

Aperitivo Menu

One signature aperitivo and one small plate £18

Cocktails

Sgroppino

A cooling classic to cleanse your palate, with Italian lemon verbena sorbet, Acqua di Cedro and a splash of extra brut prosecco

Negroni Fleur

Roku gin stirred with St-Germain, Kokoro Cherry Blossom liqueur and Bitter Bianco, Chamberyzette Strawberry aperitif and sakura oils

Tatin Negroni

Mirabeau gin stirred with Champagne and caramel syrup, Calvados liqueur and Bitter Bianco, completed with Byrrh, Lillet Blanc vermouth and baby apple to finish

Amalfi

A taste of the Mediterranean with Malfy Rosa gin, Acqua di Cedro, sharp citrus sherbet, Italian herbs and Fever-Tree soda

Tonka Passion Fruit

Haku vodka, passion fruit purée, Passoã, tonka syrup, lime and yoghurt, topped with a foam of Whispering Angel rosé & wild strawberries

Small Eats

Seared beef tacos, blue cheese and chilli dressing (3 per serving) (281 kcal)

Warm lentil tacos, Brie de Meaux, sweet apple and basil mustard (3 per serving) (255 kcal)

Lemon butter and shichimi sea salt edamame v (381 kcal)

Oysters with lemon crème fraîche and green tabasco dill oil (2 per serving) (204 kcal)

Crispy Parmesan spheres with escargot and garlic, chilli and parsley butter, served on aioli (955 kcal)

Layered patatas bravas with aioli and chilli paprika sauce v (938 kcal)

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.
v Suitable for vegetarians. Adults require around 2000 kcal per day.