

## 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.

### BLOSSOM IMPRESSIONS

£25

*Inspired by the blossoming talents in the bar, this delicate serve is a charming sparkling highball, created by Francesco, one of our junior mixologists.*

Beluga Noble Vodka, clarified grapefruit, pineapple and sage cordial, London Essence peach and jasmine soda.

### NEGRONI 10 TO 100

£30

*In its 100<sup>th</sup> year, the iconic Negroni is shaken up with our very own Connaught Bar Gin – created to mark the 10<sup>th</sup> anniversary of its namesake*

Connaught Bar Gin, Galliano L’Aperitivo, Martini Ambrato, vanished Bordeaux wine, orange leaf oils

### L’ORBE CAVIAR MARTINI

£45

*So much more than the sum of their parts, the best cocktails dance on the palate. L’Orbe Martini allows every single ingredient to shine while creating flavour combinations that transcend the individual elements*

L’Orbe caviar infused vodka, Puligny-Montrachet wine, dry sherry, tonka bean bitters, green mandarin oils, pickled beetroot