

COCKTAILS

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

SNACKS

APRIL 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>
POKE
<i>Hamachi Avocado Kinako</i>
OR
HOT POT
<i>Langoustine Ginger Mushroom Hibiki 12</i>
SABLEFISH
<i>Palm Heart Makrut Lime Osmanthus</i>
OR
OLIVE FED WAGYU
<i>Kalamata Praline Sansho Foie Gras</i>
CHEESE
<i>3 for £15 5 for £25 7 for £35</i>
PINK LADY
<i>Calvados Sumac Bay</i>
OR
PEAR
<i>Truffle Vanilla Almond</i>
MIGNARDISES

£74

WINE PAIRING AVAILABLE FOR £59

WINE PAIRING PREMIUM AVAILABLE FOR £199

NON-ALCOHOLIC PAIRING AVAILABLE FOR £35

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