



Welcome to Love Shack, our little patch of Vegan paradise here in the heart of East London.

We're many things to many people. An aggressively anti corporate workspace and lunch spot by day, and a cosy neighbourhood restaurant, cocktail bar & events space by night.

We've been in these arches for over 7 years now and it's been quite the ride! We're here because we're on a mission to normalise veganism, and take over the world (in a very nice way!)

We love hospitality and want to demonstrate how plant based food & drinks don't have to compromise on anything! You can have an incredible dining experience, drink or boogie without harming animals or the environment, all in a relaxed, cool and cosy setting.

Most of what you see around the place is either a relic from our past, or begged, borrow or donated, and everything here has a story.

We hope you can become a part of ours...

WHAT WE'RE ALL ABOUT...



**UNIQUE DISHES & DRINKS
CREATED FROM SCRATCH**



SUSTAINABILITY



**POSITIVE DISRUPTION. SOCIAL
ACTION. UNIVERSAL LOVE.**

EVENING FOOD - page 1 & 2

BRUNCH & COFFEE - page 3

KIDS FOOD - page 4

MUSHROOMY DRINKS - page 5

SOFT DRINKS - page 6

BEER - page 7

WINE - page 8

COCKTAILS - page 9

PICKLED CONCOCTIONS - page 10

SPIRITS & WHISKY - page 11 & 12

HOT TAILS - page 13

NO & LOW Alcohol - page 14

EVENING MENU

Served 6pm - 9:45pm (From 5pm at weekends)



SMALL PLATES

Tapas-style dinner? We recommend 2 - 3 small plates per person, obviously depending on how hungry you are! Although anything left we'll happily box up for you so you can take it home.

No Sin Duck Pancakes - 12 (GFO) (S, Se)

Shredded oyster mushroom, homemade hoisin sauce, spring pancakes, cucumber, spring onions, carrot & sesame mix.

Miso Aubergine Steak - 8 (GF) (S, Se)

Roasted aubergine with a miso glaze, sesame seeds and spring onions.

Oyster Mushroom Skewers with Chimichurri Sauce - 12 (GF) (S)

Marinated oyster mushroom skewers with a our homemade chimichurri sauce.

Crispy Oyster Mushroom Wings - 12 (GF)

Marinated & battered oyster mushroom wings, with a **choice** of our homemade sauces:

fan fave



Buffalo wings, with ranch dressing & chives.

Honey mustard wings, with pickles & crispy onions. (GFO) (S,M)



Hummus & Flatbread - 7 (GFO) (Se)

Homemade hummus served with oven baked, locally made Ararat flatbreads.

Charred Hispi Cabbage with a Whipped Tahini Sauce - 10 GF (Se)

Charred, lightly spiced hispi cabbage with a homemade, whipped tahini & harissa dressing.

Tofu Karaage - 12 (GF) (Se, S)

Crispy marinated locally made organic Clean Bean tofu in a sweet and spicy sesame homemade chilli sauce, with radish, smacked cucumber & crispy chilli oil.

SIDES

Olives - 4 (GF)

Homemade slaw - 4.5 (GF)

Smacked Cucumber Salad - 4.5 (GF) (S)

Chips with chipotle mayo - 4.5 (GF)

SAUCES

Garlic mayo - 1.5

Ranch - 1.5

Chipotle Mayo - 1.5

Chimichurri - 3

Honey Mustard - 2 (M)

Franks Buffalo Sauce - 1.5

Ketchup - 1

Allergens: Please inform us of any allergens. Cooking oil used = Rapeseed, C = Celery, N = Nuts, G = Gluten, Se = Sesame, M = Mustard, S = Soy, GF = Gluten-free, GFO Gluten-free option.

A 12.5% discretionary service charge will be added to your bill of which 100% goes directly to our wonderful team.

BIG PLATES

Beyond Meat Cheese Burger - 18 (GFO) (M)

The legendary Beyond Meat patty, Applewood smoked cheese, dill pickles, tomato, red onion, shredded lettuce & burger sauce in a brioche bun with a basket of chips.

add v.bacon 2 (S) Extra Patty 4 Double Cheese 2

Mixed Mushroom Risotto - 18 (GF) (C)

A rich and creamy mixed mushroom risotto with king oyster scallops, shimeji & fresh UK grown cordyceps mushrooms with ethically sourced truffle oil.

fan fave



Chick'n Burger - 17 (GFO)

Crispy oyster mushroom chick'n with chipotle slaw, dill pickles, shredded lettuce served in a brioche bun with a basket of chips.

add v.bacon 2 (S) add Frank's Buffalo Sauce 2

Tofu & Mushroom Soba Noodle Ramen - 18 (GFO) (S, Se, G, C)

Marinated tofu, pak choi, shitake, fresh cordyceps & shimeji mushroom in a rich, Japanese mushroom & miso soup with radish, spring onion, chilli oil & coriander.

Chick'n Caesar Salad - 15.5 (GFO) (N,S,M)

Club Cultured marinated & roasted Tempeh chick'n, cos lettuce, sourdough croutons, homemade cashew Caesar dressing, cashew parmesan & deep fried capers.

add v.bacon 2 (S) add extra Tempeh 2 (S)

DESSERT

Salted Caramel Pavlova - 10 (GF) (S)

Homemade meringue, brulee banana, double whipped cream, salted caramel sauce, chocolate banana dust.

Lion's Mane Chocolate Brownie - 9 (GF)

A rich chocolate brownie with home grown organic Lion's Mane, Scottish Chaga mushroom & Jude's vanilla ice cream.

Sticky Toffee Pudding - 8.5

A classic, indulgent, sticky toffee pudding, doused in a good splash of thick, gooey and very toffe-ey sauce served with vanilla ice cream.



WEEKEND BRUNCH

Served 11am - 3pm. **Saturday & Sunday only.**

Whole Lotta Love - 17 (GFO) (N,G,S,M)

Miami Lincolnshire sausages, homemade beans, garlic portobello mushrooms, slow cooked tomatoes, homemade black pudding, sauteed spinach, scrambled tofu and buttered sourdough.

Extra sausage 1.5 Extra bacon 2 (S) Extra Mushroom 2



fam fave

Mushroom, Spinach & Feta Omelette - 14 (GF) (S)

Crispy chickpea flour omelette with mixed mushrooms, wilted spinach, peppers, cherry tomatoes & homemade feta served with a balsamic dressing & side salad.

French Toast - 12.5 (G,N)

A stack of pan fried, crispy brioche, coated in cinnamon, homemade apple honey, fruit coulis, fresh fruits, flaked almonds & vegan cream.

Lobster & Samphire Brioche Roll with Chips - 13.5 (GFO) (C,M,G)

Marinated artichokes, Samphire, spring onions, old bay seasoning & mayo in a brioche roll served with a basket of chips.

Mushrooms on Toast - 12 (GFO) add bacon 2 (S) add sausage 1.5

Seared chestnut mushrooms, creamy butter bean sauce, mushroom conserva & spring onions on sourdough.

Extra sausage 1.5 Extra bacon 2

Blueberry & Banana Pancakes - 12.5 (GFO) (S,N)

Blueberry & banana pancakes topped with caramelised cinnamon bananas, blueberries, walnuts and a rich Biscoff sauce.



Americano (Black / White) - 3.5

Macchiato - 3

Flat White - 4 / Iced 4.5

Latte - 4.5 / Iced 4.5

Cappuccino - 4.5

Dirty Chai - 5 / Iced 5.5

Mocha - 5 / Iced 5.5

White Chocolate Latte - 4.5 / Iced 5

Cacao - 4.5 / Iced 5

Ceremonial Cacao - 6 / Iced 6.5



Organic Matcha Latte - 4.5 / Iced 5

White Chocolate Matcha Latte - 6 / Iced 6.5

Masala Chai Latte - 4.5 / Iced 5

Turmeric & Cinnamon Latte - 4.5 / Iced 5

Add Whipped Cream - 1

Builders Tea - 2.5

Herbal Tea - 3.5 (Hibiscus / Peppermint / Camomile / Ginger Ginseng & Lime)

SEASONAL DRINKS SPECIALS

All Served Chiiiiiiiiiiiiiiiled!

Pineapple, Pandan & Matca Cooler - 6.5

Pineapple Juice, Lime, Pandan Syrup, Blendsmith's Matcha, soda.

Patchouli, Grapefruit & Lime Lemonade - 5.5

Grapefruit Juice, Patchouli Syrup, Lime Juice, Soda.

Raspberry & Hibiscus Lemonade - 5

Raspberry, Hibiscus, Lemon Juice, Soda.

Lemongrass & Ginger Lemonade - 5

Lemon Grass & Ginger Syrup, Lemon Juice, Soda.

SANGRIA

A Juicy, wild cherry fruit Nero d'Avola with Calvados apple brandy, Pedro Ximénez sherry, apple honey, orange juice, fresh apple & oranges - 8.5 / 24

SMALL FOLK

Under 14's only

Hummus & Dippers - 4.5 (GF) (Se)

Homemade hummus served with bread and mixed veg sticks.

Oyster Mushroom Chick'n Goujons - 5.5 (GF)

Breaded oyster mushroom goujons served with ketchup & beans.

Groovy Smoothie - 5 (GF)

Coconut/oat milk, banana, strawberry.

Pip Organic Juice - 3

Cloudy Apply / Strawberry Blackcurrent

Fresh Orange Juice - 3



WE ALSO HOST KIDS PARTIES. FIND THE SECRET DOOR AND YOU'LL FIND OUR PARTY BUNKER.

Allergens: Please inform us of any allergens. Cooking oil used = Rapeseed, C = Celery, N = Nuts, G = Gluten, Se = Sesame, M = Mustard, S = Soy, GF = Gluten-free, GFO Gluten-free option.

A 12.5% discretionary service charge will be added to your bill of which 100% goes directly to our wonderful team.



MUSHROOMY DRINKS

All Drinks made with Moma, GF British Oat Milk. Others available on request



You might have noticed that we have a little love affair with mushrooms here at the Shack. They have some pretty amazing benefits that can make you feel super dooper lovely.

Roar Cacao - 6.5 /Iced 6.5 - Lion's Mane mushroom in a Cacao Latte with GF Oat Milk

Lion-el Reishi - 7 /Iced 7.5 - Lion's Mane & Reishi mushroom in a Chai & Matcha latte.(caffeinated)

Chaga Cacao - 7 /Iced 6.5 - Chaga in a Cacao Latte

Mushyaito - 4.5 A regular Macchiato with a dose of chaga chunked in. (caffeinated)

Chaga Turmeric Latte - 6.5 /Iced 7 - Blendsmith's Turmeric latte with added Chaga.

Cordyceps Coffee - 5.5 - Flat White a good dose of Cordyceps. (caffeinated)

Sweet Chai Chaga - 6.5 /Iced 7 - Blendsmith's Chai Latte with added Chaga.

Lion's Mane Matcha - 6.5 /Iced 7 - Blendsmith's Japanese Matcha with Lion's Mane. (caffeinated)

Add another mushroom for £2.5 or create your own

**Add a super
scoop of all
Mushrooms - 5**

HEALTH BENEFITS

LION'S MANE - GOOD FOR YA BRAIN

Lion's mane is responsible for increased 'Nerve Growth factor' production which repairs, protects and encourages the growth of new neurons. Who couldn't do with that!

CHAGA - IMMUNITY BOOM

Chaga helps to support the body's defence mechanisms against inflammation, and calms oxidative stress by countering free radicals which are unstable molecules that can damage cells that compromise the immune system and accelerate ageing. Chaga mushrooms are believed to be one of the richest sources of antioxidants found in nature

CORDYCEPS - ENERGY & ENDURANCE

Supplied by 'The Fungi Folk' In Wales, Cordyceps enhances energy and endurance by improving oxygen utilisation.. The mushroom also supports immune function through its antioxidant properties and can improve libido and blood flow.

REISHI - 'THE MUSHROOM OF IMMORTALITY'

This Eastern powerhouse has been shown to support the immune system, maintain blood sugar levels, support heart health, aid sleep & decrease fatigue amongst others. hence the 'immortality' moniker.



SOFT DRINKS



SMOOTHIES

Add 20g Vanilla Protein Powder to Any Smoothie- 3 / Shot of Coffee - 2

Elvis (The King) - 8.5 (N)

Oat Milk, Frozen Banana, Organic Matcha, Maca, Moringa, Camu-Camu, Chaga Mushroom, Spirulina, Activated Charcoal, Peanut Butter, Sugar Syrup.

Top Banana - 7 (N)

Oat Milk, Frozen Banana, Peanut Butter, Cacao, Coconut Sugar.



Mush Love - 8.5 (N)

A functional fun-guy

Oat Milk, Frozen Banana, Lions Mane Mushroom, Chaga Mushroom, Cordyceps Mushroom, Reishi Mushroom, Peanut Butter, Sugar Syrup.

Coconuttalina - 7 (N)

Coconut Milk, Frozen Banana, Peanut Butter, Spirulina, Sugar Syrup.

Chuck Berry - 7

Apple Juice, Raspberry, Strawberry, Fresh Ginger, Fresh Mint.

SOFT DRINKS

Karma Drinks - 3.5 Organic Lemony Lemonade / Organic Cola / Organic Diet Cola

LemonAid - 3.5 Ginger Beer / Passionfruit

ChariTea Yerba Mate - 3.5

Homemade Lemonades - 5 Lemongrass & Ginger Lemonade / Hibiscus Lemonade

Momo Organic Kombucha - 4.5 Elderflower Kombucha / Ginger & Lemon Kombucha

Trip CBD - 4 Peach & Ginger / Elderflower & Mint

Agua De Madre - 4.5 Pink Grapefruit & Lime Water Kefi

Thirsty Planet Still / Sparkling Water - 3

COLD PRESS JUICES

Field of Dreams - 6.5

Seasonal Apple, Cucumber, Pear, Avocado, Rocket, Spinach, Mint, Lime.

Forrest Berries - 6.5

Seasonal Apple, Pomegranate, Grape, Blueberry, Strawberry, Raspberry.

Fresh Orange Juice - 4.5





BEER & BAR SNACKS

LOCAL CRAFT BEERS

THE GOODNESS
BREWING Co.

Wood Green, London - All gluten-free

Small Wonder - Table Beer - 5.5 (2.5%, 440ml, GF)
Small ABV, big taste.

A Love Supreme - DDH Hazy IPA - 7 (5.6%, 440ml, GF)
Juicy, hoppy goodness. Bringing the heady aroma of pineapple and guava.

Sunshine - Kolsch Lager - 7 (4.7%, 440ml, GF)
A beautifully crisp Kölsch style lager with low bitterness and a subtle stone fruit finish.

Dancer - Tropical IPA - 7 (6.2%, 440ml)
A tropical IPA with full-bodied notes of mango, passionfruit and peach



Two Tribes

Campfire - Hazy IPA - 7 (5.2%, 440ml)
A full bodied hazy IPA, bursting with flavours of tropical fruits and a hint of coconut

DRAUGHT BEER

Brooklyn Pilsner - 7.5 (4.6%)
Clean, crisp & refreshing.

Brooklyn Stonewall IPA pint - 7.5 (4.3%)
Since the famous Stonewall Uprising in 1969, the Stonewall Inn has been a beacon of hope for the global LGBTQ+ Pride movement. Brooklyn Brewery is committed to creating space for grass roots activism in every community they serve.

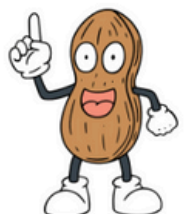
CIDER

Thistle Cross Traditional Scottish Cider - 5.5 (4.4%, 330ml)
A bloody delicious medium dry, smooth, balanced and lightly sparkling apple cider.

BAR SNACKS

£4 each, or 3 for £10

Chilli Rice Crackers (S, G)
Salt & Pepper Roasted Cashews (S,N)
Wasabi Peas (M)
Woodland Mushroom & Wild Garlic Crisps



WINE

WHITE

175ml / 250ml / Bottle

Chenin Blanc - Noble Hill 'sur lie', South Africa - 9 / 12 / 34

Apple, lemon thyme, minerals and grapefruit. Barrel-ageing lends mid palate richness with a long finish.

Sauvignon Blanc - Domeniul Bogdan, Romania (Biodynamic) - 8.5 / 11 / 32

Fresh, crisp, zesty dry Sauvignon Blanc from Romania's only biodynamic winery.

Picpoul De Pinet - Chateau Petit Roubié, France (Organic) - 9 / 12 / 34 **Crisp & Refreshing**

Apple, apricot, floral Finish, crisp & dry finish.



Grillo - Sibiliana Sicilia 'Medoro', Italy (Organic) - 8 / 9.5 / 26

Sicilian sunshine, green pineapple & lemon zest.

Riesling - Weingut Fusser, Germany (Biodynamic) - 9 / 12 / 34

A dry Riesling is bursting with vibrant fresh apple and mandarin flavours; finishing crisp, zingy and mineral.

Red

Malbec - Bodegas Krontiras 'Mikron', Argentina (Organic) - 9 / 12 / 34

Grown in the high altitude vineyards of Mendoza, the wine is bursting with floral mulberry and dark cherry flavours.

Nero D'Avola, Sibiliana, Italy (Organic) - 8 / 9.5 / 26

Juicy wild cherry fruit with a hint of violet and a little black pepper.

Merlot - Amastuola 'Capocanale', Italy (Organic) - 9.5 / 12 / 34

Rich plum & blackcurrant with a subtle touch of oak.

Pinot Noir - Mas De Jules, France (Organic) - 9 / 11 / 32

Red berries, dark cherry, damson and some sous bois, truffle complexity.

Rioja - Crianza Castillo de Mendoza Noralba, Spain (Organic) - 38 (bottle only)

A full yet elegant red, with lingering flavours of dark cherry, coffee and vanilla.

ORANGE

Dugladze Ranina Kakhuri, Georgia - 8.5 / 11 / 32

Full bodied, with intense, nutty dried apricot flavours. Exotic and mouth filling with a dry, gently tannic finish.

SPARKLING

Prosecco - Bella Retta Prosecco Brut - 8 / 35

A floral nose of white flowers, pear and melon. The palate is delicate yet lively with a vibrant, soft mousse and a refreshing finish.



COCKTAILS

We are as passionate about our drinks as we are our food, and they are prepared just as carefully. Everything we make is infused, concocted and created in-house using fresh & foraged ingredients. Made with an excitement for fine drinking.

THE CLASSICS

Tommy's Margarita - 12 Cabrito Blanco Tequila, Fresh Lime, Lime Bitters, Agave, Salt Rim

Negroni - 10 East London Gin, Antica Formula, Contratto, Bitters, Orange Peel Spritz.

Old Fashioned - 12 Buffalo Trace, Sugar, Bitters

Gin Martini - 12 East London Gin, Dolin Dry Vermouth, Orange Bitters, Lemon Twist. Or, Let us know how you like it.

Classic Daiquiri - 11 East London White Rum, Fresh Lime, Sugar. Feel free to switch up the rum. Fancy an Agricole? No problem.

Whisky Sour / Amaretto Sour / Pisco Sour - 12 Spirit, Citrus, Sugar & Aquafaba.

Aperol Spritz - 10 Aperol, Bella Retta Prosecco, Soda, Orange.

LOVE SHACK SIGNATURES



Pineapple & Jalapeno Margarita - 13

Cabrito Reposado Tequila, Fresh Lime, Pineapple Juice, Jalapeno & Coriander Syrup, Habanero Bitters, Tajin & Lime Salted Rim.

Espresso Martini à l'orange - 13

East London Vodka, Conker Coffee Liqueur, Cointreau, Solo Coffee, Orange Syrup, Cacao Bitters.

Wonky Pirate - 13 (Helps Save Sea Turtles)

Plantation Pineapple Rum, Hawksbill Spiced Rum, Apple Juice, Ginger Syrup, Fresh Lime, Orange Bitters.

For Fuck Sake - 13

A real Bobby Dazzler

Shichiken Sake, Yuzu Liqueur, Fresh Lemon, Lemongrass & Ginger Syrup, Kaffir Lime Leaf, Aquafaba, Orange Bitters.

Tonka Bean White Russian - 13 (GF)

Conker Coffee Liqueur, East London Vodka, Tonka Bean Syrup, Cinnamon, Cardamom Bitters, GF Oat Milk.

Bergamot White Negroni - 13

Bergamot & Fennel Infused East London Gin, Italicus Bergamot liqueur, Cocchi Americano, Lillet Blanc, Black Pepper, Orange Bitters.

Mick Chaga (Shack Old Fashioned) - 14

Hidden gem

(aka no one buys it but it's bloody delicious)

Wild Scottish Chaga mushroom infused Buffalo Trace Bourbon, Tobacco Liqueur, Cinnamon Syrup.



PICKLED CONCOCTIONS



We adore pickles. So we take great delight in making our own pickle juices & shrubs (Pickle juices made from fruits), and putting them in as many things as possible. Please get pickled responsibly!

Pickled Cocktails

Tickle My Pickle - 12 | Smoke My Pickle - 13

Cabrito Reposado Tequila / Mezcal, Lemon, Pickle Juice no.4, Agave, Celery Shrub Bitters.

An Itsy Bitsy, Teeny Weeny, Pickle Laced Vodka Martini - 14

Cucumber infused East London Vodka, Copenhagen Dill Anise Aquavit, Dolin Dry Vermouth, Pickle Juice No.4, Seasn' Bitters, Celery Shrub Bitters.

Pickled on the Eastside - 13

East London Gin, Cucumber Shrub, Fresh Mint, Lime, Sugar.

Hugo's Bloody Pickled - 11

St Germain Elderflower Liqueur, Prosecco, Soda, Pickle Juice, Fresh Mint.

Pickled Mary - 12

Picklebacks

Who knows where they came from? Some deranged genius clearly! We discovered them in the middle of a Nevadan Desert, and whilst sceptical at first, we were soon hooked on these beautiful little double acts and think you'll soon be too!

Face It, Yo Basic - 6.5

The OG, a classic, and where our love affair began. Buffalo Trace Bourbon with our home made, extensively iterated Pickle Juice chaser. Simple, Elegant, Delicious.

Spice up ya life - 7

Buffalo Trace Bourbon with 'SLYT' Scotch Bonnet & Lemon Pickle Juice Chaser.

Ahoy Hanoi - 7

Matsui Plum Whisky with a Sweet Vietnamese Vinegar.

Pirate Back - 7

Smoked Rum with a Pineapple & Cinnamon Shrub.

Craig David - 7.5

Reposado Tequila with a Pineapple & Cinnamon Shrub.

Tokyo Disco - 7.5

Suntory Toki Japanese Whisky with a Yuzu Shrub.

Load of Ol'Rhubarb - 8.5

East London Single Malt Whisky with a Horseradish infused Yorkshire Rhubarb Shrub.

Penicillin Back - 9

A mini, Pickled Version of a Modern Classic Cocktail. Glenfarclas 10yr Scotch with an Apple Honey and Lagavulin 16yr laced Ginger Shrub.

SPIRITS & MIXERS

EAST LONDON LIQUOR CO.



Based in the industrial heart of London's East End, just 1 mile away from Love Shack. A bunch of good eggs with sustainability and quality at their core, they are the perfect partner for the majority of our spiritual needs.

25ml / 50ml

East London Single Malt Whisky, 47% ABV - 8 / 15

Stewed apples, chocolate and oatmeal biscuits, ripe pineapple & Szechuan peppers

East London Rye Whisky, 47% ABV - 6 / 13

Warming spice meets cooling smoothness. double pot distilled and matured in a combination of regenerated oak

East London Rye Whisky, Chardonnay Single Cask, 57.6% ABV - 8 / 15

A single barrel of perfect London Rye, no added touches, no blending, no dilution. Rested for 4 and a half years in a 2nd fill Burgundy Chardonnay barrel

East London Gin, 40% ABV - 6 / 11

Notes of citrus and juniper, ending in a bold, spicy finish

East London Kew Gin, 42% ABV - 6 / 11

Kew's head botanist hand-harvests a monthly dump of Douglas fir and lavender for distillation and 10% of all sales go back to supporting 260 years of science and 16,000 species of plants. Floral lavender are rounded out by sweet orange peel and earthy liquorice root and fennel seed

East London Vodka, 40% ABV - 6 / 11

Smooth and creamy in taste and bold in spirit, it's made from 100% British wheat

East London White Rum, 40% ABV - 6 / 11

Distilled with meticulous care, this premium rum embodies the spirit of the vibrant East London scene

RUM

Hawksbill Caribbean Spiced Rum, 38.8% ABV - 6 / 11

A delicious blend of Caribbean rums with a distinctive combination of spices: cardamom, cinnamon, raisins, salt & vanilla. Every bottle funds sea turtle conservation projects in the Caribbean.

Plantation Original Dark Rum, 40% ABV - 6 / 11

The rich and intense style of Jamaica and Barbados. A spiced rum with notes of cinnamon and clove, whose smoky quality adds texture.

Rhum J.M VSOP Rhum Agricole, 43% ABV - 8 / 15

Nougaty richness with cinnamon and clove aromas, flavors of spiced butter and lemony toffee, which leads into a smooth and subtle finish.

Ginger beer - 2.5

Cola - 2.5

Lemonade - 2.5

Fever Tree Original Tonic Water - 3

Fever Tree Original Soda Water - 3

WHISKY

25ml / 50ml

Buffalo Trace Bourbon 40% - 6 / 11

Shows wonderful aromas of vanilla, mint and molasses which follows through on the palate with notes of brown sugar and spice

Glenfarclas 10yr 40% - 6 / 11

Matured in 100% Oloroso sherry casks. Delicious sherry sweetness and dried fruits, with complex, delicate winter spices and fruitcake. Light toffee, and a hint of smoke.

Aberfeldy 12yr 40% - 6 / 11

Sweet, malty, a gentle peat but nonetheless the mouth feel is very clean. Vanilla, peaches in cream and subtle oak

Laphroig 10yr 40% - 7 / 13

Roasted cedar and peat smoke, with a hint of iodine tucked away. Dark chocolate, honey, and vanilla pod

Lagavulin 16yr 43% - 8 / 15

Incredibly thick and rich, A massive mouthful of malt and sherry with good fruity sweetness, but also a wonderful sweetness, Big, powerful peat and oak

Arran
Single Malt

Arran has soaring hills and rugged coasts, rich farmland and dense forests. This geography is key to the character of our whisky. On this island, we make a spirit that reflects a range of regional influences, yet achieves a rare and unique personality all its own. Rather like the island itself.

Arran - Sauternes Cask Finish, Single Malt Scotch, 50% - 7 / 13

This sweeter side of Arran Single Malt makes an ideal dessert dram with complementary notes of apricots, melon and honeysuckle.

Arran - Sherry Cask 'The Bodega', Single Malt Scotch, 55.8% - 7 / 13

This cask strength Sherry matured Single Malt is both luxurious and elegant with layers of rich sweet spice and oak.

Arran Malt Port Wine Finish, Single Malt Scotch, 50% - 7 / 13

Vanilla spice, ripe citrus & dried fruits and nuttiness. With a splash of water more depth of mandarin citrus with fudge and honeyed notes.

Agave

Carbito 100% Agave Blanco Tequila - 6 / 11

Carbito 100% Agave Reposado Tequila - 6 / 11

Komos Tequila Anejo Cristalino - 9 / 17

Aged for a minimum of 12 months in French white wine oak barrels, the spirit combines notes of pineapple, lime zest, orange peel, minerality and floral undertones

Encantado Espadin Mezcal - 7 / 13

Alipús San Andrés Mezcal - 8 / 15

Caramelised fruit and mint leaf, followed by freshly chopped cedar with lasting apple and pear and another kick of white oak





HOT-TAILS



HOT-TAILS

Invented on a freezing cold night sometime in our first year of the Shack. Wanting a drink, but nothing cold. We needed something to warm us up and give us that cosy kick. They say necessity is the mother of invention, and whilst the Hot Toddy has been around for years, Hot-Tails are authentically Love Shack!

Add whipped cream to any Hot-Tail - 1

Hot Terry - 11

Cointreau, Hawksbill Spiced Rum, Cacao, Sugar, GF Oat Milk.

Met Your Matcha - 10

Amaretto, Organic Matcha, GF Oat Milk.

Woodland Rascal - 11

Hawksbill Spiced rum, Flavour Fred Quince Liqueur, Noble Fir Syrup, Orange Bitters.

Tequila Moonrise - 10

Turmeric Latte with Cabrito Reposado Tequila, Cinnamon, Ginger, GF Oat Milk.

Buy My Chai - 11

Hawksbill Spiced Rum, Blendsmiths Chai, GF Oat Milk.

Hot Russian - 12

East London Liquor Co. Vodka, Conker Coffee Liqueur, Cardamom Bitters, Tonka Bean Syrup & GF Oat Milk.

Craic Cacao - 11

Amaretto, Organic Cacao, GF Oat Milk.

Scotch Hot Toddy - 13

Laphroaig 10yr, Vegan Honey, Fresh Lemon, Ginger.

Espresso Hotini - 12

East London Liquor Co. Vodka, Conker Coffee Liqueur, Espresso, GF Oat Milk.

El Chihuahua Cacaoa - 13

San Baltazar Mezcal, Creme de Cacao Blanc, Stambeco Maraschino Cherry Amaro, Yellow Amazon Chilli Syrup, Salt, Cacao, GF Oat Milk.



NO & LOW ALCOHOL



Sentia can give the drinker a similar effect to a small glass of wine (not suitable if you're pregnant).

Designed by a world-renowned team of botanists and scientists, SENTIA's unique blend of powerful, plant-based ingredients are scientifically proven to activate 'GABA' in the brain (the neurotransmitter responsible for those sensations of sociability).



Sentia Sling - 11

Sentia Spirit, apple juice, fresh lemon, almond & elderflower syrup & soda.

Raspberry G-Spot - 11

Sentia Red Spirit, fresh lime juice, hibiscus & raspberry syrup.

Golden Shower Sour - 11

Sentia Gold Spirit, fresh lemon, sugar syrup, aquafaba.

Espresso Mushroom-tini - 11

Smiling Wolf 0% Vodka, Opius Negredo, Sunny Farms Organic Lion's Mane Tincture, Solo Cold Brew Coffee, sugar syrup, salt & chocolate bitters.

Trippy Dreams - 13 (Very Old Fashioned-esque)

Trip Orange Blossom CBD, Three Spirits Night Cap, Valerian root, passionflower, lemon balm & ashwagandha, Crossip Dandy smoke spirit, reishi mushroom extract, camomile syrup.

Don't Tickle My Pickle - 9

Zero% Anejo Tequila, Pickle Juice No4, Fresh Lemon, Sugar.

Don't get Sake - 10

Tanqueray 0% Gin, Fresh Lemon, Yuzu Puree, Kaffir Lime Leaf, Lemongrass & Ginger Syrup, Aquafaba, Yuzu Bitters.

ZERO % WINE

175ml / 250ml / Bottle

Wednesday's Domaine Vignette Red Wine (0%) - 32 (bottle only)

Vignette enjoys a complexity that culminates in a long, dry finish. Expect overtures of dark plums and damson, with shades of spice and forest floor.

ZENO Alcohol Liberated Red, 2021, Spain (0%) - 7.5 / 9 / 25

There is spice, pepper and bright tannin adding weight to a creamy mouthfeel and long finish.

ZENO Alcohol Liberated White, 2021, Spain (0%) - 7.5 / 9 / 25

crisp and zingy citrus with a tangy finish that draws you back for another sip.

LOW/NO BEER, CIDER, STOUT

Lucky Saint, Unfiltered Lager - 5.5 (0.5%, 330ml)

Days Lager - 5.5 (0%, 330ml)

Days Pale Ale - 5.5 (0%, 330ml)

ROAR Lions Mane Pale Ale - 6 (0.5%, 330ml)

Brooklyn Special Effects - 5.5 (0.4%, 330ml)

Guinness Zero - 5.5 (0.0%, Pint)

Chance Cider - (0.5%, 330ml)





Lunch menu



A fully gluten free, plant based selection of Sri Lankan & South Indian dishes showcasing fresh, bold and exciting flavours. Designed for a filling, but light lunch!

Rice, Curry & Dhal – 5.5

A weekly changing, light and summery curry, served with coconut, cardamom & pandan rice & a rich & creamy red lentil coconut dhal. (M) (Ask Server for curry and allergen details)

Meal Deal: EVERYTHING below for – 9.5

Dhal – GF (C)

A rich, creamy & mild red lentil, coconut dhal.

Weekly Curry Special – GF (M) (Ask for other allergens)

All we can guarantee is that it'll be something fresh, bold, seasonal and of course, delicious.

Chickpea Chaat Salad – GF

A street food classic full of big, bold flavours. Tamarind, lime, mint and coriander combine to create a sweet, sour and tangy salad, topped with crispy sev and pomegranate seeds.

Coconut Rice – GF (C)

Coconut and pandan Jasmine rice.

Pol Roti – GF (C)

Coconut flatbread with red onion & chilli served with a lime tamarind butter.

Kalu Pol – GF (S) / Spiced Crispy Chickpeas – GF

Toasted coconut sambal & spiced crispy chickpea toppings.



Tasty Extras

Selection of Chutneys, Pickles and Sambal – 2.5 GF

Mango chutney, lime pickle, coconut sambal.

Pol Roti – 2 GF (C)

Coconut flatbread with red onion & chilli served with a lime tamarind butter.

Mango Lassi – 4.5 GF (S, C)

Mango pulp, yoghurt, coconut milk, cardamom.

Matcha & Pandan Affogato – 6 GF (S)

2 scoops of Jude's coconut ice cream, Blendsmith's matcha, pandan syrup, coconut & lime biscuit.

Iced Chai latte – 5 GF

