

DRINKS

COCKTAILS

MIMOSA prosecco, fresh orange juice	8	NEGRONI east london liquor gin, punt e mes vermouth, campari	10
APEROL SPRITZ aperol, prosecco, soda	10	PEACH BREEZE east london liquor vodka, lime, peach briottet, elderflower	10
BLOODY MARY east london liquor vodka, house bloody mary mix	10	OLD STREET RUM FASHIONED el dorado 5yr rum, angostura bitters, maraschino	10
ESPRESSO MARTINI east london liquor vodka, kahlua, allpress espresso	10	PICANTE el jimador tequila, lime, chilli, agave, cointreau	10
LONG ACRE ICED TEA east london liquor vodka & gin, el dorado 5yr rum, cointreau, lemon, coke	10	COCKTAIL OF THE WEEK please ask the team	10
MOCKTAILS			
EARL GREY 'NO' JITO earl grey tea, seedlip grove 42, lemon, lime, fresh mint	6.5	2020 FISSION fresh apple, seedlip spice 94, ginger, chilli, ginger ale	6.5

WINE

SPARKLING CA' DEL CONSOLE, NV, PROSECCO, (ITALY) light, refreshing and crisp.	8/34
BOLLINGER, NV, (FRANCE) ripe fruit, compote and peaches, velvet bubbles, Bob's favourite.	96
ROSE TERRE DEL NOCE, PINOT GRIGIO ROSE, 2020 (ITALY) ripe red berries, intense yet clean, fine acidity.	8/28
SAINT-ROCH, LES VIGNES ROSE, COTES DU PROVENCE 2019 (FRANCE), white peach and lychee, fresh on the palate.	10/38
WHITE SOÑADORA, AIREN / VERDEJO, 2019 (SPAIN) organic, crisp, fresh with a touch of exotic fruits.	8/28
MORANDE, SAUVIGNON BLANC, 2020 (CHILE) vivid aromas of grapefruit, peach and herbs.	9/32
REVELATION, VIOGNIER, 2018 (FRANCE) crisp, peachy, refreshing and bold.	10/38
WHITEHALL, BACCHUS, 2019 (ENGLAND) crisp and refreshing, elderflower notes, subtle minerality.	46
BOURGOGNE, CHARDONNAX, 2019 (FRANCE) fresh yet robust, a special bottle, full of character.	58
RED SOÑADORA, TEMPRANILLO / GARNACHA, 2019 (SPAIN), organic, soft and easygoing, dark berries, subtle spice.	8/28
MONTALTO, NERO D'AVOLA, 2019 (ITALY) organic, medium body, ripe cherry and sweet spices.	9/32
BODEGA LA FLOR, MALBEC, 2020 (ARGENTINA), floral violet notes, hint of liquorice, classic Malbec.	10/38
REVELATION, PINOT NOIR, 2019 (FRANCE) delicate red berries, cherries and a touch of spice.	40
JOEL GOTT 815, CAB SAV, 2018 (USA) soft ripe tannins, intense dark and red fruit, full bodied, top notch with a long balanced finish.	46

OUR STANDARD POUR IS 175ML

LIQUOR

GIN		VODKA		OTHER	
EAST LONDON LIQUOR (HACKNEY)	8	EAST LONDON LIQUOR CO (HACKNEY)	8	BULLEIT BOURBON (USA)	8
PORTOBELLO ROAD (NOTTING HILL)	8.5	BLACK COW (DORSET)	8.5	MONKEY SHOULDER WHISKY (SCOTLAND)	8
HAYMANS OLD TOM (CLAPHAM)	9	SIPSMITH (HAMMERSMITH)	8.5	EL DORADO RUM 5yr (BRITISH GUYANA)	8
LITTLE BIRD (PECKHAM)	10			EL JIMADOR REPOSADO TEQUILA (MEXICO)	8
				JOSE CUERVO REPOSADO TEQUILA (MEXICO)	8.5

OUR STANDARD POUR IS 50ML - MIXERS £2

BEER

BOTTLES & CANS		ON TAP		CIDER	
NECK OIL 4.3% (CAN)	6	CAMDEN HELLS LAGER 4.6%	3.25/6.5	HAWKES URBAN ORCHARD 4.5% (CAN)	6
GAMMA RAY 5.4% (CAN)	6	CAMDEN PALE ALE 4%	3.25/6.5	ASPALL "DRAUGHT" 5.5% (BTL)	6
BLOODY'ELL 5.5% (CAN)	6				
POWER PLANT 5% of (BTL)	6				
LUCKY SAINT 0.5% (BTL)	5				
GUEST BEER					

SOFT

STILL or SPARKLING WATER 330ML/750ML	2/4.5	FRESH JUICES	
ORANGE / APPLE JUICE	3	ENERGY ginger, carrot, orange	4
COKE / DIET	3	GREEN CLEANSE kale, lemon, apple, cucumber	4
ORANGINA	2.5	LOVE ginger, mint, beetroot, orange, celery, apple	4
SAN PELLEGRINO (LEMON / BLOOD ORANGE)	2.5		

WE ARE A CASHLESS - CARD ONLY PAYMENT

Let us know any allergies & intolerances when ordering.

12.5% optional service charge added to all tables.

Other drink measurements available.

instagram @mortyandbobs