

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 Whiskey, 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, Averna, 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 £4.50

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 £5

IRISH COFFEE

Powers Irish Whiskey, Coffee, Demerara, Cream

Invented by Chef Joseph Sheridan in 1943 at Shannon Airport, 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