



Welcome to Sprout - where fresh ingredients, bold ideas, and a touch of playful irreverence come together. Rooted in seasonality and sustainability, our cocktails celebrate the best of what's growing, foraged, and locally sourced. Whether it's a garden-picked herb, a perfectly ripe fruit, or vegetable bursting with flavour, each drink tells a story of flavour, craftsmanship and creativity.

Market Stall Menu

The Market Stall Menu showcases our signature serves - cocktails crafted with humble ingredients from across the UK and Europe. With London being a market city, we are celebrating the simpler produce in life, always available and built on quality.

All Drinks £14



Tomato Collins

San Marzano tomato consommé served with a pop of strawberry wine, Courvoisier VSOP and Aperol. Garnished with a tomato jelly.

Sweet Pea Spritz

Pod Pea vodka and Yorkshire sweet pea cordial, finished with honey roasted pea husks and served with sparkling wine.

Squash Sour

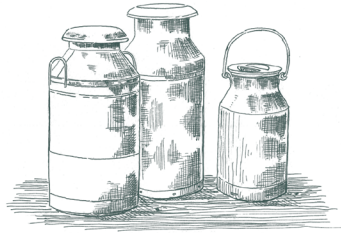
Roasted butternut squash bolstered with tamarind and Bruichladdich Whisky. Served with powdered beetroot.

Crystal Mint Grasshopper

Cornish peppermint washed Ocho Tequila along with a peach amazake and Vetiver. Served with a chocolate dusting.

Celeriac Milk Punch

Celeriac roasted with paprika and mustard seeds, clarified with milk, Tanqueray Gin and Cider Brandy. Served with a milk & spinach cracker, mustard gel and micro herbs.



Red Onion Manhattan

Red onion caramel washed vermouth, paired with Fielden Rye Whisky and Golden Lily milk oolong tea.

Marmitini

Sprout Marmite with Boatyard Vodka, dry vermouth and Cornish Manuka tea. Served with a cracker, marmite gel and coriander.

Anchovy Gimlet

Anchovies caramelised in brown butter, washed with Colonel Fox Gin and seasoned with vanilla. Served with swimming fish candy.



Available as Non-Alcoholic.

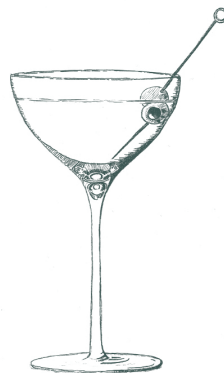
Our drinks contain fun and unusual ingredients that may not be listed, so please inform our team about allergens and dietary requirements you may have.

A discretionary service charge of 12.5% will be added to your bill.

Specials Menu

This section is a celebration of freshness, where ingredients are captured at their peak and transformed through simple techniques. Once an ingredient - be it a bright summer berry cordial or a deep winter root infusion - has run its course, it's replaced with something new, keeping the drinks as fresh and dynamic as nature itself.

All Drinks £14



Friggitelli Margarita

Friggitelli pepper juice shaken up with Ocho Blanco Tequila, Ancho Reyes and fresh citrus. Finished with a red pepper salt rim.

Green Chilcano

A cordial from Thai basil cress, churned up with El Gobernador Pisco, lime, Red Amaranth and ginger ale.

Gooseberry Bellini

Maple and gooseberry puree, topped with Gusbourne sparkling wine.

Galia June Bug

Galia melon juiced and fortified with Diplomatico Planas, Cachaça, and banana liqueur.

Scottish Girolle Old Fashioned

Johnnie Walker Black Ruby served with flambeéd girolles, caramelised cacao butter and wildflower honey. Finished with pickled mushrooms and mushroom fudge.



Mango & White Chocolate Ramos



Black Cow vodka and Sicilian mangoes, topped with a fluffy cream made from white chocolate and finished with salted soda water.

Corn Husk Daiquiri

Reclaimed azul corn husk lolly with Appleton 8 Rum, greengage honey and vibrant citrus.



Tomatillo Bamboo

The Botanist gin infused with roasted tomatillos, clarified with vermouth and fino sherry. Finished with a sour tomatillo sphere.



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Snacks

XL cheese straw £4

House olives & pickles £6

Mixed nuts £4

Sausage rolls, HP sauce £6

Spiced shrimp crumpet £7

Crispy chicken wings, King's caviar £9.5

Maldon Oysters, shallot vinegar £3.75 (Per Oyster)

Scotch egg, caper mayonnaise



Wines

Sparkling

Glass BTL
125ml

Gusbourne Blanc de Blancs	£17	£75
Gusbourne Rosé	£18	£79
Gusbourne Blanc de Noirs		£90
Newt Cyder Signature Blend	£10	£37
Lallier Serie Brut	£25	£105
Lallier Rosé		£145
Lallier Blanc de Blancs		£175

White

Glass BTL
175ml

Love de Léoubé Vermentino, Provence - FR	£10	£38
Semillon Karri Vineyard, Margaret River - AUS	£11.5	£45
Sauvignon de Touraine "Origine", Loire - FR	£13	£49
Le Vieux Figuier, Domaine St Roch - FR	£15	£56

Red

Glass BTL
175ml

Sangiovese Era Organic, Marche - IT	£9.5	£37
Cabernet Sauvignon Metic, Colchagua - CL	£11	£38
Malbec, El Abasto, Mendoza - ARG	£11	£40
Merlot, Bonterra Organic, California - USA	£14	£49

Rosé

Glass BTL
175ml

Love de Léoubé, Provence - FR	£12.5	£55
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125ml servings available.

For full wine list, ask our team and we'll grab you the restaurant menu.

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Beer & Cider

Heineken	£6
Schiehallion Lager	£7
Beavertown Neck Oil	£7.5
Jubel Peach	£6.5
Sassy Pear Cider	£6.5
Lucky Saint (0.5%)	£6

Mixers & Soft

Fever-Tree Tonic	£3.25
Fever-Tree Light Tonic	£3.25
Fever-Tree Ginger Ale	£3.25
Fever-Tree Ginger Beer	£3.25
Fever-Tree Elderflower Tonic	£3.25
Fever-Tree Lemonade	£3.25
Fever-Tree Soda	£3.25
Fever-Tree White Grape & Apricot	£3.25
Fever-Tree Grapefruit Soda	£3.25
Coca Cola	£3.25
Diet Coke	£3.25
Coke Zero	£3.25

Vodka

Boatyard	£10
Pod	£11
Grey Goose	£11.5
X Muse	£15
Sapling Raspberry & Hibiscus	£12
Dutch Barn	£10
Belvedere Heritage	£13
Black Cow	£10
Sapling Regenerative Vodka	£13

Gin

Colonel Fox	£10
Sipsmith	£10
Plymouth Navy	£12.5
Plymouth Sloe	£10
Tanqueray 10	£10
Hepple	£11
No. 3	£11.5
Hendricks	£10
The Botanist	£10.5
Fords	£10
Roku	£10
Sacred Grapefruit	£11

All prices displayed for 50ml measure. 25ml measures available.
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Rum

Bacardi Carta Blanca	£9
Appleton 8	£11
Brugal 1888	£14
Diplomatico Reserva	£13
El Dorado 15	£16
Goslings	£10
Smith and Cross	£14
Abelha Cachaca	£10
Clairin Communal	£13
Diplomatico Planas	£10

Brandy & Cognac

Courvoisier VSOP	£12
Somerset Cider Brandy 5yr	£10
Somerset Cider Brandy Shipwreck	£15
Burnt Faith Brandy	£13
Barsol Selecto Acholado	£12
Remy Martin 1738	£17
Martell Cordon Bleu	£30

Whisky & Whiskey

British and Irish

Masthouse Grain	£15
Masthouse Single Malt	£16
Filey Bay Peated Finish	£17
Woven Homemade	£14
Woven Superblend	£15
Woven Hemispheres	£16
Cotswold Sherry Cask	£21
Lakes Port Cask	£17
Fielden Rye Whisky	£15
Craighellachie 13	£16
Johnnie Walker Black Ruby	£12
Clynelish 14	£15
Glenfiddich 15	£17
Bruichladdich Bere Barley	£20

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American and World

Evan Williams	£10
Eagle Rare 10	£11
Widow Jane 10	£20
Blanton's Original	£20
Woodford Reserve	£12
King's County Bourbon	£20
Sazerac Rye	£12
Suntory Toki	£10
Nikka FTB	£16
Hibiki Harmony	£22
Stauning Host	£14
Redbreast 12	£15
Method & Madness Chestnut	£21
Method & Madness Maple	£21
Jameson	£9

Agave

Ocho Blanco	£10.5
Ocho Reposado	£11.5
Fortaleza Blanco	£17
Quiquiriqui Mezcal	£12
ODD Hibiscus	£12
The Lost Explorer Tobala	£24
Illegal Reposado Mezcal	£17
Hacienda de Chihuahua Plata Sotol	£15
Patron Anejo	£17

Liqueurs

Pierre Ferrand Dry Curacao	£9
Lazzaroni Amaretto	£8
DOM Benedictine	£10
Midori	£8
Koko Kanu	£8

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Non-Alcoholic Spirits

Seedlip Spice	£8
Seedlip Garden	£8
Lyre's Cane	£8
Lyre's American Malt	£8
Three Spirit Nightcap	£9

Aperitifs & Digestifs

Tio Pepe Fino	£7
Amer Picon	£8
Punt E Mes	£8
Xeco Amontillado Sherry	£8
Fernet Branca	£8
Cocchi Americano	£8
Pedro Ximenez Sherry	£8

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Aperitifs Served in 75ml measures

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