

*Nipperkin*

# *Future Past*

*“Futurepast” signifies a cocktail menu that celebrates the cyclical nature of trends and habits in society and mankind civilizations, looking back to the past for inspiration while also envisioning how those practices might evolve or resurface in the future.”*

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## CHAPTER 1: FORAGING

### ORCHARDS & MEADOWS 15

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

*mellow – bubbly – aromatic*

### WILD KELP (A Nipperkin classic) 17

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

*savoury – fresh – nutty*

### RAMSON 18

Boatyard vodka, Renais gin, wild garlic, last years truffles, Vault coastal vermouth, 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, conifer soda

*herbaceous – refreshing – clean*

### MUSHROOM & COBNUT 19

Nipperkin's foraged mushrooms spirit, Dalmore 12, mocha vinegar, oak barrel, Kanpai brewery koji syrup, chocolate distillate, umami tincture

*umami – nutty – spiced*

*"A way to explore nature's pantry with a selection of drinks showcasing the best of British land, celebrating each season delivering wild taste through wild ingredients"*

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## CHAPTER 2: PRESERVING

### FIG & BUTTER (A Nipperkin classic) 20

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

*full bodied – boozy – ambrosian*

### CELERY & CUCUMBER 18

Pod pea vodka, "arctic" celery & cucumber juice, tomato leaf tincture, preserved English cucumbers, British chillies

*fresh – green – tad spicy*

### ROOTS & STONEFRUITS 20

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

*smoky – fruity – fiery*

### ELDERFLOWER & JASMINE 17

Enemigo 89 anejo cristalino, Axia mastiha, unripe grape juice, preserved elderflower nectar, fermented elderflower tea, coldbrew jasmine tea

*floral – zesty – effervescent*

### RHUBARB & MARZIPAN 16

Edward's rhubarb vodka, Nipperkin's rhubarb liqueur, Disaronno amaretto, marzipan cream, spiced forced rhubarb, wild rhubarb soda

*fruity – nutty – bubbly*

*"Elevated by the essence of time, these drinks are created with meticulously preserved ingredients, sourced at least two seasons ago, imparting depth and complexity to every sip"*

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## CHAPTER 3: HOMEGROWN

### TOMATO & BASIL 18

Los siete misterios mezcal, Nipperkin's homegrown 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, homegrown yoghurt whey, Nipperkin's beetroot vinegar, forced rhubarb

*velvet – rich – luscious*

### BLACK MUSTARD 17

Discarded chardonnay grape vodka, homegrown black mustard leaves, Dorset wasabi distillate, Capreolus apple eau de vie, King's ginger liqueur

*funky – unique – savoury*

### MENTA ( A Nipperkin classic ) 16

Hendrick's gin, homegrown mint, London essence ginger ale, cucumber, citrus pepper

*long – refreshing – clear*

### AMAZAKE & CREAM 20

Arbeg 10 year old Islay whisky, Nipperkin's smoked black tea distillate, wild kelp, homegrown amazake, Cotswolds whisky cream

*slushie – creamy – smoky*

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## CHAPTER 4: COMMUNITY

### GREEN APPLE & TEA 18

Two drifters Devon rum, Cornish green tea, green tea cream, Capreolus apple eau de vie, clarified gooseberries and apples

*well rounded – “tropical” – fresh*

**\*Created in collaboration with bartender Dimitris Stamidis**

### STRAWBERRY 20

Sapling vodka, Lost explorer espadin mezcal infused with strawberries, smoked earl grey tea, meadowsweet, fermented strawberries

*long – fruity – smoky*

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

### SHISO & SANSHO 16

No3 gin, Nipperkin's British shiso spirit, Essex sansho pepper, shiso vinegar

*herbaceous – balanced – refreshing*

### POMES & HONEY 18

Lakes whiskymakers No7, Somerset cider brandy 5 year old, Nipperkin's pome brandy, London honey, spiced honey wine, Idyll wild apple soda

*spiced – sparkling – mellow*

### CACAO & SAKE LEES 20

Brugal 1888 rum, Kanpai X Nipperkin sake lees spirit, pickled coffee, mizunara oak Mancino kopi vermouth, Linden leaf cocoa distillate, koji caramel

*earthy – umami – pleasant*

“A fresh and unique selection of drinks made with ingredients coming straight from our indoor vertical garden “

“A chapter that showcases 5 different ways of our understanding of supporting the bartending and the local community”

# Nipperkin



spruce needles  
reindeer moss  
Douglas fir

wild kelp

forced rhubarb

Norfolk shiso leaves

mint leaves

wild meadowsweet,

sweet woodruff

wild mushrooms

elderflower blossoms

wild garlic

elderflower

West Dorset wasabi

Raspberries

Cornish tea

Ice cider

Somerset cider brandy

Strawberries

Beetroots & root veg

## NO & LOW ALCOHOLIC

### O . G . M E N T A

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

*Refreshing - long - no alcohol*

15

### G O O S E B E R R Y

Non-alcoholic distillate, green gooseberries, green apple juice, citrus pepper

*Tangy - fresh - clean*

15

### G A R D E N

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

*Fresh - balanced - effervescent*

15

### H O N E Y & O A K

Botivo non-alcoholic spirit, British honey, Kanpai brewery sake lees, spiced Cornish tea, oak barrel

*Citrusy - frothy - low alcohol*

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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