

# HOPPERS

## Cocktails

*South Asian at heart, shaken in London*

### **Pandan Negroni** 11.5

*Colombo No. 10 gin - coconut Campari  
- pandan - vermouth*

our iconic Negroni layered with coconut water and pandan for classic bitterness, a hint of sweetness, and a savoury finish

### **Lion's Margarita** 13

*El Rayo tequila - Lankan hot sauce  
- black lime salt*

a bright, savoury margarita-style drink with chilli heat, citrus snap and a salty finish

### **Mango Gimlet** 12

*Desi Daru mango vodka  
- clarified lime cordial*

a clean, sharp gimlet made softer with ripe mango and clarified citrus

*Also available as small pours for when  
you can't choose just one | 4.75 each*

### **Cherry Mezcal Sour** 13.5

*Ojo De Dios Mezcal - tamarind arrack-  
black cherry - chilli*

a sour at heart, sharpened with tamarind, dark cherry and a touch of Jaffna chilli for a warm finish

### **Spiked Nimbu Pani** 12.5

*Stranger & Sons gin - passionfruit  
- hibiscus - elderflower - lime soda*

a refreshing gin cooler with bright, zesty passionfruit and a soft floral finish

### **Jungle Paloma** 13

*Ojo De Dios mezcal - island spice  
- grapefruit soda - turmeric salt*

a smoky, citrusy Paloma sharpened with grapefruit and lifted by island spice and turmeric salt

### **Old Ceylon** 14.5

*Amrut Fusion whisky - bourbon  
- kithul - tamarind bitters*

a spirit-forward sipper in the style of an Old Fashioned, blending smoky Sri Lankan kithul, bourbon and Indian whisky

## Arrack Cocktails

*pours using Sri Lankan spirit distilled from the flower of the coconut tree*

### **Arrack Attack** 11

*Ceylon Arrack - dark rum  
- house ginger beer - lime leaf*

our spin on Lanka's favourite drink, a highball bringing together Ceylon Arrack and fiery homemade ginger beer

### **Espresso Martini** 12.5

*Ceylon Arrack - spiced coffee liqueur  
- cold brew - coconut*

an uplifting twist on the classic with silky rich coffee and gentle spice

# Wine List

*wines that work well with our bold flavours and spice*

## Sparkling

125ml | Bottle

### **Prosecco, Fili, Sacchetto, Brut, Veneto, Italy, NV**

7.5 | 42

bright, crisp and easy going, with apple, lemon and a lively fizz

### **Philippe Gonet, Reserve, Brut, Champagne, France, NV**

100

citrus, toast and a true Champagne celebration in a bottle

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## White

125ml | 375ml | Bottle

### **Hoppers x Le Paradou, Provence, France, 2024**

7 | 20 | 39

our own blend of Viognier and Rolle, fresh, soft and very easy to order again

### **Sauvignon Blanc, Turnbull + Thomas, New Zealand, 2025**

8.5 | 25 | 48

zesty, punchy and full of fruit lift

### **Gavi Di Gavi, Conte di Alari, Piedmont, Italy, 2024**

54

white flowers, crisp apple and a clean finish, lovely with seafood

### **Riesling, Weingut Von Winning, Pfalz, Germany, 2024**

10.5 | 31 | 60

lime, blossom and bright edges, for those who like freshness, perfume and bite

### **Albarino, Nai e Senora, Rias Baixas, Spain, 2024**

72

juicy, saline and table ready, especially good with seafood and spice

### **Chablis, Garnier, Burgundy, France, 2022**

14 | 42 | 82

stony, lean and cool headed, for those who like their whites sharper and cleaner

### **Chardonnay, Lange Winery, Willamette Valley, USA, 2022**

90

bright Oregon Chardonnay with pear, citrus and vanilla, lovely with coconut

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## Rose

125ml | 375ml | Bottle

### **Hoppers x Le Paradou, Provence, France, 2024**

7 | 20 | 39

pale, dry and effortlessly drinkable, made for sunny tables and one more glass

## Orange

125ml | 375ml | Bottle

**Garnacha Blanca, La Foradada de Frisach, Spain, 2024** 10.5 | 31 | 60  
wild flowers and sweet honey, yet savoury enough to bridge the gap between white and red

## Red

125ml | 375ml | Bottle

**Hoppers x Le Paradou, Provence, France, 2024** 7 | 20 | 39  
our own blend of soft and juicy Cinsault, easy drinking from the first sip

**Secateurs, A.A Badenhorst, Swartland, S. Africa, 2024** 8.5 | 25 | 48  
bright, spicy and built for richer food, a great choice with Mutton Rolls or Chicken Buriani

**Cabernet Sauvignon, Renegade Wine Co, USA, 2020** 54  
bold, polished and full of black fruit with a mineral edge

**Tempranillo, Cortijo Tinto, Rioja, Spain, 2021** 10.5 | 31 | 60  
dark fruit, pepper and confidence, ideal with beef, bone marrow or richer dishes

**Haut-Medoc, Chateau Monbrison, Bordeaux, France, 2015** 72  
structured and savoury, with hints of blackberry and polished tannins

**Pinot Noir, The Elder, Martinborough, New Zealand, 2019** 14 | 41 | 82  
dark berry fruit, floral spice and soft tannin with a calm, elegant finish

**Nebbiolo, Langhe, Garesio, Piedmont, Italy, 2022** 90  
rose, red fruit and pink pepper, with perfume and poise

## Big Serve Cocktails

*the cocktails we love, bottled and ready to share*

**Arrack Attack** 44  
*Ceylon Arrack - Two Drifters dark rum  
- house ginger beer - lime leaf*  
our spin on Lanka's favourite drink, a highball bringing together Ceylon Arrack and fiery homemade ginger beer

**Jungle Paloma** 48  
*Ojo De Dios mezcal - island spice -  
grapefruit soda - turmeric salt*  
a smoky, citrusy Paloma sharpened with grapefruit and lifted by island spice and turmeric salt

## Beers

*clean, crisp beers for bold food*

### Toddy Ale 6.75

Harbour Brewery - 330ml can - 4.5%  
Hoppers own brew pale ale with juicy hops and a smooth coconut mouthfeel

### Singlefin Lager 6.25

Harbour Brewery - 330ml can - 4.0%  
crisp, clean and lively, made for easy drinking

### Beach Party Pale Ale 6.25

Harbour Brewery - 330ml can - 3.4%  
bright and refreshingly aromatic from India's first craft brewery

### Hazy IPA 6.5

Small Beer Brew Co - 330ml can - 2.6%  
light wheat beer with citrus lift and gentle spice

### Unfiltered Lager 6

Lucky Saint - 330ml bottle - 0.5%  
a truly modern beer, left unfiltered for maximum flavour without the alcohol



## Zero Cocktails

### Lighthouse Mojito 9

a fresh mojito with Tanqueray 0.0%, green mango, mint and cinnamon

## Milks

### Guava Lassi 6.5

pink guava and yoghurt with a hint of chilli salt

### Watalappam Lassi 6.25

a creamy coconut lassi inspired by watalappam, with malt, kithul and nutmeg

### Masala Buttermilk 5.75

a cooling savoury buttermilk of salted yoghurt, curry leaves, ginger and shallots

## Coolers

### House Ginger Beer 6

spicy, sharp and refreshing, finished with coriander seed

### Ceylonese Iced Tea 6.25

cold-brew jasmine tea with citrus brightness and basil seed texture

### Passionfruit Soda 6.25

passionfruit and elderflower with a hibiscus lift

### Lychee Float 6.75

lightly sweet and refreshing with a touch of grapefruit and coconut foam