



x PENTIRE

DISTILLED
COASTAL
BOTANICALS

NON-ALC.

CARDAMOM + CUCUMBER 9

Pentire Seaward, fresh mint, fermented cucumber, cardamom spice, Three Cents Aegean tonic, soda water

LONG – FRESH – SPICED

SHISO + OREGANO 9

Pentire Seaward & Coastal Spritz, East Sussex grown shiso leaves, fresh mint, oregano oil

HERBACEOUS – AROMATIC – COASTAL

PEAR + AYRAN 9

Pentire Adrift & Seaward, burnt concorde pear, salted yoghurt, caramelised white chocolate, pear concentrate

VELVETY – TOASTED – CONFECTED

CHERRY + ALEPPO 9

Pentire Adrift & Coastal Spritz, Aleppo chilli, fermented orange blossom, Three Cents cherry soda, sour agent

CRISP – PEPPERY – EFFERVESCENT

SIGNATURE COCKTAILS

KITRON MARGARITA 16

Lost Explorer tequila blanco, O/Purist Tsipouro,
Naxos Kitron liqueur, wild green gooseberries,
citrus blossom, Yorkshire lemon verbena, Cornish sea salt

AROMATIC – CITRUSY – FRESH

MAHLEB GIMLET 15

Axia Mastiha spirit, Essex grown cardamom leaf,
mahleb seeds, KAMARA sweet woodruff “vermouth”

SHORT – SPICED – SILKY

IBRIK ESPRESSO 12

Belvedere dirty brew vodka, ground cardamom,
Ibrik cold brew coffee, cocoa nibs

COFFEE WITH A KICK – SHORT – CREAMY

YOGHURT COSMO aka YOSMO 15

KAMARA blackberry spirit, “Arctic” sloe gin,
Greek yoghurt, caramelized beetroot spirit,
raspberry vinegar, grape molasses

FRUITY – CLEAN – VELVETY

PICKLED SMASH 16

Hendrick’s gin, Norfolk grown shiso leaves,
“toursi” pickled cucumber, grated horseradish,
basil leaves, fresh mint

FRESH – HERBAL – REFRESHING

SIGNATURE COCKTAILS

SMOKED PEPPER DAISY 16

Los Siete Misterios Doba-Yej mezcal, single variety tsipouro, smoked boukovo, KAMARA hay smoked tomato spirit, crushed black pepper, basil leaf oil

SPICY – PEPPERY – SMOKED

WHEY SOUR 16

Blend of Mount Gay rums, British strawberries & raspberries, wild chamomile, whey aromatized with woodruff and sweet clover, lemon juice

CREAMY – FRUITY – SWEET & SOUR

MIKONIAN MARTINI 15

Belvedere vodka, single variety Tsipouro, pickled cucumbers, tomato water, salt, bell peppers & caper leaf

SAVORY – SEMIDRY – FRESH

NO & LOW COCKTAILS

STONEFRUIT “MANHATTAN” 14

Citrus non alcoholic spirit, Roots non alcoholic vermouth, stone fruit non alcoholic aperitif, peach & almond extract

AROMATIC – SOPHISTICATED – NON ALCOHOLIC

FENNEL SHRUB 14

Low alcohol gin, damiana & cannabis extract, lemon verbena, wild fennel switchel, soda water

SPICED – REFRESHING – ULTRA LOW ALCOHOL

KAMARA CLASSICS

MARTINI 16

Belvedere Vodka or Tanqueray No.10, Retsina
& Amontillado Sherry

CRISP – DRY – CLEAN

OLD FASHIONED 16

Manifesto Aged Tsipouro, Woodford Reserve Bourbon,
sugar & Aromatic Bitters

BOLD – WARMING – ROUNDED

NEGRONI 16

O/Purist Tsipouro, Campari Bitter, Sipello Gooseberry
Aperitif, Karminia Vermouth, & Skinos Mastiha

BITTER – BOLD – BALANCED

Our team is experienced in making a wide range of classics.
Just ask, we are here to please!

WINE

KARANIKA BRUT CUVEE SPECIALE 13

Sparkling wine, 2023

MOËT & CHANDON IMPÉRIAL BRUT 15

Champagne, NV

MYLONAS RETSINA 9

White wine, 2024

VOURVOUKELI MALAGOUSIA 10

White wine, 2023

MAGOUTES ROSÉ

XINOMAVRO-MOSCHOMAVRO 12

Rosé wine, 2024

MELITZANI NAOUSSA

PDO XINOMAVRO 15

BEERS & CIDER (330ml)

KEO LAGER 5.9

LUCKY SAINT 5.5

Alcohol free beer

SHOWERINGS TRIPLE VINTAGE CIDER 6.5

All wines are served by the glass in 125 ml measures.

For more wine options please ask for our full wine list.

Wine vintages may vary.

BAR MEZZE

Toasted fluffy pita & za'atar (VG, DF)	3.0
Marinated olives with preserved lemon, chilli & rosemary (GF, VG, DF)	4.0
Smoked aubergine baba ghanoush & harissa oil (GF, VG, DF)	6.9
Cod's roe taramosalata with sumac onions	7.5
Cretan graviera cheese, Naxos arseniko cheese, wild fig, za'atar & sumac pita chips, radish	12.5
Crispy calamari, zhoug aioli, burnt lime & Aleppo chilli (GF, DF)	12.2
Fried chicken, muhammara, Greek graviera (N)	14.5
Potato chips, feta & oregano (GF, V, VG*)	6.2
Tomato, garlic, vinaigrette, olive oil rusk bread (VG, DF)	8

DESSERTS

Baklava sandwich, pistachio ice cream & honey cream (N, V)	9.5
Kataifi cheesecake, Corinthian raisins, preserved lemon curd & cocoa tuile (V)	8.5

(V) Vegetarian (VG) Vegan (DF) Dairy-Free (GF) Gluten-Free (N) Contains Nuts (*) Can be substituted

Please always inform your server of any allergies or intolerances before placing your order. We cannot guarantee the total absence of allergens. A discretionary optional service charge of 13.5% will be added to your bill. All the money is shared between the team that looked after you today. If for any reason you felt the service you received was not up to scratch, please let us know and we'll remove it for you.