

FARE

DRINKS

VERÃO 13.5

Crasto Rose + Gordal Olives

Wine of the month, paired with manzanilla olives

MONDAYS - 50% OFF PIZZA

Every Monday from 4pm

t+c's apply

HAPPY[#] HOUR

Draught £5.5 | House Wine £7

Cocktails £7 | Spirit+mixer £7

Monday - Saturday: 4pm-6pm

PRIX FIXE £28

Two-course dinner + drink

Fridays *from 4pm*

Saturdays *all day*

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- Happy Hour

Menus are subject to change due to availability. A discretionary 12.5% service charge will be added to your bill (before discounts). Card payments only.

COCKTAILS // HOUSE SIPS

COCKTAIL OF THE MONTH[#]

FROZEN SPICY MANGO DAQUIRI 13.5

Havana 3 yr, chillies, mango puree, sugar, lime

PALOMEROL SPRITZ 12

*Cazcabel Blanco, Aperol, grapefruit, lime,
Prosecco*

BASILICIOUS 13

*Ketel One, apple, lemon, sugar, basil, chilli,
cucumber*

TIRUMISU 14

*Tidal rum, Baileys, Ozone Espresso, Savoiardi,
chocolate dusting*

CHAMPAGNE SUPERNOVA 16

*Ketel One, St Germain, lemon, sugar,
Jacquart Brut Champagne*

COCKTAILS // CLASSICS[#]

APEROL SPRITZ 12

Aperol, Prosecco, soda

LIMONCELLO SPRITZ 12

Limoncello, Prosecco, soda

HUGO SPRITZ 12

St Germain, Prosecco, soda

NEGRONI 12

Tanqueray gin, Campari, Vermouth Tinto

OLD FASHIONED 13

Bulleit Bourbon, sugar, Angostura

MARGARITA 12

Cazcabel Blanco, Triple Sec, sugar, lime

MARTINI 13

Tanqueray or Ketel One, Martini extra dry

COSMOPOLITAN 12

Ketel One, Triple Sec, cranberry, lime

ESPRESSO MARTINI 13

Ketel One, Kahlua, sugar, Ozone Espresso

FRENCH MARTINI 12

Ketel One, Chambord, sugar, lemon, pineapple

CAIPIRINHA 12

Cachaça, lime, sugar

MOJITO 12

Havana Club 3 year, mint, lime, soda

ELDERFLOWER COLLINS 12

Tanqueray, Elderflower, lemon, soda

PALOMA 12

Cazcabel Blanco, grapefruit, lime, sugar, soda

WINE // FIZZ



Lightest to richest

Quadri Extra Dry, Botter Prosecco NV <i>ITA</i> [#] <i>light, delicate, apple/acacia; classic aperitif</i>	8.5	.	.	36
Sauska Rose Brut NV, Tokaji <i>HUN</i> <i>red-fruit/peach</i>	10	.	.	55
Instant Bulle Pet Nat, Domaine de la Courtade, 2021 <i>FRA</i> <i>fresh green-apple/pear, firm mousse; natural, airy</i>	.	.	.	52
Reserve Brut, Telmont Champagne NV <i>FRA</i> <i>complex; the rich finish</i>	15	.	.	88
Kisume Rose Fizz (alcohol free) NV <i>FRA</i> <i>light, bright strawberry / raspberry; crisp, dry finish</i>	.	.	.	36

WINE OF THE MONTH



Sipped + Selected

Crasto Rose, Quinta do Crasto Douro 2025 <i>POR</i>	.	11	.	43
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Dry pale Rose from the world renowned Douro valley. Pale, fresh, balanced wine with aromas of strawberries. If you like Provence rose you will LOVE this.

WINE // BIN END

Last + Loved

Sparklehorse Cap Classic Brut, Chenin Blanc Ken Forrester 2022 <i>SA</i> <i>crisp green apple and pear, layered with a gentle brioche note.</i>	.	.	60
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WINE // ROSE



Dry, delicate + refreshing

Vinexplore Rose, Vin de France 2024 <i>FRA</i> [#] <i>the lightest pour</i>	9.5	24	.
Roubertas Comte de Côtes de Provence, La Vidaubanaise 2024 <i>FRA</i> <i>pale, wild-strawberry/provençal herbs; classic dry Provençal</i>	11	.	43

WINE // SKIN CONTACT

Textured, gently tannic, complex

Organic Roter Muskateler, Bio-Weingut Kemetner 2022 <i>AUS</i> <i>5-day maceration; perfumed, light tannin</i>	.	.	57
Grecanico IGT Terre Siciliane, Cantina Marilina 2023 <i>ITA</i> <i>13h maceration, almond/ginger, more structure</i>	10.5	28	.
Naranja Organic, Bodegas Verum 2023 <i>ESP</i> <i>creamy, dense texture; the boldest orange</i>	13	.	48

WINE // DESSERT (75 ML)



Rich + Rewarding

Rosa di Monte Torre, <i>ITA</i> <i>sweet Moscato Rosato; lighter body than Port</i>	6.5	.	.
LBV Quinta do Crasto Port, <i>POR</i> <i>deepest, fortified</i>	6.5	.	.

WINE // WHITE



Light + Crisp

QL Vinho Verde, Quinta da Lixa 2024 <i>POR</i> <i>gentle spritz, light body.</i>	9	.	33
Picpoul de Pinet, Reserve de Roquemolieres 2024 <i>FRA</i> <i>lemon/lime, saline</i>	.	.	33
Albariño, Martin Codax 2024 <i>ESP</i> <i>peachy citrus, still crisp</i>	.	.	46
Falanghina (Pompeiano), Viticoltori Campani 2024 [#] <i>fresh, mineral, light-medium</i>	9	22	.

Medium + Textured

Mâcon Villages, Domaine Coteaux des Margots 2023 <i>FRA</i> <i>fruit-led Burgundy, modest texture</i>	14.5	39	.
Chenin Blanc "Secateurs", AA Badenhorst 2023 <i>SA</i> <i>dry, honeyed/mineral, definite texture</i>	9.5	27	.
La Vigneau Chardonnay, Languedoc 2024 <i>FRA</i> <i>fresh + creamy notes</i>	9.5	.	36
Verdejo, Puerta de Salceda 2023 <i>ESP</i> <i>aromatic, fresh, medium-light</i>	.	.	36
Gavi di Gavi, Cristina Ascheri 2024 <i>ITA</i> <i>bright acidity, almond finish; medium body</i>	.	.	53

Aromatic + Complex

Pouilly-Fumé, Chateau Favray 2024 <i>FRA</i> <i>smoky/mineral depth (richer end of "Medium")</i>	.	.	72
Zibibbo DOC Sicilia, Tenute Orestiadì 2024 <i>ITA</i> <i>intensely aromatic floral, elderflower</i>	.	.	55
The FMC, Chenin Blanc, Ken Forrester wines Stellenbosch 2024 <i>SA</i> <i>opulent, honeyed; rich, layered</i>	.	.	120
"Les Preusses" Chablis Grand Crus, Domaine Gauthérons 2023 <i>FRA</i> <i>Luxurious, mineral, citrus driven king of burgundy</i>	.	.	175

WINE // RED



Light + Elegant

Pinot Noir IGP Pays d'Oc, Tacherons Collovray et Terrier 2024 FRA <i>light/med body, soft tannin</i>	10.5	28	.
Logistilla Nerello Mascalese, Luna Gaia 2023 ITA <i>delicate, savory red fruit (still "Light")</i>	.	.	47
Montepulciano d'Abruzzo DOC, Tordecolle 2020 ITA <i>riserva-style weight; upper "Medium."</i>	.	.	40
"Barossa Nouveau" Grenache, Pax Aetema Chaffey Bros 2023 AUS <i>juicy, soft; top end of "Light."</i>	.	.	70

Medium + Structured

Grenache Syrah Mourvedre "Rhône Blend", Vinexplore 2023 FRA <i>core red fruit + spice</i>	10	24	.
Petit Cabernet Sauvignon, Ken Forrester Stellenbosch 2023 SA <i>soft, rich, fruit-driven; medium-full</i>	10	.	38
Chianti Superiore, Donatella Cinelli Colombini, 2021 ITA <i>acid & tannin in balance</i>	.	.	65
Care Tinto Sobre Lias, Bodegas Anadas 2024 ESP <i>medium body</i>	9	.	36
Chateau Pesquie 1912m Syrah, AOP Ventoux, 2022 FRA <i>peppery and structured</i>	9.5	27	.
"Les Pierres Seches" Saint-Joseph, Syrah, Yves Cuilleron 2023 FRA <i>elegant northern Rhône, peppery + well structured</i>	.	.	75
Bourgogne Cote d'Or Pinot Noir, Nuiton-Beaunoy 2022 FRA <i>elegant but more structured</i>	.	.	68

Bold + Full-bodied

Tempranillo, Abadia Aribayos 2024 ESP [#] <i>smooth, fruity, elegant</i>	9	22	.
Crasto, Quinta do Crasto 2022 POR <i>ripe red berries, violet and spice</i>	.	.	46
Malbec, Alpataco 2024 ARG <i>dark fruit, fuller body; Bold</i>	.	.	50
Domus Primitivo, Puglia 2023 ITA <i>ripe, powerful; Bold</i>	10.5	28	.
Long Barn Zinfandel, California 2022 USA <i>plush, high-ripeness style; Bold</i>	.	.	55
XR Special Release Reserva Rioja, Marques de Risqual 2020 ESP <i>mature oak spice and depth</i>	.	.	90

Wine glass - 175ml | Wine carafe - 500ml | Wine bottle - 750ml | Wine glass - 125ml : available on request | Vintages may vary

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BEER // CIDER

DRAUGHT[#]

Fare Lager, 3.4%, GER 6.8

Fare IPA, 3.4% UK 6.8

San Miguel, 5% ESP 7.2

Kronenbourg Blanc, 4.3% FRA 7.3

Guinness, 4.2% IRE 7.6

Sxollie Cider, 4.5% SA 7.15

BOTTLED

Super Bock, 5.0%, 660ml, POR 8.5

Mythos, 4.7%, 330ml, GRE 6.5

San Miguel 0.0%, 330ml, ESP 5

Gravity Cider, 4.5%, 330ml, ENG 6.5

Pints served to 568ml | half pints served to 284ml - available on request

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SPIRITS

VODKA

Ketel One 12 [#]
Ketel One Oranje 12
Ketel One Orange + Peach 12

GIN

Tanqueray 12 [#]
Tanqueray flor de Seville 12.5
Tanqueray Ten 14
Hendrick's 12
Aviation 13
Beefeater Pink Strawberry 11
Xoriguer Mahon 12.5
Plymouth 12

RUM

Havana 3 year 12 [#]
Havana 7 year 12
Havana Cuban Spiced 12
Tidal Rum 12
Tidal Blianc 12.5
Tidal Spiced 12.5
Velho Barreiro Cachaça 11

AGAVE

Cazcabel Blanco 12 [#]
Cazcabel Reposado 13
Cazcabel Honey 11
Cazcabel Coffee 11
Mezcal Verde 13

WHISK(E)Y

Johnnie Walker Black 12 [#]
Bulleit Bourbon 12
Jamesons 12
Dewar's 12 year 12
Woodford Reserve 14

APERITIF / LIQUEUR

Campari 11.5
Amaretto 10
St Germain 11
Limoncello 8
Kahlua 10
Baileys 9.5
Seedlip (0.0 alc) 8.5
Smiling Wolf (0.0 alc) 8.5

FORTIFIED

Spanish Red Vermouth 7
La Gitana Manzanilla 8
Martini Rosso 7
Martini Blanco 7

BRANDY

Courvoisier VS 12 [#]
Courvoisier VSOP 13.5

All spirits served at 50ml with mixer included - 25ml measure available on request

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MOCKS / SOFTS / JUICES

MOCKS[#]

No-perol Spritz 8.5
Smiling Wolf aperitivo, ginger ale, soda

Virgin Mojito 8
apple, mint, lime, sugar, soda

Paloma mocktail 8
grapefruit, lime, sugar, soda

Elderflower Fizz 6.5
elderflower, lemon, soda

SOFTS

Coca Cola / Diet / Zero 4

Still / Sparkling Water 4

Fare Ice Tea 4.1*

Fresh Lemonade 4
(still or sparkling)

Karma Razza Lemonade 4

San Pellegrino 4* / Kombucha 7*
**(ask server for flavours)*

CPRESS Fresh Juices + Smoothies 4.3 (250ml)

Golden Ratio
Apple, orange, turmeric, lemon

Orange Juice
100% orange juice

Rise Up
Carrot, apple, beetroot, ginger, lemon

Berry Boost
Apple, Strawberry, Raspberry, Blueberry, Banana Puree, Lemon

Green Lantern
Apple, Mango, Spinach, Lemon, Banana Puree, Blue Spirulina

Tropical Storm
Apple, Pineapple, Lemon, Mango, Banana Puree, Passionfruit

Eager Juices 4 (200ml)
Orange | Apple | Cranberry | Pineapple | Grapefruit

Still + Sparkling water served at 750ml unlimited refills

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TEA / COFFEE

OZONE® COFFEE

Espresso 3.6
Americano 3.6
Cortado | Macchiato 3.65
Flat White 4.15
Cappuccino 4.15
Latte 4.15
Iced Americano/Latte 4.15
Mocha 4.4

Hot Chocolate 4

Matcha 4.4

Chai 4.4

+ Syrups 0.45

*vanilla | hazelnut | caramel | tiramisu | speculoos
pumpkin spice | gingerbread | pistachio*

+ Decaffeinated 0.25

+ choice of skinny, whole, almond, soya, or oat milk

BREW TEA®

English Breakfast | Earl Grey
Green | Mixed Berry 3.65

Fresh Mint 3.65 | Fare Ice Tea 4.1

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