

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 RHYTHM OF THE NIGHT

£59

A powerful and vibrant blend of floral essences elevates this unique Martini cocktail to the start of the night.

Seventy One Gin, Queen Of The Night Elixir, Homemade Rose & Dried Raspberry Vermouth, Galliano L'autentico, Pear Bitter.

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.

Brugal Colleccion Visionaria Edicion 1, Clab Chilli Distillate, Kalamansi & Shiso Leaves Sherbet, Hoja Santa Bitter, Billecart-Salmon Brut Champagne.

THE LIGHT

£30

Summery fruity flavours envelop the palate with a creamy texture and persist through a light effervescence.

Don Julio Blanco, Amaro Santoni, Strawberry and cream wash, Coriander seeds syrup, Champagne.

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 Reduction, Orange & Mandarin Bitter.

MYSTIQUE

£35

Like at twilight, a moment of transition, half-faded, brings the encounter of sweet Mediterranean fruits and botanicals with smoky and woody spirits.

Bacardi 8 rum, Smoked fig and lemon balm syrup, Paw paw verjus, Apricot liqueur, Champagne.