

Drinks **MENU**



THEPRINCELONDON.CO.UK

Sharing COCKTAILS

Share a cocktail with your friends. Ask our team about them! Serves 3-4



Choose from:

Blood Orange & Fig Sangria	48
Champagne Elderflower Paloma	50
Aperol Spritz	45
Limoncello Spritz	45
Watermelon Spritz	48
Prince's Peach	40

Non-Alcoholic

Elderflower Spritz	9	
Lyre's London Dry, Elderflower, Wild Idol Sparkling White		
Nogroni	9	
Lyre's London Dry, Lyre's Italian Spritz, Lyre's Rosso		
RASPBERRY & CHERRY BLOSSOM SPRITZ	10	
Everleaf Mountain, Wild Idol Sparkling White, Raspberry		
CRODINO NON ALC SPRITZ	9	
A refreshing alcohol-free alternative to the popular Aperol Spritz		

Bottomless BRUNCH

EVERY SATURDAY

ENJOY 90 MINUTES OF DRINKS WITH A
3-COURSE MENU £60 PER PERSON

House



Prince's Peach 13
Ron Santiago de Cuba Anejo, Absolut
Passionfruit, Pineapple, Lime, London Essence
White Peach & Jasmine Soda



**Blood Orange
& Fig Sangria** 13.5
Malfy Arancia, White Wine, Lemon, London
Essence Aromatic Orange & Fig Soda



Blackberry Smash 13.5
Jameson Black Barrel, Blackberry, Lemon, Mint



Pear Daiquiri 13
Ron Santiago de Cuba Añejo, Pear Liqueur, Pear
Purée, Lime



**Champagne Elderflower
Paloma** 14.5
Código 1530 Rosa Tequila, Elderflower, Lime,
London Essence Pink Grapefruit Soda topped
with Moët Chandon Imperial Brut



Watermelon Spritz 13.5
Absolut Elyx, Lillet Rose, Lime, Mint topped with
Watermelon Red Bull



Spiced Cranberry Punch 13
Beefeater Blood Orange, Triple Sec, Spiced
Cranberry & Clementine (Served Warm)

Classic



Passionfruit Martini 13.5
Absolut Vanilia, Passionfruit Liqueur,
Passionfruit, Prosecco



Aperol Spritz 12.5
Aperol, Prosecco, Soda



Limoncello Spritz 12.5
Limoncello Di Carpi, Prosecco, Soda



Spicy Margarita 13.5
Altos Plata, Triple Sec, Lime, Chilli, Agave



Negroni 12.5
Beefeater London Dry, Campari, Antica Formula

Sparkling ----- 125ml / Bottle

Prosecco Spumante, Ca' di Alte Veneto, Italy	9.25/39/ Magnum 77
Prosecco Rosé, Ca' di Alte Veneto, Italy	41
Rathfinny Classic Cuvée Brut Sussex, England	57
Moët & Chandon Brut Impérial Champagne, France	12.25/77/ Magnum 149
Moët & Chandon Rosé Impérial Champagne, France	92
Laurent-Perrier Rose Champagne, France	Bottle 115/ Magnum 229
Wild Idol Non Alcoholic Sparkling White Rheinhessen, Germany	10/ 40

White ----- 175ml / 250ml / Bottle

Trebbiano/Garganega, Saveroni Veneto, Italy	8/10.75/31
Viognier IGP Pays D'OC, Château Fontarèche Languedoc, France	8.75/11.75/34
Pinot Grigio 'Terrapieno', Alpha Zeta Veneto, Italy	37
Chardonnay, Mandrarossa Sicily, Italy	39
Alvarinho Escola, Quinta de Azevedo Minho, Portugal	9.75/13.75/41
Riesling 'Red Stone', Gunderloch Rheinhessen, Germany	44
Marlborough Sauvignon Blanc Framingham, New Zealand	11.25/16/47
'Lugarara' Gavi di Gavi, La Giustiniana Piemonte, Italy	12.25/17/50
Chardonnay, Great Heart, Stellenbosch South Africa	56
Sancerre 'L'Indiscrete', Anthony Girard Loire, France	64
Chablis 'Saint Martin', Laroche Burgundy, France	67

Mulled WINE

£6 PER GLASS

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ADD A SHOT 2.5 | CHOOSE FROM:
MARTELL VS, FIREBALL, AMARETTO

Rosé ----- 175ml / 250ml / Bottle

Organic Rosado, Familia Castaño **8/11.25/36**

Murcia, Spain

Vondeling Rosé **9.5/12.5/37**

South Africa

Luberon Rosé, Famille Perrin **11.25/13.75/41**

Southern Rhône, France

'Calalenta' Rosato, Fantini **47**

Abruzzo, Italy

Whispering Angel **12.5/18.5/55**

Côtes de Provence, France

Magnum **105/Jeroboam 210**

Rock Angel, Chateau d'Esclans **80**

Côtes de Provence, France

Red ----- 175ml / 250ml / Bottle

Vinho Regional Lisboa Tinto **31**

Evaristo, Portugal

Nero d'Avola Nerello Mascalese, **7.75/11.75/34**

Borgo Selene

Sicily, Italy

Frappato Mandrarossa **Try Me Chilled!** **8.75/12.75/38**

Sicily, Italy

Malbec, Amalaya **9.25/13.75/41**

Calchaquí Valley Salta, Argentina

Pinot Noir, Three Lions **10.25/14.75/44**

Great Southern, Western Australia

Rioja Reserva, Izadi **47**

Rioja, Spain

Shiraz, Whole Bunch, Gabriëlskloof **11.75/17.5/52**

Cape South Coast, South Africa

Fleurie, 'Indigéne', Domaine Grégoire Hoppenot **60**

Beaujolais, France

Shiraz, 'Plexus' Barrosa Valley **64**

South Australia

BEER & CIDER

Draught Lager -----

Camden Hells Lager, Camden 4.6%	7.45
Stella Artois Lager, Belgium 4.6%	7
Mahou Lager, Spain 4.8%	7.4

Draught Craft -----

Camden Eazy Ipa London 5%	7.55
Jubel Craft Lager cut with Peach, London 4% GF/VE	7.4
Two Tribes Campfire Hazy IPA, London 5.2%	7.5

Cider & Stout -----

Guinness Stout, Dublin 4.1%	7.45
Koppaberg Strawberry & Lime, Sweden 4%	7

4 PINT PITCHERS AVAILABLE ON ALL DRAUGHT

Bottled Beers & Craft Cans -----

Corona Extra Lager, Mexico 4.5%	6
Stella Artois Gluten Free, Belgium 4.6% GF	6
Beavertown Neck Oil Session IPA, London 4.3%	6.25
Beavertown Gamma Ray APA, London 5.4%	6.5
Lefte Blonde Abbey Beer, Belgium 6%	6.25
Blue Moon Wheat Beer, Colorado 5.4%	6.25
Jubel Craft Lager, London 4% GF/VE Grapefruit	6.25
Corona Cero Lager, Mexico 0% AF	5.75
Lucky Saint Germany 0.5% LA IPA / Unfiltered Lager	5.75
Guinness O.0 Stout, Dublin 0% AF	6.5
Days Pale Ale Scotland 0% AF	5.75

Bottled Cider -----

Kopparberg sweden	7
Strawberry & Lime 4% / Tropical 3.4% / Mixed Fruit 4%	

Hard Seltzer -----

White Claw	6.25 / 6 cans for 35
Natural Lime / Mango / Black Cherry	

(AF) Alcohol Free (LA) Low Alcohol (GF) Gluten Free (VE) Vegan

SOFT DRINKS

SOFTS

Coca-Cola

Regular **4** / Zero **3.75** / Diet **3.75**

Luscombe Organic Sparkling

4

Raspberry Crush / Cloudy Lemonade / Elderflower

London Essence

3.5

Ginger Ale / Ginger Beer / Pink Grapefruit Soda /

Orange & Fig Soda / White Peach & Jasmine Soda

Red Bull

3.75

Original / Sugar Free / Tropical

Trip CBD-Infused

4.25

Elderflower & Mint / Peach & Ginger

Trip Mindful Blend

4.25

Blood Orange Rosemary

Live Sports IN THE LOFT

JOIN US UPSTAIRS FOR NON-STOP LIVE SPORTS, AS
WELL AS OUR POOL TABLE AND DARTS ROOM!

SCAN TO SEE
THE SCHEDULE



ALSO AVAILABLE
FOR PRIVATE HIRE

THE Pub QUIZ

JOIN US AT THE PRINCE EVERY TUESDAY STARTING
AT 7PM FOR A BRILLIANT QUIZ NIGHT. UNLEASH YOUR
COMPETITIVE SPIRIT AS YOU VIE FOR BRAGGING RIGHTS
AND A COVETED £50 CASH PRIZE FOR THE WINNERS.

EVERY TUESDAY

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens

