

OF THE MOMENT

With Agostino Perrone and Giorgio Bargiani at the helm, this menu celebrates their creativity and spirit of adventure, introducing fresh twists on cocktails using rare botanicals, unique blends and rediscovered vintages.

THE BALANCER

£35

A dialogue between interpretation and a form, this cocktail is an exploration of flavours and meaning in all its multiple facets.

Hendrick's Grand Cabaret Gin, Amalfi Lemon Syrup, Bourgoin Verjus, Apple Cider, Galbano Essence.

TORONJA

£35

Mexican at the heart, this cocktail takes on a journey that bridges iconic spirits, flavours and cultures. Harmoniously round and effervescent.

Espolon Reposado, Campari Cask Tales, Plum & Sweet Orange Wine, Ancho Reyes Verde Chili Liqueur, Chunchu Bitter, Fever-Tree Pink Grapefruit Soda.

GREEN WHISPER

£35

A hint of green invites you to discover a gentle blend in which complex herbal flavours are harmoniously combined with refreshing citrusy notes. A bright cocktail with a subtly sweet allure.

Patron Silver, Clab Chilli Distillate, Kalamansi & Shiso Leaves Sherbet, Hoja Santa Bitter, Billecart-Salmon Brut Champagne.

ZEST

£35

Bright flavors to re-imagine an aperitivo style cocktail through the botanical notes of flavors from the mediterranean coast to Mexico.

Don Julio Blanco, Galliano l'Aperitivo, Mandarin & Fennel Shrub, Coriander Seeds Bitter, Lutece Aperitif, Ginger & Turmeric Kombucha.

BORDEAUX

£50

A sense of place, an enveloping colour and a mellow flavour combined into a show where your taste takes centre-stages.

Glenmorangie Signet Infused Japanese Crisped Rice, Orange Wine, Ratafia Rossi Reduction, Orange Bitters.

SYLVAN

£60

This cocktail marries together elegance, comfort and an enigmatic powerful impression.

Earthy, smoky and fruity it will delight your palate with a long-lasting aftertaste.

Macallan 200 Cinq Du Soleil, Purple Chong, Wild Pine Tincture, Larice Verjus, Wood Birch's Smoke.