

COUNTER CULTURE



DISREPUTE



EDITOR'S NOTE

Welcome to Counterculture — where rebellion has never tasted so good.

The Sixties taught us that the most memorable movements begin in the shadows, in places like ours, where proper society fears to tread.

These four walls have always celebrated the beautiful outcasts: the beat poets, the jazz rebels, the political provocateurs, and the deliciously scandalous socialites who dare to colour outside the lines.

A counterculture isn't merely a movement — it's a lifestyle.

It's choosing the smoky jazz club over the drawing room, the clandestine meeting over afternoon tea, the midnight martini over morning coffee.

Each cocktail in these pages pays homage to those brave souls who refused to conform, who found beauty in the disreputable.

After all, the most fascinating figures in history have always been those that polite society whispered about. Tonight, we raise our glasses to them — and to you, for joining their ranks.

**Lorenzo Gavelli,
Chief Editor**



In Paris, particularly from the 19th into the early 20th century, night cafés (often overlapping with the concept of literary and artistic “salons”, though more public) served as vital, informal

gathering places where intellectuals, artists, and writers convened. For women, these spaces were crucial, as they provided an opportunity to transcend the confines of the domestic sphere and engage in intellectual discourse, debate, and artistic expression previously largely reserved for men. While not explicitly feminist in their inception, the very act of women participating in and often hosting these vibrant, public intellectual exchanges challenged societal norms and indirectly fostered an environment where women's voices and ideas could gain prominence, thereby contributing to the broader movement for women's rights and intellectual independence.

FEMME FATALE

FIELDEN RYE
EVAN WILLIAMS BOURBON
AMER PICON
SALTED BANANA
COFFEE BEANS

£16 



BUDDY'S HABIT

WHISTLEPIC PIGGY BACK RYE
HENNESSY VS COGNAC
AMARO MONTENEGRO
CAJUN SPICE
BEURRE NOUSETTE
TOBACCO



£17 

Buddy Bolden (Charles Joseph Bolden 1877–1931) is considered by many to be the “father of jazz” or a key figure in its development in New Orleans. He was known for his loud, improvisational style and for integrating blues and ragtime into a new sound.

Bolden’s influence on early jazz musicians, including those who came after him like Louis Armstrong, was profound, even though Bolden himself made no known recordings due to his career ending prematurely in 1907 when he was institutionalized for mental health issues.

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ALTAMURA VODKA
 RASPBERRY EAU DE VIE
 OLOROSO SHERRY
 RHUBARB
 CUSTARD

£16

50 OJSEIINWII



STARVING, HYSTERICAL, NAKED

OCHO BLANCO TEQUILA
CAMAZOTZ WILD AGRICOLE RUM
CARAMELISED PEAR
CACAO
RIESLING

£16 

the best minds of my generation destroyed by
ness, starving hysterical naked,
g themselves through the negro streets at dawn
ng for an angry fix,
aded hipsters burning for the ancient heavenly
ection to the starry dynamo in the machinery of
e,
verty and tatters and hollow-eyed and high sat up
ing in the supernatural darkness of cold-water
floating across the tops of cities contemplating
red their brains to Heaven under the El and saw
ammedan angels staggering on tenement roofs
inated,



who blew and were blown by those human se
sailors, caresses of Atlantic and Caribbean
who balled in the morning in the evenings in
and the grass of public parks and cemeteries
their semen freely to whomever come who
who hiccuped endlessly trying to giggle but
with a sob behind a partition in a Turkish
the blond & naked angel came to pierce th
sword,
who lost their loveboys to the three old shrew
one eyed shrew of the heterosexual dollar t
shrew that winks out of the womb and the
shrew that does nothing but sit on her ass
intellectual golden threads of the craftsman
who copulated ecstatic and insatiate with a b
a sweetheart a package of cigarettes a cand
the bed, and continued along the floor and
hall and ended fainting on the wall with a
ultimate cunt and come eluding the last gy
consciousness,
who sweetened the snatches of a million girls
in the sunset, and were red eyed in the mo
prepared to sweeten the snatch of the sunn
buttocks under barns and naked in the lak
who went out whoring through Colorado in
stolen night-cars, N.C., secret hero of thes
cocksmen and Adonis of Denver—joy to t
of his innumerable lays of girls in empty lo
backyards, moviehouses' rickety rows, on
mountaintops in winter or with gaunt wa
familiar roadside lonely petticoat upliftin
especially secret gas-station solipsisms of
hometown alleys too,
who faded out in vast sordid movies, were
dreams, woke on a sudden Manhattan, a
themselves up out of basements hung-ov
heartless Tokay and horrors of Third Ave
dreams & stumbled to unemployment o
who walked all night with their shoes full o
snowbank docks waiting for a door in the
open to a room full of steam-heat and op
who created great suicidal dramas on the ap

Once, the path to enlightenment wasn't found in a wellness app, but on a dusty, sun-scorched road stretching from the heart of Europe to the foothills of the Himalayas. From the mid-50s to the closing years of the 70s, a counterculture odyssey was underway. Thousands of young Westerners, disillusioned with the materialism of post-war society, turned

their backs on convention. With little more than a backpack, a few dollars, and an insatiable hunger for something more, they set out on an overland trek across continents, seeking spiritual awakening, cheap living, and the freedom of the open road. The journey itself was the destination.

BONE IDYLL LONDON DRY GIN
YAGUARA CACHAÇA
TIMUR BERRY
LIME LEAF
GRAPEFRUIT
CO2

£16



A PINK TRIANGLE

MEZCAL AMÁRAS ESPADIN
SIPELLO APERITIF
WATERMELON
CALAMANSI

£16.5

The pink triangle began as a horrific badge of shame in Nazi Germany, where it was sewn onto the uniforms of gay men in concentration camps to identify and further dehumanize them. Along with other colored triangles for various undesirables, it marked gay men as among the lowest of the low, subjecting them to especially brutal treatment and a higher mortality rate.

Decades later, in the 70s, the burgeoning LGBTQ+ rights movement powerfully reclaimed this symbol. Activists adopted the pink triangle as a defiant sign of remembrance, solidarity, and pride. It served as a stark reminder of past persecution and a rallying cry for liberation, transforming a symbol of oppression into one of empowerment for the community.



BIQUEITE DE MAURIAC

SASSY FINE CALVADOS
ARDBEG WEE BEASTIE SCOTCH
AXIA DRY MASTIHA
LEMON
BEETROOT
CLARIFIED GOAT'S MILK

£16.66 



DOMINATION

In a 2011 study, 30% of men reported experiencing fetishistic fantasies.

The same 2011 study indicated that 24.5% of men had engaged in fetishistic acts.

Among men with fetishistic fantasies, 45% reported intense sexual arousal from the fetish.

MOËT & CHANDON ROSÉ CHAMPAGNE
PLANTERAY CUT & DRY RUM
CAMAZOTZ WILD AGRICOLE RUM
PINEAPPLE
PINK PEPPER

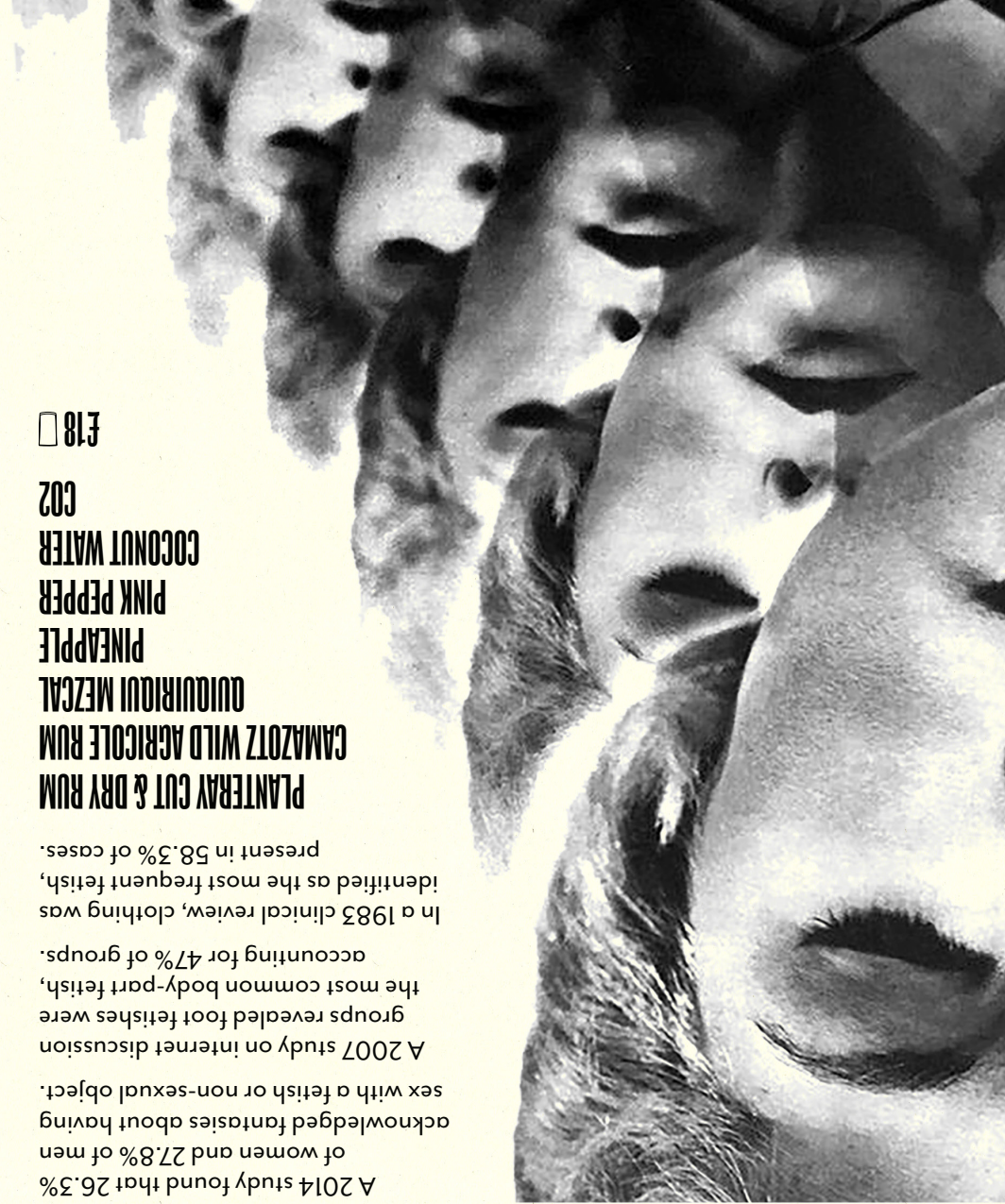
£18 

SUBMISSION

A 2014 study found that 26.3% of women and 27.8% of men acknowledged fantasies about having sex with a fetish or non-sexual object. A 2007 study on internet discussion groups revealed foot fetishes were the most common body-part fetish, accounting for 47% of groups. In a 1983 clinical review, clothing was identified as the most frequent fetish, present in 58.3% of cases.

PLANTERAY CUT & DRY RUM
CAMAZOTZ WILD AGRICOLE RUM
QUIQUIRIQUI MEZCAL
PINEAPPLE
PINK PEPPER
COCONUT WATER

£18 



An Apple A Day.

**Apple & Caramel Shrub, Lapsang, Walnut,
Allspice, Franklin & Sons Ginger Ale**

£13 

Emerging in the early 19th century as a more radical offshoot of the broader temperance movement, teetotalism initially focused on moderation or abstinence from only distilled spirits. The term “teetotal” is believed to have originated around 1833, possibly from an emphatic

stammering pronunciation of “total” or from temperance pledges marked with a “T” for total abstinence. Driven by a combination of moral, religious, social, and health concerns, teetotalism gained significant traction, particularly in Great Britain and North America. Advocates believed that

alcohol was a root cause of many societal ills, including poverty, crime, domestic violence, and declining church attendance. Various temperance societies, often linked to religious groups like Methodists, promoted teetotalism through pledges, marches, pamphlets, and speeches.



CLEAR MIND

£13 

Yerba Mate, Lavender, Chamomile, Vetiver

The Enlightenment, an influential intellectual movement of the 18th century, championed reason as the primary source of authority, challenging traditional dogma and absolute rule across Europe. This “Age of Reason” sought to apply scientific methods to human society, advocating for liberty, progress, tolerance, and the separation of church and state. Key thinkers promoted the concept of natural rights and the importance of constitutional government, often with a separation of powers. Its profound ideas were disseminated widely, inspiring major political revolutions, most notably in America and France. The legacy of the Enlightenment continues to shape modern democratic governance, human rights, and the pursuit of knowledge.





FROM THE ROOTS

AMARETTO ADRIATICO 0%
 TOASTED RICE & MISO ORGEAT
 LUCKY SAINT HAZY IPA 0.5%
 CREAM
 EGG WHITE



£13

Imagine a world teetering on the brink of widespread famine, its population growing at an unprecedented rate. This was the grim reality facing many developing nations in the mid-20th century. Enter the Green Revolution, a pivotal period roughly spanning the 1940s to the 1970s, that fundamentally reshaped global agriculture and food security.

At its heart, the Green Revolution was a scientific and technological crusade. Visionary scientists, most famously Norman Borlaug, dedicated themselves to developing new, resilient, and incredibly productive high-yielding varieties (HYVs) of staple crops, particularly

wheat and rice. These aren't your grandmother's grains; these were super-crops engineered for maximum output.

The impact was nothing short of revolutionary. Countries that once struggled with chronic food shortages, relying heavily on imports or foreign aid, suddenly found themselves self-sufficient, and in some cases, even food exporters. The Green Revolution is widely credited with averting widespread famine and feeding a rapidly expanding global population, a testament to human ingenuity in the face of daunting challenges.

APERITIVO HOUR

£10 UNTIL 7PM

£13 OUTSIDE OF APERITIVO HOUR

ADONIS

St. Raphael Quina Ambré, Fino Sherry,
Balsamic Fig, Cherry

BELLINI

RinQuinQuin Peach Aperitif, Manzanilla Sherry,
Nectarine, Riesling, Co2

MONTRESOR

Amaro Montenegro, Amontillado Sherry,
Franklin & Sons Pineapple & Almond Soda

SGROPPINO

St. James Agricole Rhum, Vanilla,
Passionfruit Sorbet, Prosecco

GARIBALDI

Campari, Tropical Juice Blend

GRODINO £5

GEDRATA TASSONI £5



RED WINE

LA PIERRE DORÉE

175ml £11.5 / Bottle £45

Languedoc, France | 13% - Pinot Noir

Bright ruby red colour. Very aromatic bouquet with red-berry, floral, and liquorice notes.

DECUM RIOJA CRIANZA

175ml £12.5 / Bottle £50

Rioja, Spain | 13.1% - Tempranillo

Vibrant red fruit aromas of cherry and raspberry. Smooth tannins, offering a harmonious balance of fruit and subtle spice.

INTEGRO PRIMITIVO

175ml £13.5 / Bottle £52

Puglia, Italy | 14% - Primitivo

Intensely fruity bouquet, reminiscent of raspberries and strawberries with a hint of peppers and herbs.

MONTE TABOR AMARONE DELLA VALPOLICELLA

Bottle £95

Veneto, Italy | 15% - Corvina, Corviniano, Rondinella

Dense garnet red with a black heart. Pickled blackberries, figs, dates, oak, chocolate, coffee & roasted rosemary.

WHITE WINE

NU.VO.TÈ

175 ml £11.5 / Bottle £45

Languedoc, France | 13% - Floréal

Very expressive with notes of bergamot, orange, tropical fruits and boxwood. Rich & rounded, coupled with great freshness and length on the palate.

REH KENDERMANN RIESLING

175 ml £12.5 / Bottle £45

Pfalz, Germany | 12% - Riesling

Elegant dry, fine spice, minerality and citrus fruit paired with green apples and fresh exotic aromas.

FOUNTAIN OF YOUTH SAUVIGNON BLANC

175 ml £13.5 / Bottle £52

Elgin, South Africa | 13.5% - Sauvignon Blanc

Very aromatic nose with white fresh peach, honeydew-melon and buchu tea. The palate is fresh yet dense with dried fig and lychee and a very vibrant acidity.

CLOUDY BAY CHARDONNAY

Bottle £95

Marlborough, New Zealand | 13.5% - Sauvignon Blanc

Bright citrus and stone fruit aromas with subtle oak & hazelnut, fresh and balanced finish.



ROSÉ WINE

CHEMIN DE PROVENCE

175ml £12.5 / Bottle £50

Provence, France | 12.5% - Grenache, Syrah, Cinsault

Pale and dry with a nose full of red fruits and a hint of more exotic fruits like guava in the background.

WHISPERING ANGEL

Bottle £90

Provence, France | 13% - Grenache, Cinsault, Rolle

Delicate aromas of red berries, peach, and citrus, with a bone-dry, fresh, and beautifully smooth finish.

ORANGE WINE

CORTESE NOSTRU ORANGE

175ml £14.5 / Bottle £60

Sicily, Italy | 12.1% - Inzolia & Zibibbo

Bone-dry, zesty, textured, and just a bit wild: citrus peel, apricot, and gentle grip.





SPARKLING

CHANDON BRUT

125ml £13.5 / Bottle £75

Mendoza, Argentina | 13% - Chardonnay & Pinot Noir

Crisp apple and pear notes with a hint of brioche, lively and refreshing, sparkling finish.

ALBINEA LAMBRUSCO

125ml £12.5 / Bottle £65

Emilia-Romagna, Italy | 11.5% - Lambrusco

A vibrant fruit-forward, gentle, sparkling red with notes of blackberry and violet, refreshing with a light, frothy texture.

SANTA ELENI PROSECCO

125ml £12.5 / Bottle £65

Veneto, Italy | 10.5% - Glera

Light and bubbly with lemon, fresh apple, and pear flavours, offering a delightful crisp and easy drinking palate.

CHAMPAGNE

NV MOËT & CHANDON BRUT IMPERIAL

125ml £18.5 / Bottle £110

Champagne, France | 12-12.5% - Pinot Noir, Pinot Meunier, Chardonnay

Bright apple, citrus, and toasted brioche notes, providing a balanced and elegant palate with fine bubbles.

NV MOËT & CHANDON IMPERIAL ROSÉ

125ml £20.5 / Bottle £120

Champagne, France | 12-12.5% - Pinot Noir, Pinot Meunier, Chardonnay

Lively red fruit aromas of strawberry and cherry, with a generous and vibrant palate balanced by fine acidity.

NV VEUVE CLICQUOT YELLOW LABEL BRUT

Bottle £130

Champagne, France | 12-12.5% - Pinot Noir, Pinot Meunier, Chardonnay

Rich and powerful, showcasing notes of toasted brioche, white fruit and vanilla with a persistent finish.

RUINART BLANC DE BLANCS

Bottle £250

Champagne, France | 12.5% - Chardonnay

Elegant bright citrus, white flower, and fresh brioche aromas, leading to a vibrant and remarkably pure palate.

LALLIER BLANC DE BLANCS

Bottle £275

Champagne, France | 12.5% - Chardonnay

Crisp apple, lemon zest, and subtle mineral notes, refreshing acidity and a creamy texture.

DOM PÉRIGNON VINTAGE

Bottle £400

Champagne, France | 12.5% - Chardonnay, Pinot Noir

Brioche, toasted nuts, and dried fruits, very profound depth and a long, elegant finish.





FLAVOR

CACHAÇA

A Brazilian spirit distilled from fermented sugarcane juice.

EAU DE VIE

A clear, colourless fruit brandy, distilled from fermented fruit.

TIMUR BERRIES

A vibrantly aromatic Nepalese spice with a grapefruit and Szechuan pepper-like flavor.

MAKRUT LEAVES

A fragrant lime leaf, essential in Southeast Asian cuisine, providing a bright, floral aroma.

CALVADOS

An apple or pear brandy from the Normandy region of France.

MASTIHA

A Greek liqueur made of tree resin, with a pine-like flavour.

CALAMANSI

A small, highly acidic citrus fruit, popular in Southeast Asian cuisine for its tart, floral juice.

AMER PICON

A French bitter apéritif flavored with orange peel and gentian.

BEURRE NOISETTE

French for “hazelnut butter”, it’s butter gently cooked until it browns and develops a nutty aroma.

CAJUN SPICE

A rustic American spice blend from Louisiana, typically featuring paprika, cayenne, garlic, and onion.

FINO SHERRY

A pale, dry, and crisp fortified wine from Jerez, Spain, aged under a layer of flor yeast.

AMONTILLADO SHERRY

A medium-dry Spanish sherry aged first under flor yeast, then oxidatively, creating an amber wine with complex nutty and fruity flavors.

OLOROSO SHERRY

A dark, dry, and nutty fortified wine from Jerez, Spain, aged oxidatively.

SHRUB

A concentrated syrup made from fruit, sugar and vinegar.

YERBA MATE

A caffeinated herbal infusion popular in South America, made from the dried leaves and twigs of the *Ilex paraguariensis* plant.

GOCHUJANG

Korean spicy and smoky fermented chilli paste.

ST. RAPHAEL'S LE QUINA AMBRÉ

A French amber-hued apéritif made from white wine, cinchona bark (quinquina), and botanicals like vanilla, cocoa and orange peel.

A BRIEF HISTORY OF SCANDAL

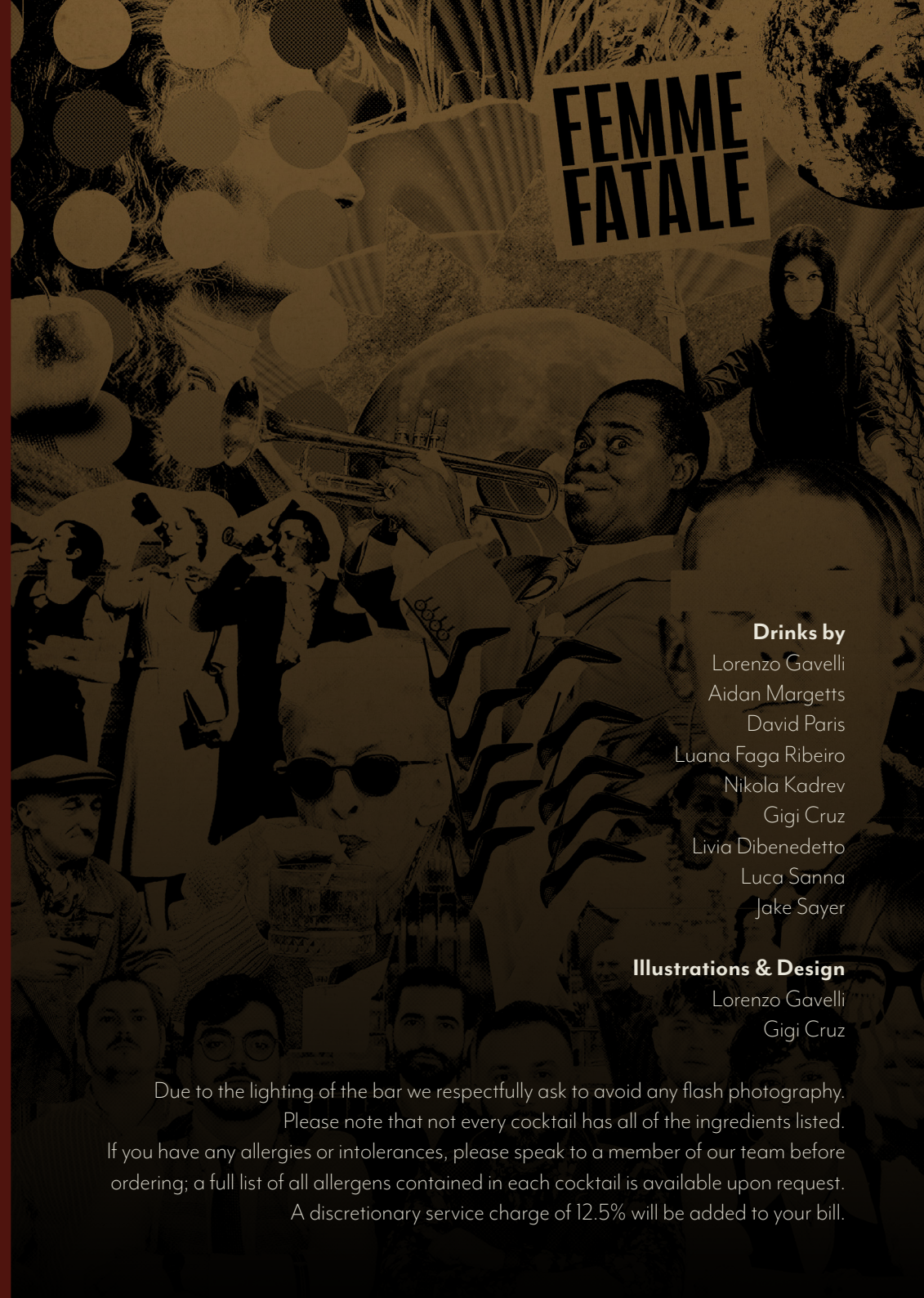
In the late 1950s and early 1960s, Soho was a hotspot for the shabby and the sleazy – for gambling dens, clip joints and anywhere else that fuelled the demand for out-of-hours drinking. But The Pinstripe Club was different.

It was an exclusive and glamorous private members' club, frequented by a high-profile clientele including Hollywood stars like Audrey Hepburn and Peter O'Toole, as well as politicians.

It gained particular notoriety for being one of the key locations where John Profumo, the then Secretary of State for War for the MacMillan government, first met Christine Keeler, the call girl whose affair with him would spark the infamous Profumo scandal of the early 1960s.

The club was a reflection of the other side of the nightlife in Soho, the vibrant and sometimes scandalous melting pot of the era, a place where the social elite, celebrities, and political figures mingled.

After the Profumo affair, the venue eventually reopened under a different name, the Kingly Club, before becoming Disrepute.



Drinks by

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David Paris
Luana Faga Ribeiro
Nikola Kadrev
Gigi Cruz
Livia Dibenedetto
Luca Sanna
Jake Sayer

Illustrations & Design

Lorenzo Gavelli
Gigi Cruz

Due to the lighting of the bar we respectfully ask to avoid any flash photography.
Please note that not every cocktail has all of the ingredients listed.
If you have any allergies or intolerances, please speak to a member of our team before ordering; a full list of all allergens contained in each cocktail is available upon request.
A discretionary service charge of 12.5% will be added to your bill.

