

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.

EMERALD

£55

Emerald offers as much energy as hush. A combination of minerality and character flawless evolves into a silky delicacy. Explore it from your favourite angle.

Seventy One Eau de Nuit Gin, Pistachio Ice-Cream Infused Wine, Green Mandarin Cordial.

SELI

£35

A gently tingling feeling introduces the approach of Summer. It's the announcement of joyful times to come with new opportunities and flavours.

Facundo Eximo Rum, Fortified Peach & Timur Pepper Jam, Paw Paw Verjus, Lavender Bitters.

VOLARE

£30

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

Fords Gin, Amaro Savoia, Italicus, Bergamot & Timur Sherbet, Coast Maple Soda.

NOCCIOLA

£45

Championing the best of the season with some warming iconic flavours that come together in a gentle and bright combination with a solid character.

The Connaught Whisky 19y/o, Piedmont hazelnut, Orange leaves syrup, Apostoles Sherry, New Make wine, Cardamom bitters.