

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, Minus8 Maple Verjus, Apple Cider, Galbano Essence.

ZENITH

£35

The highest point, it offers a refreshing balance of floral and herbal notes with an enveloping layer of subtle spices and oaky notes evoking a sense of clarity and elevated tranquillity with every sip.

Courvoisier VSOP Cognac, Kumquat & Wild Lavender Cordial, Grand Marnier, Galliano L'Autentico, Absinthe.

UGLY BETTY

£35

From Scotland's moorland to the heart of London, this cocktail infuses herbaceous and sweet botanicals with hints of smokiness for a captivating and warming essence.

The Botanist Aged Gin, Ratafia Rossi Cherry Liquor, Drambuie Infused Seared Sweet Potatoes Skin, Chicory Bitter.

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

ACRIA

£35

A Refreshing and tingling mouthfeel builds on a beautifully captivating smoky base.

Spices and citrus bind it all together.

Arbeg Uigeadail Whisky, Spiced Pumpkin Cordial, Clarified Ginger Juice, Acqua Bianca Liquor, Cedrata.

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 Whisky, Purple Chong, Wild Pine Tincture, Larice Verjus, Wood Birch's Smoke.