BOUNCE

——— The home of ping pong———

BOUNCE

GRAZING

Sharing Boards

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Player s	Board	One - £	12.95		

- Pitted gordal olivesRoasted Mediterranean vegetables with fresh basil pesto
- & shaved parmesan **3** Sun blushed baby plum tomatoes, mozzarella & fresh basil pesto **3**
- Pecorino with thyme, red pepper chilli jam

Players Board Two - £13.50 Sorrento clives & kalamata with basilia

- Sorrento olives & kalamata with basilica, pickled garlic & chilli
 Feta marinated with parsley, herbs de Provence, sweet green & red peppers & sun blushed tomatoes
- Cured pure pork salami with hazelnuts
- Salami Milano

Players Board Three - £13.50 • Pitted gordal olives

- Boqorones Italian anchovy fillets with capers, parsley, red & green peppers and lemon zest
- Smoked salmon strips with roasted horseradish & beetroot
- Peppino peppers stuffed with feta

Pizza Bread

Tomato & pesto (1)	£6
Caramelised onions & goats cheese	£6
Roasted garlic & rosemary	£6

Mini Pizza 8"

Salami Milano	£7
Mozzarella & San Danielle ham with rocket, onion & sun blushed tomatoes	£8
Tomato & basil sauce with buffalo mozzarella & basil leaves	£6
Sweet pepper, aubergine, pamesan & fresh marjoram	£7
White pizza with roasted wild mushroons, baby spinach & truffle oil	£6

12.5% option service charge will be added to your bill when served at tables

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.

EATING

Antipa s ti	•••••••••			
Pitted gordal olives	£3.5			
Sorrento olives & kalamata with basilica, pickled garlic & chilli				
Feta marinated with parsley, herbs de Provence, sweet green & red peppers & sun blushed tomatoes				
Peppino peppers stuffed with Feta				
Roasted Mediterranean vegetables with fresh basil pesto & shaved parmesan ①				
Roasted red pepper houmous with grissini				
Zucchini with lemon & lime juice & chilli olive oil				
Smoked salmon strips with roasted horseradish & beetroot	£5.5			
Pecorino with thyme & red pepper chilli jam	£4.5			
Sun blushed & baby plum tomatoes, mozzarella & fresh basil pesto ①				
Boqorones - anchovy fillets with capers, lemon zest & olive oil	£4			
Air Dried/Cured Meats	•••••••			
Salami Milano	£4.5			
Coppa - cured pork with cloves & cinnamon	£4			
San Daniele ham with Galia melon				
Bresaola - air dried beef fillet with rocket & shaved parmesan	£5.5			
Cured pork salami with hazelnuts 🐧	£5.5			
Pizza	•••••			
Salami Milano	£12.5			
Sweet peppers, aubergines, parmesan & fresh marjoram	£11.5			
White pizza with roasted wild mushrooms, baby spinach & truffle oil	£13.5			
Mozzarella, San Danielle ham & rocket	£13.75			
Goat's cheese, caramelised onions & rosemary	£11			
Smoked mozzarella, roasted garlic, dressed rocket leaves & speck	£12.5			
Roma plum tomatoes, salted anchovies, capers & olives	£12			
Mozzarella, baby spinach free range egg, parmesan & nutmeg ①				
Tomato & basil sauce with buffalo mozzarella and basil leaves				
Pork & fennel, plum tomatoes & buffalo mozzarella	£12.5			

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BOUNCE

Our beautiful bar is a homage to the Gin palace - the predecessor of the beloved public house - and our menu aims to be accessible just as these establishments were way back when. We have taken some inspiration from our surrounds of Hatton Garden, The City of London and, of course, from the sport of Wiff Waff, Table Tennis or, as we prefer, Ping Pong.

Cocktails

Gin Lane Spritz £9 Beefeater 24 gin, Aperol, Kamm & Sons, fresh orange, topped prosecco

The Pink One £8
Absolut vodka, Lillet Rose, fresh lemon, sugar syrup, raspberries, egg white

Mothers Pearl Eselvedere vodka, fresh pink grapefruit, fresh lemon, orgeat, topped with tonic

Match Point Margarita £9
Olmeca Altos tequila, homemade
chipotle Ribena, fresh lime, citrus salt

A Shrubbery
Havana 3yr rum, Tawny Port, fresh
lemon, sugar syrup, raspberry vinegar,
topped Soda

Apples and Pears £8.5 Somerset cider brandy, fresh pear, pink clove liqueur topped with prosecco

Ladies Delight No. 2 £7.5
Beefeater gin, passion fruit, cloudy apple juice, vanilla syrup, lemon juice

Ping Pong Show
Olmeca Altos tequila, lemongrass,
ginger, fresh lime, agave syrup,
pineapple juice

Applejack Slim
Jack Daniels whiskey, ginger syrup,
fresh lemon, cloudy apple juice,
topped ginger beer

Absolutely Flawless
Absolut Elyx, Lillet blanc, Cointreau, lemon juice, ginger syrup

Wiff Waff
Hendrick's gin, homemade Earl Grey
tea syrup, fresh lemon, cucumber,
topped with tonic

Treacle Tart
Havana 7yr, maple syrup, shrub
cordial, cloudy apple juice, orange

Autumn Fruit Cup (our homemade seasonal take on pimms)
Martell V.S.O.P cognac, fruit cup mix,
topped ginger ale and seasonal fruit

Winning Smash £8.5
Chivas 12 vr scotch whiskey fresh

Chivas 12yr scotch whiskey, fresh lemon, fresh orange, sugar syrup, mint

De Beer £7.5
Beefeater gin, fresh lemon, honey
syrup, orange, topped with blue moon

Caramel du Sel
Woodford Reserve bourbon, fresh
lemon, salted caramel agave syrup

The Tipping Point £13 (maximum 2 per person)
Absolut vodka, Beefeater gin, Havana 3yr rum, Olmeca Altos tequila, orgeat, maraschino liqueur, Pernod absinthe, orange bitters, grenadine, fresh lime, fresh pink grapefruit, topped lemonade

Virgin Cocktails

St Pauls £5
Fresh orange juice, passion fruit, cucumber, bitter lemon

Joe's Iced Tea Earl Grey tea syrup, fresh raspberry, lemon juice, lemonade

Spirits

House Spirits from £6.50 + mixer
Absolut vodka
Beefeater gin
Havana club 3yr rum
Jack Daniels whiskey

Premium Spirits from £8 + mixer
Belvedere vodka
Beefeater 24 gin
Havana 7yr rum
Gentleman Jack whiskey

Olmeca altos reposado tequila

Olmeca altos blanco tequila

Chivas 12yr scotch

Martel V.S.O.P cognac

We serve 50ml measure as standard, 25ml are available on request. An optional 12.5% service charge will be

added to your bill when served at tables.

White Wine

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J Fernando Macabeo Sauvignon Blanc 2011 Spain Bursting with flavour, perfect for a Pinot Grigio and Sauvignon fan	£18.00 Btl. £4.45 Gls.
Terre di Giumara Grecanico IGT Sicilia Caruso-Minini 2011 Sicily Super fresh, juicy and zingy	£22.00 Btl.
Conde Villar Vinho Verde Branco 2011 Portugal WOW! Bright, citrus, tropical with a slight spritz. Unreal!	£24.00 Btl. £5.95 Gls.
Minini Uvello Pinot Grigio 2011 Italy Fruity and delicate	£25.00 Btl.
La Cote Flamenc Picpoul de Pinet Coteaux du Languedoc 2011 France Bursting with flavour, perfect for a Pinot Grigio and Sauvignon fan	£26.00 Btl. £6.40 Gls.
Chardonnay Domaine La Croix Belle IGP Cotes de Thongue 2011 France A crisp and clean Chardonnay but with real depth in flavour	£28.00 Btl.
Journeys End Weather Station Sauvignon Blanc 2011 South Africa Tropical flavours, a hit for any Sauvignon lover!	£30.00 Btl.
Pouilly Fuisse Domaine Trouillet 2010 France A rich Burgundy with real class	£50.00 Bti.
Red Wine	
Legato Nero d'Avola 2011 Sicily Juicy, and super smooth	£19.00 Btl. £4.50 Gls.
Villa dei Fiori Montepulciano d'Abruzzo 2010 Italy A Classic Italian wine that is filled with crisp, juicy red fruit flavours	£22.00 Btl.
Domaine La Croix Belle Caringole Syrah Carignan Merlot 2010 France This is so nice and easy to drink that you'll have to be careful!	£24.00 Btl. £5.95 Gls.
Lagrimas de Garnacha 2010 Spain The best modern red from Spain, with burst forest fruit flavours	£25.00 Btl. £6.15 Gls.
Tilia Malbec 2011 Argentina Big and rich, but not over powering!	£28.00 Btl.
Journeys End The Pastors Blend Cabernet Sauvignon Merlot 2009 South Africa Bordeaux blend from South Africa, juicy and smooth	£30.00 Btl.
DSG Phincas Rioja 2008 Spain A superbly balanced Rioja a true winner	£50.00 Btl.

Rosé

Petit Papillon Grenache Rosé 2011 France A mouth watering rosé bursting with summer fruit

Moet & Chandon Brut Imperial

£22.00 Btl. £5.45 Gls.

£70.00 Btl.

Sparkling

Prosecco Valdobbiadene Brut £35.00 Btl.

Jeio Bisol NV Italy £6.50 Gls.

A magnificent drop of our favourite

fizz ... and huge thirst quenching ability

NV Champagne

Veuve Clicquot Yellow Label £80.00 Btl. NV Champagne

Moet & Chandon Rose Imperial £90.00 Btl.

NV Champagne

Moet & Chandon Grand Vintage £120.00 Btl.
Brut 2003 Champagne

Dom Perignon 2003 Champagne £210.00 Btl.

Beer

Draught Beer

Coors 4% £4
Grolsch 5% £4.50
Blue Moon 5.4% £5.20

Bottled Beer

 Peroni 5.1%
 £4

 Corona 4.5%
 £4.10

 Negro Modelo 5.4%
 £4.60

 Camden Town pale ale 4%
 £5

 Sam Brooks London Porter 4.9% (500ml)
 £5.50

 Sam Brooks Junction Ale 4.5% (500ml)
 £5.50

Cider

Kopparberg bottled cider 4.5% (500ml) £5.50

12.5% option service charge will be added to your bill when served at tables
Wine is served 175ml as standard. 125ml is available on request
Champagne is served 125ml as standard

