



GREAT GUNS
— **SOCIAL** —

W e l c o m e !

Great Guns Social has been a source of unconventional entertainment since 2017. Over the years we have been hosting series of kitchen pop-up residencies; food, wine & spirit tastings; private parties; business meetings & much more. The cool interior also makes our venue ideal for artists as a movie or photoshoot location or exhibition.

WiFi

Name: SocialGuest

Password: SocialGuest@SE1

COCKTAILS

all £11.50

Ask your favourite classics too!



RUDOLF'S JUICE

Beefeater, mulled wine syrup, Ms. Better's Bitters foamer, lemon



DIPLOMATICO OLD FASHIONED

Diplomatico, chocolate bitters, muscovado



SMOKED BANANA OLD FASHIONED (+£2)

barrell aged Discarded Banana Peel rum, Pedro Ximénez, Angostura bitters



LIQUID CRÈME BRÛLÉE

salted caramel vodka, double cream, vanilla



GINGERBREAD COLADA

Courvoisier, Malibu, pineapple, gingerbread, coconut, lemon



WINTER MAI TAI

Bacardi Carta Blanca, Wray & Nephew, Angostura, cinnamon, orange, lime



NEGRONI GOES NUTS

Frangelico, Campari, sweet vermouth



ALMOND FEST

Woodford bourbon, amaretto, cranberry jam, lemon, foamer



MEXPRESSO MARTINI

el Jimador, Mr Black, espresso



HOT TODDY

Jack Daniel's Tennessee Honey, ginger, lemon, honey

LEMON WAFER

(house special cocktail) £12

salted caramel vodka, Frangelico, popcorn syrup, salted caramel cyrup, double cream, touch of lemon

0%

Seedlip & Tonic

25ml with Fanklin & Sons

£6

Virgin Piña Colada

pineapple juice, coconut cream lime

£5

Sucker Punch

mix of juices with fruit garnish

£5

Heineken 0%

£4

Erdinger 0%

£4.50

STAY TUNED

Sign up for our newsletter to be the first to know about upcoming events / chef / special offers!



SMALL PLATES

Great as a snack with our cocktails & beers.

Great for sharing.

Great also when you are hungry. Just order more!

VEGETARIAN

Potato tots

paprika seasoning

£5

Chargrilled flatbread, add hummus +£1

sumac, Za'atar

£2.50

Mixed olives

great compliment to our beers and cocktails

£4

Harissa aubergine bruschetta

w/ hummus

£5

Charred Padron peppers

w/ guacamole

£4

Halloumi fries

w/ paprika, parsley

£5

Porcini mushroom arancini

truffle aioli, Parmesan

£6

MEAT

Katsu chicken tenders

chip shop curry sauce

£7

Buffalo chicken wings

crispy onion

£7

Prawns Pil Pil

chilli, garlic

£6

Jamón & Manchego

cheese & charcuterie platter

£8

SWEET

Lemon tart

crème fraîche, raspberry

£6



If you have any allergies or dietary requirements, please let us know!
We add discretionary service charge 12.5% to all bills.

WINE

WHITE

	Glass	Bottle
Le Rouler, Blanc de Blancs France, fresh citrus, herby apple & floral aromas	£6.50	£26
El Esteco 1945, Torrontes Argentina, green apples & lemon	£8.25	£35
Frost Pocket, Sauvignon Blanc New Zealand, long lasting lime & tropical fruit flavours	£8.75	£36
Stump Jump, Chardonnay Australia, lightly oaked with honeydew melon aroma	£10	£40
Definition, Mâcon-Villages France, fresh blend, citrus, peach	£10.50	£42
Pfafel, Grüner Veltliner Austria, fine & fruity with a pinch of pepper	£10.90	£44
Cloudy Bay, Savignon Blanc New Zealand, Marlborough's classic		£55

ROSÉ

	Glass 175ml	Bottle 750ml
J. L. Quinson, Côtes de Provence France, full with fine spicy aromas	£7.50	£31

RED WINE

	Glass 175ml	Bottle 750ml
Le Rouler, Rouge France, red fruit & earthy notes	£6.50	£26
Santa Ana Reserve, Malbec Argentina, plum, spices & chewy tannins	£7.50	£30
On The Grapevine, Shiraz Australia, dark fruit & black pepper	£9	£37
Ramón Bilbao, Rioja Spain, ripe blackberries, notes of liquorice and leather	£10	£40
Leyda, Pinot Noir Chile, cherries & herbs with mineral notes	£10.50	£45

BUBBLES

	Glass 125ml	Bottle 750ml
Prosecco	£6.50	£26
Ask for champagne selection	from £14	£70

BEER

DRAUGHT BEER

Birra Moretti £4 / £6.50

BOTTLES & CANS

Heineken £5.25

Amstel £5.25

Tiger £5.25

Beavertown Gamma Ray APA £6.25

Beavertown Neck Oil £6.25

Guinness £5.25

Doom Bar (500ml) £6.25

Old Mount Cider (different flavours, 500ml) £6.75

Aspall Original (500ml) £6.75