



SPROUT

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 £15



Tomato Collins

Black Iberiko 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.

Crystal Mint Grasshopper

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

Squash Sour

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

Celeriac Milk Punch

Celeriac roasted with paprika and mustard seeds, clarified with milk, Tanqueray Gin and Cider Brandy. Served with a milk and 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 Portobello Road 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 £15



Raspberry Margarita

Scottish summer raspberries, fermented and preserved in a hot sauce and shaken with Ocho Blanco and citrus

Green Chilcano

A cordial from Thai Basil Cress, churned up with El Gobernador Pisco, lime, red amaranth and ginger ale

Coffee & Walnut

Walnut mead paired with distilled breadcrumbs and blended with clarified oat milk and Brugal 1888 Rum. Finished with a coffee icing foam

Kir Royale

Lacto-blackcurrant and custard apple yogurt, zested up with sparkling wine and finished with a blackcurrant jelly

Scottish Giorle Old Fashioned

Johnnie Walker Black Ruby served with flambeéd giorles, 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 ice cream 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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Wines

Sparkling

	Glass BTL 125ml	
Nyetimber Classic Cuvee - UK	£18	£100
Nyetimber Blanc de Blancs - UK	£25	£120
Nyetimber Rosé - UK	£20	£110
Nyetimber Cuvee Chérie - UK	£20	£105
Gobillard Grande Réserve Premier Cru - FR		£90
Laurent Perrier La Cuvée - FR	£23	£100
Lallier Serie R - FR	£25	£105
Lallier Rosé - FR		£145
Lallier Blanc de Blancs - FR		£175
Krug Grand Cuvée - FR		£375
Fiol Prosecco - IT	£14	£55
Wild Idol - Non Alcoholic - UK	£11	£60

Rosé

	Glass BTL 175ml	
Love by Léoube, Provence - FR	£15	£55

The Newt in Somerset

	Glass BTL	
Orchard Amble - UK		£12
Wyvern Wing - UK	£10	£40
Ice Cyder - UK	£15	£56
Ice Cyder Spritz - UK	£16	

White	Glass BTL 175ml
Vermentino Guadalmare, Castellani, Tuscany - IT	£12 £40
Semillon Karri Vineyard, Margaret River - AUS	£12.5 £45
Sauvignon de Touraine "Origine", Loire - FR	£13 £49
Vieux Figuiet, Domain St Roch - FR	£15 £56
Horsmonden Dry, Davenport, East Sussex - GB	£16 £60
Chardonnay, Bonterra Organic Vineyards - USA	£13 £52
Albariño Abadia de San Campio - SP	£15 £58

Red	Glass BTL 175ml
Sangiovese Era Organic, Marche - IT	£9.5 £37
Cabernet Sauvignon Metic, Colchagua - CL	£11 £38
Malbec, El Abasto, Mendoza - ARG	£12 £40
Côtes du Rhône "Les Oliviers", Rhone - FR	£12 £40
Merlot, Bonterra Organic, California - USA	£14 £49
Château La Claymore, Bordeaux - FR	£65
Marsannay "Les Finottes", Burgundy - FR	£85
Barolo di Serralunga DOCG, Piemonte - IT	£92

Dessert	Glass BTL 75ml
Muscat Canon du Marechal 2022 - FR	£10 £50
Tokaji Late Harvest 2021 - HZ	£12.5 £45
Banyuls Rimage 2023 - FR	£13 £49

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	£7
Sassy Pear Cider	£7
Lucky Saint (0.5%)	£7

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

Gin

Beefeater	£10
Tanqueray	£10
Tanqueray 10	£12
Plymouth Navy	£12.5
Plymouth Gin	£10
Hepple	£12.5
No. 3	£11.5
Hendricks	£12
Botanist	£11
Roku	£10
Sacred Grapefruit	£11
Malfy Con Limone	£12

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

Bacardi Carta Blanca	£10
Appleton 8	£11
Brugal 1888	£15
Diplomatico Reserva	£13
Diplomatico Planas	£10
El Dorado 15	£17
Goslings	£10
Smith and Cross	£14
Abelha Cachaca	£10
Clairin Communal	£13

Brandy & Cognac

Courvoisier VS	£12
Courvoisier VSOP	£14
Somerset Cider Brandy 5yr	£10
Somerset Cider Brandy Shipwreck	£15
Burnt Faith Brandy	£13
El Gobernador	£12
Rémy Martin 1738	£17
Martell Cordon Bleu	£35

Whisky & Whiskey

British and Irish

Johnnie Walker Red	£10
Johnnie Walker Black Ruby	£14
Mastouse Grain	£15
Masthouse Single Malt	£16
Filey Bay Peated Finish	£17
Woven Homemade	£14
Woven Superblend	£15
Woven Hemispheres	£16
Cotswold Sherry Cask	£21
Fielden Rye Whisky	£15
Macallan 12 Double Cask	£20
Highland Park 12	£15
Craighellachie 13	£16
Clynelish 14	£16
Glenfiddich 15	£17
Bruichladdich Bere Barley	£25
Bruichladdich The Classic Laddie	£16

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American and World

Evan Williams	£10
Eagle Rare 10	£11
Templeton Rye 4	£14
Widow Jane 10	£22
Blanton's Original	£22
Woodford Reserve	£12
King's County Bourbon	£22
Sazerac Rye	£12
Suntory Toki	£10
Nikka FTB	£18
Hibiki Harmony	£22
Stunning Host	£14
Redbreast 12	£15
Method & Madness Chestnut	£24
Method & Madness Maple	£24
Jameson	£10

Agave

Ocho Blanco	£11
Ocho Reposado	£11.5
Fortaleza Blanco	£18
Quiquiriqui Mezcal	£12
ODD Hibiscus	£12
The Lost Explorer Tobala	£25
Illegal Reposado Mezcal	£17
Hacienda de Chihuahua Plata Sotol	£15
Patron Anejo	£17

Liquors

Pierre Ferrand Dry Curacao	£9
Lazzaroni Amaretto	£8
DOM Benedictine	£10
Midori	£8
Koko Kanu	£8
Baileys	£10
Green Chartreuse	£15
Fiorente Elderflower	£10

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Non-Alcoholic Spirits

Seedlip Spice	£8
Seedlip Garden	£8
Lyre's Cane	£8
Lyre's American Malt	£8

Aperitifs & Digestifs

Tio Pepe Fino	£7
Amer Picon	£8
Punt E Mes	£8
Fernet Branca	£8
Cocchi Americano	£8
Pedro Ximenez Sherry	£8
Aperol	£10
Campari	£10
House Blend Dry Vermouth	£10
House Blend Sweet Vermouth	£10

All prices displayed for 50ml measure. 25ml measures available.
Aperitifs Served in 75ml measures

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