

# TEA, COFFEE, CHOCOLATE

WE SERVE NUDE COFFEE, TEA PIGS TEA AND HOMEMADE HOT CHOCOLATE

## COFFEE

Americano 2.80  
Flat White 3  
Cappuccino 3  
Latte 3.20  
Liquorice Latte 3.80  
Chai Latte 3.80  
Iced Latte 3.50  
Double Espresso 2.20  
Double Macchiato 2.40  
Cafetière - 3 cup 7.50  
*add to any coffee...*  
*a shot of LIQUORICE SYRUP + .50*  
*a shot of RYE SNAPS +5*

## CHOCOLATE

Hot Chocolate 3  
*with cream 3.50*  
  
Signature Hot Chocolate 4  
*with cream and liquorice*  
  
Cocio Cold Chocolate Milk  
2.20

## MILK

We can make your drinks with  
Whole, Semi, Oat (+50) or  
Almond Milks (+50)

## TEA PIGS TEAS

*all our teas are served with a jug of hot water for topping up 3*

Everyday Brew	Apple & Cinnamon
Earl Grey	Rhubarb & Ginger
Green	Liquorice & Mint
Chamomile	Chai
Peppermint	Liquorice & Fennel
Ginger & Lemon	Fresh Mint Tea
Super Fruit	<i>fresh mint leaves</i>

## PRESS: COLD PRESSED JUICES AND SMOOTHIES 4.50

### BERRY BOOST

*Strawberry, Apple, Lemon and Mint*

### FIERY APPLE

*Apple, Lemon, Ginger*

### CLEAN BEET

*Beetroot, Apple, Lemon and Ginger*

### LEAN GREEN

*Kale, Spinach, Celery, Romaine, Cucumber, Ginger, Lemon*

### SWEET CITRUS

*Orange, Lemon, Tangerine, Grapefruit, Turmeric, Cayenne, Black Pepper*

### CLEAN CARROT

*Carrot, Orange, Apple, Ginger*

### SUPER BERRY SMOOTHIE

*Apple, Banana, Coconut Water, Strawberry, Blueberry, Raspberry, Coconut Milk, Lime*

### SUPER GLOW SMOOTHIE

*Apple, Banana, Orange, Avocado, Lemon, Ginger, Turmeric,  
Echinacea, Black Pepper & Cayenne Pepper*

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### FRESHLY SQUEEZED ORANGE JUICE 3.5

### HOMEMADE LEMONADE 3.5

### VIRGIN VIKING 3.5

*Tomato juice and Spices*

### KINGSDOWN SPARKLING PRESSES 3.40

*Elderflower Sparkle*

*Ginger Beer*

*Apple Sparkle*

### ORGANIC KOMBUCHA 3.60

STILL WATER 330ML 2.40 / 750ML 3.5

SPARKLING WATER 330ML 2.40 / 750ML 3.5

## DANISH BEER

ÆRØ IPA 500ML 5.5% 9.50

Ærø India Pale Ale is an incredibly well balanced beer

ÆRØ ORGANIC WALNUT 500ML 6% 9.50

a lovely aromatic scent of walnut with a balanced aftertaste

TUBORG 275ml 4% 4.5

CARLSBERG EXPORT 330ml 4.8% 5.5

CARLSBERG 0% 275ML 0% 4

## LOCAL BEER

from West London Moncada Brewery

MANDARINA BLONDE 440ml 4.2% 6.25

FLOOR SHAKER WEST COAST IPA 6.2% 440ml 7.25

## CIDER

Severn Cider Medium Dry 6.3% 6

## AKVAVIT

	34ml	55ml
Aalborg Taffel	4	6
Aalborg Jubilaems	4	6
Aalborg Nordguld	5	8

## DIGESTIF

Gammel Dansk	5
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## COPENHAGEN SPARKLING TEA

Low alcohol and alcohol free 0%

Organic teas made the same way as a Champagne!

BLÅ - 0%	Jasmin   White Tea   Chamomile	5.50	33
GRØN - 5%	Green Tea   Lemon Grass   White Tea	6	35
RØD - 5%	Hibiscus   White Tea   Black Tea	6	35

# SNAPS

What is SNAPS?

A traditional alcoholic spirit from the Nordic countries, grain or potato based, it gets it's different flavours from the infusion of herbs and spices.

Our snaps is supplied by:

## THE DANISH SNAPS COMPANY

What makes The Danish Snaps Company drinks so special?

The premium products, the care and the precision that they put into every single step of their creation.

Owner Kell is always looking for the best ingredients. He can be found foraging and hand picking the freshest leaves and flowers in a quest to make the very best snaps.

LOVLØS is their artisanal range of delicious snaps.

Born in Copenhagen and reimagined in London by Kell Skött



## SNAPS - Sip on their own or enjoy with food

**SMALL (34ml) 5    LARGE (55ml) 8    FLIGHT (3 x 34ml) 13.50**

**LIMITED EDITION OAK AGED: 50ml 15**

### SMOKED RYE BREAD

The Danish Snaps Company Signature blend. They smoke our rye bread with whiskey oak to give it complex and subtle notes.

This snaps pairs well with all our dishes savoury and sweet alike.

### ORGANIC ROSE

A subtle and soft aroma of rose.

Perfect with our Danish custard pudding, and great chocolate.

### SPRING BEECH

We use the delicate first spring leaves of the beech tree to give a very refined snaps.

Delicious with our tartars and potato smørrebrød.

### GREEN DILL WEED

The strong herbal taste of the dill in this snaps is softened by the acidic notes of the lemon zest.

Complements our cured and smoked salmon perfectly.

### COOL CUCUMBER

Spicy notes of white peppercorns and juniper berries refresh the light taste of the cucumber.

Try this refreshing snaps with our salmon pâté.

### GINGER ROOT

The spiciness of this root creates a perfect snaps for finishing or cleansing your palate in between courses.

Goes really well with earthy flavours like our beetroot tartare.

### HORSERADISH ROOT

This snaps brings out the complex flavours of the horseradish root.

Horseradish snaps works very well with our beef tartar or our frikadeller.

### WILD ELDERFLOWER

Spring elderflowers foraged every May produce a limited edition snaps with a soft aftertaste of honey which enhances the floral note of the wild flower.

Pairs well with our beetroot tartar and our Gamelsdaeg Aebleskage.

### FRESH MINT

The freshness of the mint comes through wonderfully in this light snaps.

Enjoy with Jude's Truely Chocolate ice-cream.

### LIQUORICE ROOT

This snaps is made with specially selected liquorice sticks to bring you the traditional taste of Denmark.

Perfect with our Duck terrine.

### COFFEE BEAN

Using Nude Espresso East Blend coffee beans from the Santa Ana hills of El Salvador, gently sweetend with demerara sugar.

Tasty with our Danish custard pudding.

### SMOKED RYE BREAD OAK AGED - LIMITED EDITION

This snaps has been aged in oak casks for six months, leaving an amazing smooth sensation on your palate and long sustained flavours. For all the whisky lovers and more.



# SNAPS COCKTAIL BAR

exclusive snaps cocktails and long drinks

## SNAPS COCKTAILS 9

### NORDIC MOJITO

Green Dill Weed Snaps • Mint Snaps • Lime • Soda

### ROSE SNAPS NEGRONI

Rose Snaps • Campari • Martini • Orange • Bitters

### BLUSHING DANE

Organic Rose Snaps • Prosecco

### FREYA'S KISS

Wild Elderflower Liqueur • Prosecco

### DOUBLE ROSE

Rose Petal Snaps • Rose Lemonade

### NORTHERN GOLD

Prosecco • Nordguld Akvavit • Angostura Bitters

### RYE SNAPS ESPRESSO

Smoked Rye Bread Snaps • Kahlua • Espresso

### NORTH STAR

Smoked Rye Bread Snaps • Orange • Lime

## SNAPS LONG DRINKS 7

### NORDIC G+T

Cool Cucumber Snaps • Fevertree Tonic Water

### BLOODY VIKING

Green Dill Weed Snaps • Tomato Juice • Spices

### GINGER SNAP

Jubilaems Snaps • Lime • Fentimans Ginger Beer

### SMOKED RYE + COKE




Smoked Rye Bread Snaps • Coca Cola

### CARAWAY + ORANGE JUICE

Caraway Snaps • Orange Juice



## SPARKLING

			
PROSECCO DI TREVISO, MASOTTINA, VENETO, ITALY NV Aromas of pear and apple, mouthfilling bubbles, and a classic edge of bitterness on the finish.	7		32
CHAMPAGNE GASTON CHIQUET BRUT 1ER CRU, FRANCE DIZY, FRANCE NV A true “grower’s Champagne” made only with fruit from premier cru villages: classy and savoury.	11		55
CHAMPAGNE GASTON CHIQUET BRUT 1ER CRU ROSÉ, DIZY, FRANCE NV Bone dry, with exotic hints of spice and candied fruits on the palate.			60

## WHITE

LUBERON BLANC, FAMILLE PERRIN, RHÔNE VALLEY, FRANCE 2017 Tangy, well-made, harmonious wine from a blend of southern French varieties	7	21	28
PICPOUL DE PINET, DOMAINE FÉLINES JOURDAN, LANGUEDOC, FRANCE 2017 Classic Picpoul: crisp, dry, refreshing, and perfect with seafood.	8	23	31
GAVI DI GAVI “LA MADDELENA”, ROBERTO SAROTTO, PIEDMONT, 2017 The Cortese grape at its finest, fleshy fruit with a hint of spritz.			34
SAUVIGNON BLANC, PALE CLOUDS, MARLBOROUGH, NEW ZEALAND 2018 Plenty of trademark Kiwi Sauvignon aromas; lingers long on the palate.	9	24	33
CHARDONNAY/PINOT NOIR, HAUTE CABIÈRE, FRANSCHHOEK, SOUTH AFRICA 2017 Well structured blend of two champagne grapes. Red fruits, stone fruits, a complex unctuous palate and a savoury long dry finish make this wine an ideal match for seafood			38
GRÜNER VELTLINER “VON DEN TERRASSEN”, JOSEF EHMOSE, WAGRAM, AUSTRIA 2017 Dry, splendidly savoury Grüner with plenty of fruit and a hint of spice.			49
MONTAGNY 1ER CRU, DOMAINE JEAN-MARC BOILLOT 2016 Classic, well-structured white Burgundy with hints of tropical fruits and a satisfying grip on the palate.			60

## ROSÉ

			
CÔTES DE PROVENCE, DOMAINE DU GRAND CROS, FRANCE 2018 Pale and interesting rosé from an English-owned vineyard.	10	26	35

## RED

TEMPRANILLO/SYRAH, BODEGAS PANIZA, CARIÑENA, SPAIN 2017 Summer pudding in a glass: intensely ripe and fruity.	6	17	25
ASARA CAPE VINELANDS MERLOT CABERNET 2016 Deep dark tones of berries, hints of chocolate and balanced tanins and acidity make this wine a very smooth companion.	7	19	27
BEAUJOLAIS VILLAGES “VIEILLES VIGNES”, DOMAINE DE LA ROCAILLÈRE, FRANCE 2016 Bursting with summer fruit, light tannins, delicious chilled	8	23	31
CHINON ROUGE, DOMAINE DE LA SEMELLERIE, LOIRE VALLEY, FRANCE 2016 Layers of raspberry and black cherry fruit with a restrained backbone of tannin.			32
MALBEC “LA FLOR”, PULENTA ESTATE, MENDOZA, ARGENTINA 2017 Proper Argentinian Malbec: full-bodied, but not too chewy, with masses of rich fruit.			37
LEAP IN THE DARK, PINOT NOIR, NEW ZEALAND 2017 Beautifully balanced Pinot Noir with tart, redcurrant-like fruit and a long finish.			40
CHATEAU COUTET, GRAND CRU, ST EMILION, BORDEAUX 2014 Ripe, savoury claret from a terrific Right Bank estate: mostly Merlot, with 30% Cabernet Franc adding freshness and vigour. Drinking perfectly now.			65
MUSCAT DE BEAUMES DE VENISE, DOMAINE DE DURBAN, RHÔNE VALLEY, FRANCE 2015 · 1/2 BTL Riotously honeyed and spicy: intensely rich on the palate and with terrific length.			26

Red + white wine measures: 175ml. 125ml available on request.  
Champagne + Prosecco measures 125ml

All wine available to purchase for takeaway, prices as above less £6