



House Cocktails

STATEN ISLAND - 12.5

Rye Whiskey, Cognac, Apple, Toasted Almond

HIDALGOS COBBLR- 12

Manzanilla Sherry, PX, Verjus, Toasted Almond

CAROB OLD FASHIONED - 13

Cocoa Butter Rum, Carob Bitters, Gomme

LES FLEURS DU MAL - 11

Rose Vodka, Lemon Juice, Egg White & A Hint of Absinthe

THE THREE AMIGOS - 12

Tequila, Pineapple, Grapefruit & Agave Soda

TERRA AMERICANO - 12.5

Sweet Vermouth, Campari, Terra Soda

FALLEN LEAF - 10.5

Everleaf, Bergamot, Ginseng, Tonic

FIG LEAF LEMONADE - 6

Fig Leaf, Lemon & Soda

London Cocktail Month

ORRIS GIMLET - 11/ 6

Beaufort Gin, Orris Cordial, Pickled Lemon Penny





The
Zetter Townhouse
CLERKENWELL

SNACKS

Giraffa olives, lemon, garlic & rosemary	4.5
Truffle & pecorino mixed nuts	5
Bocconcini, salsa verde & black garlic	6.5
Pimientos de padron	5

PLATES

Cheese Board: Selection of British cheese, smoked piccalilli & quince	14.5
Charcuterie Board: Bresaola, Coppa, Prosciutto di Parma, focaccia & olives	14.5
Smoked braised beef sliders, onion jam & pickled radishes	11.5
Tiger prawn sliders, avocado & pineapple salsa	11.5
Crab mac 'n' cheese arancini, saffron aioli	7
Crudites, turmeric cashew hummus	7.5
Chard peppers, caper-berries & anchovies	7
Polenta & parmesan fries, truffle dressing	5.5

A LITTLE SOMETHING TO FINISH...

Mixed berry Eton mess, with pistachio shortbread	5.5
Warm chocolate & orange brownie	5.5

Please be aware that some dishes may contain traces of nut, dairy products or lead shot.
Do ask your server for a full allergy menu with all allergens listed. We add 12.5% optional service charge to your bill, but of course it is completely up to you.