

SNACKS & SMALL PLATES

nocellara olives (vg) - 3.5

smoked almonds - 4.5

pitta bread, chickpea hummus and tzatziki (v) - 4

sweet potato and mozzarella croquettes (v) - 4.5

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

Whyte & Brown

DRINKS LIST

COCKTAILS

W&B Spritz 8

wine, rose lemonade, mint, rhubarb bitters, 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, passionfruit 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 bitters

Moscow Mule 8.5

vodka, lime, ginger beer, mint

Carnaby Queen 9

gin, grapefruit juice, chambord, fresh lime

Bramble 8.5

gin, creme de mure, lemon juice

Bahama Mama 9

rum, malibu, grenadine, orange, pineapple

Pimms (Glass/Jug) 7/22

WHAT'S ON

EVENTS AND PRIVATE HIRE

Our versatile spaces can be hired for parties and events, or combined for a full venue takeover.

The easy-going atmosphere and flexible layouts make it an ideal events venue in Carnaby.

Ask one of our team about booking an event at Whyte & Brown.

HAPPY HOUR

Join us on Monday - Friday from 3pm - 7pm and now Friday - Saturday from 10pm - 12am for Happy Hour! Get two cocktails for £14!

SUNDAYS ARE FOR SHARING

We like our Sunday roasts served with all the trimmings, steaming gravy and big enough for all of your friends and family to share.

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

BEER

DRAUGHT

Camden Hells Lager Pint / Half 5.5/3.3
Camden Pale Ale Pint / Half 5.5/3.3

ALES

Meantime Pale Ale 4.3% 330ml bottle 5
Portobello Pale Ale 4% 330ml bottle 5

BOTTLED LARGER

Brooklyn 5.2% 355ml bottle 5.5
Freedom Lager 4% 330ml 5
Hiver Honey Lager 5% 330ml bottle 5.5

CIDER

Urban Orchard 4.5% 330ml bottle 5
Thistly Cross Elderflower 4% 330ml bottle 5.5

ALCOHOLIC GINGER BEER

Hawkes Ginger Beer 4% 330ml bottle 5.5

WHITE WINE

Served in 175ml/250ml/500ml/ Bottle

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

RED WINE

Served in 175ml/250ml/500ml/ Bottle

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

ROSE

Served in 175ml/250ml/500ml/ Bottle

Adega Vila Real, Douro Rose, Portugal 16.5 / 8.5 / 16.5 / 23.5

Paradis Grenache Noir Rose, Languedoc, France 7.5 / 9.5 / 18.5 / 26.5

SPARKLING

Served in 125ml/ 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