

Cocktails

Amaro Spritz - <i>Aromatic, refreshing</i> Amaro Montenegro, dark rum, Ancho Reyes, ginger ale, orange zest.	£11.50
Hummingbird Effect - <i>Fruity, bubbly</i> Absolut vodka, homemade redberry & hibiscus syrup, Aperol, champagne.	£12.50
Wild Fashioned - <i>Sweet & strong</i> Havana Anejo rum infused with red rooibos tea, Angostura bitters and brown sugar molasses.	£11.50
Espresso Martini - <i>Needs no introduction</i> Absolut vodka, Kahlua, espresso, vanilla extract.	£12.00
Kinoko-tini - <i>Umami, bitter</i> Bourbon infused with shiitake mushroom, Punt e Mes, Campari, Amer Picon, orange bitter.	£12.00
El Piña Picante - <i>Spicy, citrusy</i> Olmecca Blanco tequila infused with chilli, citrus, hibiscus, and black sea salt rim.	£12.00
Bourbon Old Fashioned - <i>Aromatic, punchy</i> Buffalo Trace Bourbon, brown sugar, Angostura, orange zest.	£12.50
Sunshine in a Glass - <i>Fresh, fruity</i> Malfy Lemon gin, rose wine & grapefruit syrup, Italicus, LE white peach and jasmine soda.	£12.50

Some of our dishes & drinks contain allergens, please ask a member of staff for more details. A 12.5% Service Charge will be added to the bill.

The Smoke Barrel - <i>Sweet, aromatic</i>	£12.50
Buffalo Trace Bourbon, Amaro Montenegro, Angostura, Antica Formula, Kakuzo Cherry liquor	
Momo - <i>Refreshing, light</i>	£12.50
Roku gin, Umeshu plum wine, peach syrup, rice vinegar , soda water	
Bye Joe - <i>Fruity, complex</i>	£12.50
Ming River Baijiu, yuzu gin, citrus and jasmine.	
Jungle Bird #2 - <i>Fruity with a hint of bitterness</i>	£13.00
Havana 7yo, Carpano , fresh lime juice, Pedro Ximenes, LE roasted pineapple soda.	
Barrel Aged Mezcal Negroni - <i>Bitter, oaky</i>	£13.50
Ojo De Dios Mezcal, Antica Formula, Campari, aged in a barrel for 6 months.	
Eye to the Soul - <i>Citrusy, herbal, bold</i>	£13.50
Ojo De Dios Mezcal, fresh lime, chartreuse, homemade raspberry & thyme shrub.	
Sasu Sabi - <i>Light, earthy, intriguing</i>	£14.50
Suntory Toki, citrus, simple syrup, rhubarb bitter, wasabi powder rim.	
Haibisukasu - <i>Refreshing, flavourful, citrusy</i>	£14.50
Glenturret 12yo, fresh ginger, citrus, Toki, redberry & hibiscus, blood orange soda.	
Kanji in the Evening - <i>Fruity, complex, delicious</i>	£14.50
Nikka Days, lime juice, orange bitter, pomegranate, yellow chartreuse, pink pepper, smoke.	

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Wine & Beer

Champagne

	Glass	Bottle
Autreau-Roualet - Brut Réserve	£13.5	£75.00
Perrier Jouet Brut NV		£140.00
Bollinger NV		£155.00
Laurent-Perrier-Cuvee Rose Brut		£180.00

Prosecco

Ca'del Console Prosecco Dry	£9.50	£43.00
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Sake

	Glass (100 ml)
Akashi-Tai Honjozo Tokubetsu	£12.50
Akashi-Tai Honjozo Kuro	£12.50

	Glass (75 ml)
Akashi-Tai Ginjo Yuzushu	£11.50
Akashi-Tai Shiraume Ginjo Umeshu	£11.50

Rose Wine

	Glass	Bottle
Syrah / Grenache, Domaine de Cibadies, 2017, France	£8.50	£39.00

White Wine

Sauvignon Blanc Domaine de Cibadies, 2017, France	£8.50	£39.00
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Chardonnay Reserve Viu Manent, 2019, Colchagua Valley, Chile	£9.00	£42.00
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Picpoul De Pinet Domaine Morin-Langaran, 2019, France	£9.50	£46.00
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Red Wine

Pinot Noir

Domaine des Cibadies, 2017,
Pays D'Oc, France**Glass Bottle**

£8.50 £39.00

Cabernet Sauvignon

Domaine de Cibadiès, 2018
Pays D'Oc, France

£8.50 £39.00

Merlot

Allan Scott, Hawke's Bay,
New Zealand

£9.50 £46.00

Beer

Asahi, Lager, Japan

Crate, IPA, London

Pint

£6.50

£6.50