



# BAR MENU

## COCKTAILS

### Just Jammin'

Ciroc vodka, Crème de Peach, RinQuinQuin, lemon, prosecco, egg white..... 9.75

### Lake Springfield

Bulliet Rye, Merlet Poire, Pisco, sherbet, lemon, ginger ale..... 11

### Eureka

Johnnie Walker Gold, cranberry, beetroot, Lanique Rose, Aperol, sherbet, lemon..... 10

### Apples and Pears

Bulliet, pear purée, sherbet, apple purée, Laphroaig, mint..... 9.25

### Not So White Russian

Haigh Club, Kalhua coffee, rooibos tea, sugar, chocolate bitter, golden syrup..... 9.25

### Up in Smoke

Zacapa 23, Antica Formula vermouth, Mr Black, Green Chartreuse, orange & chocolate bitters..... 11

### Milk Monitor

Appleton VX, Koko Kanu, pineapple, caramel, lime, angostura bitters, sugar, Cream of Coconut..... 9

### Agent Skullly

Don Julio Blanco, Ancho Reyes, chocolate bitter, lapsang tea, sugar, blueberry..... 11.5

THE SUPERSTAR

### Crackin' On

Appleton VX, Campari, Crème De Mure, pineapple, lime, orgeat..... 9.25

### Silver Lining

808 Scotch, cherry jam, Cocchi Torino vermouth, Luxardo Cherry, angostura, lemon, sugar..... 9.25

### Ping & Pong

Appleton VX, Johnnie Walker Black, red wine, angostura, triple sec, Bergamot, lemon juice, lemon bitters & sugar cane..... 10.5

### Lychee Martini

Ketel One vodka, lychee liqueur & juice, fresh lime & grapefruit bitters..... 10

### Ladies' Delight No.2

Tanqueray gin, passionfruit & cloudy apple juice, vanilla syrup & lemon juice..... 9.25

### Late to the Party

Tanqueray gin, elderflower, apple puree, sugar cane, lemon juice & mint..... 9.75

### Buck à l'Orange

Tanqueray 10 gin, blood orange syrup, sugar cane, lemon juice, cherry puree, cherry liquor, pineapple, pimento dram & prosecco..... 9.25

### Hurricane

Appleton white and dark rum, orange and pineapple juice, lime juice, vanilla syrup, passion fruit purée, angostura bitters..... 10.75

### Sunset Sour

Belvedere, RinQuinQuin, lemon, peach puree, egg white, Aperol..... 10

## SHARING MARGARITAS

For 3 or 6 people..... 25 / 45

### The Classic

### Raspberry & Rhubarb

### Strawberry & Pomegranate

## WHITE WINE

### Stellenrust Chenin Blanc 2017, South Africa

Buttery & honeyed fruits with crisp finish - a South African delight!..... 26.5 Btl

### Argento Pinot Grigio 2016, Argentina

Delicate floral aromas with tropical fruits..... 7.65 GlS / 26.5 Btl

### Tuffolo Gavi DOCG 2016, Italy

Elegant with floral aromas & intense citrus flavours..... 30.6 Btl

### Vine Mind Riesling 2016, Australia

Elegant aromas, lavender alongside lime and salted caramel..... 36.7 Btl

### Il Banchetto Bianco 2014, Italy

Dry, light & fresh in style..... 5.6 GlS / 19 Btl

OUR HOUSE WHITE

### Ceps de Sud Viognier 2016, France

Refreshing aromas and flavours of peaches and apricots..... 30.6 Btl

### Pouilly Fuisse Domaine Trouillet 2015, France

100% Chardonnay, full flavour with lemon & peach..... 47.9 Btl

### Alto Bajo Chardonnay 2017, Chile

Translates to 'high low' - tropical ripe fruit flavours..... 7.1 GlS / 21.5 Btl

### Satellite Sauvignon Blanc Marlborough 2016, New Zealand

Loaded with tropical flavours, passionfruit & lychees..... 32.5 Btl

### Cuatro Rayas Sauvignon Blanc 2016, Spain

Full bodied grapefruit & passion fruit..... 7.2 GlS / 25 Btl

### La Cote Flamenc Picpoul de Pinet Coteaux du Languedoc 2016, France

This refreshing natural wine works well with any pizza..... 28 Btl

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## RED WINE

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### Moonriver Danube Pinot Noir 2016, Hungary

*Juicy flavours of red fruit, raspberry & cherry* ..... 6.9 Gl / 28 Btl

### Tilia Malbec 2016, Argentina

*Big and rich with notes of plum, chocolate & cherry*..... 8.5 Gl / 29.5 Btl

### Lorosco Carmenere 2016, Chile

*Dark berries, blackcurrant, plums & sweet spice*..... 24.9 Btl

### Charles Smith Velvet Devil Merlot 2013, USA

*Soft smooth velvety texture with sweet spice*..... 37.5 Btl

### Acacia Tree Pinotage 2016, South Africa

*Ripe red berries with earthy flavours* ..... 5.7 Gl / 20.95 Btl

OUR HOUSE RED

### Vivanco Rioja Crianza 2013, Spain

*Bright red fruits, violets, vanilla & spice* ..... 32.5 Btl

### Millton Pinot Noir 2015, New Zealand

*Grown & picked following the cycle of the moon, ripe cherry, rose & leather* ..... 42.9 Btl

### La Troubadour Carignan Grenache 2016, France

*Smooth & easy drinking, plum & blackberry undertones* ..... 22.9 Btl

### Lorosco Reserva Colchagua Merlot 2016, Chile

*Made by a former French rugby star Gerard Bertrand, it's scrummy!* ..... 7.3 Gl / 26 Btl

### Riva Leone Barbera 2015, Italy

*Red cherry, & dark berry with a refreshing finish*..... 26.5 Btl

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## ROSÉ

### Pez de Rio Rosé Garnacha Syrah 2014, Spain

*Fresh aromas of red berries, a delight to drink!* ..... 6.5 Gl / 23.5 Btl

### Cotes de Provence Rosé Domaine Pastoure 2016, France

*Bright peachy fruit with a faint strawberry note & crisp dry finish*..... 8.4 Gl / 32.5 Btl

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## SPARKLING

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Chandon Brut..... 9 Gl / 50 Btl

Chandon Rosé ..... 11 Gl / 58 Btl

Prosecco Valdobbiadene Brut Jeio Bisol..... 7.65 Gl / 39 Btl

Prosecco Valdobbiadene Brut Jeio Bisol, 150cl Magnum..... 75 Btl

Prosecco Valdobbiadene Brut Jeio Bisol, Rosé..... 7.95 Gl / 40 Btl

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## CHAMPAGNE

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Moët & Chandon Brut Imperial ..... 13.5 Gl / 80 Btl

Moët & Chandon Rosé Imperial ..... 17 Gl / 100 Btl

Palmer Brut ..... 11.2 Gl / 65 Btl

Palmer Brut Rosé ..... 76.5 Btl

Veuve Clicquot ..... 14.5 Gl / 85 Btl

Dom Perignon ..... 220 Btl

Magnum Palmer ..... 175 Btl

We serve 175ml measure as standard.  
A discretionary 12.5% service charge will be added to your bill when served at tables. Credit card minimum spend is £5.

## BEER BOTTLES

Heineken 5% 330ml..... 4.7

Sagres 5% 330ml..... 4.75

Sol 4.5% 330ml..... 4.6

### OUR SELECTION OF HOUSE BEERS

Estrella 4.6% 330ml..... 4.8

Coast To Coast Pale Ale 4.6% 330ml..... 5.1

Caledonian Three Hops 4.5% 330ml..... 5.5

Peroni 5.1% 330ml..... 4.8

Pilsner Urquell 4.4% 330ml..... 4.75

Birra Moretti 5.5% 330ml..... 4.7

Maltsmiths IPA 4.6% 330ml..... 5.3

Lagunitas Daytime 4.65% 355ml..... 6.5

Meantime Stout 4.5% 330ml..... 6.75

Guinness Original 4.2% 330ml..... 5

Brewdog Nanny State 0.5% 330ml..... 4

Heineken 0% 330ml..... 3.5

### FOR THE DRIVERS

Estrella Daura (gluten free) 5.4% 330ml..... 5

Vedett Wheat 4.7% 330ml..... 5.75

## DRAUGHT BEERS

Heineken 5%..... 5.1

Birra Moretti 4.6%..... 5.4

Amstel 4.1%..... 4.9

## ABOUT OUR BEER SELECTION

Beer. Used to be that thing your dad would drink by the pint whilst your mum sipped a white wine (you just had a water, you were driving). But beer these days can be fancy AF and our beer list shows the ever growing range and quality of London's local Breweries, to make beer a drink for literally everyone (old enough).

We've selected our favourites, featuring more unusual options ranging from robust and hop lead Pales and IPAs, while including classics that stand the test of time.

So whether you are into a fizzy beer that tastes like drinking flowers or you like it bitter like... well, bitter, we've got you covered. Covered in BEEEEER.

## CIDERS

Bulmers Original 4.5% 500ml..... 5.25

Old Mout Cider Kiwi & Lime 4% 500ml..... 5.5

Old Mout Cider Passionfruit & Apple 4% 500ml..... 5.5

Old Mout Cider Pomegranate & Strawberry 4% 500ml..... 5.5

Old Mout Cider Summer Berries 4% 500ml..... 5.5

# GIN PALACE

## FARRINGDON

Gin or ‘dram’ shops were originally chemists which sold gin for medicinal purposes and became “Gin Palaces” in the 1830’s, as a result of the booming London population and economy.

Gin Palaces were built to be fashionable and lavish, with newly introduced gas lights. Bounce proudly sits close to the 18<sup>th</sup> century home of gin production and our beautiful bar pays homage to the old Gin Palaces of the time.

*How gin’teresting.*

### PLEASE NOTE

We serve 50ml measure as standard, 25ml are available on request.  
Mixers are charged separately.

### STAFF'S FAVOURITES

## OUR SELECTION OF GINS

<b>King of Soho</b> Garnish: juniper & lime peel ..... 10	<b>Blackwood</b> Garnish: mint & juniper berries ..... 9.2
<b>Langleys no.8</b> Garnish: grapefruit & basil ..... 9.5	<b>Bols</b> Garnish: lime & juniper ..... 9.75
<b>Millers</b> Garnish: red berries & black pepper ..... 9.2	<b>Bombay</b> Garnish: lime peel ..... 7.8
<b>Monkey 47</b> Garnish: raspberry & lime peel ..... 12	<b>Bombay Dry</b> Garnish: lemongrass & pepper ..... 7.8
<b>209</b> Garnish: orange & grapefruit peel ..... 10	<b>Brokers</b> Garnish: kaffir lime leaf ..... 7.8
<b>No3</b> Garnish: lemon & orange peel ..... 9.75	<b>Caorun</b> Garnish: apple & chilli ..... 9.2
<b>Ortodoxo Columbia</b> Garnish: orange peel & lemongrass ..... 12	<b>Colonel Fox</b> Garnish: coriander & orange peel ..... 9.2
<b>Oxley</b> Garnish: lemon peel ..... 10.2	<b>Fifty Pounds</b> Garnish: coriander & blackberries ..... 10
<b>Plymouth</b> Garnish: berries & lime ..... 7.25	<b>GB Chase</b> Garnish: ginger ..... 8.5
<b>Plymouth Navy</b> Garnish: lemon slice ..... 9.75	<b>Gin Mare</b> Garnish: basil & thyme ..... 10
<b>Plymouth Sloe</b> Garnish: berries & mint ..... 7.25	<b>Haymans London</b> Garnish: lemon peel & coriander ..... 10
<b>Portobello</b> Garnish: orange wheel ..... 8.5	<b>Haymans Old Tom</b> Garnish: lemon slice ..... 10
<b>Silent Pool</b> Garnish: lemon ..... 9.75	<b>Hendricks</b> Garnish: cucumber & blackpepper ..... 8.75
<b>Tanqueray</b> Garnish: lemon ..... 7.6	<b>Bathtub</b> Garnish: orange & junipers berries ..... 10
<b>Tanqueray 10</b> Garnish: grapefruit & lime peel ..... 11	<b>Japanese Gin</b> Garnish: cucumber & sisho leaf ..... 11.2
<b>Terroir</b> Garnish: orange & grapefruit peel ..... 11	<b>Jinzu</b> Garnish: green apple ..... 11
<b>Whitney Neil</b> Garnish: lemon peel & ginger ..... 10	<b>Ki No Bi Japanese Gin</b> Garnish: yuzu & sansho pepper ..... 12
<b>Williams Chase</b> Garnish: lemon peel ..... 10	<b>Junipero</b> Garnish: grapefruit peel ..... 12
<b>Aviation</b> Garnish: raspberries & grapefruit peel ..... 10.5	<b>Glendalough Wild Botanical Gin</b> Garnish: mint & lemon ..... 8
<b>Beefeater 24</b> Garnish: lemon & orange peel ..... 9.2	<b>Seedlip Garden 108</b> Garnish: cucumber ..... 5.5
<b>Elephant</b> Garnish: red apple ..... 11	<b>Spice</b> Garnish: grapefruit peel ..... 5.5

ALCOHOL FREE

## A SELECTION OF OUR HOUSE SPIRITS

<b>Ketel One</b>	
<i>Vodka</i> .....	7.6 Dbl / 130 Btl
<b>Tanqueray</b>	
<i>Gin</i> .....	7.6 Dbl / 130 Btl
<b>Bulleit Bourbon</b>	
<i>Whiskey 45%</i> .....	7.6 Dbl / 130 Btl
<b>Don Julio Blanco</b>	
<i>Tequila</i> .....	5 Sgl / 10 Dbl / 150 Btl
<b>Johnnie Walker Black Label</b>	
<i>Whiskey</i> .....	7.6 Dbl / 130 Btl
<b>Appleton White</b>	
<i>Rum</i> .....	7.6 Dbl / 130 Btl
<b>Appleton Estate</b>	
<i>Dark rum</i> .....	7.6 Dbl / 130 Btl

## A SELECTION OF OUR PREMIUM SPIRITS

### VODKA

Belvedere Pure.....	10
Belvedere Unfiltered.....	10
Chase.....	10
Círoc.....	8.5
Crystal Head.....	12.5
Tito's.....	9

### TEQUILA

Patron XO.....	10
Patron Silver.....	11
Don Julio Reposado.....	6 S / 11.5 D
Tapatio.....	9.5

### RUM

Zacapa XO.....	18
Zacapa 23.....	11
Kraken.....	8
Gosling's.....	8
Diplomatico.....	10

### COGNAC

Hennessy VS.....	8.5
Martel VS.....	8
Courvoisier VS.....	8

### WHISKEY

Bulleit Rye.....	9.5
Talisker.....	10
Dalwhinnie.....	14
Glenfiddich 12.....	9
Glenfiddich 15.....	12
Makers Mark.....	8.5
Woodford Reserve.....	8.5
Haig Club.....	9.7
808.....	8

### PLEASE NOTE

We serve 50ml measure as standard,  
25ml are available on request.

Mixers are charged separately.

## SOFT DRINKS

Coca-Cola 16oz.....	1.75	Ginger Ale 200ml btl.....	2
Diet Coke 16oz.....	1.75	Ginger Beer 330ml btl.....	2
Lemonade 16oz.....	1.75	Red Bull Free.....	3.5
Tonic 16oz.....	1.75	Red Bull Tropical.....	3.75

## VIRGIN COCKTAILS

### St. Paul's

*Fresh orange juice, passionfruit, cucumber and bitter lemon*..... 5

### R & R Spritz

*Fresh raspberry & rhubarb, elderflower, lemon juice topped with soda*..... 5

### Berry Handsome

*Red Bull, apple juice, lime juice, sugar and blackberries*..... 5

### Designated Driver

*Red Bull Sugar Free, apple juice, mint leaves and strawberries*..... 5

### Buzz Right-here

*Red Bull Tropical, pineapple juice, lime juice, mint, Angostura bitters & passion fruit*..... 5

### Garden Sour

*Seedlip Garden, apple & lemon juice, cider vinegar & rosemary*..... 5.5

### Raspberry Martini

*Seedlip Spice, raspberries shrub & apple juice*..... 5.5

## SHOOTERS

### Lady Luck

*Tanqueray gin, passion fruit, lime and vanilla*..... 4.75

### Holy Shot

*Appleton VX, raspberry and coconut*..... 4.75

### BounceCAM Shooter

*Chilli spiced Ketel One vodka with elderflower, served with candied orange*..... 4.5






# FOOD

Planet Earth, heard of it? It's where we take our inspiration for our menu items (basically everywhere), although there is a distinctly British influence.

Ingredients are seasonal and ethically sourced from specialist suppliers with a focus on free range, seasonality, and sustainability wherever possible, so your soul can enjoy them as much as your taste buds.

Ensuring that our suppliers share our passion, and give only the best care for their animals is very important to us, and means we can guarantee the most premium and tender meat. This is why we are proud to use Label Anglais free range chickens and Jimmy Butler's free range Sussex pigs.

So free range, they choose to live in a shared house in Hastings.

KEY:  nuts |  vegetarian |  vegan |  chilli

We store nuts in our kitchen – nut trace contamination may be present. If you are allergic to nuts, please ask staff to suggest a nut-free meal. Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts & shellfish.

A discretionary 12.5% service charge will be added to your bill when served at tables. Credit card minimum spend is £5.

## SHARING FOOD


Olives – Sorrento olives with basilico & chilli   ..... 3.95

Stone Baked Pizza Breadsticks – whipped feta, truffle & chive  ..... 4.5

Iced Crudités – celery, candied beetroot, peppers and cucumber with white bean, smoked garlic, tarragon & mint dip  ..... 4.5

Nachos – salted corn tortillas, smoked mozzarella & Monterey Jack, guacamole, ricotta sour cream, tomato salsa and pulled pork ..... 8.95  
*Meat-free option available* ..... 6.95

**Drunken Wings** – free range chicken wings with bourbon & honey ..... 7.5  
**CHEF'S FAVOURITE**

Crackers & Dips – roasted red pepper houmous, crushed spiced avocado, tomato and coriander salsa, aubergine baba ghanoush with salted corn tortillas, spiced crackers & aubergine crisps  ..... 8

**Pulled Pork Sliders** – two sliders with pickles, red onion relish & crispy speck ..... 8.5  
**TRY THESE**

Chicken Skewers – Moroccan spiced chicken, charred vegetables, with yoghurt, mint & basil dressing ..... s 5.95 / L 7.95

Roasted Potato Wedges – Keen's cheddar, chilli, crispy shallots with Bloody Mary ketchup  ..... 6.5

Naked Mini Hot Dogs – French's mustard, Bloody Mary ketchup and crispy shallots ..... 5.95

Sharing Board – Cobble Lane coppa, piccante salami, shaved fennel, pecorino shavings, sun blushed tomatoes, charred artichokes & pickles, Sorrento olives and spiced crackers ..... 15.5

## PIZZA BREADS

Gluten-free pizza base is available for any pizza

Crushed tomatoes & pesto <sup>Ⓝ</sup> .....	6
Goat's cheese & caramelised red onions <sup>Ⓟ</sup> .....	6
Confit smoked garlic & rosemary <sup>🌿</sup> .....	6
Fiordilatte cheese, rosemary, oregano & smoked garlic <sup>Ⓟ</sup> .....	6.5

## IN A BUN

Served with triple cooked, oven baked chips

**Buttermilk Fried Chicken Burger** – pickled rainbow slaw, chipotle and lime ..... 12.95

THE CLASSIC

**Portobello Mushroom Burger** – halloumi, roasted tomatoes, Sriracha, crispy shallots, gorgonzola dressing, red onion, spinach <sup>🌿</sup> ..... 11.95

**Hot Smoked & Pulled Beef** – San Marzano tomatoes, baby gem, gherkins, pickled red chillies, red onion & smokey bourbon sauce ..... 13.5

KEY: <sup>Ⓝ</sup> nuts | <sup>Ⓟ</sup> vegetarian | <sup>🌿</sup> vegan | <sup>🌶️</sup> chilli

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## 12" STONE BAKED PIZZA

Gluten-free pizza base is available for any pizza

Salami Milano with mozzarella.....	13.5
Hay smoked mozzarella, confit garlic, wild rocket & smoked speck.....	13.5
Posh Hawaiian with smoked ham hock, buffalo mozzarella, caramelised pineapple & fresh chilli <sup>🌶️</sup> .....	14.5
Smoked and pulled pork blade, buffalo mozzarella, roasted tomatoes & crispy speck.....	14.25
White pizza with thyme roasted wild mushrooms, wild rocket & gorgonzola.....	14
Mozzarella, San Daniele ham with rocket & sun blushed tomatoes.....	14.25
Goat's cheese, caramelised red onions & rosemary <sup>Ⓟ</sup> .....	12
Buffalo mozzarella with tomato & fresh basil .....	12
<b>Spicy pork &amp; fennel, plum tomatoes, buffalo mozzarella, basil &amp; chilli <sup>🌶️</sup></b> .....	<b>14</b>
THE SUPERSTAR	
Buffalo mozzarella, Sorrento olives, Sicilian anchovies, fried capers, oregano & smoked garlic oil.....	13
Mozzarella, spinach, Clarence Court free range egg & parmesan.....	14
Kashmiri chicken, paneer cheese, toasted almonds, red onion, candied beetroot & coriander <sup>Ⓝ</sup> <sup>🌶️</sup> .....	14.5
Wild mushrooms with buffalo mozzarella and sun blushed tomatoes, truffle, pecorino shavings & basil pesto <sup>Ⓝ</sup> .....	14.25
Honey & truffle roasted butternut squash, charred tenderstem broccoli, buffalo ricotta, toasted pine nuts & chilli <sup>Ⓝ</sup> <sup>Ⓟ</sup> <sup>🌶️</sup> .....	13.5