

Dram London has never been about standing still. Our latest menu builds on that ethos, designed to draw you through the space, drink by drink, idea by idea. It's about movement, about discovery—about rethinking how a cocktail can guide your experience.

This isn't just about what's in the glass. It's about how you engage with the bar, how flavors shift as you move through the venue, and how creativity isn't confined to the drinks—it's in the journey itself.

Two Perspectives, One Story

Every drink concept is told in two different ways, offering a dual perspective on flavor:

Upstairs (Opens at noon) - Draft Highballs: Crisp, bold, and built for effortless enjoyment. Big flavors, minimal fuss, maximum impact.

Downstairs (Opens at 6 PM) - Technique-Driven Interpretations: The same core idea, expanded with modernist techniques and a deeper complexity.

Same ethos, different executions—two sides of the same coin.

Designed for Exploration

Dram London isn't just a bar. It's an experience in motion. The venue was built to be one continuous space, guiding guests naturally between floors. Whether you start with a highball upstairs and chase the idea downstairs, or stumble across a canned RTD in the Pool Room's vending machine, the space itself invites you to explore.

Creativity isn't just behind the bar—it's in how you move, how you choose, and how you drink.

Hyper-Seasonality & Agility

Freshness is everything. The menu evolves in step with the seasons, using ingredients sourced in collaboration with Shrub (Kent, UK) and other local producers. This keeps things agile, responsive, and always rooted in what's tasting best right now.



DRAM

DOWNSTAIRS

COCKTAILS

Highballs on tap £12

MINT

Don Julio Blanco Tequila, St Germain

GRAPES

Ramsbury Vodka, Champagne Cordial

TOMATO & PEACH

Florio Superiore Dry Marsala

STRAWBERRY & EUCALYPTUS

Siete Misterios Mezcal

CITRUS LEAF

Campari, Carparno Bianco

ALMOND

Courvoisier Cognac VSOP, Tonic

Cocktails £14

GRAPES

El Gobernador Pisco, Champagne Virjus

ALMOND & PINEAPPLE

Craigellachie 13yo Whisky

LYCHEE & TARRAGON

Botanist Gin

NEROLI

Bruichladdich Classic Laddie Whisky

TOMATO & PEACH

Takamaka White Rum

CARAWAY & ORANGE

El Dorado 12yo Rum

STRAWBERRY & EUCALYPTUS

Buffalo Trace Bourbon

BLACK PEPPER

Ramo de Rosas Mezcal

MINT

Ocho Tequila, Milk Punch

CLAY

Renais Gin, Rested

Bottle service

CONDITIONED HIGHBALL 220

Corvus 2 / Johnnie Walker Blue and Coconut

water Fermented together with French

Sparkling Wine yeast

WINES

Red	£10
White	£10
Orange	£10
Bubbles	£15

BEER

1936 Can	£5
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CIDER

Showerings	£6
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RADLER

1936 Lager, Delicious Cordial	£6
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NO/LOW

1936 Lager 0%	£5
Real Sparkling Tea	£8
ZooZ	£5

FOOD

House Nachos VE	£7
Beets, Horseradish & Feta Cream VE	£7
Hash Browns, Gochujang Ketchup, Fino Mayo VE	£6
Bread, Miso Butter VG	£4
Mixed Nuts VE. VG.	£4
Olives VE. VG	£4
House Pickles VE. VG	£4

Please make us aware of any allergies

DRAM MERCH

Ask at the bar. When it's gone, it's gone. Unless we make more

Long **L** Rocks **R** Up **U**

Optional service charge 12.5%

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