

40 • zero

Classic Cocktails

Aperol Spritz Aperol, Prosecco, soda	8.5
Daiquiri Havana 3yr rum, lime, sugar	8.5
Sours Amaretto or whiskey, lemon, sugar, egg white	8.5
Old Fashioned Woodford Reserve bourbon, sugar, Angostura bitters, orange peel	8.5
Margarita El Jimador Blanco tequila, lime, Cointreau, salt	8.5
The Last Word East London Liqueur gin, Green Chartreuse, Maraschino liqueur, lime juice	9.95
Paper Plane bourbon, Montenegro Amaro, Aperol, lemon juice	9.95
Umami Bloody Mary vodka, umami spirit, Worcester sauce, chilli droplets, tomato juice, Togarashi chilli, cucumber, olive	9.95
Mimosa Prosecco & orange juice	5.95
Bellini Prosecco & peach puree	7.95

Ask at the bar for any cocktails not listed

Happy Hour

Monday to Thursday
5pm – 9pm

£6 Cocktails*

£5 Estrella Galicia

£15 Montepulciano d'Abruzzo 750ml

£15 Sauvignon Blanc 750ml

**Excluding Lucy in the Sky with Diamonds & The Smoking Hog Old Fashioned*

Signature Cocktails

- Grind Espresso Martini** 9.95
East London Liquor Co vodka,
Grind espresso, gomme
- Negroni No. 40** 9.95
Half Hitch Camden gin, Campari, Belsazar
red vermouth, salted Grind coffee syrup
- Plumb Manhattan** 9.95
Bulleit Rye, plum liqueur, Belsazar red & white
vermouths, plum bitters, Ardbeg Mist
- Persephone's Sour** 9.95
BIRDS spirit, pomegranate, lemon, sugar,
egg white, violet droplets
- Smoked Oaxacan Apple** 9.95
sage infused mezcal, pineapple, apple, lime,
cinnamon syrup, bitters
- Love In The Night** 9.95
El Jimador Tequila infused with thyme,
blackberry puree, lime, agave syrup
- BabyKamm** 9.95
Kamm & Sons, pear liqueur,
elderflower cordial, Prosecco
- Clover Tea Club** 9.95
Beefeater 24 gin, Earl Grey tea, raspberry syrup,
lemon juice
- Being Ernest** 9.95
Grapefruit infused Havana 3 rum, Kings ginger,
lime, Angostura bitters, cream soda

Cannabis Cocktail

- Lucy in the Sky with Diamonds*** 12.95
"Picture yourself in a boat on a river..."
gin, Aperol, tangerine, marmalade, citric acid,
CBD oil, Himalayan salt, egg white

- The Smoking Hog Old Fashioned** 12.95
Whistle Pig 10yr Rye, barrel aged maple syrup,
oak smoke droplets, angostura bitters, orange,
bourbon cherry

Sparkling

125ml / Bottle

Prosecco Via Vai 5 / 28

Veneto, Italy, 11%

effervescent bubbles, clean balanced crisp finish

Ca di Alte Rosato NV 5 / 26

Veneto, Italy, 11.5%

deep rose in colour, mellow fruit

Mas Sardana Cava Brut Nature NV 32

Cava, Spain, 11.5%

floral nose, zesty fruit, fresh baked bread flavours

Bollinger NV 12.5 / 65

Champagne, France, 12%

rich biscuit flavours, the perfect aperitif

Veuve Cliquot Vintage 90

Champagne, France, 2008, 12%

intense nose of nectarines, citrus, dried candied fruit, slight toasted edge & persistence in long finish

White

175ml / 250ml / Bottle

Sauvignon Blanc 5.5 / 8 / 23

Alasia, Piedmont, Italy, 2017, 12.5%

creamy texture, gooseberry & citrus fruits, zesty acidity

Pé Branco 6.5 / 9 / 26

Alentejo, Portugal, 2017, 13%

stone fruit, citrus, mouth-watering finish

Pinot Grigio 7.5 / 9.5 / 27

Colterenzio, Alto Adige, Italy, 2017,

13.5% supple, rich melon, pineapple fruit

Albariño 8 / 10 / 30

Ramon Bilbao, Spain, 2018, 12.5%

pineapple & stone fruits, floral & tropical

Chablis 'Domaine De La Motte' 9.5 / 11.5 / 34

Chardonnay

Burgundy, France, 2014, 12.5%

rich, mineral character, fruity core

Puligny Montrachet 59

Pierre Bouree & Fils, Burgundy,

France, 2014, 13%

complex wine, toasty notes, aromas of hazelnut & savoury buttery characters

Dessert

70ml

Pedro Ximenez 4.5

Jerez, Spain, NV, 15%

deep ebony, aromas of raisins, dates & honey, rich & complex palate, long candied fruit finish

Red

175ml / 250ml / Bottle

Montepulciano d'Abruzzo 5.5 / 8 / 23

Il Faggio, Abruzzo, Italy, 2017, 12.5%
plums, cherries, chocolate

Tempranillo/Syrah 6 / 8.5 / 25

Poco paco tinto, Jesus de pedron,
Castilla y Leon, Spain, 2018, 13%
bright, juicy cherry & blackberry fruit flavours

Monastrell 7.5 / 9.5 / 27

Mas Delmera, Jumilla, Spain, 2012, 14.5%
full bodied, black fruits, dark chocolate,
vanilla, spices

Malbec 8 / 10 / 28

Château Bovila, Cahors, France, 2016, 12.5%
currants & candied peel aromas, good tannins,
minerality in a modern style

Barolo 'Cannubi' 86.45

E Pira, Piedmont, Italy 2014, 14.5%
spicy & fruity aromas, raspberry, sour cherry,
cacao flavours with a rich rounded finish

Rosé

175ml / 250ml / Bottle

Chateau Minuty 7 / 9.5 / 28

Provence, France, 2018, 13%
pale honeysuckle pink, clean nose of citrus fruit

Chateau Mirival 10 / 12 / 33

Provence, France, 2018, 13%
pale pink colour, wild strawberry & fruit stone
on the nose

All wines are available as 125ml measures.

Craft Beer & Ciders

Draft

Estrella Galicia 3.5 half / 5.5 pint

40ft Pale Ale 5.3

Camden Hells Lager 5.45

Craft Beer & Ciders

Estrella Inedit – Feran Adria crafted beer 5.5

Big Drop Pale Ale 4.95

Orchard Thieves Cider, 330ml 4.95

Estrella Galicia 0.0%, 330ml 4.35

Camden Town Brewery

Show Off 5

Spirits & Liqueurs

Vodka

East London Liquor Vodka (House)	3.45
Black Cow	3.95
Konik's Tail	4.25
Reyka	3.75
Grey Goose	4.95

Gin

East London Liquor Gin	3.45
Half Hitch Camden Gin	4.95
Bathtub Old Tom Gin	4.25
Beefeater 24	4.25
Sipsmith	4.55
Hendricks	4
Monkey 47	5.55
Tanqueray 10	4.35
Pinkster	3.95

Rum

Havana 3 (House)	3.45
Havana 7 Anejo	3.75
Diplomatico Mantuano Rum	3.95
El Dorado 12 Year Old	5.25
El Dorado 15 Year Old	6.45
Chairman's Reserve Spiced	3.75
Koko Kanu	3.75

Whisky (Scotch)

Johnnie Walker Black (House)	3.65
Johnnie Walker 18 (Platinum)	7.35
Macallan 12	7
Glenmorangie	4.95
Glenfiddich 15	5.95
Ardbeg 10	5.55
Ardbeg Uigeadail	7
Glendronach 12	5.25

Whisky (Bourbon & Rye)

Woodford Reserve (House)	4.55
Makers Mark	3.65
Whistle Pig Rye	7.95
Rittenhouse Rye	4.55

Whisky (Japanese & Irish)

Suntory Hakushu	7.25
Jameson (House)	3.55
Redbreast 12	4.95

Cachaca

Abelha	3.75
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Tequila & Mezcal

El Jimador Blanco (House)	3.65
Herradura Plata	4.35
Herradura Reposado	4.75
Herradura Anejo	5.45
Mezcal Amores Verde Memento	3.85
Patron Café XO	4.25

Brandy

Martell VS (House)	4.25
Martell XO	9.55
Baron de Sigognac 10	4.25

Spirits & Liqueurs

Fruit & Nut Liqueurs

Amaretto	2.95
Baileys	3.95
Creme de Cacao	3.45
Creme de Cassis	3.45
Creme de Prune	3.95
Chambord	3.45
Cherry Heering	3.45
Cointreau	3.45
Frangelico	3.75
Maraska Maraschino	3.45
St Germain	3.45

Aperitifs, Digestifs & Amaros

Aperol	3.45
Campari	3.95
Fernet Branca	3.45
Green Chartreuse	3.75
Kamm & Sons	3.45
King's Ginger	3.95
Limoncello	3.75
Montenegro Amaro	2.75
Sambucca Ramazzotti	2.95

Vermouths

Belsazar Dry	3.45
Belsazar White	3.45
Belsazar Rose	3.45
Belsazar Red	3.45

All measures are 25ml as standard.

A wide range of other premium spirits available.

Cold-pressed Juices & Shots

All of our cold-pressed juices, shots & smoothies are supplied by P R S S London

Sweet Citrus; orange, lemon, tangerine, grapefruit, turmeric, cayenne, black pepper (VE)	4.75
Lean Green; kale, spinach, celery, romaine, cucumber, ginger, lemon (VE)	4.75
Super Berry Smoothie; apple, banana, coconut water, strawberry, blueberry, raspberry, coconut milk, lime (VE)	4.75
Orange juice; freshly squeezed (but not by us) (VE)	3.95
Tumeric Super Shot; pineapple, tumeric, lemon, black pepper (VE)	3.5
Ginger Super Shot; orange, lemon, ginger, cayenne, garlic, oregano (VE)	3.5

Virgin Cocktails

All made using homemade cordials

Grapefruit & Orange Spritz	3.95
Cherry & Almond Spritz	3.95
Peach Iced Tea	3.95
Seedlip & Elderflower Quinine Spritz	6.95
seedlip spice, elderflower quinine, lemon, soda	

Smoothies & Protein Shakes

Flower Power* pineapple juice, blueberries, raspberries, fig, lavender & CBD oil (VE)	8
The Daily Grind; hemp protein, coconut water, banana, dates, cocoa nibs & a shot of Grind coffee (VE)	7.5
Lean & Green; avocado, kale, spinach, celery, romaine, cucumber, ginger & lemon (VE) <i>add chilli to make it a Lean & Green Hot</i>	8
Beenuts; almond milk, banana, bee pollen, raw honey, dates, cinnamon (N) (VG)	7.5

Softs

San Pellegrino Aranciata or Limonata	2.6
Coca Cola, Diet Coke & Lemonade	2.6
Still & sparkling water	2.45
Orange juice	3.5
Fever Tree mixers	2

Iced

Americano	2.6
Latte	3.3
Matcha Latte	3.5

Grind Coffee

*Roasted daily at Grind HQ in Shoreditch
All available with whole, soy, almond & oat milks + 50p*

espresso 2.3 / cappuccino 3.3 / latte 3.3 / cortado 2.6 /
flat white 3.3 / americano 2.6 / macchiato 2.3 /
double espresso 3.2

Teas

Turmeric Latte	3
Matcha Latte	3
Løvely Night; rooibos, linden, chamomile, verbena	3
Løv is Pure; green tea, nettle and pineapple	3
Løvely Morning; green tea, orange, lemon, guarana, grapefruit, marigold flowers	3
Verbena Mint Rooibos; peppermint, cinnamon, Verbena	3
Run for Løv; apple, hibiscus, rosehips, pomegranate, blackcurrant, goji berries	3
Løv Earl Grey; green or black tea flavoured with bergamot	3
Builders tea; (PG Tips)	2

More Løv available