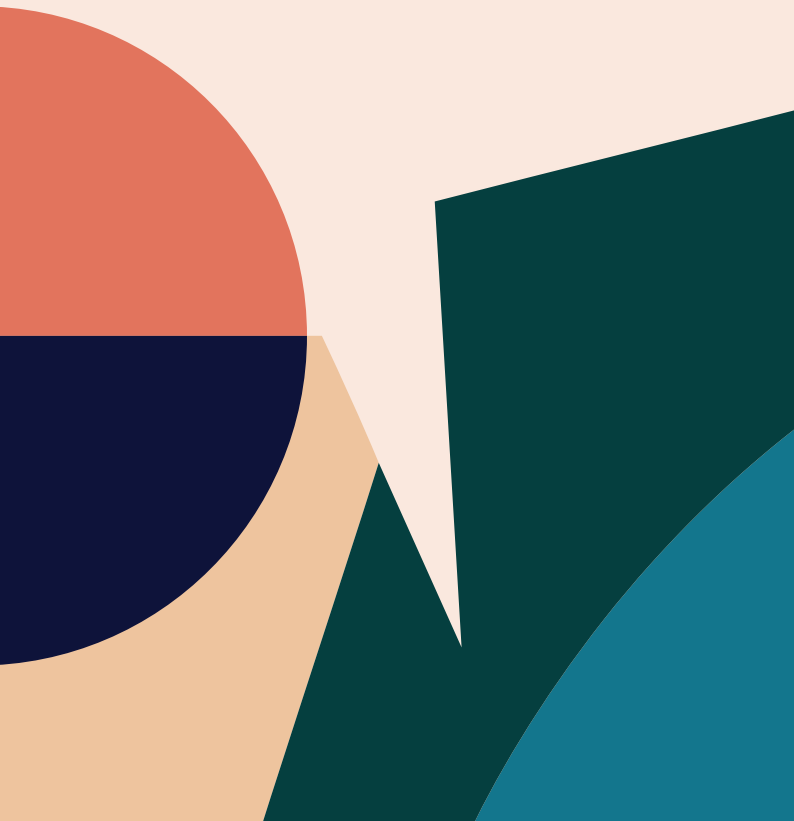


# The Saint

WINE & DINE



# *The Saint*

BOW CHURCHYARD

## OPENING HOURS

Monday to Friday  
11am to 11pm

COCKTAILS  
FOOD  
WINE

HAPPY  
HOUR

ALL COCKTAILS  
2 FOR 1

Monday & Tuesday  
4pm to 7pm

Wherever possible  
we source our cocktail ingredients  
from within the UK

# Cocktails

## The Saint 11.00

St-Germain, Chase gin, lemon, Bolney Estate sparkling wine

## Cockney Mule 10.00

Black Cow vodka, lime juice, ginger beer

## Bloody Mary Le Bow 10.00

Mermaid salt vodka, tomato, how spicy?

## Daiquiris: Classic | Strawberry | Peach | Passionfruit 11.00

Havana Club 3 year rum, Funkin lime, fruit of your choice

## Sir Roger Moore 13.00

Smokehead Single Malt, orange bitters, brown sugar, patience

## Boulevardier 12.00

Knob Creek bourbon, Campari, Martini rubino

## Chocoalte Orange Martini 13.00

Portobello Road vanilla vodka, Baileys, Kahlúa, bitters, espresso

## Bolney Estate 75 12.00

Brixton gin, Bolney Estate, lemon, elderflower

## Churchyard Colada 12.00

Havana Club 3 year rum, coconut cream, pineapple, Rumbustian float

## The Devil's Pisco Sour 12.00

La Diablada Pisco, aquafaba, Funkin lime, gomme

## Raspberry Mojito 12.00

Raspberries, mint, Bacardí, framboise, soda

## Porn Star Martini 12.00

Portobello Road vanilla vodka, Passoá, passionfruit juice, prosecco

**Pimp My Porn Star with Bolney Estate Sparkling Wine**  
Just 3.00 extra

## Brixton Negroni 12.00

Brixton gin, Campari, Martini rubino

## Divine Margarita 11.00

Patrón Anejo tequila, Funkin lime, Cointreau, jalapeños

If youre favourite cocktail is not here please ask.

We know a few others

# Wine

## SPARKLING

### La Tordera 'Serrai' DOCG Prosecco, Treviso, Italy

Bottle (750ml): 36.00 • Glass (125ml): 7.50

### Bolney Estate Bubbly Brut NV, Sussex, England

Bottle (750ml): 47.00 • Glass (125ml): 9.70

### Pol Roger Brut Reserve NV, Champagne, France

Bottle (750ml): 69.00 • Glass (125ml): 14.30

### Moinet Prosecco Rosé DOC, Treviso, Italy

Bottle (750ml): 31.00 • Glass (125ml): 6.40

### Laurent-Perrier Rosé NV, Champagne, France

Bottle (750ml): 86.00

### Alcohol-Free Oddbird Blanc de Blancs 0%, France

Bottle (750ml): 26.00

## ROSÉ

### Comino dei Prati Pinot Grigio Blush, Veneto, Italy

Bottle (750ml): 24.00 • Carafe (500ml): 17.20  
Glass 175ml: 6.00 | 250ml: 8.60

### Etoile de Mer Rosé, Languedoc, France

Bottle (750ml): 27.00 • Carafe (500ml): 19.40  
Glass 175ml: 6.80 | 250ml: 9.70

### Domaine Durand Sancerre Rosé, Loire, France

Bottle (750ml): 33.00 • Carafe (500ml): 23.80  
Glass 175ml: 8.30 | 250ml: 11.90

### Chateau Beaulieu 'Cuvee Alexandre',

Cotes de Provence, France

Bottle (750ml): 40.00 • Carafe (500ml): 28.80  
Glass 175ml: 10.00 | 250ml: 14.40

## WHITE WINE

**Eracles Grillo, Sicily, Italy**

*Bottle (750ml): 23.00 • Carafe (500ml): 16.60*

*Glass 175ml: 5.80 | 250ml: 8.30*

**Calabria Bros. Riesling, Eden Valley, Australia**

*Bottle (750ml): 26.00 • Carafe (500ml): 18.80*

*Glass 175ml: 6.50 | 250ml: 9.40*

**Les Courtines Grand Reserve Blanc, Gascony, France**

*Bottle (750ml): 27.00 • Carafe (500ml): 19.40*

*Glass 175ml: 6.80 | 250ml: 9.70*

**Two Points Sauvignon Blanc, Western Cape, South Africa**

*Bottle (750ml): 30.00 • Carafe (500ml): 21.60*

*Glass 175ml: 7.50 | 250ml: 10.80*

**Domaine du Haut-Fresne Muscadet Sur Lie, Loire, France**

*Bottle (750ml): 30.50 • Carafe (500ml): 22.00*

*Glass 175ml: 7.60 | 250ml: 11.00*

**Valde Old Vine Chenin Blanc, Swartland, South Africa**

*Bottle (750ml): 33.50 • Carafe (500ml): 24.20*

*Glass 175ml: 8.40 | 250ml: 12.10*

**‘Horizon de Bichot Oaked Chardonnay, Limoux, France**

*Bottle (750ml): 34.00 • Carafe (500ml): 24.40*

*Glass 175ml: 8.50 | 250ml: 12.20*

**Ashdown Bacchus, Sussex, England**

*Bottle (750ml): 35.00 • Carafe (500ml): 25.20*

*Glass 175ml: 8.80 | 250ml: 12.60*

**Domaine Durand Sancerre Cuvée Vieilles Vignes,**

*Loire, France*

*Bottle (750ml): 42.50 • Carafe (500ml): 30.60*

*Glass 175ml: 10.60 | 250ml: 15.30*

**Chablis 1er Cru ‘Les Lys’, Bichot, Burgundy, France**

*Bottle (750ml): 51.00 • Carafe (500ml): 36.80*

*Glass 175ml: 12.80 | 250ml: 18.40*

## RED WINE

**Il Sole Rosso Nero d’Avola, Sicily, Italy**

*Bottle (750ml): 23.50 • Carafe (500ml): 17.00*

*Glass 175ml: 5.90 | 250ml: 8.50*

**Chateau Grand Moulin, Corbieres, France**

*Bottle (750ml): 29.50 • Carafe (500ml): 21.20*

*Glass 175ml: 7.40 | 250ml: 10.60*

**Arte Noble Reserva Pinot Noir, Curico, Chile**

*Bottle (750ml): 24.50 • Carafe (500ml): 17.60*

*Glass 175ml: 6.10 | 250ml: 8.80*

**CS Earl Shiraz, Barossa Valley, Australia**

*Bottle (750ml): 26.00 • Carafe (500ml): 18.80*

*Glass 175ml: 6.50 | 250ml: 9.40*

**La Capitana Barrel Reserve Merlot, Cachapoal, Chile**

*Bottle (750ml): 29.50 • Carafe (500ml): 21.20*

*Glass 175ml: 7.40 | 250ml: 10.60*

**Cruz Alta Grand Reserve Malbec, Mendoza, Argentina**

*Bottle (750ml): 36.00 • Carafe (500ml): 26.00*

*Glass 175ml: 9.00 | 250ml: 13.00*

**Rioja Reserva, Marques del Atrio, Rioja, Spain**

*Bottle (750ml): 34.00 • Carafe (500ml): 24.40*

*Glass 175ml: 8.50 | 250ml: 12.20*

**Chateau Teyssier 2014, St Emilion Grand Cru,**

*Bordeaux, France*

*Bottle (750ml): 41.00 • Carafe (500ml): 29.60*

*Glass 175ml: 10.30 | 250ml: 14.80*

**Mount Beautiful Pinot Noir, Canterbury, New Zealand**

*Bottle (750ml): 41.00 • Carafe (500ml): 29.60*

*Glass 175ml: 10.30 | 250ml: 14.80*

**Chateauneuf-du-Pape ‘Tradition’, Roger Perrin,**

*Rhone, France*

*Bottle (750ml): 53.00 • Carafe (500ml): 38.20*

*Glass 175ml: 13.30 | 250ml: 19.10*



## SMALL PLATES

- Pulled South Coast Lamb Shoulder *381kcal* 10.75
- Artichoke, Basil & Tomato Salad (pb) *143 kcal* 6.00
- Seared Owton's Dry-aged Onglet Steak *548kcal* 11.50  
watercress, Scotch Bonnet butter
- Quinoa, Almond, Butternut Squash  
& Feta Croquettes (v) *363 kcal* 6.00
- Spiced Monkfish *672 kcal* 10.75
- Hummus, Kalamata Olives, Pine Nuts,  
Sumac, Flatbread (vg) (pb) *603 kcal* 7.50
- Pan Seared Tiger Prawns *473 kcal* 8.50  
chilli & coriander, garlic aioli
- Salted Aubergine Gremolata (v) *266 kcal* 8.00  
Laverstoke Park Farm mozzarella

## SHARERS

- Hummus, Babaganoush &  
Grilled Flatbreads (pb) *1225 kcal* 17.00
- Cobble Lane Charcuterie for 2 *829 kcal* 25.00

## SIDES

- Rosemary Salted Fries (pb) *622 kcal* 3.50
- Rosemary Salted Sweet Potato Fries (pb) *292 kcal* 3.50
- Chargrilled Fennel & Courgette Salad (v) (pb) *525 kcal* 4.50  
feta, hazelnuts, orange, mint & parsley

## MAINS

- Sweet Potato & Gruyere Cheese Hash (v) *395 kcal* 16.00
- Chargrilled Fennel, Courgette, Hazelnuts,  
Orange, Mint & Parsley Salad (pb) *273 kcal* 13.50
- Add on:*
- Harissa Chicken* *214 kcal* 3.00
- Grilled Halloumi (v)* *358 kcal* 3.00
- Bavette Steak* *261 kcal* 4.00
- Club Sandwich *924 kcal* 9.75
- Smokey Baked Beans, Pork Belly, Chorizo,  
Crème Fraiche, Sourdough *789 kcal* 16.00
- Charred Cumin Marinated Paneer,  
Yellow Dahl (v) *1038 kcal* 18.00  
onion bhaji, pickled vegetables, raita salad
- Chalcroft Farm Beef Burger *1203 kcal* 16.25
- Add on:*
- Smashed Avocado* *67 kcal* 1.50
- 3 Little Piggies Bacon Jam* *57 kcal* 1.00
- Open Salt Beef Sourdough *615 kcal* 10.75  
Russian dressing, rocket & Parmesan

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Adults need around 2000 kcals a day. If you have an allergy please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur.

A discretionary service charge of 12.5% will be added to all dining bills





Spread the word

    @saintbow



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