

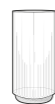
## COCKTAILS



### DILLA INSTINCT

St. Germain Elderflower Liqueur,  
Lemon, Handmade Dill Syrup,  
London Essence Soda.

12



### MOMO

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

13



### HORCHATA HERMOSA

Patron Silver Tequila, Handmade  
Horchata, Demerara Syrup.

12



### SETENTA Y CINCO

Patron Silver Tequila, Lemon,  
Simple Syrup, Champagne.

14



### LUCIFER, SON OF THE MORNING

Angel's Envy Bourbon, Banane du Bresil,  
Khoosh Bitter Liqueur, Chocolate Bitters.

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



### CAFÉ MASA

Patron Silver Tequila, Coldbrew Coffee,  
Corn Liqueur, Simple Syrup.

12

## BEER & CIDER

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

TT RESTAURANT

DRINKS LIST

@T.T\_LONDON

17 KINGSLAND ROAD, LONDON E2 8AA

(non-alc option) \*Lyre's Dry London.

## WHITE

	GRAPE	REGION	GLASS / BOTTLE
<b>SASSI BIANCO</b> 2022 Passione Natura	Trebbiano	Abruzzo, Italy	9 / 35
<b>PICPOUL DE PINET</b> 2022 Chateau de la Mirande	Picpoul	Languedoc, France	9.5 / 36
<b>GINO MARCHE BIANCO I.G.T.</b> 2022 Fattoria San Lorenzo	Verdicchio	Le Marche, Italy	38
<b>MALVASIA COLLIO DOC</b> 2019 Tenuta Stella	Malvasia Istriana	Friuli, Italy	10 / 40
<b>BOURGOGNE ALIGOTÉ</b> 2022 Domain Perrin Céline	Aligoté	Bourgogne, France	12.5 / 50
<b>SOFFIO DI PONENTE</b> 2022 Azienda Agricola Dell'Erba	Vermentino	Liguria, Italy	55
<b>GAVI RISERVA DOCG VIGNA MADONNINA</b> 2019 La Raia	Cortese	Piemonte, Italy	57
<b>LE GLANON ARBOIS CHARDONNAY, JURAVINUM</b> 2020 Fruitière Vinicole de Pupillin	Chardonnay	Jura, France	14.5 / 58
<b>FABRIZIO BIANCHI CHARDONNAY I.G.T. TOSCANA</b> 2021 Castello di Monsanto	Chardonnay	Tuscany, Italy	67
<b>BYAKKO L'HIVER FAUVE</b> 2020 Château Terre Fauve	Negrette	Toulouse, France	77
<b>GRANDE RÉSERVE DE GASSAC ROSÉ</b> 2022 Moulin de Gassac	Grenache, Carignan, Syrah	Pays d'Oc, France	8 / 32
<b>ROSA DEI CASARETTI</b> 2022 Casaretti	Corvina	Bardolino, Italy	40
<b>BANDOL AOC</b> 2022 Domaine La Suffrene	Mourvèdre, Cinsault, Grenache	Côte d'Azur, France	57

## ROSÉ

## RED

	GRAPE	REGION	GLASS / BOTTLE
<b>SASSI ROSSO</b> 2022 Passione Natura	Montepulciano	Abruzzo, Italy	9 / 35
<b>RONCIER RÉSERVE VDF</b> NV L. Tramier & Fils	Pinot Noir, Gamay	Mercrey, France	9.5 / 38
<b>PRETTY MALBEC</b> 2022 Fabre Montmayou	Malbec	Vistalba, Argentina	10.5 / 40
<b>L'HURLUBERLU</b> 2022 Sébastien David	Cabernet Franc	Loire, France	43
<b>PETIT CLOS PINOT NOIR</b> 2020 Clos Henri	Pinot Noir	Marlborough, New Zealand	46
<b>CASTILLON-CÔTES DE BORDEAUX</b> 2015 Château Bréhat	Merlot, Cabernet Franc, Cabernet Sauvignon	Bordeaux, France	49
<b>MERLOT</b> 2019 Stocco	Merlot	Friuli, Italy	13 / 51
<b>VALPOLICELLA RIPASSO CLASSICO DOC</b> 2020 Antolini	Corvina, Rondinella	Veneto, Italy	56
<b>CHIANTI CLASSICO FONTALPINO DOCG</b> 2021 Carpineta Fontalpino	Sangiovese	Tuscany, Italy	14.5 / 57
<b>SAINT-ÉMILION GRAND CRU</b> 2015 Château du Rocher	Merlot, Cabernet Franc, Cabernet Sauvignon	Bordeaux, France	79
<b>ERALDO VIBERTI BAROLO</b> 2017 Eraldo Viberti	Nebbiolo	Piemonte, Italy	92
<b>ARNDORFER SCHLELE AMBER WINE</b> 2022 Martin and Anna Arndorfer Mitges	Gruner Veltliner, Chardonnay, Neuburger	Kamptal, Austria	10.5 / 42
<b>PHOENIX SKIN CONTACT MERWAH</b> 2022 Mersel Wine	Merwah	Dimane, Lebanon	55

## ORANGE

## SPARKLING

	GRAPE	REGION	GLASS / BOTTLE
<b>PROSECCO DOC ROSÉ BRUT</b> 2022 Azienda Agricola Bellenda	Glera, Pinot Noir	Veneto, Italy	8 / 39
<b>SOLCO LAMBRUSCO DELL'EMILIA</b> 2022 Paltrinieri	Lambrusco di Salamino	Emilia-Romagna, Italy	8 / 39
<b>CRÉMANT DE LOIRE BRUT AOP</b> 2019 Domaine des Barres	Chardonnay, Chenin Blanc	Loire, France	9 / 45
<b>MOËT &amp; CHANDON</b> NV Moët & Chandon	Pinot Noir, Pinot Meunier, Chardonnay	Champagne, France	13 / 70
<b>LES ARPENTS</b> NV Maurice Choppin	Pinot Meunier, Chardonnay, Pinot Noir	Champagne, France	85
<b>LAURENT-PERRIER CUVÉE ROSÉ</b> NV Laurent Perrier	Pinot Noir	Champagne, France	135
<b>RUINART BLANC DU BLANCS</b> NV Ruinart	Chardonnay	Champagne, France	165
<b>DOM PÉRIGNON</b> 2013 Moët & Chandon	Pinot Noir, Chardonnay	Champagne, France	350

## DESSERT WINE

<b>RECIOTO DELLA VALPOLICELLA CLASSICO</b> (50CL) 2021 Antolini	Corvina, Rondinella	Veneto	50
<b>CÔTEAUX DU LAYON</b> 2022 Domaine des Barres	Chenin Blanc	Loire, France	10 / 52
<b>VIN SANTO</b> (50CL) 2018 Buccia Nera	Trebbiano, Malvasia	Tuscany	52

Wine Served as 175ml measure as standard. 125ml available on request  
Spirits served as 25ml measures and multiples thereof.

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