

SYCAMORE

COVENT GARDEN

BAR MENU



SYCAMORE SYMPHOTURES

Middle Eight Hotel stands on the historic site of the former Kingsway Hall Opera House, renowned for its exceptional acoustics and esteemed performances by orchestras such as the London Symphony Orchestra and legendary tenor Luciano Pavarotti. Drawing inspiration from this rich musical legacy, our menu orchestrates a harmonious blend of Sicilian flavours, artfully infused into our handcrafted food and beverages, offering a unique experience that pays tribute to our storied past.

	Sicilian Cooler Middle Eight Bespoke Gin, Mandarin Napoleon, Honey Water, Lemon Juice topped with Fever Tree Sicilian Lemonade	16
	Spring in Kingsway Hall Volcan de mi Tierra Tequila Blanco, Pama Pomegranate Liqueur, Pineapple Juice, Lime and Homemade Demerara Mix	16
	Tipsy Ballerina Belvedere Vodka, Apricot & Quince Liqueurs, Pink Grapefruit Juice, Elderflower Cordial topped with Fever Tree Elderflower	16
	Saint & Sinner The Lost Explorer Espadin Mezcal, Apple Juice, Fresh Kumquats, Pink Grapefruit Bitters	16
	Opera Clara Clarified Eminente Amber Claro Rum, Fresh Mint, Lime and Sugar topped with Fever Tree Soda	16
	Sonata Sol Mount Gay XO, Passoa, Amaro Averna, Passion Fruit Puree, Sugar, Foamer	17
	The Eighth Note Brown Butter Fat-Washed WhistlePig Piggyback Rye Whiskey stirred with Maraschino Liqueur, Orange Bitters, Homemade Demerara Sugar, topped with Pineapple Foam	17
	Tenors Trio Hennessy VS, Chambord and Lemon Juice topped with Pommery Brut Royal NV Champagne	18
	Country Charm Sir Davies Malted Rye, Double Jus, Fino Sherry, Apple Wood Smoked Black Walnut Bitters	21

*A discretionary 12.5% service charge will be added to your bill.
All above prices are inclusive of VAT.*

LYRICAL CLASSICS

Please ask the bartender for more classic cocktails



Covent Garden Mule

16

Middle Eight Bespoke Gin, Angostura Bitters, topped with Fever Tree Ginger Beer



Kingsway Negroni

16

Campari, Sweet Vermouth, The Botanist Gin- infused with Kumquat



Twisted Dance

16

Bruichladdich Classic Laddie Whisky, Rooibos Tea, Apple Juice, Lemon Juice, Demerara Syrup Aromatic Bitters topped with Fever Tree Soda Water



The Singing Hemingway

16

Eminente Amber Claro Rum, Luxardo Maraschino, fresh Pink Grapefruit Juice, Cherry Bitters, Homemade Demerara



The Lowdown

16

Hennessy VS, Amaretto Disaronno, Orange Bitters



Swaying Daisy

16

Glenmorangie Original - infused with Cacao Nibs, Lemon Juice, Chocolate Bitters, Miraculous Foamer topped with Feudo Maccari Neré Nero d'Avola, Sicilia DOC



Sycamore Club

16

The Botanist Gin, Cointreau, Lemon Juice, Fresh Raspberries, Foaming Bitters

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GIN & TONICS

Middle Eight Gin 16

Pink grapefruit and kaffir lime leaves paired with Fever-Tree Slimline Tonic. Crafted with Diistil, Middle Eight's bespoke London Dry Gin harmonizes kaffir lime, tamarind, grapefruit, and basil for a refreshing, complex profile, an ode to London's craft and innovation

	Ramsbury Raspberry and Wild Honey Raspberries, Dry Lime paired with Fever Tree Elderflower Tonic	16
	Gin Mare Rosemary, Green Olives paired with Fever Indian Tonic	17
	Portofino Gin Mint, Dry Orange paired with Fever Tree Mediterranean Tonic	17

LOW & NO

Peroni Libera 0%		6.5
Peroni Gluten Free		7
Sicilian Lemonade		10
Lyre's Blood Orange 0%, Passion Fruit Puree, Vanilla & Cherry Syrup, topped with Fever Tree Sicilian Lemonade		
Middle Blush		10
Lyre's Agave 0%, Lime Juice, Pink Grapefruit Juice, Honey Water topped with Fever Tree Pink Grapefruit Soda		
Sicilian Spritz		11
Lyre's Blood Orange, Scavi and Ray Prosecco 0%, Fever Tree Lemonade		
Scavi & Ray Non-Alcoholic 0% Spumante <i>Italy</i>	175ml 7	btl 28
Luna de Murviedro Rosé Sparkling 0% <i>Spain</i>		btl 32
Bischöfliche DOM Riesling Alkoholfrei <i>Mosel, Germany</i>	175ml 8.5	btl 35

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W I N E



WINES

Sparkling

	125ml	Btl
Prosecco Extra Dry, Serena 1881	11	49
Moscato d'Asti, Prunotto		56
Ferghettina Brut, Franciacorta DOCG		64
Ferrari 'Maximum' Blanc de Blancs, Trentino-Alto Adige	12	68
Henners Brut	14	73
Henners Brut Rosé		78
Ca' del Bosco Franciacorta Cuvée Prestige	16	90
Pommery Brut Royal NV	17	102
Pommery Brut Royal Rosé NV	18	110
Pommery Brut Royal Blanc de Blancs NV		120
Ruinart Brut		140
Ruinart Rosé		150
Ruinart Blanc de Blancs	22	160
Pommery "Grand Cru" 2009 Vintage		180
Ferghettina Milledì, Franciacorta DOCG <i>Magnum</i>		130
Pommery Brut Royal NV <i>Magnum</i>		220
Pommery Cuveé Louise Vintage		280
Dom Perignon		320

Rosé

	175ml	Btl
Ancora Rosato Chiaretto, Monferrato DOC	10	40
Caparrone Cerasuolo d'Abruzzo DOC	11	52
Chateau La Gordonne, Cotes de Provence	12	60
Calafuria Negroamaro Rosato, Tormaresca		64
Chateau D'Esclans, Whispering Angel	14	70
Chateau La Gordonne, Cotes de Provence <i>Magnum</i>		120
Chateau D'Esclans, Whispering Angel <i>Magnum</i>		140

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Wine by the glass is sold as 175ml but also available in 125ml upon request.

WINES

White

	175ml	Btl
Da Vero Biologico Catarratto, Terre Siciliane IGT <i>Organic</i>	10	40
Caparrone Passerina, Abruzzo DOC		44
Monte Schiavo Pallio di San Floriano Classico Superiore, Verdicchio dei Castelli di Jesi <i>Organic</i>		48
Smalltown Vineyards Sub Aqua Club Field Blend, Barossa Valley <i>Orange Wine</i>	11	52
2023 Beneventano Falanghina, Vesevo, Campania		50
Saraja Tarra Noa, Vermentino di Gallura DOCG		54
Il Preliminare, Basilicata IGT	12	60
Henners Gardner Street Classic Bacchus Chardonnay		63
2023 `Sentidiño` Rías Baixas Albariño, Bodegas Gallegas		66
Grillo Cavallo delle Fate, Tasca	14.5	72
Chablis Domaine Corinne Perchaud, Burgundy, 2022		78
Cloudy Bay Sauvignon Blancs	16	82

Red

	175ml	Btl
Montecalvo Aglianico, Benevento IGP	10	40
Vallone Versante Primitivo, Salento IGP		46
Feudo Maccari Neré Nero d'Avola, Sicilia DOC <i>Organic</i>	11	52
Contesa, Montepulciano d'Abruzzo DOC		54
McLaren Vale Grenache, Willunga 100, 2022		56
Saraja Inkibi, Cannonau di Sardegna DOC		58
2023 Valpolicella, Allegrini, Veneto		61
Nicosia Contrada San Nicolò, Etna Rosso DOC <i>Organic</i>		63
L'Atto Aglianico, Cantine del Notaio	13	67
Terrazas Malbec, Mendoza	14.5	72
Chianti, Peppoli, Antinori	16	78
Bell'Aja, Bolgheri Superiore DOC		110

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BEERS & CIDERS

Draught

	Pint	Half
Camden Hells Lager	7	3.5
Camden Hells Pale Ale	7.5	3.75
Mahou	8	4
Guinness	7	3.5

Bottle

Birra Moretti "Sale Di Mare" Unfiltered	7
Modelo Especial	7
Hitachino Nest IPA	7.5
Thundering Molly	7.5

WHISKIES

Glenmorangie Original	11	Whistle Pig Rye 10 _{yo}	14
Bruichladdich Classic Laddie	11	Jack Daniels Single Barrell	15
Jack Daniel N7	11	Dalmore 12 _{yo}	16
Elijah Craig Small Batch	11	Blantons Original	18
The Glenlivet 12 _{yo}	12	Bruichladdich 18 _{yo}	18
Buffalo Trace	12	Glenfiddich 18 _{yo}	20
Balvenie 12 _{yo}	12	Bruichladdich Octomore	23
Glenfiddich 12	12	Old Rip Van Winkle 10 _{yo}	24
Chivas Regal 12 _{yo}	12	Chivas Regal Royal Salute 21 _{yo}	25
Glenmorangie 10 _{yo}	12	Midleton Very Rare	25
Whistle Pig "Piggyback" 6 _{yo}	12	Van Winkle Special Reserve 12 _{yo}	25
Bruichladdich Port Charlotte 10 _{yo}	13	Suntory Hibiki Blend	40
Jameson Black Barrell	13	Pappy Van Winkle, Family Reserve 15 _{yo}	40
Laphroaig	13	Pappy Van Winkle 20 _{yo}	68
Red Breast 12 _{yo}	13	Pappy Van Winkle 23 _{yo}	80
Oban 14 _{yo}	13		
Nikka from the Barrel	14		

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Spirits are served as 50ml measure but available in 25ml upon request.

SPIRITS

Vodka

Belvedere	11	Tito's	12
Chase	11	Grey Goose	13
Ketel One	11	Beluga Gold	24
Beluga Noble	12	Belvedere 10	35

Gin

Middle Eight Bespoke	11	Portofino	12
The Botanist	11	Hendricks	14
Whitley Neill <i>Rhubarb & Ginger</i>	11	Hendricks Orbium	14
Bombay Sapphire	11	Gin Mare	14
Jensen's Old Tom	11	Tanqueray N10	14
Ramsbury	11	Monkey 47	14
Ramsbury <i>Raspberry and Wild Honey</i>	11	London No. 3	14

Rum

Eminente Amber Claro	11	Leblon Cachaca	13
Gosling's Black Seal	11	Wray & Nephew	14
Koko Kanu Coconut	11	Diplomatico Reserva Exclusiva 12yo	14
Kraken spiced	11	Mount Gay XO	14
Myers	12	Zacapa XO	20
Eminente Reserva 7yo	13		

Cognac & Armagnac

Hennessy VS	11	Maxine Trijol VSOP <i>Grand Champagne</i>	15
Baron de Sigognac VSOP	11	Baron de Sigognac 25yo <i>Decanter</i>	30
Remy Martin 1738	14	Hennessy XO	44

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SPIRITS

Tequila

Volcan De Mi Tierra Blanco	11	Patron Reposado	14
Cazcabel White	11	Patron Anejo	15
Cazcabel Coffee	11	Casamigos Reposado	16
Cazcabel Coconut/ Honey	11	Enemigo Extra Anejo 00	24
Codigo 1530 Rosa	13	Volcan De Mi Tierra X.A.	35
Patron Silver	13		

Liqueurs

Aperol/Campari	9	Fernet Branca/Branca Menta	9
Baileys Irish Cream	9	Blend Passion Fruit	9
Disaronno Amaretto	9	Italicus Bergamot	9
Amaro Averna/Montenegro	9	Kwai Feh Litchee	9
Sambuca/Limoncello	9		

Mezcal

The Lost Explorer Espadin	12	Del Maguey Vida	14
Alipus San Andres	13	The Lost Explorer Tobala	18

Pisco

Barsol Quebranta	11	Waqar	12
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Grappa

Bepi Tosolini Grappa di Moscato	13	Bartolo Nardini Grappa Riserva 15yo	25
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Sherry

Tio Pep Fino	8	Hidalgo La Gitana Manzanilla	9
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HOT DRINKS

Coffee

Espresso	3.5	Latte	4.5
Macchiato	3.5	Sycamore Latte (<i>maple syrup</i>)	4.5
Americano	4	Mocha	4.5
Cappuccino	4.5	Hot Chocolate	4.5
Flat White	4.5		

Tea

English Breakfast	4.5	Lemongrass & Ginger	4.5
Earl Grey	4.5	Rooibos	4.5
Organic Chamomile	4.5	Organic Peppermint	4.5
Green Tea	4.5	Fresh Mint	4.5

Chai

Golden Chai Latte Turmeric	4.5	Dirty Chai Latte Espresso	4.5
Sweet Chai Latte	4.5		

SOFT DRINKS

Fever Tree Tonic	4	Coca Cola	4
Fever Tree Light Tonic	4	Diet Coke	4
Fever Tree Lemonade	4	Coke Zero	4
Fever Tree Ginger Beer	4	Freshly Squeezed Orange	6
Fever Tree Ginger Ale	4	Freshly Squeezed Pink Grapefruit	6
Fever Tree Soda	4	Cloudy Pressed Apple Juice	6
Fever Tree Grapefruit Soda	4	Harrogate Still Water 700ml	5.5
Fever Tree Sicilian Lemonade	4	Harrogate Sparkling 700ml	5.5

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BAR FOOD

Served from 11am until 10pm every day

- Peas and mint arancini *(v)* 8
Crispy rice balls with peas and mint and melting mozzarella cheese.
- Braised octopus potato croquettes, roast pepper mayo 12

CICCHETTI

Mix & Match

One 4 | Three 10 | Six 20

Selection of crostini, bruschetta style bread with:

- Chicken liver pate and sage
- Baccala' mantecato – whipped creamy cod
- Sicilian caponata *(pb)*
- Smoked butter and anchovy
- Artichoke pâté with crispy violet artichoke chips *(pb)*
- Carbonara sauce and crispy pancetta

Italian Sharing Board 14

Selection of charcuterie and finest Italian cheese
alongside pickles and sourdough focaccia

Sourdough bread, smoked salmon and crumbed avocado 15

Sicilian Superfood Salad 16

Fennel, fresh orange segments, cous cous, pomegranate seeds,
green salad, edamame beans, citrus vinaigrette *(pb)*

Wagyu Burger 21

8oz beef wagyu burger, gem lettuce, sliced tomato,
nduja mayo and San Daniele cured ham.

Vegan Burger 18

Mountain burger, beetroot and mushroom,
gem lettuce, sliced tomato, vegan mayo *(pb)*

(v) Vegetarian *(pb)* Plant based

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

Please advise your waiter if you have any allergens or dietary requirements.

Last food order 15 minutes before kitchen closing time 10pm.