

'SMITHS'
OF SMITHFIELD

DRINKS

COCKTAILS

Espresso Martini

Absolut Vanilla Vodka, Kahlua, fresh Arabica coffee and a dash of sugar syrup 9

Passion Fruit Martini

Absolut Vanilla Vodka, vanilla syrup, passion fruit purée lime juice 9

Negroni

Monkey 47 Gin, Martini Rosso, Campari 9

The Ram

Johnnie Walker Black Label, Young's Bitter syrup, Angostura bitters, and orange zest 9

Maple Baby Old Fashioned

Hudson Baby Bourbon, maple syrup, Angostura bitters and orange zest 9

Mojito

Havana 3, lime juice, sugar, crushed ice 9

Margarita

Olmecca Altos Tequila, triple sec, lime juice and a dash of sugar syrup 9

Aperol Spritz

Aperol, Corte Delle Calli Prosecco, soda 9

GIN

Beefeater London Dry	4.25
Bombay Sapphire	4.50
Far Reaches Dry	5.05
Hendrick's	4.85
Martin Miller's	4.65
Monkey 47	5.90
Monkey 47 Sloe	5.60
Silent Pool	5.35
Tanqueray	4.55

Spring favourites

Beefeater Pink

The soft fruit flavours of raspberry tune perfectly with classic notes of juniper and citrus to produce a wonderfully pink, finely balanced contemporary gin. 4.60

Tanqueray 10

Distilled four times with added limes, oranges, pink grapefruit and chamomile flowers make this a perfect spring addition. 5.05

Sipsmith Lemon Drizzle

This recipe takes a classic London Dry backbone and layers on sweet, sun-dried lemon peels, lemon verbena for aromatic sweetness. 5.35

Warner Edwards Victoria's Rhubarb

Infused with hand-picked Queen Victoria rhubarb from a Crown Estate farm to create another Spring pink gin bursting with rhubarb flavours. 5.15

VODKA

Absolut Blue	4.25
Absolut Elyx	5.60
Absolut Vanilia	4.45
Absolut Peppar	4.60
Chase	5.00
Ciroc Blue	5.10
Grey Goose	5.30
Ketel One	4.55

RUM

Bacardi Carta Blanca	4.35
Captain Morgan	4.45
Captain Morgan Spiced Gold	4.55
Don Papa	4.65
Havana Club Anejo 7 Años	4.55
Havana Club Especial	4.45
Appleton Estate	3.35
Kraken Spiced	4.65
Wray & Nephew	5.40
Ron Zacapa	5.60

WHISKY

Light & Delicate

Dalwhinnie 15yr

Dalwhinnie, Scotland // Bright and fruity, with notes of steamed syrup pudding and sponge cake, with a little cinnamon and nutmeg. 5.40

Glenfiddich 12yr

Speyside, Scotland // Characteristic sweet, fruity notes. Develops into butterscotch, cream and malt flavours with a smooth finish. 4.95

Glenmorangie 10yr

Tain, Scotland // A little weightier on the palate, with honey and malt, banana bread and subtle sweet spices. Clean and well balanced. 5.15

Haig Club Clubman

Speyside, Scotland // Aged entirely in bourbon casks which gives this whisky its enticing sweetness as well as vanilla and coconut notes. 5.05

Suntory Chita

Chita, Japan // Aged in a combination of wine, sherry and bourbon casks. This is a light whisky with subtle notes of mint, honey and wood spice. 5.55

WHISKY

Rich & Smoky

Johnnie Walker Black Label Moray, Scotland // Hints of smooth creamy toffee linger on the tip of your tongue. A sophisticated, smoky finish - the signature of all Johnnie Walker blends.	4.75
Lagavulin 16yr Islay, Scotland // A deep, dry and exceptionally peaty bruiser. Lagavulin is not for the faint-hearted.	6.05
Oban 14yr Oban, Scotland // Mouth-filling late autumn fruits - dried figs and honey-sweet spices; followed by a smoky malty dryness.	6.05
Naked Grouse Crieff, Scotland // Sherried and thick with notes of sultanas, sticky toffee pudding, cocoa, and just a soupcon of smoke on the very tail.	5.10

BOURBONS

Bulleit	4.65
Gentleman Jack	5.15
Hudson Baby	6.00
Hudson Manhattan Rye	6.00
Hudson Four Grain	6.60
Jim Beam Double Oak	4.75
Maker's Mark	4.75

WINES

Our recommended wines - for our full list, see the reverse of our food menus or ask a member of our team for their personal favorite.

White

Esprit Marin Picpoul de Pinet France // Pear-Mineral Crisp	M 7.35	L 10.05	B 30.00
Featherdrop Bay Sauvignon Blanc New Zealand // Green Pepper-Gooseberry-Passion Fruit	M 7.75	L 10.60	B 31.50

Red

Bodega Norton Porteno Malbec Argentina // Bold-Pepper-Damson	M 6.90	L 9.35	B 27.50
Cotes du Rhône Château d'Aigüeville France // Elegant-Black Pepper-Violet	M 7.50	L 10.25	B 30.50

Rosé

Urban Provence Côtes de Provence France // Crisp-Delicate-Summer Fruits	M 8.25	L 11.25	B 33.50
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Sparkling

Mezza di Mezzacorona Glacial Bubbly Italy	S 7.20	B 35.00
Corte Delle Calli Prosecco Italy	S 6.60	B 32.00

CASK, CRAFTS, DRAFTS & ALES

Amstel Amsterdam, NL // 4.1% ABV	4.95
Peroni Rome, IT // 5.1% ABV	5.80
Camden Town Hells Lager London, UK // 4.6% ABV	5.80
Five Points Pale Ale London, UK // 4.2% ABV	5.95
Beavertown Neck Oil London, UK // 5.1% ABV	5.95
Founders Pale Ale Michigan, USA // 5.4% ABV	6.15
Aspalls Cyder Suffolk, UK // 4.5% ABV	5.55
Guinness Dublin, ROI // 4.2% ABV	5.35

Guest Beers - Keep an eye out on our rotating guest line for beers from the likes of:
Beavertown | Founders | Fourpure | Siren Brew | Belleville | Five points

BOTTLES & CANS

Anchor Steam San Francisco, California, USA // 4.8% ABV	5.75
Brooklyn Lager Brooklyn, New York, USA // 5.2% ABV	5.75
Erdinger Weissbier Erding, DEU // 5.6% ABV	5.85
Peroni Rome, IT // 5.1% ABV	5.10
Sierra Nevada Pale Ale Chico, California, USA // 5.6% ABV	6.05
Sol Monterrey, MEX // 4.5% ABV	4.95
Daura Damm (Gluten Free) Barcelona, ES // 5.4% ABV // Gluten < 3ppm	5.05
Heineken 0.0 (Alcohol Free) Amsterdam, NL // Not more than 0.05% ABV	3.40
Bulmer's Original Cider Hereford, UK // 4.5% ABV	5.80
Bulmer's Pear Cider Hereford, UK // 4.5% ABV	6.00
Bulmer's Redberry & Lime Hereford, UK // 4.5% ABV	6.10
Old Mout Cider Moutere Valley, NZ // 4% ABV // Kiwi & Lime, Passionfruit & Apple, Pomegranite & Strawberry, Summer Berries	6.10
Hawkes Ginger Beer London, UK // 4% ABV	6.10




HOT DRINKS

Americano	2.50
Espresso	1.80
Flat White	3.00
Cappuccino	3.00
Latte	3.00
English Breakfast Tea	2.50
Earl Grey	2.50

SOFT DRINKS

Coca-Cola	2.55 // 3.35
Diet Coke	2.55 // 3.35
Lemonade	2.55 // 3.35
Fever Tree	2.65
Schweppes	1.30 // 2.55
Fentiman's Ginger Beer	3.45
Fentiman's Wild English Elderflower	3.45
Kingsdown Still Mineral Water 330ml	2.50
Kingsdown Sparkling Mineral Water 330ml	2.50
Selection of cold press juices, made fresh daily	4.50

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