### **DRINKS MENU**

The ethos of Clapham became the spirit of an age.

Stephen Tomkins



About us

Our name reflects the local area's rich history. In particular, the forward-thinking, brave and influential residents of Clapham, who lived here as far back as the late 1700s when it was rural Surrey.

Ultimately, their efforts were responsible for freeing hundreds of thousands of enslaved people worldwide. The Abolition of Slavery Act was drafted here in Clapham and then enacted throughout the British Empire in **1833**.

The so-called 'Clapham Sect' was a prominent local group of acclaimed social reformers and Holy Trinity Church (just across the road), was their meeting place.

Credited with "playing a significant part in the development of Victorian morality", they had a big impact in many areas and inspired dramatic social change. Their members even helped establish important organisations including The National Gallery and the RSPCA.

Inspired by their positive influence, 1833 is forward-thinking, determined to set new standards for the hospitality industry and has a strong guiding ethos to 'just be better' in everything it does.



#### Allergies? Please let us know.

Please speak to your server regarding any allergies, intolerances or dietary requirements you may have.

#### SEASONAL SPECIALS

All 12.50

#### **Aperol Spritz**

Prosecco, Aperol aperitivo with soda water.

#### Hugo

Prosecco, gin, St Germaine elderflower liqueur with soda water and mint.

#### **Honey Spritz**

Prosecco, Beesou bitter honey aperitif, Licor 43 vanilla liqueur, orange juice and soda water.

#### **Green Apple**

Prosecco, Fino sherry and cloudy apple juice with soda water.

by Hour

16:33 - 18:33

2-4-1 COCKTAILS

#### CHAMPAGNE COCKTAILS

All 14.95

#### French 75

Gin, Champagne, lemon juice and sugar.

#### **Luna Rose**

Lanique rose vodka, house-made rose and hibiscus syrup and Champagne.

#### **Old Cuban**

Bacardi Ocho, Mint and brown sugar topped with Champagne.

#### **Kir Royale**

Crème de cassis topped with Champagne.

#### **Champagne Cocktail**

Champagne with brandy, sugar, Angostura bitters and a maraschino cherry.

#### **Bellini**

Champagne with peach purée.







#### SIGNATURE COCKTAILS

All 12.50

#### Spirit of an Age

Mount Gay Rum with roasted pineapple, brown sugar and served with an Absinthe rinse.

#### **Ethos of Clapham**

House-infused chilli 818 Blanco Tequila with Fever Tree Ginger Beer and Crème de Cassis.

#### **Robbins Caipirinha**

Yaguara organic cachaça, Chambord raspberry liqueur, Tabasco sauce, lime and sugar.

#### **Common People**

Tanqueray gin, Beesou all-natural honey bitter aperitif shaken with lemon and orange juice and vegan foamer.

#### Walk of Shame

Reposado tequila, Licor 43 vanilla liqueur, Pimm's and Fernet-Branca with grapefruit bitters.

#### The Pink Pink Sands of Bermuda

Gosling Black Seal rum, Angostura Amaro, cherry liqueur, lemon and orange juice with Orgeat syrup.



A discretionary 12.5% service charge will be added to your bill.

\*two of any classic, champagne or house special cocktails for the price of one.

#### **HIGH BALL COCKTAILS**

All 11.95

#### **Nue Woo Woo**

Apricot brandy, Amaretto, lemon and cranberry juice.

#### Long Island Iced Tea

Vodka, tequila, light rum, triple sec, gin and a splash of coca cola.

#### **Dirty Lemonade**

Vodka, Blue Curação and house-made lemonade.

#### **Harvey Wallbanger**

Vodka, Galliano vanilla and orange juice.

#### **Mezcal Mule**

Mezcal, ginger ale and lime.

#### Mojito

White rum, sugar, soda water, lime and mint.



Happy Hour 16:33 - 18:33

2-4-1 COCKTAILS



#### **CLASSIC COCKTAILS**

All 11.95

Spicy Margarita Caipirinha Mojito Gimlet

Pornstar Martini Espresso Martini

French Martini

**Old Fashioned** 

**Amaretto Sour** 

**Dark & Stormy** 

Manhattan

Daiquiri

Long Island Ice Tea

Sex On the Beach

Bramble

Southside

Negroni

**Aviation** 

**Adonis** 

**Charlie Chaplin** 

**Screaming Orgasm** 

**Martinez** 

**Old Pal** 

**Japanese Slipper** 

**Woo Woo** 



#### **HOUSE-TWISTS**

All 14.95

#### **MARTINIS**

Konik's Tail Gibson

Served dry with cocktail onions.

#### Plymouth Half & Half

50:50 Plymouth Navy gin & Lillet Blanc, served with <u>Nocellara</u> olives.

Ask if you'd like it made dirty.

#### **DAIQUIRIS**

Los Olas Spiced Daiquiri

Doorly's (3yo) Daiquiri

#### **MARGARITAS**

Ojo de Dios Mezcal Margarita

Patron Reposado Tommy's Margarita

Tequila, lime & agave on the rocks with no salt.



#### **MOCKTAILS**

#### **Work Time Spritz**

All 6.50

Lyre's Italian Spritz, fresh grapefruit and tonic water.

#### 0.0% G&T

Tanqueray 0.0%, Franklin & Sons Grapefruit & Bergamot tonic water.

#### **Fashionable**

Lyer's American Malt, cinnamon and brown sugar.

#### **Seasonal Virgin Mojito**

Berries, mint, lime juice & sugar.

#### **Bloody Shame**

A virgin bloody mary.



#### NON-ALCOHOLIC SPIRITS

50ml

Lyers - Italian Spritz

All 6

Lyers - Ameretti

Lyers - American Malt

Lyers - Coffee Orginal

Tanqueray 0%

#### **NON-ALCOHOLIC WINES & BEERS**

Scavi & Ray Sparkling (No-secco)

26 / bottle

Big Drop Pine Trail Pale Ale

#### **CHAMPAGNE & SPARKLING**

By the Glass 125r	ml / Bottle		
Moët & Chandon NV, France	14 / 79		
Moët & Chandon Rosé Impérial, France	180		
Perrier-Jouët Grand Brut NV, France	220		
Bollinger Special Cuvée Brut NV, France	235		
Kingscote Estate Brut Original Method NV, England	72		
Rechsteiner Prosecco D.O.C. Brut, Veneto, Italy	48		
BEER & CIDER			
	330 ml		
Moretti Lager, Italy	5.50		

Brixton Brewery Lager, England

Tiny Rebel Pale Ale, Wales

Aspalls Cider, England



5.75

6.95

#### **WINE LIST**

WHITE	125ml / 175ml / Bottle
La Vivienda Verdejo Macabeo, Spain	6.75 / 9.75 / 39
Lurton Piedra Negra Pinot Gris, Argentina	7 / 10.50 / 42
Riversdale Sauvignon Blanc, NZ	7.50 / 11.25 / 45
Domaine Christophe Camu Chablis, France	60

#### ROSÉ

La Baume Languedoc Rosé, France	6.75 / 9.75 / 39
Whispering Angel, France	10/15/60
Rock Angel, France	70

#### **RED**

Jean Balmont Pinor Noir 2022, France	6.75 / 9.75 / 39
Domaine De La Baume Merlot 2022, France	7.50 / 11.25 / 45
Vina Cerrada Rioja Reserva 2017, Spain	9.00 / 13.50 / 54
Chakana Atorrante Malbec 2021, Argentina	60



#### **SOFT DRINKS**

#### **SODAS**

Coca-Cola	All 3
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Diet Coke

Fever-Tree Ginger Beer

Franklin & Sons:

Soda Water

**Tonic Water** 

**Light Tonic Water** 

Lemonade

Grapefruit Soda

#### **JUICES**

Fresh Orange	3.20
Cloudy Apple	2.80
Clear Apple	2.80
Pineapple	2.80
Cranberry	2.80
Tomato	2.80

#### **WATER**

Ac	qua	Panr	าa (:	still)				All 3.50
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San Pellegrino (sparkling)

#### **CORDIALS**

Bottle Green Elderflower	All 1
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Roses Lime Cordial

#### **TEA & COFFEE**

Espresso	2 / 2.80
Macchiato	2.50 / 3
Cortado	2.50 / 3
Americano	2.80
Flat White	3.40
Latte	3.50
Cappuccino	3.40
Filter Coffee	2.70
Mocha	3.70
Dirty Chai or Matcha Latte	3.90
English Breakfast / Earl Grey Tea	2.90
Chai Tea	3.50
Matcha Tea	3.50
Hot Chocolate	3.50
ADD ICE, SPECIAL MILK OR SYRUPS:	
Oat, Almond or Soy.	0.30
Cinnamon, Gingerbread, Caramel, Pumpkin Spice or Vanilla.	
FRUIT & HERBAL TEAS	

2.90 Pure Camomile / Lemon & Ginger / Blackcurrant & Blueberry / Cranberry & Raspberry / Mango & Strawberry / Orange & Lemon / Rose & Lemon Verbena.

Green Teas: Pure Green / Citrus, Ginger & Echinacea / Jasmine / Gingerbread / Matcha, Cranberry & Lime.

#### **SPIRITS LIST**

VODKA	25ml / 50ml
Eristoff	5 / 10
Grey Goose	6 / 12
Grey Goose Vanilla	6 / 12
Absolut	5 / 10
Belvedere	6 / 12
Tito's	5 /10
Crystal Head	5.75 / 11.50
Crystal Head Oynx	6.50 / 13
Haku Vodka	5.50 / 11
Baller Chilli & Bacon	5.50 / 11
Lanique Rose	5.75 / 11.50
Żubrówka	5 / 10
Konik's Tail	5 / 10



GIN	25ml / 50ml
Tanqueray	5.75 / 11.50
Tanqueray No. Ten	6.25 / 12.50
Hendrick's	5.75 / 11.50
Monkey 47	6.50 / 13
Doghouse Renegade	5.50 / 11
Brockmans	5.50 / 11
The Botonist	5.75 / 11.50
Whitley Neill Connoisseur Cut	5.50 / 11
Opihr	5.00 / 10
Roku	5.75 / 11.50
Plymouth Navy	6 / 12
Plymouth Sloe Gin	6 / 12
Tarsier Old Tom	5 / 10
Kongsgaard Raw Gin	6.50 / 13
Olso Distillery Akevitt	5 / 10
Sipsmith	5.75 / 11.50
Bombay Sapphire	5.50 / 11



RUM	25ml / 50ml
Havana 7yo	5.50 / 11
Bacardi Carta Blanca	5.50 / 11
Bacardi Ocho	5.50 / 11
Don Papa	5 / 10
Woods Navy	5 / 10
Eminente	6.50 / 13
Mount Gay	5.50 / 11
Doorly's 3yo	5 / 10
Doorly's 5yo	6 / 12
Equiano Blanco	6 / 12
Equiano Dark	6.50 / 13
Goslings Black Seal	5 / 10
Malibu	5 / 10
Saint James Rhum Agricole	5 / 10
Rhum J.M. Rhum Agricole	5 / 10
Spiced Rums:	5/ 10
Red Leg	5 / 10
Market Row	5.50 / 11
Kraken	5.50 / 11
Sly Dog	5.50 / 11
Las Olas	3.30 / 11
Yaguara Cachaça Organic White	5 / 10
Yaguara Cachaça Ouro	7/14
Waqar Pisco	6 / 12

#### WHISK(E)Y

USA	25ml / 50ml
Four Roses	5 / 10
Four Roses Single Barrel	6.50 / 13
Bulleit Bourbon	5 / 10
Bulleit Rye	5.50 / 11
Lot 40 Rye	6 / 12
Woodford Reserve	6 / 12
Jack Daniel's	5 / 10
Jack Daniel's Tennessee Apple	5 / 10
SCOTCH	
Johnnie Walker Black Label	5 / 10
Glenmorangie 10yo	5.50 / 11
Chivas 12yo	5 / 10
Glenfiddich 12yo	5 / 10
Bruichladdich The Laddie	6.50 / 13
Johnnie Walker Green Label	7.50 / 15
Argbeg Uigeadail	9 / 18



#### WHISK(E)Y

IRISH	25ml / 50ml
Jameson	4.75 / 9.50
Jameson Crested	5 / 10
Bushmills	5 / 10
Glendalough	6 / 12
Powers	5/10
Buskers	5.50 / 11
Red Breast	7 / 14
Teeling	6.75 / 13.50
West Cork Blended	4.75 / 9.50
West Cork Single	5 / 10
JAPANESE	
Toki	5.50 / 11
Hatozaki	6 / 12
Nikka	7 / 14



AGAVE	25ml / 50ml
818 Tequila (House chilli-infused)	6 / 12
El Jimador Blanco	5 / 10
Tequila Rose	5 / 10
Cazcabel Coffee	5.50 / 11
Patron Silver	8.50 / 17
Patron Reposado	9.50 / 19
Don Julio 1942	30 / 60
MEZCAL	
Ojo De Dios Mezcal	6.50 / 13
The Lost Explorer Mezcal	7.50 / 15
EDV	
Courvoisier VSOP	5.50 / 11
Remy Martin VSOP	7 / 14
Seven Tails XO	6.50 / 13
Remy Martin Tercet	17.50 / 35
Remy Martin XO	25 / 50



#### **AROMATICS** 50ml All 9 Lillet Blanc Campari Aperol Angostura Amaro Luxardo Maraschino Luxardo Bitter Rosso Luxardo Bitter Bianca Luxardo Sambuca Martini Extra Dry Martini Rosso Amaro Luciano Fernet-Branca Jäegermeister Limoncello

#### **PORT & SHERRY**

	75ml
Grahams LBV, 2018	11.50
Tio Pepe Fino Sherry	7.50
Gonzalez Byass Alfonso Oloroso	8.50
Gonzalez Byass Leonor Palo Cortado (12yr)	9



#### **LIQUORS**

50ml

All 9.50

D.O.M Benedictine

Disaronno Amaretto

Pimm's No.1

Baileys

Frangelico

Kaveri Ginger

Galliano Vanilla

Licor 43 Vanilla

Midori

St Germain

**Cherry Heering** 

Crème De Mure

**Apricot Brandy** 

Crème De Peche

Beesou Bitter Honey Aperitif

Blue Curaçao

Crème De Cassis

Chambord Black Raspberry

Passoa Passionfruit Liqueur

Kahlúa Coffee Liqueur

Cointreau





### Private Events

#### **VENUE HIRE**

We absolutely love to throw parties of all shapes and sizes. We always go the extra mile and have no venue hire fees so please enquire with the team if you have an upcoming gathering.

Whether it's a private dinner, celebration, meetup, party, or corporate or private event we'd love to help.

You can email us on: info@clapham1833.co.uk for more information and availability.



Hop behind our bar...

## FOR 2-6 PEOPLE

Cocktails are our specialty and we thrive on sharing our passion and knowledge with others. Whether its a fun night out, a team social or just because you'd like to make a mean cocktail for your friends at home...

Sign up for our fun and tasty cocktail masterclasses, perfect for small groups.

Get in touch at info@clapham1833.co.uk for more information and class availibility.



#### Allergies? Please let us know.

Please speak to your server for information relating to any allergies, intolerances or dietary requirements you may have before ordering your food or drinks.

Drinks prepared in this venue are prepared in areas that use dairy and/or other common allergens.

