

Cocktails

Negroni	£8.50
House gin, Campari & sweet vermouth	
Espresso Martini	£8.50
Espresso shot, house vodka & coffee liqueur	
Boulervardier	£8.50
Bourbon Whiskey, Campari & Sweet Vermouth	
Rosemary & Pineapple Margarita	£8.50
Rosemary-infused tequila, orange liqueur, pineapple, lime & black pepper	
Painkiller	£9.00
Pusser's rum, orange juice, pineapple, coconut & ground nutmeg	
Pornstar Martini	£9.00
House vodka, passion fruit puree, passion fruit liqueur & Prosecco	
Hemingway Daiquiri	£8.50
House rum, lime juice, maraschino, grapefruit juice	
Bramble	£8.50
House gin, lemon juice, sugar syrup & blackberry liqueur	
Old Fashioned	£8.50
Bourbon whiskey, sugar, bitters	
Dark & Stormy	£8.50
Goslings rum, ginger beer, fresh ginger & lime	

Red Wine

175ml Bottle

De Gras Merlot, Chile	£5.00	£19.00
Fruity, acidic, balanced		
Austral Crianza Rioja,	£6.85	£26.50
Spain Dark berries, caramelised toffee, butter		

White Wine

Trashumante Blanco,	£5.00	£19.00
Spain Fresh, balanced, elegant		
Knights Point Sauvignon	£6.85	£26.50
Blanc, New Zealand Crisp, citrus, fresh		
Prosecco	125ml 6.0	£26.00
Medium dry, golden apple		

Gin & Tonic Serves

Botanist & Hibiscus Tonic	£8.50
Made in Islay, It contains no fewer than 31 botanicals of which are native to the island itself, served with floral-flavoured tonic and complimented with citrusy Italicus aperitivo, juniper berries, lime peel and berries.	
Tanqueray 10 & Fever Tree Indian Tonic	£8.50
A small-batch Tanqueray named after the number of the No. 10 still in which it is made served with lime & grapefruit zest, vetiver gris liqueur & pepper	
Bombay Sapphire & Indian Tonic	£8.50
Clean, bright world-famous vapour-infused gin, served with classic Indian tonic and lemon peel, grapefruit bitter and juniper berries to garnish.	
Hendricks & Indian Tonic	£8.50
Refreshing gin infused with rose petals, served with classic Indian tonic and cucumber, peppercorns, lavender and rose water to garnish.	
Little Bird & Mediterranean Tonic	£8.50
Peckham-based small batch gin with citrus notes & ginger, served with fresh-flavoured tonic and orange, celery, rhubarb bitters and juniper berries to garnish.	
Half Hitch & Elderflower Tonic	£8.50
Local small batch gin with black tea and bergamot amongst its botanicals, paired with fragrant tonic and lime zest, celery bitters, fresh basil and peppercorns to garnish.	
Opihr & Cardamom Tonic	£8.50
Spicy, savoury gin made with botanicals from the traditional spice route back to the UK, served with fragrant cardamom tonic and finished off with fresh ginger, orange peel, cloves and a cinnamon stick	

We have an array of speciality gins from all over the world and we'd love to tell you about them! Please ask your server for more information on our range.

Spirits are served in measures of 25ml.
50ml measures are also available.

All prices inclusive of VAT.

Two Spoons are proud to bring back the magic of the Big Easy to South East London; blending exciting New Orleans flavours with the vibe of the speakeasy. Perfect plates to share as you sip on our bespoke cocktails.

Served Wednesday – Saturday from 18:30

NIBBLES

Sicilian Green Olives -3.50 (VG)

Sourdough Bread – 2.50 (V) with infused olive oil

BITS AND BITES

Jambalaya Wings 6.75

Marinated chicken wings served with our cajun jambalaya sauce

Crispy Cornmeal Calamari (VEO) 7

with new orleans italian red sauce and lime

Crab Spring Rolls 9

Served with bourbon & tabasco ketchup

Frickles (VG) 4.75

Crispy fried pickles served with vegan garlic mayo

Cajun Halloumi Fries (V) 5.70

served with ketchup

Creole Curly Fries 4.50 (VG)

served with vegan mayo

LARGE PLATES

Big Easy Stew 10

Smoked spicy beef sausage and white beans slow cooked in a creole tomato sauce served with rice

Burnt Ends Bun 9

Succulent smoked beef brisket burnt ends with BBQ sauce with Monterey Jack cheese.

add curly fries 4.50

Buttermilk Chicken Bun 9

Marinated buttermilk fried chicken, homemade pickles, chipotles pimiento cheese, lettuce, creole aioli

add curly fries 4.50

Oak Smoked Ribs 8.50

Pork loin ribs with sticky BBQ sauce, & 'slaw

add curly fries 4.50

DESSERT

Blueberry & Chocolate Fondant 5.00

Blueberry spiked chocolate fondant

add vanilla ice cream 3.70

Canele 3.50

Delicacy from France, with a baked Caramelized crust and soft custardy heart.

Choice of 3: Rum (contains alcohol), salted caramel and Nutella

(V) – vegetarian, (VG) – vegan, (VEO) – vegan option available

Food Allergies and Intolerances

Some of our foods contain allergens.

Please speak to a member of staff for more information