

IN

SUBMERGED

CREATIVITY



III





Slaps with white chocolate pairing

juicy, peachy

DEMO 1:

Roku gin
Lacto peach & oats
Yuzu

Salt fermented peach & oats

DEMO 2:



Genepi 
Chartreuse elixir
Kiwi soda

Herby kiwi gummies

fkj
(french kiwi juice)

girolle
10g + 30g + high = delish

250ml	kiwi juice
250ml	water
500g	sugar
5ml	chartreuse elixir
2g	citric
2g	malic

for our big batch

DEMO 3:

Stauning Danish Malt
Girolle
Distilled green walnut
Apricot charentes

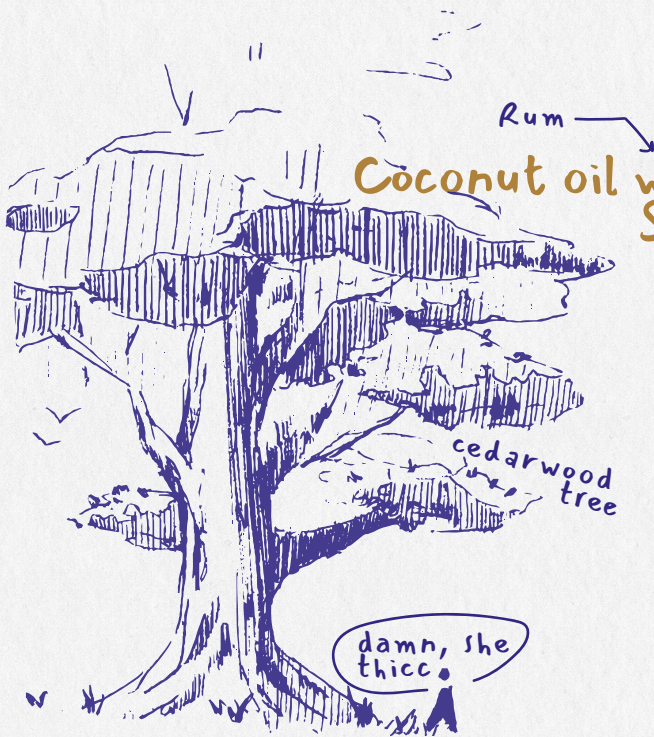
Rich, umami



Rich spirit

Find this glass...
FOUND IT IN PERU!

Demo cocktails £14.75



Rum

Coconut oil washed santa teresa 1796 [S]
Salted vanilla & oregano
Cedarwood



Fresh, herbal rum old fashioned style



£15

DEMO 4:

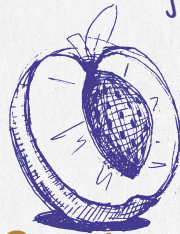
£15

DEMO 5:



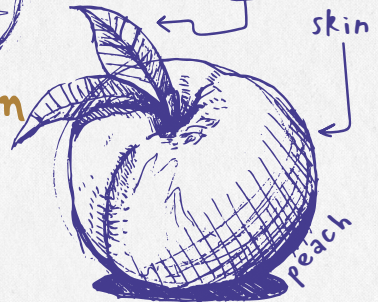
Dry,
savoury

Angel's Envy Bourbon
Textures of peach
Miso
Vermouth amaro



juice

leaves blossom



skin

peach

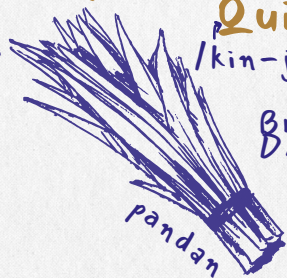


Biscuity & creamy

DEMO 6:

Pandan infused cachaca Quindim

Ceramic cup,
here we go! Local
Collab? Fritida!!



/kin-jim/

Brazilian custard...
DAMN!

750g	sweet potato
1100ml	cashew milk
400g	coconut milk
750g	sugar
30g	vanilla
1/2	nutmeg

double
soaked, part
boil for 10
mins, bake
for 25
minutes until
mushy

for our
big batch

Demo cocktails £14.75



Another shout to
Frida

800g	rice milk
50g	thai basil
225g	halva
250g	sugar
4g	maldon salt

for our
big batch

DEMO 7:

[SiC] Gin Kukicha twig & Cacao Matcha & sesame

Sweet anise
& creamy

bruv! sesame grows
in pods.



Kukicha is
a twig tea, -
bit on the
savory
side

It's
distilled
and
blended
with
cacao!



Clean, floral

DEMO 8:

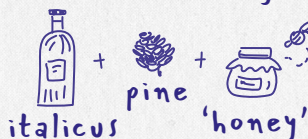


That glass we
seen at
Kwāt
(02/24)

Suntory Toki Japanese malt
Jasmine

→ Bergamot
→ Pine

Ital[Sic]us - Pine
honey, sweetened
Italicus.. We got jokes!



DEMO 10:



Cacao butter mezcal

Mango skin wine

Saffron



it's a hint of saffron spice

drinks like a smokey
mango natural wine



Beast mode on
nutty, vanilla
& coconut



DEMO 9:

→ Sotol
→ Fig leaf
→ Amontillado

Sotol is like Tequila but
grassy & floral



la higuera
sotol
means fig
tree

closed loop with
oranges - clarify
them and use as
cordial base



Demo cocktails £14.75



velvety, nutty -
Dreamville baby

DEMO 11: Hennessy VS Spiced amontillado Smoked vanilla & halva orgeat Lapsang bitters

for
our
big
batch

1000ml	water
20ml	vanilla
250g	halva blend & smoke
1000g	sugar
2g	Maldon salt



Cynar as our
bitters base?
Let's do it...

y'all didn't know
about halva
though!



Demo cocktails £14.75

Citrusy
& floral



red wine
float

DEMO 12:

Pisco
Vetiver
Eucalyptus
Nashi pear

distilled,
baby



Vetiver gives a white
pepper & cacao vibe

cool
story



Eucalyptus gives
areas of refuge for
wildlife in the
Amazon



raspberries → force carbonated in a keg!

spinzall! wait 3-5 days

add sug's n' acid → carbonate!

DEMO 13
Ice cream washed Grey Goose
Carbonic raspberry soda
Fruity, creamy, dreamy

mop
taste like a raspberry ripple.

Demo cocktails £14.75



Can make non alc (>0.5%)

DEMO 14:



Teeling Irish whiskey
Pine & pineapple aperitif
Cinnamon myrtyl tepache

Need the recipe, Brett...

pineapple → chop!
spices n' yeast → ferment

funky & tropical banger

flavour



Ay

Ay yo

Ay yo Brett

Specs

Specs boy

Ay yo

Ay yo Brett

Ay yo b rett I need them specs

Specs brett

Specs

Specs

Specs

Specs brett

Ay yo brett

Ay yo Specs brett

Brett

Brett

Specs brett

Ay yo brett

...

CLASSICS



DIRTY NEGRONI

[SiC] Gin
Cynar
Sweet vermouth
Perello brine

Perello brine with
Cured lemon &
Oregano



DANDELION OLD FASHIONED

Makers Mark
Dandelion leaf demerara
Dandelion root bitters

Cynar &
dandelion root

DIRTY MARTINI

[SiC] Gin
Dry vermouth
Cured lemon & oregano

house brine

£14.5

is it SiC synthe
or AbSiC the?

50/50 SAZERAC

Hennessy VS
Lot 40 Rye
Sesame & Lemon oil
Bitters
SiC Absinthe

make it a Henny XO
Sazerac for £50

Thai basil
distillate



SPACE GIBSON

[SiC] Gin
Dry vermouth
Shallot
Space raiders

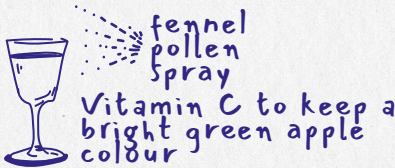
space raiders
distillate.
yeah, i know.

space brine



CLASSICS

£14.5



fennel
pollen
spray

Vitamin C to keep a
bright green apple
colour

APPLETINI

Haku
Calvados
Fino Sherry
Fresh pressed apple juice



same
family as
ginger



JUNGLEBIRD

Cuban / Jamaican rum blend
Aperitivo
Pineapple & Galangal
Lime
Mezcal mist



WHITE RUSSIAN

Haku
Tonka bean coffee
Sikhye hojicha cream
Oh my days that silky cream. Rice &
Barley with savoury Hojicha tea

no salt rim
needed!



MARG

Patron Silver
Textures of Strawberry
Amaro Nonino
Lime



JUNEBUG

Toasted coconut Eminente
Santa Teresa 1796
Banana
melon
pineapple

Rum
Also
rum!

all
fermented
into a soda



ALCOHOL FREE



JUNEBUG

Banana
melon
pineapple } all
fermented
into a soda



SHANDY

Citra hops
Nashi pear
Apple
Dandelion
Co2



fill

crush



charge!

RASPBERRIES + C.R.E.A.M

Ice cream washed Almadeve agave
Carbonic Raspberry Soda

orange
bush

[SIC] CHINOTTO

Amaro Lucano 0%
Chinotto soda



someone learnt how
to use a ruler... 00

ALLERGEN LISTING

 GLUTEN	space gibson, space gibson (Garnish)
 SESAME	demo 7, demo 11, sesame
 SOYBEANS	demo 13, white russian
 SULPHITES	demo 1, demo 5, demo 3, demo 8, demo 9, demo 10, demo 11, demo 14, manhattan, dirty negroni, 50/50 martini, dirty martini, space gibson, appletini, french... martini
 TREE NUTS	demo 3, demo 6

If you don't see an allergen you're looking for listed here,
it's because it's not present at all within our space

We're a small team here at SiC, we put a lot of time, effort and pride into everything you see on the menu. It's pretty much damn near all made in house - and if we can't make it in house, we'll find collabs to help us make some pretty unique sh*t, like our own spirits, wines and beers. Tasty bevs is what it's all about - so we take our time in developing stuff, and it's all intentional, because this is what we love to do, and what we love to share with you... Want classics in their purest form? There's a bar nearby for that... Want a speakeasy? There's one kinda nearby for that too...

We're here to help with any guidance and we love to get into the deets, so don't be shy now, anything you need, we got you...



sunday - thursday until 10pm
friday & saturday until midnight

[SiC]Munch.

- 🔥 Toasted focaccia sticks W/
 - Whipped beetroot & feta
 - Muhammara dip

all items
gluten-free ↴

£7

just request it for
the bread sticks

- SiC Parm crinkle crisps W/
 - Truffle crema
 - Salsa Rojo

£6

Perello Olives

£6

SiC house seasoned nuts
(cheez)

£4

Chocolate mouse W/ Olive oil caramel,
salt & toasted oats

£6

🔥 = served like Kendrick's diss tracks, hot

all plant based products

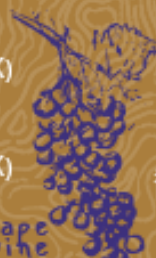


Beer.



SiC Kolsch - Lager 4%	440ml	£6.5
SiC Baby Makin' beer - Chinotto IPA 4.5%	440ml	£6.5
SiC After Dark - Stout 5%	440ml	£6.5
Track Arosa Helles (GF) 5.2%	440ml	£6
Track Sonoma Pale Ale 3.8%	440ml	£6
Track Guest Beer	440ml	£6.5
Track Sonoma 0.5%	440ml	£6
Sassy Cidre 4%	330ml	£5

Wine.



	125	175	250	btl.
Pattingham, Nurton Brook Solaris (UK)	£7	£9	£12	£35
Mikael Bouges Chavigny (FR)	£8	£10.5	£14	£40
Pattingham, Moor Meadow Rose (UK)	£7	£9	£12	£35
Elisa Guerin Beaujolais (FR)	£9	£10.5	£14	£40
Pattingham, Rudge Heath Divico (UK)	£9.5	£11	£15	£45
Crémant (FR)	£9			£40
SiC English Sparkling wine (UK)	£12			£55

SiC & Franklin & Sons Tonic - £12

we're redistilling new
flavours into our sic gin



"I've been hiding out in plain sight, I've been getting high as hell
before these fucking plane rides."

- Mick Jenkins