

# Nipperkin



*Please inform us of any  
dietary requirements  
or allergies*

*All spirits are served as  
50ml measures, 25ml  
available on request*

*A discretionary service  
charge of 15% will be  
added to your final bill*

*Where the wild is tamed*

*Nipperkin*

*Grown from these lands*

C O C K T A I L S



WILD APPLE \*\*\* Lakes whisky the One, London honey,  
seasonal apples, sweet woodruf,  
wild apple soda 21  
*Mellow — bubbly — aromatic*

RADISHES \* Hendrick's Gin, koji & shiso distillate,  
Cotswolds vermouth, pickled red meat radish,  
British white radish 20  
*Refreshing — peppery — balanced*

BEETROOT & TOGHURT\* Warner's London dry gin,  
caramelized beetroot, yoghurt whey,  
beetroot vinegar, forced rhubarb 18  
*Velvet — rich — luscious*

PEAR & WASABI\* Pod pea vodka, Dorset wasabi distillate,  
Pear eau de vie, conference pears,  
English sake, herb oil 20  
*Fresh — unexpected — vibrant*

BEER, MILK & CIDER\* Two drifters Devon aged rum,  
English amaro, nut milk, dry fortified wine,  
London stout beer, Somerset ice cider,  
British dry amaretto 19  
*Silky — spiced — aromatic*

ROOTS \*\*\* Glenfiddich 12 year old, Ardbeg Islay whisky,  
carrot & marmite distillate, ginger vinegar,  
London honey wine, carrot triple sec,  
preserved golden beetroot, fermented turmeric 20  
*Earthy — fiery — tangy*

FOREST \*\*\* Botanist Islay gin, XX pine & moss distillate,  
XX dry forest vermouth 19  
*Botanic — boozy — dry*

*Nipperkin*

*Globally influenced*

C O C K T A I L S



ELDERFLOWER \*\* Enemigo anejo cristalino tequila,  
 Axia mastiha, Sussex verjus, elderflower blossoms, 18  
 fermented elderflower tea —  
*Floral — zesty — effervescent*

“AGED” KELP \*\*\* Stauning smoke single malt,  
 Port Charlotte whisky, “aged” kelp distillate, 18  
 Kentish hazelnut, Norfolk mint, cacao —  
*Savoy — fresh — nutty*

PADRON ☞ Siete misterios mezcal, green gooseberries,  
 SHISO \*\* XX Norfolk shiso spirit, 20  
 Cambridgeshire Padron pepper liqueur —  
*Smoky — herbal — fresh*

POME ☞ Flor de Cana 12 year old rum,  
 HONEY\* apple & pear brandy, white port, preserved quince, 19  
 fermented honey, spiced honey soda —  
*Spiced — sparkling — mellow*

FIG ☞ Michter’s bourbon whiskey,  
 BUTTER \*\* burnt British butter, preserved fig nectar, 20  
 fig leaves, coconut bitters —  
*Full bodied — boozy — ambrosian*

MUSHROOM ☞ Dalmore 12 single malt, chocolate bitters,  
 COBNUT\* maitake mushroom distillate, 20  
 Mancino kopi vermouth, foraged cobnut liqueur, —  
 pickled coffee, sake lees  
*Umami — earthy — nutty*

RHUBARB ☞ Edward’s rhubarb vodka, Disaronno amaretto,  
 MARZIPAN\* white chocolate distillate, wild rhubarb soda, 20  
 Empirical Plum I suppose, marzipan cream, —  
 spiced forced rhubarb  
*Fruity — nutty — bubbly*

*Nipperkin*

*Soft drinks & non-alcoholic*

C O C K T A I L S





SPICED APPLE      Non – alcoholic distilled spirit,  
 seasonal apple cordial, ginger honey,  
 fermented spiced tea      14  
 —  
*Full bodied — short — spiced*

MENTA      Non-alcoholic distilled spirit,  
 Norfolk mint cordial, London essence ginger ale      14  
 —  
*Long — refreshing — clear*

NECTAR      Non alcoholic aperitif, seasonal botanicals,  
 elderflower nectar, fermented elderflower tea      14  
 —  
*Fresh — aromatic — effervescent*

SOFTS	PRICE / 200ML
London Essence Tonic water	4.50
London Essence Soda water	4.50
London Essence Peach & Jasmine soda	4.50
London Essence Pink Grapefruit soda	4.50
London Essence Roasted Pineapple soda	4.50
London Essence Ginger ale	4.50
London Essence Ginger beer	4.50
Idyll Pine soda	4.50
Idyll wild apple soda	4.50
Idyll wild rhubarb soda	4.50
Momo kombucha	4.50
Coca cola	4.50
Diet Coke	4.50

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BRITISH

HERITAGE

SPIRITS

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*BRITISH HERITAGE SPIRITS*

CATEGORY	BRAND	COUNTRY	PRICE / 50ML
Vodka	Black Cow	<i>England</i>	11.50
	Boatyard	<i>Northern Ireland</i>	13
	Discarded Chardonnay	<i>Scotland</i>	12
	East London Liquor Company	<i>England</i>	10.50
	Sapling	<i>England</i>	10.50
	Black Cow Strawberry	<i>England</i>	10.50
	Portobello Vanilla	<i>England</i>	11
	Lakes Distillery	<i>England</i>	12.50
	Hipple Douglas Fir	<i>England</i>	14.00
	Holy Grass	<i>Scotland</i>	12.50
Gin	Boatyard	<i>Northern Ireland</i>	13
	Bombay Samphire	<i>England</i>	11
	The Botanist Islay	<i>Scotland</i>	14.50
	East London Liquor Company	<i>England</i>	10.50
	Hendrick's	<i>Scotland</i>	12.50
	Lakes Grapefruit	<i>England</i>	13.50
	Mermaid Gin	<i>England</i>	15
	No 3 London	<i>England</i>	15.50
	Plymouth Sloe	<i>England</i>	11
	Plymouth Dry	<i>England</i>	10.50
	Sipsmith	<i>England</i>	13
	Tanqueray 10	<i>England</i>	14
	Warner's Rhubarb	<i>England</i>	13.50
	Warner's Raspberry	<i>England</i>	13.50
	Warner's Dry	<i>England</i>	13.50
	Warner's Sloe	<i>England</i>	13.50
	Sapling	<i>England</i>	10.50
Lakes Distillery	<i>England</i>	13	
Sipsmith Lemon Drizzle	<i>England</i>	12.50	
Rum	Two Drifters white rum	<i>England</i>	14.00
	Two Drifters signature rum	<i>England</i>	14.50
	Tidal rum	<i>Jersey</i>	14.00

Whisky	Ardbeg 10	<i>Scotland</i>	16.50
	Bruichladdich Classic Laddie	<i>Scotland</i>	16.50
	Lagavullin 16	<i>Scotland</i>	53
	Bruichladdich Port Charlotte	<i>Scotland</i>	17.50
	Talisker 10	<i>Scotland</i>	16.50
	The Dalmore 12	<i>Scotland</i>	22
	The Dalmore 15	<i>Scotland</i>	44
	Chivas Royal Salute 21	<i>Scotland</i>	60
	Lakes the One blend	<i>England</i>	14
	Lakes Whisky Makers Reserve No.6	<i>England</i>	30
	Lakes Whisky Makers Reserve No.5	<i>England</i>	28
	Lakes Whisky Makers Edition Mosaic	<i>England</i>	30
	Lakes Whisky Makers Edition Infinity	<i>England</i>	38
	Lakes Whisky Makers Edition Iris	<i>England</i>	36
	Lakes The One Sherry Cask	<i>England</i>	22
	The Dalmore Cigar Malt	<i>Scotland</i>	59
	The Dalmore King Alexander	<i>Scotland</i>	90
	The Dalmore 18	<i>Scotland</i>	132
	The Dalmore 30	<i>Scotland</i>	850
	The Dalmore Constellation 1992	<i>Scotland</i>	730
	Macallan 18 Double Cask	<i>Scotland</i>	145.00
	Macallan 25 Sherry Cask	<i>Scotland</i>	540
Aperitif	Vault Forest Red Vermouth	<i>England</i>	12
	Vault Champagne & Oyster dry Vermouth	<i>England</i>	12
	Vault Meadow white vermouth	<i>England</i>	12
	Vault Orange & Rosemary Bitter	<i>England</i>	12
	Beesou Honey Aperitif	<i>England</i>	10
	Sipello gooseberry aperitif	<i>England</i>	12
	Asterley Britanica Fernet	<i>England</i>	13

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THE REST

*of the*

WORLD

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CATEGORY	BRAND	COUNTRY	PRICE / 50ML
Vodka	Belvedere	<i>Poland</i>	14.00
	Grey Goose	<i>France</i>	15
	Ketel One	<i>Netherlands</i>	13
Gin	Monkey 47	<i>Germany</i>	19.00
Whisk(e)y	Michter's Bourbon No.1	<i>USA</i>	19.00
	Michter's Rye No.1	<i>USA</i>	19.00
	Buffalo Trace	<i>USA</i>	14
	Hibiki Harmony	<i>Japan</i>	32.00
	Nikka from the Barrel	<i>Japan</i>	18.00
	Yamazaki 12	<i>Japan</i>	48.00
Rum	Flor de Cana 4 years	<i>Nicaragua</i>	11
	Flor de Cana 7 years	<i>Nicaragua</i>	12
	Flor de Cana 12 years	<i>Nicaragua</i>	14.00
	Flor de Cana 18 years	<i>Nicaragua</i>	28.00
	Flor de Cana 25 years	<i>Nicaragua</i>	45.00
	Clairin Communal	<i>Haiti</i>	15.00
	Zacapa XO	<i>Guatemala</i>	55
Agave	Tapatio Blanco	<i>Mexico</i>	11.00
	Tapatio Reposado	<i>Mexico</i>	12
	Fortaleza Blanco	<i>Mexico</i>	24.00
	Fortaleza Reposado	<i>Mexico</i>	28
	Don Julio Anejo	<i>Mexico</i>	22
	Don Julio 1942	<i>Mexico</i>	70.00
	Clase Azul Blanco	<i>Mexico</i>	46.00
	Clase Azul Reposado	<i>Mexico</i>	78.00
	Clase Azul Anejo	<i>Mexico</i>	270.00
	Los Siete Misterios Doba Yej Mezcal	<i>Mexico</i>	17.00
	Los Siete Misterios Espadin Mezcal	<i>Mexico</i>	29
	Ojo de Tigre Mezcal	<i>Mexico</i>	13.00
Aperitif	Carpano Antica Formula vermouht	<i>Italy</i>	10.00
	Carpano Botanic Bitter	<i>Italy</i>	10.00
	Carpano Dry vermouht	<i>Italy</i>	10.00
	Fernet Branca	<i>Italy</i>	10.00
	Luxardo Aperitivo	<i>Italy</i>	10.00
	Akashi Tai Umeshu	<i>Japan</i>	10

## SUPPLIERS LIST

- I. RADISHES  
*by Oli, Cornwall*
- II. EAU DE VIE  
*by Capreolus distillery, Cotswolds*
- III. ENGLISH SAKE  
*by Kanpai brewery, London Bridge*
- IV. BEETROOTS  
*by Jamie, Herefordshire*
- V. TOGHURT  
*by Lancashire farm, Rochdale*
- VI. FORCED RHUBARB  
*by Oldroyd & Sons farm, Yorkshire*
- VII. WASABI & WASABI DISTILLATE  
*by The wasabi company, West Dorset*
- VIII. CONFERENCE PEARS & SEASONAL APPLES  
*by John, Ringden Farm, East Sussex*
- IX. ENGLISH AMARO & BRITISH FORTIFIED WINES  
*by Asterley bros, London*
- X. LONDON STOUT BEER & BEERS  
*by Small Beer brewery, Bermondsey*
- XI. ENGLISH BITTER AND ENGLISH VERMOUTH  
*by Vault Aperitivo, Saffron Walden, Cambridge*
- XII. CIDER, PERRY & ICE CIDER  
*by Somerset cider brandy Company, Somerset*
- XII. BRITISH HONEY  
*by London honey company, London*
- XIV. FERMENTED TEAS AKA KOMBUCHA  
*by MoMo Kombucha, Covent Garden*
- XV. VERJUS  
*by Verjuice, Sussex*
- XVI. BRITISH SHISO LEAVE, MINT & OTHER HERBS  
*by Nurtured in Norfolk, Norfolk*
- XVII. FORAGED PRODUCE  
*by Wild Room, London*
- VXIII. KENTISH NUTS  
*by Potash farm, Kent*
- XIX. ARTISANAL WILD SODAS  
*by Idyll, London*

