

I remember
the future

Cream of
FOODBANK
SOUP

EVEN

STILL NOT A



HAPPY BIRTHDAY



REL
MON
DE
AR
SEX

**LONDON
RABBIT CITY**



NO PLACE FOR HATE



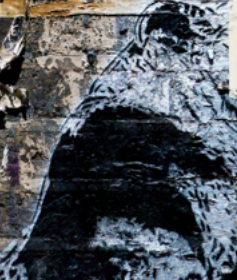
**WHITE HOUSE
OVER GIRL**

**BILL
POSTERS
WILL BE
PROSECUTED**



BOW BAR

**THE BELL
IS CALLING**





BOW BAR

LONDON



BOW BAR

LONDON



CAPTURING THE ESSENCE OF EAST LONDON'S MELTING POT

Bow Bar where elegance meets anarchy and cultures collide to create something new and unique.

The Bow Bell, from which we take our name, is perhaps one of the city's most iconic symbols. It's the bell which, if born within its earshot, defines an authentic Londoner. It was founded at a fractious meeting place where the glamour and refinement of the city's financial district meets the hotbed of radicalism and innovation of the East End. Since it first chimed it's always been a clarion call to all those who toil within its reach to down tools and let the good times begin.

This has inspired us to create a menu contrasting distinctly London-crafted ingredients and dishes with the exciting influences of the East End's cultural melting pot. The Bow Bell is a meeting place – and we found our influence where tradition meets modernity, elegance meets anarchy, and local meets global.

Welcome to the place where street attitude meets city refinement.



CLASSICS | 16

BELL OLD FASHIONED

Chivas infused with Orange, Demerara Syrup, Oranges and Angostura Bitters
Whiskey | Orange | Strong

PARTY AT PALOMA'S

Codigo infused with Grapefruit & Ginger, Pink Grapefruit Sherbet, Agave, Lemon Juice, Homemade Pink Grapefruit Soda
Tequila | Grapefruit | Spritz

HUGO SPRITZ

Edinburgh Gin Elderflower Liqueur infused with Pandan Leaves & Basil, Cucumber & Mint Shrub, Citric Shrub
Liqueur | Herbs | Spritz

BOW 75

Monkey 47 infused with William Pears, Citric Shrub, Simple Syrup, Lemon Juice, Pommery Apanage
Gin | Citric | Sour

SOUR KILLER

Havana special Rum infused with Figs, Orgeat, Manzana Verde, Fig Liqueur, Lime Juice, Red Wine
Rum | Orgeat | Sour

ORDER IN SAZERAC

Pineapple Tartan Cognac, Pom Mollasses Syrup, Caramelised Chocolate, Fatwash Absinthe, Hot Honey
Cognac | Tropical | Strong

All produce is prepared in an area where allergens are present. For those with special dietary requirements, who wish to know about the ingredients used, please ask a member of the Management Team. All spirits are served in 50ml. 25ml serving is available on request. Fortified wines in 100ml. Wines served in 175ml. 125ml available on request.

All prices inclusive of VAT. A 12.5% discretionary service charge will be added to the bill.



SIGNATURES | 18

ESPRESSO FROM THE EAST

White Chocolate & Coffee Sauvelle, Brunette, Chocolate Bitter, White Chocolate Foam
Vodka | Coffee | Sweet

BERRY BABY

Beefeater 24 infused with Berries, Edinburgh Gin Raspberry Liqueur, Citric Shrub, Sweet Hibiscus & Pepper Foam
Gin | Berries | Sweet

GRAFFITI GLASS

Leblon with Rosemary & Thyme, Italicus, Lavendar & Rosemary Syrup, Citric Shrub, Lemon Juice, Fortified Malbec, Elderflower Tonic, Clarified with Milk
Cachaca | Rosemary | Spritz

ENGLISH BREAKFAST TEA

Absolut Elyx infused with Marmalade, English Breakfast & Orange Oleo, Sauvignon Gomme, Lemon Juice, Burlesque Bitters
Vodka | Orange | Sweet

STRAWBERRY STREET

Mint infused Mezcal Del Maguey, Strawberry Oleo & Vinaigrette, Lime Juice, Triple Sec, Clarified with Oat Milk
Mezcal | Strawberry | Sweet

APPLE LANE

Fudge & Apple Laphorig, Spiced Sugar Syrup, Fresh Apple Juice, Manzana Verde, Lemon Juice
Whisky | Apple | Mellow

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COCKTAIL ZERO | 14

225 TONIC

Cucumber Water, Mint Infusion,
Sugar, Salt, Lime, Sparkling
Water (18 kcal)

Cucumber | Spritz

VERENA 25

Hibiscus & Orange Oil Tea, Soda
(10 kcal)

Hibiscus | Dry

FLOWER MARKET

Honey Jasmine & Rosemary Tea,
Elderflower Tonic, Hibiscus Foam
(65 kcal)

Rosemary | Sweet

BOW 74

Everleaf Marine infused with
William Pears, Citric Shrub, Simple
Syrup, Lemon Juice, Wild Idol Brut
(39 kcal)

Citric | Spritz

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NO ALCOHOL DRINKS |

	Bottle	Glass
Ceder's (4 kcal)		7
Seedlip Garden (0 kcal)		7
Everleaf Marine (15 kcal)		7
Wild Idol Brut (24 kcal)	50	13
Wild Idol Rose (25 kcal)	50	13

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WINES

CHAMPAGNE & SPARKLING

	Bottle	Glass
Bottega Poeti Prosecco Brut DOC	Italy	50 13
Bottega Poeti Prosecco DOC Rosé	Italy	53 14
Louis Pommery England Brut NV, Hampshire	England	67 17
Pommery Brut Apanage NV	France	125 23
Pommery Brut Rosé NV	France	145
Pommery Brut Royal NV	France	140
Taittinger Brut Réserve	France	130
Taittinger Brut Prestige Rosé	France	150
Bollinger Spécial Cuvée Brut NV	France	155
Bollinger Rosé Brut NV	France	160
Ruinart Blanc de Blanc	France	250
Pommery Brut Royal NV Magnum	France	220
Dom Pérignon Brut	France	450

FORTIFIED & PORT

Graham's 10 Year Old Tawny Port	Portugal	9
Fortified Malbec, Malamado, Zuccardi, Mendoza	Argentina	9

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WHITE

	Bottle	Glass
Vinuva Organic Pinot Grigio, IGT Terre Siciliane	Italy	51 12
Marius by M.Chapoutier Vermentino, Pays d'Oc	France	42 11
Albariño, Paco & Lola, Rias Baixas	Spain	55 14
Chablis 1er Cru Vaucoupin, J. Moreau et Fils	France	80 20
Stellenrust Chenin Blanc	SA	45 12
Journey's End V1 Chardonnay	SA	55 14
Sauvignon Blanc, Single Block L5, Yealands Estate	NZ	45 12
Gerard Bertrand Heritage Picpoul White, Occitanie	France	50 13
Roots by Wilhelm Weil Riesling, Rheinhessen	Germany	45 13

RED

Nero d'Avola, Vinuva Organic, Terre Siciliane	Italy	42 11
Costières de Nimes La Ciboise, M. Chapoutier	France	44 12
Gerard Bertrand Heritage Pinot Noir	France	55 14
Viña Real, Rioja Crianza	Spain	50 13
Errázuriz 1870 Teno Block Merlot, Curicó Valley	Chile	46 12
Valpolicella Superiore Ripasso, Bottega	Italy	60 15
Terrazas selection Malbec, Uco Valley, Mendoza	Argentina	52 13
Journeys End, V4 Single Vineyard Cabernet Sauvignon	SA	62 16
Zensa Organic Primitivo IGP Puglia	Italy	47 12

ROSÉ

Pink Flamingo Organic Grenache Gris Rosé	France	50 13
Whispering Angel Rosé, Cotes de Provence,	France	63 16
Gérard Bertrand Hampton Water Rosé, Languedoc	France	55 14

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BEERS

DRAUGHT

	1/2	Pint
Camden Hells	5	9
Toast New Dawn Session IPA	5	9
Stella	5	9
Camden Stout	5	9

BOTTLES

Menabrea	7.5
Aspall	9
Peroni Libera 0%	6.5

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SPIRITS

VODKA

Absolut Elix	Sweden	13.5
Belvedere	Poland	19
Black Cow	UK	15
East London Vodka	UK	14
Grey Goose	France	16
Grey Goose Citron	France	16
Haku	Japan	14
Konik's Tail	Poland	14.5
Nadar	Arbikie	15
Sauvelle	France	15
Snow Queen	Kazakhstan	16

APERITIF

Amer Picon	11.5
Aperol	11.5
Campari	11.5
Luxardo Maraschino	13.5
Chartreuse Green	17.5
Chartreuse Yellow	17.5

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SPIRITS

GIN S

Beefeater 24	UK	14.5
Bombay Sapphire	UK	13
Brockman's	UK	14.5
East London Gin	UK	14
Elephant Gin	Germany	14
Engine	Italy	14.5
Gin Mare	Spain	15
Hayman's Old Tom	Scotland	14
Hendrick's	Scotland	14.5
Monkey 47	Germany	16.5
Oxley	UK	14.5
Roku Gin	UK	14.5
Sipsmith London Dry	UK	14.5
Rivington Gin	France	14.5
Tanqueray	Scotland	13.5
Tanqueray 10	Scotland	18.5
The Botanist	Italy	15
Portobello Road	UK	14
Plymouth Navy Strength	UK	16
225 Gin - ask for flavours	UK	14

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TEQUILAS & AGAVE

Clase Azul Reposado	Jalisco (Los Valles)	61
Codigo	Mexico	18
Don Julio Blanco	Atotonilco El Alto	20
Don Julio 1942	Atotonilco El Alto	61
Enemigo Blanco	Jalisco	15
Enemigo 89 Cristallino	Jalisco (Los Valles)	23
Etero Silver	Jalisco	15
Olmeca Altos Plata	Altos	14.5
Olmeca Altos Reposado	Altos	14.5
Patron Silver	Jalisco	15
Patron XO Café	Jalisco	15
Zignum Joven Mezcal	Oaxaca	17
Clase Azul Mezcal Durango	Durango	91
Illegal Reposado Mezcal	Oaxaca	22
Mezcal Verde	Tlaxolula	16
Vida del Maguey	San Luis del Rio	19.5
Zignum Joven Mezcal	Oaxaca	17

VERMOUTH

Carpano Antica Formula	15
Martini Fiero	10
Martini Riserva Rubino	10
Martini Bianco	10
Martini Rosso	10
Lillet Blanc	10
Lillet Rouge	10
Tio Pepe	10

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SPIRITS

RUMS & SUGAR CANE

Appleton Extra 12YO	Jamaica	16.5
Bacardi 8YO	Puerto Rico	14.5
Brugal 1888	Dominican R.	15
Diplomatico Reserva Exclusiva	Venezuela	45
Don Papa	Philippines	14.5
Doorly'5	Barbados	15
Doorly X.O	Barbados	15.5
El Dorado 12	Guyana	15
El Dorado 15	Guyana	18
Gosling's Black Seal	Bermuda	19
Havana Special	Cuba	16
Havana 3YO	Cuba	13
Havana 7	Cuba	18
Santa Teresa 1796	Venezuela	20
Wray & Nephew	Jamaica	16
Zacapa XO	Guatemala	26
Zacapa Solera 23	Guatemala	15.5
Kraken	Caribbean	15
Leblon Cachaça	Brazil	18
Plantation Pineapple Rum	Barbados	15
Havana Club Anejo 15YO	Cuba	40

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WHISKIES

USA

Blanton's Original Single Barrel	Kentucky, USA	23
Blanton's Gold Edition	Kentucky, USA	25.5
Buffalo Trace	Kentucky, USA	13
Eagle Rare 10YO	Kentucky, USA	18.5
Jack Daniel's No. 7	Tennessee, USA	13
Maker's Mark 46	Kentucky, USA	19.5
Woodford Reserve	Kentucky, USA	14
Bulleit 95 Rye	Indiana, USA	17.5
Woodford Rye	Kentucky, USA	21.5

IRELAND

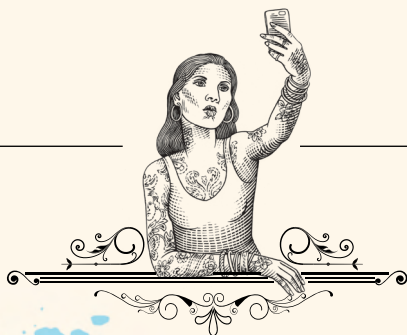
Jameson's	Ireland	12.5
Red Breast 21	Ireland	60.5

JAPAN

Suntory Toki	Torihara, Japan	16
Suntory Hakushu 12YO	Torihara, Japan	50.5
Suntory Hakushu 18YO	Torihara, Japan	120
Suntory Hibiki 21YO	Shimamoto, Japan	180
Suntory Yamazaki Distillers Reserve	Shimamoto, Japan	20.5
Suntory Yamazaki 12YO	Shimamoto, Japan	45.5
Suntory Yamazaki 18YO	Shimamoto, Japan	200
Nikka from the Barrel	Yoichi, Japan	20

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SPIRITS

WHISKIES

SCOTLAND

Ardbeg	Isle of Islay, Scotland	18
Balvenie 14YO Caribbean Cask	Speyside, Scotland	21
Bowmore 15YO	Isle of Islay, Scotland	20
Bowmore 18YO	Isle of Islay, Scotland	25
Cao Ila 12YO	Isle of Islay, Scotland	20
Chivas Regal 12	Scotland	14
Glenfiddich 18YO	Highland, Scotland	36
Highland Park 12YO	Highland, Scotland	16
Highland Park 18YO	Highland, Scotland	45.5
Johnnie Walker Black Label	Highland, Scotland	14.5
Johnnie Walker Blue	Highland, Scotland	80
Laphroaig 10YO	Isle of Islay, Scotland	17.5
Lagavulin 16YO	Isle of Islay, Scotland	27.5
Monkey Shoulder	Speyside, Scotland	12.5
Macallan 12YO Double Cask	Moray, Scotland	23.5
Oban 14YO	Highland, Scotland	28

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Talisker	Isle of Islay, Scotland	18.5
The Macallan Double Cask 12YO	Highland, Scotland	23.5
The Macallan Double Cask 15YO	Highland, Scotland	40
The Macallan Double Cask 18YO	Highland, Scotland	70.5
The Macallan Sherry Cask 25YO	Highland, Scotland	400

COGNACS & BRANDY

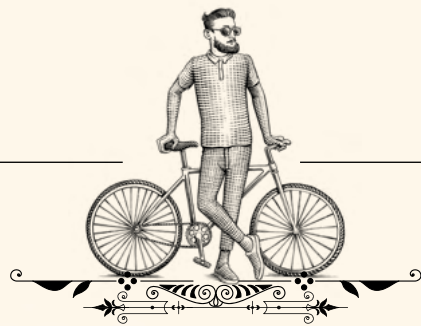
Baron de Sigognac V.S	Armagnac, France	18
Baron de Sigognac 20YO	Armagnac, France	25
Courvoisier VSOP	Jarnac, France	17
Pierre Ferrand Ambre	Cognac, France	19
Hennessy XO	Cognac, France	51
Hennessy Paradis	Cognac, France	300

AFTER DINNER & AMAROS

Amaro Montenegro	11.5
Baileys	12.5
Fernet Branca	11.5
Disaronno Amaretto	13.5
Pierre Ferrand Dry Orange	14
Nectar Pedro Ximenes	10.5
Matsui Umeshu	13
Averna	11.5
Cynar	11.5
Drambuie	15.5
D.O.M Bénédictine	13
Luxardo Limoncello	12.5
Nardini Bianca Veneto	17
Barsol Quebranta	14
Pisco ABA	14

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TEA & COFFEE

COFFEE

Espresso (5 kcal)	4
Double Espresso (5 kcal)	4.5
Americano (11 kcal)	5
Cappuccino (194 kcal)	5.5
Latte (194 kcal)	5.5
Flat White (194 kcal)	5.5

TEA

Hope & Glory Tea Selection (2 kcal)	6
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SOFT DRINKS

Harrogate Sparkling Spring Water (0 kcal)	4
Harrogate Still Spring Water (0 kcal)	4
Soft Drinks	4
Franklin & Sons Lemonade (43 kcal)	4
Franklin & Sons Tonic Water (32 kcal)	4
Franklin & Sons Soda Water (0 kcal)	4
Franklin & Sons Light Tonic Water (18 kcal)	4
Franklin & Sons Ginger Ale (45 kcal)	4
Franklin & Sons Ginger Beer (50 kcal)	4
Juices: Apple (108 kcal), Cranberry (160 kcal), Pineapple (116 kcal), Orange (102 kcal), Tomato (54 kcal)	4

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BOW BAR

LONDON

IF YOU KNOW, YOU KNOW

Watch our expert mixologists prepare your unique cocktails with seasonal, homemade and locally sourced ingredients.

Bow Bar leads with sustainability. From agave straws, to the reusable ingredients creatively applied across our cocktails and partnering with local suppliers. How have you got to the end of the menu and not ordered our very own 225 Gin in collaboration with Portobello Road Distillery?

Sustainability is as deeply rooted in our DNA as cocktail creation is. Our mixologists don't hold back, and we're proud to play our part to help look after our planet.

Enter the order and chaos to see for yourself.



BOW BAR

LONDON

STREET ATTITUDE CITY REFINEMENT



BowBarLDN