

COCKTAILS



SETENTA Y CINCO

Patrón Silver Tequila, Lemon,
Simple Syrup, Topped with Champagne.

14



MOMO

Grey Goose Vodka, Lemon, Handmade Raspberry Syrup,
London Essence Ginger Ale.

13



BREAKFAST NEGRONI

Bombay Sapphire Gin,
Pampelle Grapefruit Liqueur, Sweet Vermouth.

13



MEADOW MARGARITA

Patrón Silver Tequila, Avallen Calvados,
Italicus Rosolio di Bergamotto, Lime, Simple Syrup.

12



NEAPOLITINI

Basil Infused Grey Goose,
Salted Noilly Prat, Fried Basil Leaf.

14



SASA'S RUM PUNCH

Bacardi Carta Blanca and Caribbean Spiced Rums,
Orange, Pineapple, Orgeat, Handmade Sorrel Syrup.

12



VIOLET TENDENCIES

Bombay Sapphire Gin*, Lemon, Handmade Lavender
Syrup, Honey Syrup, Blue Curacao.

12



BLANCA MENTA

Mint Infused Bacardi Carta Blanca, Mint Infused Noilly
Prat, St. Germain, Citrus, London Essence Soda.

12

(non-alc option)

*Lyre's Dry London in place of Gin,
Alcohol Free Blue Curacao.

(non-alc option)

*Mint Infused Seedlip Garden & Elderflower Cordial in
place of Rum, Vermouth and Elderflower Liqueur.

BEER & CIDER

	SIZE	ABV	COST
SIGNATURE BREW STUDIO LAGER Traditional pilsner with floral hints.	(2/3 Pint)	4.0%	4.8
SIGNATURE BREW ROADIE IPA Session IPA with citrus notes.	(2/3 Pint)	4.5%	4.8
GUEST TAP ON ROTATION Ask us about our current offering.	(2/3 Pint)	n/a	5.2
UMBRELLA RHUBARB CIDER Sparkling cider made from British rhubarb.	(330ml Can)	4.0%	5
UMBRELLA GINGER BEER Cloudy, fiery and alcoholic.	(330ml Bottle)	5.0%	5
LUCKY SAINT (NON-ALC) Alcohol free lager with a smooth citrus finish.	(330ml Bottle)	0.5%	5

SODAS & LONDON ESSENCE

We have a selection of soft drinks, juices, bottled water and the full range of London Essence crafted sodas and tonics available on request.

Food and drink may contain nuts and/or other allergens - please make your server aware of any allergen requirements.

A discretionary 12.5% service charge is added to all bills as standard



Our roots are based in creating seasonal cocktails, taking cues from the outdoor-inspired food in our Restaurant, our drinks menu is made up of original cocktails that feature handmade elements, using fresh herbs and fruit to capture the essence of the season, as well as a carefully curated wine list and selection of beers, ciders and softs.

@T.T_LONDON

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