

Nipperkin

Future Past

Nipperkin

Chapter 1: *Foraged*

Orchards & Meadows

17

Lakes The One, seasonal apples, foraged meadowsweet, sweet woodruff, Idyll Wild apple soda

mellow - bubbly - aromatic

CLASSICS

Wild Kelp

21

Stauning smoke single malt, Macallan 12 sherry cask, wild kelp distillate, sherry oak, Norfolk mint, cacao nibs, roasted hazelnuts

savoury - fresh - nutty

Ramson

19

Boatyard double vodka, Renais gin, wild garlic, last years truffles, Vault coastal, three cornered leek oil

peppery - earthy - pungent

Pine & Fir

18

Cotswolds single malt whisky, Douglas fir distillate, pine buds, spruce needles, green apple Eau De Vie

herbaceous - refreshing - clean

Hedge & Soil

20

*Get it boozeless with our non alcoholic fungi spirit 15

Foraged fungi distilled spirit, Dalmore 12, wild elderflower honey, foraged hogweed, umami bitters

umami - floral - spiced

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Chapter 2: Preserving

CLASSICS

Fig & Butter

21

Michter's Bourbon whiskey, burnt British butter,
preserved fig nectar, fig leaves, fig leaf bitters

full bodied - boozy - ambrosian

Garden

15

*Booze it up with Pod pea vodka 19

Non-alcoholic pea distillate, 'arctic' celery,
pickled cucumber, dry kombucha

fresh - vibrant - dry

Roots & Stonefruits

20

Ardbeg 10 year old Islay whisky, carrot & Marmite distillate,
preserved apricots, beetroot brine, ginger vinegar,
Nipperkin's apricot mead, fermented turmeric

savoury | fresh | nutty

Elderflower & Jasmine

21

Enemigo 89 Añejo Cristalino, Axia mastiha, unripe grape juice,
preserved elderflower nectar, fermented elderflower tea,
coldbrew Jasmine tea

floral - zesty - effervescent

Rhubarb & Marzipan

20

Edward rhubarb vodka, Nipperkin's rhubarb liqueur 2023,
Disaronno Amaretto, white chocolate distillate, marzipan cream,
spiced forced rhubarb, wild rhubarb soda

fruity - nutty - bubbly

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Chapter 3: *Home Grown*

Tomato & Basil

20

Los Siete Misterios mezcal, home grown basil distillate,
Nipperkin's fennel absinthe, homegrown tomatoes and their leaves,
Norfolk shiso leaves

herbal - fresh - peppery

Beetroot & Yoghurt

17

Warner's London dry gin, caramelised beetroot spirit, home grown
yoghurt whey, Nipperkin's beetroot vinegar, forced rhubarb

velvet - rich - luscious

Black Mustard

17

Discarded Chardonnay grape vodka,
home grown black mustard leaves, Dorset wasabi distillate,
Capreolus apple Eau de Vie, King's ginger liqueur

funky - unique - savoury

CLASSICS

Menta

15

*Booze it up with Hendrick's gin and a slice of cucumber 19

Non-alcoholic distilled spirit, home grown mint cordial,
London Essence ginger ale

long - refreshing - clear

Amazake & Cream

16

Ardbeg 10, smoked English breakfast tea distillate,
wild kelp, home grown amazake, Cotswolds whisky cream

slushie - creamy - smoky

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Chapter 4: Supporting the Community

Gooseberry & Bergamot

*Developed in collaboration with bartender Renato Andrade

19

Two Drifters Devon rum, preserved fig leaves,
clarified gooseberries, bergamot liqueur, home grown basil spirit,
Lost Explorer Espadin mezcal

herbal - well rounded - fresh

Strawberry & Tea

*Nipperkin is committed to plant a tree for every drink sold

21

Sapling vodka, Japanese lapsang tea, fermented strawberries,
Kentish dessert wine, sour agent

long - bubbly - smoky

Lemon Verbena

15

*Booze it up with Warner's lemon balm gin 20

Warner's 0% gin, lemon verbena non-alcoholic spirit, hand-picked
lemon verbena, sour agent, MoMo ginger & lemon kombucha

balmy - lemon - refreshing

Pomes & Honey

18

Lakes whisky makers No.7, Somerset Cider brandy 5,
Nipperkin pome brandy, pure London honey, spiced honey wine,
fermented ginger, Idyll Wild apple soda

spiced - sparkling - mellow

Cacao & Sake Lees

21

Brugal 1888, Kanpai x Nipperkin Sake lees spirit,
pickled coffee, mizunara oak, mancino kopi vermouth,
London cocoa distillate, koji caramel

earthy - nutty - pleasant

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Softs, Beers,
Wines & Sake

Beers

	330ml
Lager, Small Beer Brewery, Bermondsey	6
Organic IPA, Small Beer Brewery, Bermondsey	6
Seasonal stout, Small Beer Brewery, Bermondsey	6
Non-alcoholic lager, Lucky Saint	6

Wines, Cider & Mead

	125ml
English sparkling wine	13
Somerset sparkling cider	10
Nipperkin elderflower mead	14
Nipperkin apricot mead	14

British Sake

	80ml
Junmai Daiginjo "Tori", Kanpai Brewery	14
Junmai Tokubetsu "Sumi", Kanpai Brewery	11
Nigori Kijoshu "Awa", Sparkling sake Brewery	15

Soft Drinks

	200ml
London Essence tonic water	4.5
London Essence soda water	4.5
London Essence peach and jasmine soda	4.5
London Essence pink grapefruit soda	4.5
London Essence roasted pineapple soda	4.5
London Essence crafted lemonade	4.5
London Essence ginger beer	4.5
London Essence ginger ale	4.5
Idyll wild apple soda	6
Idyll pine soda	6
Idyll wild rhubarb soda	6
Elderflower kombucha, MOMO	6
Ginger & lemon kombucha, MOMO	6
Hibiscus & raspberry kombucha, MOMO	6
Real dry green tea kombucha	8
Coca-Cola	4.5
Diet Coca-Cola	4.5

Suppliers

1. Eau de Vie by Capreolus Distillery, Cotswolds
2. English sake by Kanpai Brewery, London Bridge
3. Beetroots by Jamie, Herefordshire
4. Forced rhubarb by Oldroyd & Sons farm, Yorkshire
5. Wasabi and Wasabi distillate by The Wasabi Company, West Dorset
6. Conference pears and seasonal apples by John, Ringden Farm, East Sussex
7. English amaro and British fortified wines by Asterley bros, London
8. London stout beer and beers by Small Beer Brewery, Bermondsey
9. English bitter and English vermouth by Vault Aperitivo, Saffron Walden, Cambridge
10. Cider, perry and ice cider by Somerset Cider Brandy Company, Somerset
11. British honey by London Honey Company, London
12. Fermented teas aka kombucha by MoMo Kombucha, Covent Garden
13. Verjus by Verjuice, Sussex
14. British shiso leaves by Nurtured in Norfolk, Norfolk
15. Foraged produce by Wild Room, London
16. Kentish nuts by Potash Farm, Kent
17. Artisanal wild sodas by Idyll, London

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