

# THE HIDE



This menu has been prepared for the benefit of those who frequent our bar stools and chairs, so that they may know what is really good and how they might order it.

Should you prefer a classic mixed drink that is not on this list, please ask your bartender and we will match your requirements as exactly as we can.

We primarily aim to provide you with the best possible mixed drinks, but at the same time we prefer not to ignore our wines and beers, offering a diverse, and we hope you'll agree, excellent range. If wine is your thing, please also ask for our selection of reserve bottles – not necessarily expensive, but certainly interesting.

Respectfully at your service

**The Hide**



39-45 BERMONDSEY STREET  
LONDON SE1 3XF

020 7403 6655

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WWW.THEHIDEBAR.COM

## COCKTAILS



### ORIGINALS - £10

#### MESSED UP ETONIAN

Strawberry-infused Jensen's gin, strawberry and black pepper syrup, lemon, Galliano L'Authentico, egg white  
*Summer in a glass* .....



#### ADULT ENTERTAINER

Grey Goose vodka, Liquor 43, peach and passionfruit champagne cordial, fresh lime  
*The Pornstar dressed for dinner* .....



#### CROSS BONES

Smith & Cross and Appleton Signature rums, Vida mezcal, Velvet Falernum, lime, Angostura bitters, apple  
*Tiki-style rum punch* .....



#### I LOVE LAMP

Cashew-infused Wild Turkey bourbon, apricot shrub, dry vermouth, egg white, rosemary bitters  
*The next instalment of our Anchorman series...* .....



#### COMPASSIONATE CAIPIROSKA

FAIR quinoa vodka, Fairtrade organic brown sugar, fresh lime and passionfruit  
*Ethical consumption* .....



#### TODA VIDA

Espolon blanco tequila, spiced agave syrup, blackberry liqueur, lime  
*For Margarita and Bramble drinkers combined* .....



#### EAST INDIA HOUSE PUNCH

Courvoisier VSOP cognac, maraschino, lemon, cardamom bitters, pineapple syrup  
*A traditional brandy punch with fruit and spice* .....



#### JINJU SOUR

HKB baijiu (Chinese white spirit), Amer Picon (French bitter orange), Fair kumquat liqueur, lemon, sugar egg white, orange and bergamot spritz  
*A deliciously aromatic bittersweet sour* .....



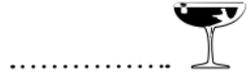
## COCKTAILS



### CLASSICS - £10

#### ARMY & NAVY

Victory gin (from SE1), orgeat, lemon,  
grapefruit bitters  
1948, David Embury's  
*"The Fine Art of Mixing Drinks"*



#### BERMONDSEY BEES KNEES

Jensen's Old Tom gin, Bermondsey Bees  
honey, lemon, dash of elderflower  
1948, David Embury's  
*"The Fine Art of Mixing Drinks"*



#### MAI TAI

Appleton White and Signature Blend rums,  
lime, orgeat and triple sec  
1944, Trader Vic, from *"mai tai roa aé"*  
– Tahitian for *"out of this world"*



#### LION'S TAIL

Woodford Reserve bourbon, Bitter Truth  
Pimento Dram, lime, sugar, Angostura bitters  
1937, *The Café Royal Cocktail Book* (referring to  
*"Twisting the Lion's Tail" - provoking the British*)



### MODERN CLASSICS - £10

#### BANANAVADIER

Wild Turkey 81 bourbon, Campari, Cinzano 1757  
sweet vermouth, Banana liqueur, orange bitters



#### PAPER PLANE

Wild Turkey rye whiskey, Aperol,  
amaro Montenegro, lemon  
By Sam Ross, *The Violet Hour, Chicago*



#### LONDON CALLING

Bombay Sapphire gin, fino sherry, lemon,  
sugar and orange bitters  
*A twisted gin sour created by Chris Jepson in 2002*



#### THE BRAVE

Ocho blanco, Alipús San Andres mezcal,  
Averna, Elixir Combier, Angostura bitters  
By Bobby Heugel, *Anvil Bar & Refuge, Houston*



## COCKTAILS



# LONDON HIGHBALLS - £9.50

Made with London ingredients - #DrinkLondon

### HERBALIST

Dodd's Kew gin, house lemon & rosemary shrub,  
Square Root Artemisia tonic  
*Like sipping on a G&T in an English country garden*



### DARK EAST STORMY

East London Liquor Company Demerara rum,  
fresh lime, Bob's liquorice bitters, ginger beer  
*Dark n Stormy drops anchor in East London* .....



### GIN BASIL HIGHBALL

Ford's gin, fresh basil, lemon, sugar  
*By Jörg Meyer, Le Lion, Hamburg* .....



### LONDON OAKED CHERRY COLA

Bimber oak-aged vodka, Bimber cherry,  
Square Root Hackney cola.  
*A London twist on a bourbon and coke* .....



### L'INGLESE

Kamm & Sons British aperitif, Sacred sweet  
vermouth, Cellar Door amaro  
*If the Americano had been born in London* .....



## WINES



### WHITE

Prices are for 175ml glass / bottle.  
(prices for 125ml available on request)

#### LES VIGNES DE L'ÉGLISE, VERMENTINO

France, Languedoc, 12.5% abv

*This vermentino grape (locally named Rolle)  
is unoaked with zesty lemon freshness.*

£6 / £24

#### FINCA LA LINDA, VIOGNIER

Argentina, Mendoza 12.5% abv

*Typically exotic viognier with stone fruit notes,  
a nice bouquet and a long finish*

£7 / £28

#### TURKEY FLAT BUTCHER'S BLOCK WHITE

Australia, Barossa, 13% abv

*A voluptuous Marsanne-Viognier Rhone-style  
blend with a big fruity nougat & apricot nose*

£7.50 / £30

#### DILUVIO ALBARINO

Spain, Rias Baixas, 12% abv

*Tart white peach that's a natural pairing  
for things like whitebait and chorizo*

£32

#### TACCHINO GAVI DI GAVI

Italy, Piemonte, 13% abv

*Cortese grape, citrus and tropical notes with good acidity  
and long finish. Great with chicken skewers and octopus*

£34



### SPARKLING

Prices are for 125ml glass / bottle.

#### PROSECCO 'CA DEGLI ERMELLINI

Italy, Veneto, 11% abv

£7 / £34

#### AYALA BRUT MAJEUR NV

France, Champagne, 12% abv

£10 / £55



## WINES



### RED

Prices are for 175ml glass / bottle.  
(prices for 125ml available on request)

#### LES VIGNES DE L'ÉGLISE, MERLOT GRENACHE

France, Languedoc 13% abv

*Easy drinking ripe berries and red fruit*

£6 / £24

#### TERRE DI MONTELSA PRIMITIVO

Italy, Puglia, 13% abv

*Red berries, a velvety texture and a spicy little  
whisper in there too*

£26

#### LEALTANZA RIOJA CRIANZA 2012

Spain, Rioja, 13.5% abv

*Classic tempranillo! Perfect with arancini, chorizo and gnocchi*

£7 / £28

#### KAIKEN TERROIR SERIES MALBEC, BONARDA, PETIT VERDOT

Argentina, Mendoza, 13.5% abv

*South America in a glass: rich and complex  
with a savoury hint*

£29

#### TURKEY FLAT BUTCHER'S BLOCK RED

Australia, Barossa, 15% abv

*Rhone blend from Barossa with spices, red berries, leather,  
chocolate and a long finish. Extremely popular over the years  
at The Hide.*

£7.50 / £30



## SPIRITS & MIXERS

Served in 50ml pours unless you request otherwise

#### HOUSE SPIRIT & MIXER

£9

50ml

#### HOUSE SPIRIT & MIXER

£6

25ml

Mixers are from FeverTree with the exception of Coca Cola

## SPIRITS



## SPIRITS

This is our core spirit selection though we also stock additional spirits depending on availability and the vagaries of our whims.

Please ask your server for further options.

Prices are for single, 25ml pours



## ABSINTHE

Jade Espirit Edouard, France 72%	£7.50
Jade Nouvelle Orleans, France 68%	£7.50
Jade 1901, France 68%	£8.00

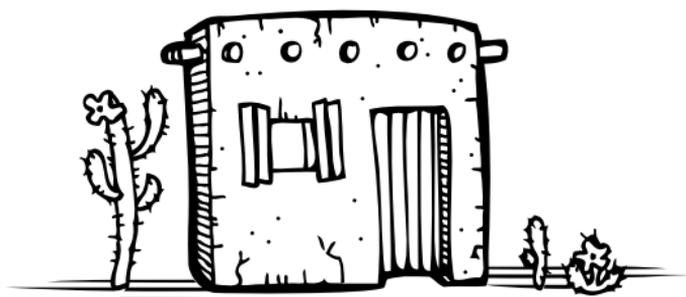
## AGAVE

### MEZCAL

Alipus San Andres 48%	£6.00
Alipus San Baltazar 48.1%	£6.00
Alipus San Juan 47.3%	£6.00
Alipus Santa Ana del Rio 47.3%	£6.00
Del Maguey Vida 42%	£4.30
Del Maguey Pachuga 49%	£12.00

### TEQUILA

Calle Blanco 40%	£4.00
Calle Reposado 40%	£4.20
Calle Anejo 40%	£4.50
Cuervo Platino 38%	£7.60
El Tesoro Silver 40%	£5.00
El Tesoro Reposado 40%	£6.00
Espolón Blanco 40%	£4.00
Espolón Reposado 40%	£4.40
Herradua Reposado 40%	£4.50
Herradua Anejo 40%	£5.20
Patron Silver 40%	£5.50
Siete Leguas Reposado 40%	£5.80
Siete Leguas Anejo 38%	£6.80
Tapatio Reposado 38%	£4.40
Tapatio Anejo 38%	£5.00



## BEERS



# DRAUGHT

Served in 1/3 or 2/3 pint measures

## FOURPURE PILSNER

*Classic pilsner, crisp and dry with a floral spicy aroma  
Medium bodied with some breadiness. Pours golden.  
Brewed in Bermondsey, local like! 4.7%*

**£2.50 / £4.50**

## FOURPURE SEASONAL

**£2.50 / £4.50**

# BOTTLES

## WINDSOR AND ETON

**£5**

*Republika: Classic clean, crisp, full flavoured lager that is slowly fermented over 3 weeks and then lagered for a further 6 weeks. This is an outstanding example of a pilsner that has been manufactured in a pure, uncompromising way. 4.8%*

## KERNEL - PALE ALE

**£5**

*An American pale ale that is constantly evolving. The guys at the Kernel produce a huge amount of pale ale and IPA, but constantly change the selection of hops, guaranteeing a new experience every time. Although every batch is different they are always fantastically full bodied and packed with fruity, aromatic flavours from the American hops. 5.5%*

## 5 POINTS - PALE ALE

**£5**

*A fresh and zesty pale ale with aspects of classic American and British styles. Brewed with malted barley, a little wheat and a selection of American hops, this is a collision of American and British craft pale ale. 4.4%*

## BRIXTON - ELECTRIC IPA

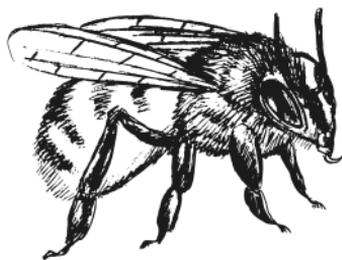
**£5**

*A lovely balance of malty sweetness and bold American hops. A beautifully strong, satisfying and fruity American IPA. 6.5%*

## HIVER GOLD

**£5**

*Created by our friend Hannah Rhodes in Bermondsey. An initial citrus bite is followed by deep, rich honey and clove. A rare breed in honey beers as the honey is added before fermentation. The result is a beautifully full honey note. 5%*



## FOOD



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## BAR SNACKS

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### Breads & oil

£3.00

### Sicilian giant green olives

£4.00

### Sweet potato fries with roasted garlic aioli

£4.00

### Hide Devilled eggs

£5.00

### Smoked salmon, lemon & dill pate served with crostini

£5.50

### Saffron and chorizo arancini

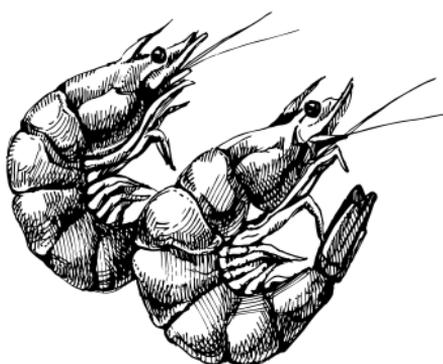
£5.50

### Chorizo, new potatoes & tzatziki

£7.00

### Tiger prawn tempura with honey, lime & soy

£7.50



### Trio of mini burgers:

Traditional beef burger,  
Chicken & cheddar cheese burger with aioli,  
Prawn, coleslaw and chilli mayo burger

£11.00

## FOOD



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## SHARING BOARDS

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### Cheese

Pecorino Toscano DOP, goat's cheese  
& smoked caciocavalli, served  
with mango chutney & toasted bread

**£20**



### Charcuterie

Roasted porchetta, seasoned venison salami  
& speck, served with cornichons

**£20**

### Mezze

Parsley & lime hummus, sweet potato & goat's  
cheese rice paper samosa, mixed garden pinzimonio,  
aubergine & garlic caviar served with pita bread

**£20**

### Hide

Smoked duck breast with pomegranate sauce,  
chorizo new potatoes & tzatziki, devilled eggs, tiger  
prawn tempura with honey lime & soy sauce, served  
with toasted bread.

**£20**

If you require allergen information,  
please speak to us when ordering. Thank you.

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