DRINKS MENU

THE SOCIAL DOUGH COMPANY

COCKTAILS

BAKERS BEST MULE 10
potato vodka | ginger ale | lime

SDC G&T 9
gin | mediterranean tonic

DRUNKEN DOUGH DADDY 9
banna rum |pineapple juice | soda

MIMOSA 7
prosecco | orange juice

NEGRONI 8
gin | vermouth | campari

APEROL SPRITZ 9
aperol | prosecco | soda

HUGO SPRITZ 9
gin | elderflower | prosecco | mint

BEER

YOUR TASTY BEVERAGE - LAGER 7
Creative Juices, Rickmansworth - 440ml - 4.7%

PERONI RED - LAGER 6
Italian lager - 330ml - 4.7%

PERONI 0% - LAGER 5
Italian alcohol free lager - 330ml - 0%

FLOW - AMERICAN PALE ALE 7
Drop Project, SW London - 440ml - 5.2%

SHIFTY - DDH PALE ALE 7
Drop Project, SW London - 440ml - 4.7%

LUCKY SAINT 0.5% - LAGER 5
Bavaria alcohol free lager - 330ml - 0%

MILKSHAKES

VANILLA	6
OREO	6
NUTELLA	6

HOT DRINKS

ESPRESSO 2
Repetition Roastary - London

AMERICANO 3
Make Coffee Great Again

LATTE / CAPPUCCINO / FLAT WHITE 4
Posh coffee

ENGLISH BREAKFAST TEA / MINT TEA 4
top tier tea

SOFTS

STILL | SPARKLING WATER 5
750ml

SDC ICED TEA 4
house-made, with peach and basil

COKE | DIET COKE 3
330ml

KARMA ORGANIC SODA 3
orangeade | ginger ale | lemonade - 330ml

JUICE 3
orange juice | apple juice - 250ml

WINE

We believe wine and pizza are a natural pairing – simple, social, and best enjoyed together.

Our list brings together a selection of small, independent producers whose approach to winemaking aligns with our own values around quality, sustainability, and provenance. Our house wines are the "social" wines - served as part of a refill programme, helping to reduce waste – the crates you see around the restaurant are returned, refilled, and used again.We serve wines by the glass in 175ml and 250ml measures, and are always happy to offer a 125ml serve on request.

RED

175 | 250 | 750-ml

2019 - Clendenen Family Vintmers - Sangiovese — 45

Santa Barbra, California, USA - 13.5%

A really polished wine, delicious with pizza. Well structured, and one of our favourite discoveries so far.

2022 - Fondo Antico- Nero D'Avola — 34

Sicilia, Italy - 13.5%

Produced at 200m above sea level, this wine is holds it's refreshing acidity whilst still delivering a full bodied, juicy tannin. 13.5%

SOCIAL RED — 8 | 9 | 26

NV Bistro Vino Rosso, Veneto - Italy - 11.5%

WHITE

2023 - Fondo Antico Grillo Parlante — 34

Sicilia, Italy - 13%

Medium dry with aromas of exotic fruit and white flowers.

2023 Long Island - Pinot Grigio — 37

New York, USA - 12.5%

Dry, with aromas of pears and citrus, we found this pairs beautifully with the Forager pizza.

SOCIAL WHITE — 8 | 9 | 26

NV Bistro Vino Bianco, Veneto - Italy - 11.5%

ROSE

SOCIAL ROSE — 8 | 9 | 26

Thirsty Birds - England - 11.5%

BUBBLES

CHAMPAGNE — 65

Taittinger Brut Réserve NV - 12.5%

PROSECCO — 8 | 28

Cantine Maschio, Treviso - 11.5%

WHAT'S FROM WHERE?

Social Wine

Sustainable Wine Solutions

Our Bottle Return scheme brings a new, sustainable lease of life to the traditional wine bottle: each one can be returned, sterilised and reused at least 30 times, reducing the carbon footprint of each bottle by up to 95%. Look out for the crates around the restaurant, those are what we fill up and send back for refill!

Beer

Drop Project Brewery

These guys run with an Eco conscious mindset, they are attempting to create as little a negative impact on the world as possible when brewing. Spent grain is recycled into local agricultural as animal feed and recently they reduced C02 usage in the brewery by 90%. The brewery is also powered by 100% renewable energy.

More Beer

Creative Juices Brewery

The whole brewery, especially the production process, is centred around creativity. They focus on traditional beer styles and give them a creative edge. "We want to do all things a little differently and we want support creative arts (an industry we have worked in, and a hobby we have enjoyed for years) and artists along the way".

They consider themselves to be at the "service of the community", which is just one of the reasons we felt these guys were a great fit for us.



Baker's Best

Why Potato Vodka?

Raised on a family farm in Shropshire, Claud grew up with potatoes on the table most nights of the week. The Baker family have been growing spuds for four generations, supplying local chip shops and markets under the name Baker's Best. Today Claud's younger sister, Priscilla is learning the ropes from their father, Paul.

So when it came to choosing the spirits for our bar, a potato vodka felt like the perfect nod to home. Smooth, characterful and a little unexpected, it reflects the kind of choices we like to make, rooted in story, quality and a touch of personality. It's not something you'll see on every menu. That's exactly why it's on ours.

Having a party?

We have a wheely cool pizza truck that you can hire. Go to thesocialdough.com to learn more about how to get the coolest dough co in town at your gig.

