



fera  
AT CLARIDGE'S

## DRINKS

### SEASONAL COCKTAILS - 18.00

Turnip gin, green olives, lemon, sugar

Tequila blueberry, parsley, pear & apple kombucha, lime, soda

Ginger liqueur, scotch, peated single malt, honey water, lemon

Green apple, cucumber & caraway gin, honey & yoghurt, lemon

Cherry rum, lapsang souchong, bay leaf, wheat spirit

### WILD CLASSICS - 16.00

Claridge – Fera Gin, apricot brandy, dry vermouth, organic triple sec

French 75 – Lovage, sea salt, sweet vermouth, champagne

Bloody Mary – Tomato & carrot, veggie stock, shrub, spiced vodka

Brandy Daisy – Milk punch, lemon, sugar

Sazerac – Sweet cicely, spirits mix, bitters, sugar

### GIFT PACK

250ML 700ML

Fera Gin bottle

30.00 60.00

Fera Gin 'Limited Edition' bottle

70.00

## LONDON GINS

50ML

Fera Gin – Mayfair	15.00
Fera Gin 'Limited Edition' – Mayfair	17.00
Portobello Road – Notting Hill	11.00
Jensen 'Old Tom' – Bermondsey	11.00
Little Bird – Peckham Rye	12.00
Sacred – Highgate	12.00
E.L.L.C. 'Batch No.2' – Victoria Park	13.00
Dodd's – Battersea	13.00
Bimber – North Acton	13.00
Victory – Tower Bridge	13.50
Mary-Le-Bone – Marylebone	14.00
Half Hitch – Camden	14.00
C.O.L.D. – Farringdon	14.50
Sipsmith 'V.J.O.P.' – Chiswick	16.00

## SPARKLING WINE

150ML

Davenport Vineyards 'Limney Farm', East Sussex 2013	17.00
Rosé – Chartogne Taillet, Merfy 2013 – 01/17	25.00
Jacques Lassaigne 'Vignes de Montgueux', Aube	25.00
Vouette & Sorbée 'Fidèle' 2010 - 02/13	29.00
Agrapart 'Terroirs', Avize - 03/16	30.00
R&V Bérèche 'Côte', Avize 2005 - 12/16	39.00
Eric Rodez 'Les Fournettes', Ambonnay 2009 - 01/17	50.00

## LONDON BEER

330ML

SOUR & SAISON	
Urban Farmhouse 'Spring Shoots' – Bethnal Green	8.50
Partizan 'Lemon & Thyme' – South Bermondsey	8.50
LAGER & WITBIER	
Mondo 'All Caps!' – Battersea	7.50
Brew by Numbers '07:10 Cranberry' – Bermondsey	8.50
PALE ALE & RYE IPA	
Howling Hops 'Custom Deluxe' – Hackney Wick	8.50
Beavertown '8 Ball Rye' – Tottenham Hale	9.00
RUBY & STOUT	
Wild Card 'Jack of Clubs' – Walthamstow	8.00
Hammerton 'Pentonville Oyster' – Barnsbury	8.00
SMALL BEER	
The original 'Lager' 2.1%ABV – South Bermondsey	7.00
The original 'Dark Lager' 1%ABV – South Bermondsey	7.00

## BRITISH CIDER

The Orchard Project 'Local Fox' – London (33cl)	8.00
Tom Oliver Fine Perry 'Blakeney Red' – Herefordshire (38cl)	11.00
Tom Oliver 'At The Hop #7' – Herefordshire (50cl)	12.50
Once Upon A Tree 'Dabinett 2013' – Herefordshire (38cl)	13.50

BRITISH LIQUEUR	50ML
Sacred 'English spiced vermouth' – Highgate	10.50
Artemis 'British vermouth' 2015 – Forest Hill	10.50
Dispense 'Modern British amaro' 2015 – Forest Hill	10.50
Kamm & Sons 'British aperitif' – Clapham	10.50
Sipsmith 'London Cup' – Chiswick	10.50
Kew Orangery 'Organic triple sec' – Battersea	10.50
Pimm's No.3 Cup '1960s bottling' – Bishopsgate	35.00

AMBIENT BREW – 500mL

*Inspired by Postcard Teas ambient brew process, we make and serve tea at a temperature that complements fine food.*

Spring Darjeeling – 10.00

Origin: Subarna Tea Cooperative, Kalimpong, India

Process: first flush and light oxidation

Gyokuroesque – 18.00

Origin: Ishikawa Family, Aichi, Japan

Process: 10 days honzu shading prior to steaming

High Mountain Oolong – 14.00

Origin: Rui-Lin Xu, Chi Lai, Taiwan

Process: cultivated at high altitude and lightly oxidised

Hijiri Black Sun – 18.00

Origin: Obayashi Family, Aichi, Japan

Process: black tea roasted in London