

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.

SNOW GLOBE

£28

The first flurry of snow on a bright morning. The warmth and welcome of an open fire at home. Balancing rich notes with the refreshing zing of yuzu, this festive cocktail evokes the senses of the season, inside and out.

Roku Gin, Martini Rubino and fino sherry blend infused yuzu, clarified milk, Podere Santa Bianca birch essence.

GINGER CUVÉE

£30

Unlock the celebratory feeling condensed in this mix; a festive combination of orchard fruit notes from a French cuvée cask-refined whisky with the warm spices of the winter season and the fresh, sparkling touch of Champagne

Glenfiddich Gran Cru whisky, Riesling Belsazar vermouth, ginger Nonino, Hendrick's absinthe, Laurent-Perrier Champagne.

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