

COCKTAILS

AMARETTO SOUR	£17
<i>Sweet Amaretto Liquor balanced with</i>	
CHILLI & CORIANDER MARGARITA	£17
<i>Fiery Crushed Chilli, Tequila, Coriander Leaves, balanced with Agave Syrup</i>	
SESAME PINA COLADA	£17
<i>Aromatic Coconut Rum shaken with pineapple juice & Creamy Coconut. Touch of White Sesame</i>	
FRENCH 75	£18
<i>Elegant & Fresh Champagne & Gin Classic. Notes of Lemon</i>	
NEGRONI ANTICA	£18
<i>Silky rich Antica formula gently combined with Gin & Campari</i>	
HEMINGWAY SUNRISE	£18
<i>White Rum with Tangy Grapefruit Juice, shaken with Maraschino Liqueur & Grapefruit Jam</i>	
PEACH & CHERRY BELLINI ROYALE	£19
<i>Royal Blend of Demi-sec Champagne and Peach Puree. Notes of Cherry</i>	
DIFFERENCE ESPRESSO MARTINI	£22
<i>Velvet Smooth Prestigious speciality Coffee, Shaken with Coffee Liqueur and Vanilla Vodka</i>	
JIN JIN OLD FASHIONED	£24
<i>Smokey Hibiki Suntory Whisky, Jin Jin Natural Enzyme Cordial, Orange Angostura Bitters</i>	

PRE THEATRE

MAY 2024

DEVILLED EGG	
<i>Since day one</i>	
LOX	
<i>Wasabi Sweet Potato Escabeche</i>	
SARDINE	
<i>Grape Almond</i>	
SURF & TURF	
<i>Smoked Eel Goose Liver</i>	
SUCKLING PIG	
<i>Jasmine Oyster</i>	
PORK & APPLE	
<i>Nasturtium Jasmine</i>	
<hr/>	
POKE	
<i>Hamachi Avocado Kinako</i>	
OR	
HOT POT	
<i>Langoustine Ginger Mushroom Hibiki 12</i>	
<hr/>	
SABLEFISH	
<i>Palm Heart Makrut Lime Osmanthus</i>	
OR	
OLIVE FED WAGYU	
<i>Kalamata Praline Sansho Foie Gras</i>	
<hr/>	
CHEESE	
<i>3 for £15 5 for £25 7 for £35</i>	
<hr/>	
PINK LADY	
<i>Calvados Sumac Bay</i>	
OR	
PEAR	
<i>Truffle Vanilla Almond</i>	
<hr/>	
MIGNARDISES	

£59

WINE PAIRING AVAILABLE FOR £75

WINE PAIRING PREMIUM AVAILABLE FOR £120

NON-ALCOHOLIC PAIRING AVAILABLE FOR £35

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES.
A DISCRETIONARY 20% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.