

THE LITTLE BAR

SW17

Prosecco, Somerset apple brandy, bitters, sugar lump, £7

Hix Fix

Morello cherry in Julian Temperley's eau de vie, prosecco, £7

Negronis

Classic, Aperoni, Unusual, Sbagliato, Boulevardier, Charentais, Copper and London £6.50/£8

Old-Fashioned

Rye whisky, brown sugar, orange bitters, orange zest, £8

Tooting Treacle

Dark rum, brown sugar, angostura bitters, cloudy apple juice, £8

Bellini *Prosecco, peach puree, £7*

Sloe Royale *Sloe gin, prosecco, £7*

Little Spritz *Aperol, Campari, Cynar, Lillet Rose or Crème de Violette with prosecco, £6.50*

King Kamm

King's Ginger liqueur, Kamm & Sons, orange zest, £7.50

King's Mac *King's Ginger liqueur, whisky, £7.50*

Martinis

Classic, Dirty, Vesper, Espresso, Sloe, Hanky-Panky, £7.50/£8

Tatanka

Zubrowka Bison Grass vodka, cloudy apple juice, £6

Sloe & Bitter *Sloe gin, bitter lemon, £6*

Left Bank *St Germain elderflower liqueur, prosecco, soda, £7*

A Dixon Thing *Sloe gin, amaretto, lemon, £7.50*

El Diablo *Tequila, crème de cassis, ginger beer, lime wedge, £6.50*

Vin blanc cassis/mure

Chilled white wine with blackcurrant/blackberry liqueur, £4.50

Bloody Mary *With celery bitters and a dash of sherry, £6.50*

WHITE WINES

House white, Bergerie de la Bastide

A crisp, floral wine with gentle white fruits from the Languedoc

£4 (175ml) £11 (500ml carafe)

Casa Azul Sauvignon Blanc

Aromatic, crisp and citrusy wine from Rapel, Chile

£5 (175ml)

£14 (500ml carafe) £19 (bottle)

Ciello Bianco

Unfiltered, mineral and citrusy wine from Sicily

£5 (175ml)

£14 (500ml carafe) £19 (bottle)

Chardonnay Domaine Nordoc

Golden, citrusy and honeyed unoaked chardonnay from the Languedoc

£5 (175ml)

£14 (500ml carafe) £19 (bottle)

Rioja Blanco Pharos, Bodegas Classica

Aromatic, crisp and citrusy

£5.50 (175ml)

£15.50 (500ml carafe) £22 (bottle)

Picpoul de Pinet

A light, mineral wine from Languedoc with overtones of greengages, £22 (bottle)

Southern Lights Sauvignon Blanc

New Zealand Marlborough Sauvignon blanc with passionfruit, gooseberry and melon characters, £26 (bottle)

Gruner Veltliner Rainer Weiss

Ripe fruit, slightly peppery and fresh Austrian classic, £30 (bottle)

Sancerre Jeunes Vignes 2011/12 Bourgeois

Crisp, mineral, bright and classic Loire wine, £35 (bottle)

Pouilly Fuisse Les Sceles 2011, Thibert

Rounded, opulent and elegant classic chardonnay from Burgundy, £45 (bottle)

Wine also available by the 125ml glass

RED WINES

House red, Bergerie de la Bastide

Easy drinking red from the Languedoc

£4 (175ml) £11 (500ml carafe)

Osaado Malbec

Smooth, juicy Shiraz/malbec blend from Mendoza, Argentina

£4.75 (175ml) £13.50 (500ml carafe) £18.50 (bottle)

Ciello Rosso

Sicilian wine with smoky dark plum fruit and minerality

£5 (175ml) £14 (500ml carafe) £19 (bottle)

Casa Azul Pinot Noir, Rapel Valley, Chile

Elegant, delicious Pinot Noir

£5.50 (175ml) £15.50 (500ml carafe) £22 (bottle)

Montepulciano d'Abruzzo 2011, Frentano

Ripe and earthy wine with peppery notes from Abruzzo, £20 (bottle)

Gran Cerdo

Natural unoaked damsony rioja made from tempranillo, £21 (bottle)

Cotes du Rhone, Terres de Mistral 2013

Big, powerful and spicy; full of fruit and black pepper, £23 (bottle)

Vieux Chateau Cros Lamarzelle 2010, St Emilion

Classic St Emilion with cedar and spice, £36 (bottle)

Chateauneuf-du-Pape 2005, Cuvee des Sommeliers

Ripe, dark fruits and a touch of game, £55 (bottle)

ROSE & FIZZ

House rose, Bergerie de la Bastide

Light, fresh rose from the Languedoc

£4 (175ml) £11 (500ml carafe)

Elegance, Carteron

Classic rose from Provence, £27 (bottle)

Casal Garcia, vinho verde

Refreshing, fruity, very slightly fizzy Portuguese rosé, £24 (bottle)

Prosecco Bernardi

£6 (125ml) £26 (bottle)

Champagne Deville Carte Noir

Delicate, toasty grower champagne, £48 (bottle)

Wine also available by the 125ml glass

BEER

By the Horns Tooting Beer: £3.95

Wolfie Smith Pale Ale

Crafty London Lager

Lambeth Walk Porter

Kernel Pale Ale £5

Kernel Table Beer £4.20

Chimay Bleu £5

Duvel £5

Estrella £3.95

Meantime Wheat Beer £4.50

(Add a shot of Picon Biere for £1 for a French twist!)

1936 natural Biere from Switzerland £4.20

Inedit Ferran Adria Estrella beer £12 (750ml)

Canned Craft Ales of the Month: £4.80

Beavertown Gamma Ray

Kona Longboard

CIDER

Breton Cidre £3.95/ £10 (330ml/1 litre)

Burrow Hill cider from Julian Temperley, £5 (500ml)

SPIRITS

GIN

Martin Miller's £5/£7 (25ml/50ml) (Includes Mixer)

Blackberry G&T (with blackberry liqueur) £5.50

Elderflower G&T (with elderflower liqueur) £5.50

Martin Miller's Westbourne Strength £5/£7 (25ml/50ml)

Portobello Road £5/£7 (25ml/50ml)

SW4 Gin £4/£6 (25ml/50ml)

*Professor Cornelius Ampleforth Bathub Gin £5.50/£7.50
(25ml/50ml)*

VODKA

Wyborowa £5/ £7 (25ml/50ml) (Includes Mixer)

Zubrowka £4/£6 (25ml/50ml)

Grey Goose Poire £5/£7 (25ml/50ml)

RUM

Mount Gay £4/£6 (25ml/50ml)

Goslings Black Seal £5/ £7 (25ml/50ml)

1919 Angostura £5/£7 (25ml/50ml)

*Professor Cornelius Ampleforth Rumbullion! £5.50/£7.50
(25ml/50ml)*

Koko Kanu Coconut Rum £4/£6 (25ml/50ml)

All mixers £1

WHISKY

Paddy Irish £4/£6 (25ml/50ml)
Isle of Jura £5/£7 (25ml/50ml)
Buffalo Trace bourbon £4/£6 (25ml/50ml)
Knob Creek bourbon £5/£7 (25ml/50ml)
Rittenhouse rye £4/£6 (25ml/50ml)
Suntory Hakushu £6/£9 (25ml/50ml)
Suntory Yamazaki £6/£9 (25ml/50ml)
Balvenie £6/£9 (25ml/50ml)

BRANDY

Courvoisier £4.50/£6.50 (25ml/50ml)
Remy Martin VSOP £6/£8 (25ml/50ml)
Baron de Sigognac VSOP £5/£7 (25ml/50ml)

APERITIFS

Aperol £4 (50ml)
Campari £4 (50ml)
Lillet (Blanc/Rouge/Rose) (50ml) £4.50
Kingston Black £6 (75ml)
Apple Eau de vie £5 (50ml)
Ricard £4 (50ml)
Kamm & Son's £4 (25ml)

VERMOUTHS

Antica Formula £4 (50ml)
Martini Rosso £4 (50ml)
Noilly Prat Dry £4 (50ml)
Punt e Mes £4 (50ml)
Cocchi di Torino £4 (50ml)
Cocchi Americano £4 (50ml)
La Quintinye Blanc £4 (50ml)
La Quintinye Rouge £4 (50ml)

PORT/SHERRY

Tio Pepe Sherry £5 (75ml)
Fornseca Port £5 (75ml)

LIQUEURS

Disaronno Amaretto £4/£6 (25ml/50ml)
Kahlua Coffee Liqueur £4
Patron XO cafe £4.50
Tequila Ocho £4
Frangelico £4
Luxardo Limoncello £4
Cointreau £4

FOOD

Giant green olives from Puglia £3

Salted almonds £3

Mixed bar nuts £3

Handmade Scotch egg with piccalilli, £4.50

Manchego and quince plate £6

Charcuterie and cheese plate £10

Patatas fritas £1

Hot food delivered to your table from Rick's over the road

Steak & Chips £17

Seafood Paella £13

Please note: hot food is served at the bar manager's discretion – it depends on how busy the bar is!