

HOPPERS

Cocktails

South Asian at heart, shaken in London

Guava Kandy 12.5

*Ojo De Dios mezcal - guava
- watermelon - chilli lime salt
frozen pink guava with a hint of agave
smoke, sweet-sharp lime and chilli
salt finish*

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*

Arrack Attack 11

*Ceylon Arrack - house ginger beer
- dark rum - Sunset Pekoe bitters
our spin on Lanka's favourite drink, a
highball bringing together Ceylon Arrack
and fiery homemade ginger beer*

Madras Kapi 13

*Old Monk XO Coffee - chicory kapi
- coconut - Illy crema
frozen coffee, creamy coconut and
bittersweet chicory, deepened with coffee
rum*

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*

Mango Gimlet 12

*Desi Daru mango vodka
- clarified lime cordial
a clean, sharp gimlet made softer with
ripe mango and clarified citrus*

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*

Pandan Negroni 11.5

*Colombo No. 10 gin - coconut Campari
- pandan - vermouth
our iconic Negroni layered with coconut
and pandan for classic bitterness,
a hint of sweetness, and a savoury finish*

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

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

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 drink

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

Sancerre, Domaine Paul Cherrier, Loire, France, 2024

92

crisp, polished and full of lift, great with fish dishes

Rose

125ml | 375ml | Bottle

Hoppers x Le Paradou, Provence, France, 2024

7 | 20 | 39

pale, dry, and effortlessly drinkable with a subtle, refreshing finish

Orange

125ml | 375ml | Bottle

Garnacha Blanca, La Foradada de Frisach, Spain, 2024 10.5 | 31 | 60

savoury, layered with wild botanical herbs, delicate florals, and subtle honey notes

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

Cotes du Rhone, Ch. des Coccinelles, Rhone, France, 2023 9 | 26 | 50

round, generous and quietly earthy, with black cherry and spice

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 bold, 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

Barolo, Serralunga D'Alba, Garesio, Piedmont, Italy, 2019 106

layered, serious and built to linger, the king of reds made for big dishes and slower feasts

Big Serve Cocktails

the cocktails we love, bottled and ready to share

Arrack Attack 44

Ceylon Arrack - Two Drifters dark rum
- house ginger beer - Sunset Pekoe bitters
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

Helles Lager (GF) 6.25

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

Bright Pale Ale (GF) 6.25

Harbour Brewery - 330ml can - 3.4%
light, juicy and sessionable, brewed with a pinch of Cornish sea salt

Hazy IPA 6.5

Small Beer Brew Co - 330ml can - 2.6%
light with bursts of grapefruit, guava + soft tropical hop notes

Kingston Golden Pils 6

BERO Brewing - 330ml bottle - <0.5%
malty and biscuity with a moderately bitter finish



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

Kapi Crema 6.5

frozen South Indian chicory brew with coconut and Illy crema

Masala Buttermilk 5.75

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

Coolers

House Ginger Beer 6

spicy, sharp and refreshing, finished with coriander seeds

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