

INTERNATIONAL BEERS

PERONI NASTRO AZZURO
5.1% abv 330ml £4.20

MORETTI
4.6% abv 330ml £4.20

MORETTI GRANDE
660ml £6.20

KROMBACHER WEISEN
5.3% abv 500ml £5.60

LOCAL CRAFT BEER & ALE

LONDON PRIDE
4.7% abv, 500ml £6.10

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

CIDER

ASPALL DRAUGHT, SUFFOLK
5.5% abv, 500ml £5.60

GLUTEN & ALCOHOL FREE

PERONI NASTRO AZZURRO
Gluten Free
5.1% abv, 330ml £4.40

BECKS BLUE
Alcohol Free
0.01% abv, 275ml £3.50

SOFTS

**COCA COLA, DIET COKE, COKE
ZERO, SPRITE, APPLLETISER** £3.20

SCHWEPPE
Soda Water, Tonic, Slimline,
Ginger Ale or Tomato Juice £2.00

LEMON or PEACH ICE TEA £3.20

**ARANCIATA, LIMONATA
or GINGER BEER** £3.20

JUICES Cranberry, Pineapple,
Orange, Apple £3.00

FRESH ORANGE JUICE £3.10

AQUA PANA / SAN PELLEGRINO
500ml £3.00 / 750ml £4.00

LOCALE

BUBBLES

TREAT YOURSELF TO A DRY AND REFRESHING GLASS OF OUR
SPECIALITY ITALIAN PROSECCO, TOR DELL'ELMO
Glass £6.80 / Bottle £29.95

Ask about our *Locale Bellini* or *Apricot Bellini* £8.80

BAR SNACKS & NIBBLES

OLIVES (V) £3.25
Marinated mixed Italian olives,
selected and imported from Italy

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

MIXED ITALIAN CHARCUTERIE £7.95
Charcuterie board of Parma ham, mixed
Italian salami, shaved fennel and a
sundried tomato dressing and focaccia

CALAMARI £7.95
Salt and pepper fried squid
with a sweet chili mayo

TRIO DI VERDURE (V) £7.25
Black olive tapenade, white bean
dip and aubergine caponata served
with focaccia fingers

MINI PIZZA ROLLS £7.50
Choice of:
Ham and mozzarella
Mushroom and mozzarella
Ham, mushroom and mozzarella

PIZZA GARLIC BREAD (V) £4.75
Add: cheese or tomato
+ £1.00 each

COCKTAILS

ALL AVAILABLE DURING HAPPY HOUR EXCEPT DELUXE

NEGRONI

Campari, Martini Rosso, and Bombay Sapphire £8.00

WHISKY SOUR

Jack Daniels whisky, lemon juice and bitters topped with a cherry £7.75

ELDERFLOWER COLLINS

Bombay Sapphire gin, elderflower, fresh lemon juice and lemonade £7.75

MANHATTAN

Woodford Reserve whisky, Rosso vermouth + bitters stirred to perfection! £7.75

LONDON MULE

Beefeater Gin, Cointreau and lime and topped with ginger beer and a charred rosemary garnish £8.00

COSMOPOLITAN

Grey Goose vodka, Cointreau, fresh lime and cranberry juice £8.25

GIN GIARDINO

Hendricks gin shaken with elderflower fresh cucumber & pressed apple juice £8.25

APEROL SPRITZ

Aperol, Prosecco and soda £8.75

PINA COLADA

Malibu, coconut cream, shaken with pineapple juice £8.75

5 STAR MARTINI

Grey Goose vodka with passion fruit and vanilla, served with a shot of chilled prosecco £8.75

BLOODY MARY

Finlandia Vodka mixed with tomato juice, salt, pepper, Worcester sauce & Tabasco. (Please ask if you would like extra spice) £8.75

SAGE AND PINEAPPLE MOJITO

(Classic Mojito also available)
A twist on a classic, Bacardi, muddled sage, sugar mixed with pineapple juice with a dash of dark rum to finish £8.75

BRAMBLE

Blackberry liqueur, fresh lemon juice combined with Tanqueray gin over ice £9.00

ESPRESSO MARTINI

Mr Black coffee liqueur shaken with vodka, an espresso shot with just a hint of vanilla £8.50

DARK AND STORMY

Goslings Dark rum, mixed with lime and topped with Ginger Beer £8.50

WHITE LADY

Star of Bombay Gin, Cointreau, fresh lemon, sugar and egg white £8.75

THE MARTINI

Grey Goose vodka or Star of Bombay gin.
Have it: Dirty, with a twist, or straight £8.50

IN-HOUSE CREATIONS £8.80

RASPBERRY FIZZ

Grey Goose vodka, Chambord, mixed berry & raspberry purée, lemon, and soda

HUGO

St Germain elderflower liquor, prosecco, fresh mint, fresh lime, soda

LOCALE BELLINI

Strawberry liqueur topped with Moët et Chandon

APRICOT BELLINI

Apricot brandy, topped with Moët et Chandon

WINTER WARMER

Finlandia vodka, apricot liquor, passion fruit, fresh lime, orange juice, with a chili twist

GIN SIN

(Tribute to Agatha Christie's *Witness for the Prosecution*)
Star of Bombay Gin, mixed with lime and orange juice & shaken to perfection

DELUXE COCKTAILS £9.00

BASIL AND BLACK PEPPER MARGARITA

Tequila, shaken with fresh lime and basil leaves, sugar syrup with a pepper rim

CHAMPAGNE COCKTAIL

Moët et Chandon, Hennessy Fine de Cognac, angostura bitters and a brown sugar cube

OLD FASHIONED PIRATE

Kraken Spiced and Sailor Jerry rum, stirred with peach, vanilla and maraschino syrup
(Classic Old Fashioned Available)

MOCKTAILS £5.50

WINTERBERRY

Mixed berry fruit purée and lemon with soda

ELDERFLOWER SWIZZLE

Elderflower cordial, lemon and lemonade

PINK LEMONADE

Dash of cranberry, with fresh lemon and topped with soda

VIRGIN MOJITO

Fresh lime and mint, sugar, elderflower cordial and topped with lemonade

WINTER MESS

Passionfruit, honey, lime and orange juice

THE RED, THE WHITE & THE BUBBLY

Our wine is served as 175ml
or 250ml. 125ml available on request.

If stated vintage is not available,
we will present the latest release.

RED

PRICES SHOWN ARE FOR
175ML / 250ML / BOTTLE

MERLOT, CIELO E TERRE E KUO
—*ORGANIC, VEGETARIAN*
2016 (Veneto, Italy) 12% abv
Perfect if you are after something
light, soft and quaffable
£6.35 / £9.15 / £25.00

**BARBERA DEL MONFERRATO,
TACCHINO**
2014 (Piedmont, Italy) 14% abv Fresh
blueberries and blackberries, this
medium to full bodied wine is grown
in Monferrato – the original
home of Barbera grapes
£7.40 / £10.65 / £29.50

**MALBEC, FINCA LA LINDA
LUIGI BOSCA**
2014 (Mendoza, Argentina)
13.5% abv
Luigi Bosca is the “King of Malbec”
and this is a modern classic.
A perfect match for red meats
£6.45 / £9.30 / £25.50

CHIANTI, CONTE DI LUCA DOCG
2014 (Tuscany, Italy) 12.5% abv
The most popular Italian wine outside
of Italy. Soft and elegant, packed with
Morello cherry and floral notes
£6.55 / £9.45 / £26.00

PRIMITIVO, TERRE DI MONTELUSA
2015 (Montepulciano, Italy) 13% abv
Rich spicy red from sunny Puglia
perfect with strong flavour dishes
£6.20 / £8.95 / £24.50

NERO D'AVOLA, IL FOLLE
2016 (Sicily, Italy) 13% abv
Wild plum and cherry, with
a touch of spice from the volcanic
slopes of Sicily
£18.95

PINOT NOIR, DOMAINE CABRIALS
2016 (Languedoc, France) 12.5% abv
Grown around a 19th century mansion,
built on the site of a medieval chateau,
west of Beziers. Medium bodied with
rich, dark fruit, leather and spice
£25.00

RIOJA, QUINTO ARRIO
—*ORGANIC, VEGAN*
2016 (Rioja, Spain) 13% abv
Sumptuous, intense flavours, just
developing those dried, mature fruit with
a hint of spicy, smoky oat
£27.00

**ROSSO DI MONTEPULCIANO,
ANTICO COLLE**
2015 (Tuscany, Italy) 13.5% abv
Packed with Morello cherries and
balanced by great freshness and
soft tannins
£28.75

CABERNET SHIRAZ, HARTENBERG
2012 (Stellenbosch,
South Africa) 14.5% abv
Blackberry and blackcurrant
aromas with a touch of tobacco
£29.00

**MONTEPULCIANO
DI ABRUZZO, CANTINE TORRI**
—*ORGANIC*
2016 (Abruzzo, Italy) 13.5% abv
Super ripe and velvety,
with a little tannin and bitterness
to bolster dark cherry fruit
£30.00

**CHIANTI CLASSICO,
CASTELLO DI MONASTERO**
2013 (Tuscany, Italy) 13.5% abv
Superb Classico from a top producer
with lush wild strawberry and Morello
cherry fruit with leathery notes
£32.50

**ST EMILLION GRAND CRU,
CHATEAU BERT**
2012 (Bordeaux, France) 13.5% abv
Mellow nose, with a red and black
fruits and hints of cedar tobacco,
very approvable with rich fruit, ripe
smooth tannins and a long finish
£40.00

**MERCUREY, DOMAINE MICHEL
JUILLOT**
2015 (Cote Chalonnaise, France)
13% abv
A fine Pinot Noir with concentrated
flavour and linear structure and no hard
edges and hint of earthy minerality
£50.00

**BAROLO, BUSSIA SILVANO
BOLMIDA**
2012 (Piedmont, Italy) 14.5% abv
This single vineyard Barolo is a rich yet
elegant wine, exhibiting finesse and
power. A full bodied and complex wine
framed in oak and firm tannins
£63.50

WHITE

**PRICES SHOWN ARE FOR
175ML / 250ML / BOTTLE**

VERDEJO, PASOS DE LA CAPULA
2016 (El Provencio, Spain) 12.5% abv
Young unoaked, for easy enjoyment
£6.20 / £8.95 / £24.50

**CHARDONNAY, CIELO E TERRE
EKUO**

—**ORGANIC, VEGETARIAN**
2015 (Veneto, Italy) 12% abv Light,
fresh zingy and relatively light in alcohol
£6.35 / £9.15 / £25.00

**SAUVIGNON BLANC, AZAN, BODE-
GAS LATUE**

—**ORGANIC, VEGAN**
2016 (La Mancha, Spain) abv 12.5%
Light olive green in colour, this is a de-
lightful, zippy, nicely balanced wine with
a fresh and tropical aftertaste
£6.45 / £9.30 / £25.50

PINOT GRIGIO, PRIMA ALTA 2016

(Veneto, Italy) 12% abv
Pure & smooth with delicate fruit
and acacia floral notes
£6.55 / £9.45 / £26.00

GRILLO, IL FOLLE

2016 (Sicily, Italy) 12.5% abv Seductive
palate with elegant aromas of exotic
flowers. Intense and vibrant
£18.95

PICPOUL, DOMAINE BELLE MARE

2016 (Languedoc, France) 12% abv
Fresh peaches, melons and tropical
fruit on the palate with a texture and
delicious persistency of flavour
£29.50

GAVI DI GAVI, TACCHINO

2016 (Piedmont, Italy) 12.5% abv
A natural Amphitheatre landscape and
low production allows excellent quality
grapes picked by hand to shine through
£29.95

MUSCADET, GAUTONIERES

—**ORGANIC, VEGAN**
2015 (Loire, France) 11.8% abv
Bone dry with gravelly minerals, zest,
natural acidity and a long, surprisingly
fruity finish
£29.95

RIESLING, HARTENBERG

2015 (Stellenbosch, South Africa)
12.5% abv
One of the noble varieties,
peach and honey suckle with
a distinct nose. Rich and complex
£29.95

SAUVIGNON BLANC, WILD SOUTH

2016 (Marlborough, New Zealand)
12.5% abv
Crisp refreshing classic sauvignon from
Marlborough bursting with passion fruit,
pineapple and elderflower notes
£30.00

**CHABLIS, FRANCINE
ET OLIVIER DOMAINE SAVARY**

2014 (France) 12.5% abv
Classic Chablis; dry mineral, tart citrus
fruit flavours, a hint of honey
£35.00

**POUILLY FUISSE, CHRISTOPHE
CORDIER**

2015 (Maconnais, France) 13.5% abv
Medium bodied expansive wine that
over delivers. White orchard fruit, floral
lemon rind infused aromas with a long
and dry finish
£45.00

**VIIGNIER,
VDP DOMAINE DE MUS**

2015 (Languedoc, France) 13% abv
Graceful aromas of apricot, peach
and blossom from the sun-bathed
slopes of the Languedoc's best
vineyards
£24.50

FIANO, SANNIO

2015 (Campania, Italy) 13% abv
Dry elegant wine, with aromas
of lemon peach and honey, from
Campania
£24.95

ROSÉ

**PINOT GRIGIO BLUSH,
SENTINA**

2016 (Italy) 12% abv
Pale, crisp and bone dry
£6.20 / £8.95 / £24.50

BUBBLY

GLASSES ARE SERVED 125ML

**PROSECCO
TOR DELL'ELMO ITALY**

(Italy) 11.5% abv
Dry and refreshing spumante
£6.50 / £29.95

RUINART

(France) 12% abv
Sublime golden pink colour, with a
subtle note of cherry and fresh picked
berries, with a smooth finish
£75.00

MOËT ET CHANDON

(Reims, France) 12.0% abv
Drier style champagne, ample
in the palette, discreet finish
£10.00 / £60.00

MOËT ROSÉ

(Reims, France) 12% abv
Classic Rosé champagne with floral
scents that explode with fruit and spice
£65.00

VEUVE CLICQUOT YELLOW LABEL

(Reims, France) 12.0% abv
Discreet aromas of brioche and vanilla,
a perfect balance of finesse
£70.00

LAURENT PERRIER ROSE NV

(France) 12% abv
100% Pinot Noir, a salmon colour,
frank and fresh on the nose
£85.00

DOM PERIGNON

2006 (France) 12.5% abv
Crystalline and fresh, this champagne
Cannot be beaten
£150.00