

# TOPOLSKI

## COCKTAILS

2-4-1 17:00-18:00

### Mitch Martini 9.50

Zurbrowka, peach schnapps, apple, lime, passion fruit

### Gin Gin Mule 9.50

Sipsmith Gin, lime, ginger ale, sugar

### Basil Bramble 10.50

Jensens, crème de mure, basil, lemon, sugar,

### Wild Strawberry Gaipiroska 10.50

Russian Standard, Fragoli, strawberry, lime

### Espresso Martini 10.50

Russian Standard, Kahlua, espresso, sugar

### Aperol Spritz 9.50

Aperol, prosecco, soda

### Blackberry Mojito 9.50

Appleton, blackberries, lime, mint, soda

### Long Island Iced Tea 10.50

Rum, vodka, gin, tequila, Cointreau, lemon, Coke

### Pornstar Martini 11.50

Vanilla Vodka, Passoa, Passion Fruit, prosecco

### Jungle Bird 10.50

Sailor Jerry, Campari, pineapple, lime, sugar

### Caipirinha 9.50

Sagatiba Pura Cachaca, lime, sugar

### Amaretto Sour 9.50

Disaronno, lemon, sugar

### Pimms Royale 10.50

Pimms Summer Cup, prosecco, fruit

### French Martini 11.50

Belvedere, Chambord, pineapple juice

### Frightened Pussy 11.50

Hendricks, Cointreau, cucumber, sugar, lime

### Negroni 10.50

Sipsmith Gin, Antica Formula, Campari

### Maple Old Fashioned 11.50

Woodford Reserve, maple syrup, bitters

### Brixton Riot 9.50

Kraken, Brixton IPA, ginger beer, lime

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## FLATBREADS

Tomato sauce, bocconcini mozzarella, basil 8.00

Slow-cooked lamb shoulder, onions, pine nuts, minted yoghurt, pomegranate 11.50

Prosciutto Toscano, tomato, bocconcini mozzarella, pecorino, rocket 9.00

Fig, caramelised red onion, feta, crème fraiche, rocket (v) 9.00

Marinated peppers, jalapenos, charred sweetcorn, mature cheddar, spring onions, sour cream, guacamole (v) 9.50

## BOARDS

MOTHERBOARD 26.00

Capocollo, prosciutto Toscano, sopressata Calabrese, dolcelatte, talleggio, pecorino, olives, rocket, parmesan & paprika twists, sourdough, butter

MEAT 11.50

Capocollo, prosciutto Toscano, sopressata Calabrese, cornichons, sourdough, butter

CHEESE 11.50

Dolcelatte, taleggio, pecorino, tomato chutney, sourdough, butter (v)

VEGETABLE 11.50

Hummus, marinated peppers, roasted aubergines, guacamole, olives, flatbread (v)

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Food served daily from 16:00-22:00 // Bar snacks also available

For allergen advice, please speak to a member of the team

<b>WHITE</b>	<b>175</b>	<b>250</b>	<b>750</b>
Vermentino/Sauvignon, Les Boules Blanc, France*	7.20	9.50	25.00
Pinot Grigio, Novita, Italy	7.70	10.00	27.00
Sauvignon Blanc, Echeverria, Chile	8.00	10.80	29.00
Chardonnay, Domaine des Pourthie, France	-	-	28.50
Picpoul de Pinet, Domaine Felines Jourdan, France	-	-	30.00
<b>RED</b>	<b>175</b>	<b>250</b>	<b>750</b>
Merlot, Domaine de Bertier, France*	7.20	9.50	25.00
Tempranillo, Mesta Organic, Spain	7.70	10.00	27.00
Gabernet/Shiraz, Brookford Estate, Australia	8.00	10.80	29.00
Pinot Noir, Echeverria, Chile	-	-	28.50
Chianti, Reserva, Italy	-	-	30.00
<b>ROSE</b>	<b>175</b>	<b>250</b>	<b>750</b>
Grenache, Bergerie de la Bastide, France*	7.20	9.50	25.00
Corvina, Alpha Zeta, Italy	-	-	30.00
<b>SPARKLING</b>		<b>125</b>	<b>750</b>
Prosecco, Favola, Italy*		7.80	38.00

<b>BEER &amp; CIDER</b>	<b>bottle</b>	<b>pint</b>
Lager, Red Stripe, Jamaica 4.7%		5.50
Stout, Murphys, Ireland 4.0%		5.50
Cider, Orchard Thieves, England 4.5%		6.00
Lager, Birra Moretti, Italy 4.6%*	5.00	
Lager, Crate, England 4.8%	5.50	
Pale Ale, Crate, England 4.5%	5.50	
American Pale Ale, Brixton, England 5.4%	5.50	
Lager, Small Beer, England 2.1%	4.50	
Cider, Old Mout, New Zealand 4.0%	5.50	

\*2-4-1 from 17:00-18:00



@bartopolski



*125ml wine measures available on request. All spirits served in 25ml measures or multiples thereof. For our full range of spirits and soft drinks, speak to one of our team.*