

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.

SIKELIA £30

Ancient Greek for Sicily, Sikelia is inspired by the island's captivating landscape and ingredients following a journey in quest of the fascinating tradition of local blood oranges growers.

Fords Gin infused with blood orange oil, 1757 Vermouth Rosso, pomegranate and fennel shrub, Fever Tree Blood Orange soda.

GARIBALDINO £30

Festive and traditionally inspired taken on the Italian Aperitivo "Garibaldi" with a modern and more sparkling approach.

St. George Gin, Amaro Savoia, Italicus, Tonka and Clementine shrub, Fever Tree white grape and apricot soda.

MARTINI SPELL £30

A Martini evolution revolving around Konik's Tail Vodka's spelt grain. An enchanting combination of woody and earthy aromas nod the forest for the perfect Martini spell.

Konik's Tail Vodka, Dry and Sweet Vermouth Mix infused with Cocoa Milk Powder, Cassia and Bee Balm aged cordial.

CHEEK TO CHEEK £30

The heritage and elegance of classics has always been central in the journey of our own Paolo, this is his Sidecar interpretation in his 100th Anniversary.

Remy Martin 1738, Cointreau, wild carrots honey, Ugni blanc verjus, ginseng and bergamot bitter.

BLACK L'ORBE £40

A combinations of ingredients that evolve together to deliver a memorable aroma experience. Graceful and fresh velvety and dry.

L'Orbe caviar infused vodka, Calvados, Cocchi Americano infused with cocoa husk, Fino sherry.