECIAL OCCASIONS

Locale Southbank is available to host your party, whether it be in our cocktail bar or restaurant. We have 3 menu's available to cater for all budgets and we can also tailor make a menu for you.

With our extensive drinks menu, we can also put a package together for you to make it easier on the day/night.

Christmas and New Year's Eve 2018 enquiries have already begun so e-mail us now for more information.

FIND US HERE

County@localerestaurants.com

Follow us on:

[Instagram @locale_southbank](#)

[Facebook @LocaleRestaurantBar](#)

[Twitter @LocaleCucina](#)

Localesouthbank.com

Allergen information is available upon request.

LOCALE

At Locale, we serve finely made drinks and cocktails. Select from our local craft beers, international lagers, excellent quality wine, complete list of spirits or our signature cocktails.

Please ask your bartender for any guidance.

BAR SNACKS

Olives (V) – Marinated mixed Italian olives, selected and imported from Italy. £3.25

Focaccia (V) – Homemade bread with rock salt, garlic and rosemary. Made daily in our kitchen. £3.75

Mixed Charcuterie – Italian Chacuterie board of Parma Ham, mixed Italian salami, shaved fennel and sun-dried tomato dressing and focaccia. £7.95

Calamari – Salt and pepper fried squid with a sweet chilli mayo. £7.95

Trio di Verdure (V) – Black olive tapenade, white bean dip and aubergine caponata served with focaccia fingers. £7.25

Mini Pizza Rolls – Choice of; Ham & mozzarella, Mushroom & mozzarella or Ham, mushroom and mozzarella. £7.50

Pizza Garlic bread (V) – Add; cheese or Tomato (£1.00 extra each). £4.75

Pizza from our a la carte menu are also available

(Bar Snacks are only available in the bar)

THE GINS

Our G&T's are served the Spanish way, 25ml of spirit with lots of ice, in a 'Copa de balon', carefully selected garnish and Fever Tree's premium tonics.

Bombay Sapphire – Schweppes 1783 Tonic £6.50

Hendricks – Fever Tree Mediterranean Tonic £7.00

Sipsmith – Schweppes 1783 Tonic £6.80

Tanqueray – Schweppes 1783 Tonic £6.25

Tanqueray 10 – Fever Tree Tonic £8.50

Tanqueray Sevilla – Fever Tree Tonic £8.00

Bulldog – Fever Tree Mediterranean Tonic £6.75

Bathtub (Original) – Fever tree Mediterranean Tonic £6.75

Beefeater – Schweppes 1783 Tonic £6.50

Gin Mare – Fever Tree Mediterranean Tonic £8.50

Portobello Road – Fever Tree Mediterranean Tonic £7.00

Silent Pool – Schweppes 1783 Tonic £6.50

AGATHA CHRISTIE INSPIRED COCKTAIL

(Tribute to Agatha Christies Witness for the prosecution and is only £5.00 with a theatre ticket).

You're witness – Tanqueray Gin with elderflower cordial, cucumber, mint and fresh lime £8.80.

CLASSIC PIMMS

Classic Pimms Cocktail – Made with lemonade and served with cucumber, mint and summer fruits. Glass £9.00/Jug £26.50

SOFT DRINKS

Coca-Cola, Diet Coke & Sprite Icon – 330ml bottle £3.90

Fever-Tree – Indian, Slimline, Sicilian lemon, Ginger beer, Mediterranean tonic £3.20

Schweppes – Soda water, Ginger ale, 1783 Tonic, 1783 Light Tonic & 1783 Cucumber Tonic £3.00

Peach/ Lemon Ice Tea – £3.20

Limonata/Aranciata – £3.25

Appletiser – £3.90

Juices – Cranberry, Pineapple, Apple or Orange £3.00

Fresh Orange Juice – £3.95

Aqua Pana/ San Pellegrino – 750ml £4.00 or 500ml £3.00

TEA & COFFEE

English breakfast – £2.50

Earl Grey/ Green Tea/ Chamomile/ Peppermint – £2.50

Espresso – £2.00

Double Espresso – £2.50

Americano – £3.00

Latte – £3.00

Cappuccino – £3.20

Hot Chocolate – £3.00

DELUXE SPIRITS

All prices are for 25ml, 50ml are also available.

BRANDY

Hennessy Fine De Cognac – £6.00

Hennessey – XO £30.00 (only served as 50ml)

SCOTCH / BOURBON / RYE

Gentleman Jack – £6.00

Jack Daniels Single Barrel – £7.00

Woodford Reserve – £4.50

Woodford Reserve Rye – £6.50

Eagle Rare Single Barrel – £5.00

Makers Mark – £4.50

Johnnie Walker Red – £4.00

Johnnie Walker Double Black – £6.00

Glenmorangie 10 Years – £5.00

Glenmorangie Nectar D'or 12 Years – £7.50

Glenmorangie 18 Years – £10.00

Glenmorangie 25 Years – £20.00

Glenfiddich 12 Years – £6.00

The Glenlivet 18 Years – £14.50

Talisker Storm – £5.50

Talisker 10 Years – £5.50

Ardberg 10 Years – £6.00

Dalmore 12 Years/15 Years – £6.25/ £9.50

OUR COCKTAILS

DRY AND BITTERS (Available in happy hour for £5.75)

Aperol Spritz – Aperol, Prosecco and soda £9.00

Manhattan – Woodford Reserve Whisky, Martini Rosso & a dash of Angostura £9.50

Martini Cocktail – Grey Goose Vodka/Bombay Sapphire with a touch of Martini dry £10.75

Negroni – Martini Rosso, Campari & Tanqueray Gin £9.50

SOUR (Available in happy hour for £5)

Margarita – Tequila, Cointreau and lemon with a salt rim £9.25

Sours Cocktail – Amaretto, Whisky or Vodka shaken with lemon, sugar & egg whites topped with Angostura £8.25

FRUITY AND REFRESHING (Available in happy hour for £5.50)

Complete Mess – Finlandia Vodka, Apricot Brandy, orange & pineapple juice, passionfruit and vanilla £9.00

Pina Colada – Koko Kanu Rum, coconut milk & pineapple juice £9.00

Mojito Classic/ Dark – Bacardi Classic/Bacardi Gold, muddled lime, mint, & sugar topped with soda £9.00

5 Star Martini – Finlandia Vodka, Passoa, passionfruit, vanilla syrup, pineapple & lemon juice with a shot of Prosecco £9.00

Raspberry Fizz – Finlandia Vodka, Chambord, raspberry puree, lemon & soda £9.00

COCKTAIL OF THE WEEK - Ask your server for the cocktail of the week £8.50

SWEET (Available in happy hour for £5.50)

Espresso Martini/ Salted Caramel – Espresso coffee shaken with Ketel One Vodka & Khalua or Salted Caramel £9.75

Biscotto – Amaretto cookies crushed, chocolate powder, milk and shaken with vanilla, Orgeat, Frangelico and Disaronno liquor £9.25

Classic Locale Bellini – Strawberry liquor topped with Joseph Perrier Champagne £9.60

Kir Royal – Crème de Cassis topped with Joseph Perrier Champagne £9.85

Cosmopolitan – Finlandia Vodka, Cointreau, cranberry and lime juice £8.75

HERBAL AND SPICY (Available in happy hour for £5.75)

London Mule – Beefeater Gin shaken with lime juice, sugar, topped with ginger beer and charred rosemary £8.25

Elderflower Collins – Tanqueray Gin, elderflower cordial, lemon juice topped with lemonade £8.50

Bloody Mary – Ketel One Vodka, tomato juice, salt, pepper, Worchester sauce & tabasco £9.25

Old Fashioned- Makers Mark whisky, Angostura, brown sugar mixed with a lemon & orange twist £9.25

MOCKTAILS (Available for £5.75)

Soft Passion – Passionfruit, honey, peach puree, lime juice & fresh orange juice

Pink Lemonade – Dash of cranberry, with fresh lemon and topped with soda

Virgin Mojito – Muddled lime, mint, elderflower cordial topped with lemonade

Virgin Colada – Coconut milk, pineapple juice

Elderflower Fizzle – Elderflower cordial, lemon juice & lemonade

INTERNATIONAL BEERS

Peroni Nastro Azzuro – 5.1% abv, 330ml £4.20

Moretti Grande – 4.6% abv, 660ml £6.20

Krombacher Weisen – 5.3% abv 500ml £5.60

LOCAL CRAFT BEERS & ALES

Camden Pale Ale – 4.0% abv, 330ml £5.25

Camden Hells Lager – 4.0% abv, 330ml £5.25

Beavertown Neck oil session IPA – 4.3% abv 330ml £5.20

Beavertown Gamma Ray American Pale Ale – 5.4% abv, 330ml £5.20

London Pride – 4.7% abv, 500ml £6.10

CIDER

Rekorderlig Cider– 5.5% abv, 500ml £6.10

Apple / Mixed fruits / Strawberry & Lime / Passionfruit.

ROSE WIN

Our wine glasses are served by 125ml or 175ml. If stated vintage is not available, we will present the latest release. Prices shown are for 125ml/ 175ml/ Bottle.

Rose Grenach, Terres Cortal (Pays DOC IGP, France) – 2017, 12% abv
Light, dry rose with wide palate full of ripe red berry fruits £4.75/ £6.75/ £25

Fonte Santa Provence (AOP, France) – 2017, 13% abv, Bone dry, pale salmon in colour, with gentle white fruit and floral notes £5.50/ £7.75/ £32.00

BUBBLES

Our bubbles are served as 125ml. If the stated vintage is not available, we will present the latest release.

Prosecco Consecca (DOC, Italy) – 11% abv, Extra dry, light and refreshing with round prominent fruit and hint of floral notes £6.80/ £29.95

Joseph Perrier (France) – 12% abv, Dry delicate with a complex, round and refreshing £11.00 / £60.00

Joseph Perrier Rose (France) – 12% abv, An incredibly pretty pale rose colour, delicate, fresh and delicious £60.00

Veuve Clicquot Yellow Label (Riems, France) – 12% abv, Discreet aromas or brioche and vanilla, a perfect balance of finesse £80.00

Laurent Perrier Rose NV (Riems, France) – 12% abv, Salmon coloured with remarkable complexity £85.00

Dom Perignon (France) – 12.5% abv, Crystalline and fresh, this champagne cannot be beaten £190.00

WINES

Our wine glasses are served by 125ml or 175ml. If stated vintage is not available, we will present the latest release. Prices shown are for 125ml/ 175ml/ Bottle.

RED WINE

FRUITY, SOFT, JUICY

Radichetto Rosso, Agricola Petrosani (IGP, Sicily, Italy) – 2016, 12.5% abv, Soft, fruity Sicilian red packed with blackberry and plum like fruit £20.00

Pinot Noir, Villa des Croix (IGP Pays d'Oc, France) – 2017, 12.5% abv, Rich, full bodied crimson red £5.00 / £6.95 / £27.00

Chianti, DOCG La Vigna (Tuscany, Italy) – 2017, 12.5% abv, juicy red fruits and very soft tannins £4.95 / £6.95 / £26.50

Rioja, Valdemar (Rioja, Spain) – 2017, 13.5% abv, 100% Tempranillo, smooth palate filled with blackberries and forest fruits £29.00

RICH, FULL-BODIED, STRUCTURED

Malbec, Finca La Colonia (Mendoza, Argentina) – 2018, 13.5% abv, Full bodied structured and packed with bold, mulberry like fruit £5.20 / 7.25 / 29.50

Pinot Grigio, Vigneti Delle Dolomiti (IGT, Italy) – 2017, 12.5% abv, Great depth of gentle fruit, acacia notes and very refreshing finish £4.90 / £6.50 / £26.50

Grand Cru St Emilion, Chateau Haut Segottes (France) – 2011, 13% abv. Aged complex wine, red berry and plum fruit mixed with notes of tobacco £42.00

Pecorino, Terre di Cheti (IGT Contrada Lucc, Vegan, Italy) – 2017, 13% abv Dry with white stoned fruit, light peach scented palate. £29.95

Barolo, DOCG Alfredo Prunotto (Piedmont, Italy) – 2014, 14% abv. Bold and structured, with an elegant fruit supported by great freshness and hint of oak £65.00

Riesling, “Deakin Estate (Australia) – 2017, 12% abv Dry, easy drinking with light body and fresh, green fruit aromas £30.50

WARM, EARTHY AND SPICY

Primitivo, Sforza (IGT Puglia, Italy) – 2016, 13% abv. Pure, vibrant aromas of red cherry fruit £4.75 / 6.25 / 25.50

Bordeaux, Cuvee Serge, Chateau Penaund (France) – 2014, 13.5% abv. Great classic Claret. Elegant, yet with superb, lively fruit and soft, ripe tannins £29.50

Barbera Del Monferrato, Linea Terra (DOC Tacchino, Italy) – (Vegan) 2014, 13.5% abv. Generous, earthy, red with broad, ripe palate. Perfect for red meats £5.25 / £7.25 / £30.50

Chianti Classico, Peppoli DOCG Antinori (Tuscany, Italy) – 2016, 13% abv. Earthy and elegant Classico. Discrete notes of black tea and bold red cherries £39.50

WHITE WINE

LIGHT, FRESH, EASY TO DRINK

Grillo, Kalsa (IGT, Sicily) – 2017, 12.5% abv, Dry, light bodied and smooth with uplifting and zesty citrus fruits £20

DRY, CRISP, MINERAL

Sauvignon Blanc, Terres Cortal (IGP SO Vignerons, France) – 2017, 12% abv Bursting with energy and classic, crisp. Grassy gooseberry notes £4.75 / £6.25 / £25.50

Gavi di Gavi, Valle Scura (DOC Tacchino, Italy) – (Vegan) 2017, 12.5% abv Top Piedmont producer. Bone dry, gentle mineral and superbly elegant. £5.85 / £6.25 / £35.50

Chablis, Vieilles Vignes (Domanine Franchine Bachelier, France) – 2014, 12.5% abv made with grapes from 50 years old vines. Delicate seashell notes and complex citrus £40.00

FULL FLAVOURED, FRUITY, INTENSE

Chardonnay, Le Parc (GP Domanine Raissac, France) – 2016, 14% abv Unoaked, creamy textured packed with ripe citrus and pear. £5.00 / £6.95 / £27.00

Gewurztraminer, 1339 (Cantina Trento, Italy) – 2016, 14% abv, dry and bursting with exotic fruit with a hint of sweet spice. Great with spicy food £30.00

Pouilly-Fuisse Domaine Beranger (Burgundy, France) – 2014, 13% abv,
full bodied, rich yet elegant. Layers of intense fruit framed in lightly toasted
oak £47.00