

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.

RUBY JACOB

£35

Savory whispers unfold, briefly pierced by a flicker of spice. A measured boldness, earthy and complex, dances between delicacy and provocation.

Johnny Walker Black Ruby Whisky, Campari, Martini Ambrato, Amalfi Lemon Oil, Tomato Water.

GOLDEN FROG

£45

Scottish heart, cherry's soft allure, and Sherry linger in a perfect Manhattan. Velvety and warming to echo long after the last sip.

Glenmorangie 18 Whisky, Cocchi Americano, Tio Pepe, Champagne and Chocolate Distillate.

MATCHA

£35

Matcha's poised calm, fig's delicate breath, and the refined warmth of an extraordinary Japanese whisky blend in a gentle sweet mix.

Suntory Hakushu Distillers Reserve Whisky, Matcha Liqueur, Sherry Dos Palmas, Fig Soda.

THE BIG TIME

£55

Smoky, sharp, and seductively smooth. The intensity of Scotch, the unapologetic bite of Italian amaro and the velvet hush of sweet wine meet in an aperitivo with character.

The Macallan Harmony Jing Whisky, Amaro Camatti, Lemon Juice, Sauternes Aperitive infused with Peach Kernels, Smoked Oolong Tea, Lemon Leaves Spray.

MALECON GREEN PUNCH

£40

Pistachio-infused rum anchors layers of Oloroso Sherry's nutty depth and the plush weight of aged Port. Rich, brooding, and indulgent.

Black Tot Rum, Apostoles Sherry, Dry Port, Pistachio & Miso Clarified Milk.

GOLDEN COFFEE

£45

Silken notes of almond melt into coffee's dark embrace. Velvety textures linger, smoothed by the finesse of gin to offer warmth and elegance.

Seventy-One Gin, Ronero Cold Brew Coffee, Almond Clarified Milk, Tonka Beans, Orange Leaves Spray.

(Non-alcoholic version available £25)