



@whyteandbrown



Whyte & Brown

DRINKS

cocktails

W&B Spritz	8
wine, rose lemonade, mint, rhubarb bitter, lemon	
Aperol Spritz	9
Honey 75	8.5
gin, lavender honey, lemon juice, cava	
Espresso Martini	8.5
French Martini	9
vodka, chambord, lemon, pineapple	
Whyte Mai Tai	9.5
rum, passion fruit puree, lime, orgeat, honey & cherry syrup, bitters, apricot brandy	
Mojito	9
classic, strawberry or passion fruit	
Margarita	9.5
classic, passion fruit or strawberry	
Pornstar Martini	10
vodka, passion fruit, vanilla, prosecco	
Bellini	8.5
peach puree, cava	
Dark and Stormy	9
rum, lime, ginger beer, angostura bitter	
Moscow Mule	8.5
vodka, lime, ginger beer, mint	
Carnaby Queen	9
gin, grapefruit juice, chambord, fresh lime	
Bramble	8.5
gin, cream de mure, lemon juice	
Bahama Mama	9
rum, malibu, grenadine, orange, pineapple	
Pimms (Glass/Jug)	7/22

wine

Served in 175ml/250ml/500ml/750ml glass / glass / carafe / bottle

white	
Ben & Rudi White, South Africa	6.2 / 7.9 / 15.0 / 22.0
Nijro Grillo, Sicily, Italy	6.7 / 8.7 / 16.5 / 24.0
Tourista Italino, Pinot Grigio, Chile	7.0 / 9.3 / 17.5 / 25.0
Lyme Fontaine Sauvignon Blanc, South Africa	7.4 / 9.8 / 18.5 / 26.5
Sur Lie Vermentino, Languedoc, France	7.8 / 10.4 / 19.6 / 28.0
Domaine Reine Juliette, Chardonnay, France	8.3 / 11.2 / 21.1 / 30.0
rose	
Adega Vila Real, Douro Rose, Portugal	6.5 / 8.5 / 16.5 / 23.5
Paradis, Grenache Noir Rose, Languedoc, France	7.5 / 9.5 / 18.5 / 26.5
red	
Ben & Rudi Red, South Africa	6.2 / 7.9 / 15.0 / 22.0
Santa Rosata Merlot, Valle de Rapel, Chile	6.7 / 8.7 / 16.5 / 24.0
Rag Doll Pinot Noir, Casa Lia, Chile	7.0 / 9.3 / 17.5 / 25.0
Casa Juanita, Malbec, Mendoza, Argentina	7.4 / 9.8 / 18.5 / 26.5
Bajo Montepulciano d'Abruzzo, Ilauri, Italy	7.8 / 10.4 / 19.6 / 28.0
Tempranillo Despierta, Castilla La Mancha, Spain	8.3 / 11.2 / 21.1 / 30.0
Preignes Cabernet Sauvignon Prestige, France	8.8 / 11.9 / 22.6 / 32.0
sparkling	125ml/750ml glass / bottle
Dominio de Requena, Cava Brut Nature, Valencia, Spain	7.5 / 30.0
Anselmi Reguta, Prosecco, Italy	33.0
Louis d'Or, NV Brut Champagne, France	40.0
House wine also available in 125ml measures	

spirits

Served in 25ml/50ml

Beefeater London Dry Gin	4.5 / 6.5
Tanqueray Gin	5.0 / 7.0
Bloom Gin	5.5 / 7.5
Finlandia Vodka	4.5 / 6.5
Belvedere Vodka	5.5 / 7.5
Jameson Irish Whiskey	4.5 / 6.5
Monkey Shoulder Whisky	5.0 / 7.0
Ezra Brooks Rye	5.0 / 7.0
Woodford Reserve Bourbon	5.5 / 7.5
Dalmore 12YO Single Malt Whisky	7.0
Havana Rum 3YO	4.5 / 6.5
Doorlys Barbados Gold Rum 5YO	5.0 / 7.0
Patron XO Cafe Tequila	4.5 / 6.5
Add a mixer - 1.25	

soft

Orchard Pig Apple, Grapefruit, Mint & Lime	3.25
Orchard Pig Flower Power (Apple & Elderflower)	3.25
Fentimans Traditional Ginger Beer	3.25
Fentimans Rose Lemonade	3.25
Cranberry, Cloudy Apple, Tomato, Orange Juice, Grapefruit Juice	3.25
Coke/Sprite Zero 330ml	2.75
Green Cola 330ml (no calories, no aspartame)	2.75
Soda Water	2.5
Belu still/sparkling Water 330ml/750ml	2.25 / 4

beer / cider

draught		lager		alcoholic ginger beer	
Camden Hells Lager - Pint / Half	5.5/3.3	Brooklyn 5.2% 355ml bottle	5.5	Hawkes Ginger Beer 4% 330ml bottle	5.5
Camden Pale Ale - Pint / Half	5.5/3.3	Freedom Lager 4% 330ml	5	cider	
ales		Hiver Honey Lager 5% 330ml bottle	5.5	Urban Orchard 4.5% 330ml bottle	5
Meantime Pale Ale 4.3% 330ml bottle	5	wheat		Thistly Cross Elderflower 4% 330ml bottle	5.5
Portobello Pale Ale 4% 330ml bottle	5	Gentleman's Wit 4.3% 330ml can	5		

A £1 voluntary donation is added to your bill in return for unlimited filtered water by Belu. Belu passes donations to the charity WaterAid to transform lives with clean water worldwide.



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FOOD

snacks

- nocellara olives (vg) - 3.5
- pitta bread, beetroot hummus and tzatziki (v) - 4
- halloumi fries with honey (v) - 4.5
- sweet potato and mozzarella croquettes (v) - 4.5

small plates

- roasted tomato soup, coconut yoghurt (vg) - 6
- chicken soup, chorizo, orzo and basil - 6
- chicken goujons, truffle mayo - 6.75
- black pepper mac & cheese, crispy breadcrumbs - 6
- chipotle hot wings, buttermilk dressing - 6.5
- spanish scotch egg, saffron alioli - 7

large plates

- chicken souvlaki, beetroot hummus, black olive tapenade, tzatziki, greek style salad & pitta - 14
- chicken kiev, fine beans, pickled shallots, mustard mayo - 14
- chicken supreme, baby spinach, lentil & chicory salad, sundried tomato & hazelnut pesto - 14
- half roasted chicken, grilled pesto courgettes, alioli - 15
- halloumi souvlaki, beetroot hummus, black olive tapenade, tzatziki, greek style salad & pitta (v) - 11.50

burgers

- crispy chicken fillet burger, gravy mayo, crispy chicken skin, sage & onion relish - 11.5
 - grilled chicken fillet burger, avocado, herb mayo, slaw, grilled tomato relish - 11.5
 - spiced chicken burger, tzatziki, baby gem, tomato and red onion - 11.5
 - sweet potato and chickpea falafel burger, tzatziki, slaw (v) - 10.5
- add: cheese - 1 bacon - 3 mushroom - 2 halloumi - 3*

salads

- caesar salad; baby gem, parmesan, croutons, soft boiled egg - 9.75
 - black rice and beetroot salad; radish, cashew & miso dressing (vg) - 9.75
- add grilled or fried chicken - 3*

dips and sauces

- truffle mayo (v)- 1
- blue cheese & buttermilk (v) - 1
- spicy tomato mayo (v)- 1
- veganaise (vg) - 1

naughty sides

- skinny fries (vg) - 3.5
- skinny fries, truffle mayo & parmesan (v) - 4
- sweet potato fries (v) - 4
- sweet potato fries, feta & coriander - 4.50
- creamy mash, crispy shallots (v) - 4.25
- black pepper mac & cheese, crispy breadcrumbs (v) - 4

nice sides

- green leaf salad (vg) - 3
- seasonal veg (v) - 3.25
- house slaw (vg) - 3.5
- grilled pesto courgettes (vg) - 4
- sesame and cucumber salad (vg) - 3.5

(v) Vegetarian (vg) Vegan