

The Rooftop Sessions



Cocktails

SMOKED & SPICED MARGARITA 13

Tapatio Blanco, mezcal, lime, chilli

PALOMA SPRITZ 13

Tapatio Blanco, Cocchi Americano, grapefruit sherbet, soda

RUSTY MELON 12.5

Los Siete Misterios mezcal, melon liqueur, tumeric, ginger

STAR OF PASSION 12.5

Sapling vodka, passion fruit, pineapple, lime, vanilla

ITALICUS SPRITZ 13

Italicus, bergamot, white vermouth, green tea, prosecco

RASPBERRY & POM SHOT 8.5

Tapatio Blanco, goji berry, spiced raspberry & pomegranate

0%

BROADCASTER SOUR 9

Pentire Adrift, elderflower, lime, cucumber



Draught Beer

CAMDEN HELLS 'Lager', Eng 4.6% 6.5

CAMDEN HELLS 'Pale Ale', Eng 4% 6.8

PERONI 'Nastro Azzuro', Ita 5.1% 7

GUINNESS 'Stout', Ire 4.2% 7

TWO TRIBES CAMPFIRE 'Hazy IPA', Eng 5.2% 7.5

Bottled Beer & Cider [all 6]

NOAM 'Lager', Ger 5.2%

EMPRESS 'IPA', Eng 5.9%

HARBOUR 'Singlefin Lager', Eng. 4%

PERONI 'Gluten Free', Ita 5%

SANDFORD ORCHARDS Blackberry cider, Eng 4%

WIGNAC CIDRE BLANC 'Le Lievre' Fra 4.5%

BIG DROP 'Pale Ale', Eng 0.5%

WIGNAC CIDRE 'La Lady', Fra 0%



Rooftop Party Enquiries

events@openhouselondon.com

AN OPTIONAL 12.5% SERVICE CHARGE IS ADDED TO YOUR BILL.

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Sparkling & Champagne

Prosecco, Prima Alta, Veneto, ITA	9 / 39
Maison Mirabeau 'La Folie' Sparkling Rosé, Provence, FRA	9.5 / 45
Joseph Perrier, Cuvée Royale Brut, Champagne, FRA	14 / 77
Billecart Salmon, Brut Réserve, Champagne, FRA	82
Joseph Perrier, Cuvée Royale Rosé, Champagne, FRA	98
Noughty Sparkling Chardonnay 0%, Thomson, ESP	6 / 35



Rosé

Petit St Maur, Provence, FRA	10 / 39
Maison Mirabeau, 'Pure', Provence, FRA	12.5 / 50
By Ott, Domaine Ott, Côtes de Provence, FRA	65

White

Grillo, Il Folle, Sicily, ITA	8 / 30
Picpoul de Pinet, Domaine de Guillemarine, Languedoc, FRA	9 / 36
Sauvignon Blanc, Touraine, Domaine des Vaublins, Loire Valley, FRA	9.5 / 39
Chenin Blanc, Protea, Antonij Rupert, Franschhoek, RSA 2023	10.5 / 42
Gavi di Gavi, Luigi Tacchino, Piedmont, ITA	48
Vermentino, 'M' Blanc, Chateau Saint-Maur, 'M' Blanc, Côtes de Provence, FRA	50
Riesling, Zephyr Wines, Marlborough, NZ	58
Chardonnay, Cape Mentelle, Margaret River, AUS	14 / 56
Sancerre, Le Chêne du Roy, Domaine Pierre Girault, Loire Valley, FRA	65

Red

Les Jardins Fleuris, Languedoc-Roussillon, FRA	8 / 30
Primitivo, Terre di Montelusa, Puglia, ITA	8.5 / 32
Malbec, La Linda, Bodega Luigi Bosca, Mendoza, ARG	12 / 46
Pinot Noir, Les Turitelles, Domaine AltugnaLanguedoc, FRA	11 / 44
Côtes du Rhône, Bouquet des Garrigues, Clos du Caillou, Rhône Valley, FRA	60
Pinot Noir, Bob short for Kate, Ben Glover, Marlborough, NZ	62

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PALOMA SPRITZ

Tapatio, Cocchi Americano, grapefruit sherbet, soda 13

SMOKED & SPICED MARGARITA

Tapatio, mezcal, lime and chilli 13

ITALICUS SPRITZ

Italicus, bergamot, vermouth, green tea, prosecco 13

Snacks

Green olives pb	5
Roasted mixed nuts pb	5
Vegetable crisps, chive dip v	5
Skin on fries v	6
Triple cooked chips, truffle aioli, Winchester v	8

To Share

St Ives monkfish scampi, curry tartare	11
Suffolk ham hock sausage roll, house piccalilli	9
British charcuterie, chutney, toast, pickles	12
Buttermilk fried chicken, chilli, lime	10
Mini fish & chips, crushed peas, tartare sauce	10
Crab & crayfish sub, Marie rose gem lettuce, apple	14
Plant based sliders, harissa yogurt, avocado, smoked cheddar v*	12
British Wagyu burger, smoked cheddar, truffle, bacon, relish	16

Sweet

Mini lemon cheesecake	4
Chocolate truffles	4



PB = PLANT BASED
V = VEGETARIAN
* = PLANT BASED ON REQUEST

PLEASE LET US KNOW OF DIETARY OR ALLERGEN NEEDS. AN OPTIONAL 12.5% SERVICE CHARGE IS ADDED TO YOUR BILL.

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