

COCKTAILS



**JUSTINE 1979**

Cascara Infused Peach Aperitif,  
Americano Vermouth,  
Cocoa Butter Washed Rose Vermouth  
£9.00



**IN BLOOM**

Bombay Sapphire Gin, Akvavit,  
Green Chartreuse, IPA,  
Kiwi Cordial, Absinthe, Lemon  
£9.00



**FUCK VLADIMIR POITIN**

Bán Poitin, Connemara Peated Whiskey,  
Chrysanthemum Tea Syrup, Club Soda  
£9.00



**TEALLACH**

Dewar's 12yr Whisky, Rabarbaro Aperitif,  
Somerset Cider Brandy, Peated Scotch,  
Plum Bitters  
£9.00



**EL ALMIRANTE**

El Dorado 3yr Rum, Smith & Cross Rum,  
Punt es Mes, Lillet Blanc, Cherry Mead,  
Absinthe, Peach Bitters  
£9.00



**ELLESWORTH ST SWIZZLE**

Pisco, Green Chartreuse, Amontillado Sherry,  
Pineapple, Lime, Rowanberry  
£9.00



**YUBITSUME**

Victory Vodka, Sake, Umeshu, Plum Ferment  
£9.00



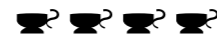
**ACID KING**

Ocho Blanco Tequila, Verjus, Strawberry,  
Coconut  
£9.00



**COFFEE & TV**

Irish Whiskey, Avena, Stout,  
Cold Brew, Abbott's Bitters  
£9.00



**THE PUNCH (SERVES 4)**

Umbrella London Rhubarb Cider, Bombay  
Sapphire Gin, Victory Bitter, Black Tea,  
Pineapple, House Lime Cordial  
£25 (PUNCH BOWL)

**THE  
SUN  
TAVERN**

FOUNDED IN 1851,  
REBORN THROUGH RENOVATION  
AND RESTORATION IN 2014



FOR FOOD ALLERGIES AND INTOLERANCES  
PLEASE SPEAK TO A MEMBER OF OUR  
TEAM BEFORE ORDERING

WINE & FIZZ

**RED**

**MOULIN CAMUS, GAMAY, LOIRE, 2019**  
Glass £6 Bottle £25

**MAS THEO, PETIT GABY, RHONE, 2019**  
Bottle £29

**DE LA SELVE, BEAULIEU, ARDECHE, 2017**  
Bottle £39

**WHITE WINE**

**MOULIN CAMUS, MUSCADET, LOIRE, 2019**  
Glass £6 Bottle £25

**SEAILLES, PRESTO, SOUTH WEST, 2019**  
Bottle £28

**YVES DUPORT, LES COTES, BUGEY, 2018**  
Bottle £31

**ROSE**

**CHATEAU FONTVERT, ROUCAS, PROVENCE, 2020**  
Glass £6 Bottle £25

**ORANGE**

**MAS THEO, MOGUL, VDF, RHONE, 2017**  
Bottle £30

**FIZZ**

**DURANTE, PROSECCO DOC LA SPINEE, VENETO, 2019**  
Glass £6 Bottle £25

**YVES, DUPORT ORIGINELLE, BUGEY, 2018**  
Bottle £38

**SEXTANT, ECUME, VIN DE DRANCE, 2018**  
Bottle £56

All wines curated and supplied by @provisionsldn

FOOD

**SLICED SAUCISSON BONNET**

Sourdough, Cornichons, Olives  
£9

**SARDINES IN OLIVE OIL**

Toasted Sourdough  
£6.50

**THREE CHEESE BOARD**

Comté, Taleggio, Rocamadour, Ship  
Biscuits, Quince Jelly, Grapes  
£12

**MIXED BOARD**

Comté, Rocamadour, Sliced Saucisson  
Bonnet, Peppered Petit Saucisson,  
Cornichons, Gordal Olives, Sourdough  
£15

**HUMMUS**

Bread Sticks, Paprika  
£5.50

**PEPPERED PETIT SAUCISSON**

Great with beer  
£7

**DRY ROASTED PEANUTS**

To make you thirsty  
£2

**SICILAIN GORDAL OLIVES**

Green & Pitted  
£3

**BREAD AND OIL**

£2

UMBRELLA LONDON



**what do you do when you can't find exactly  
what you want to drink? you make it.**

umbrella london combines contemporary ideas with  
traditional techniques to create products that are  
steeped in history but never boring.

**british classics made in london**

**UMBRELLA LONDON GINGER BEER**

5% vol.

Cloudy, fiery & alcoholic

A fiery ginger beer with flavours of rich molasses  
supported by the perfect balance of a subtle, sharp  
hint of malt.

Bottle £5

**UMBRELLA LONDON RHUBARB CIDER**

4% vol.

This is a flavoured cider on the sour side. The taste  
is clean and tart with a delicate fruity aroma. Made  
with dessert apples and fresh pressed rhubarb,  
which are sourced directly from British farmers and  
made in London.

PINT £6

**IRISH COFFEE**

Powers Irish Whiskey, Coffee, Demerara, Cream

Invented by Chef Joseph Sheridan in 1943 at Foynes  
Port in Limerick, the Irish Coffee is one of Ireland's  
greatest exports. Joe passed away in 1962 but his  
legacy lives on in this drink.

£7.50