FOOD

お食事

SMALL PLATES

Guacamole toreadors with totopos (v+)	9
Gazpacho, jalapeño, shiso (v+)	10
Crispy calamari, yuzu kosho mayonnaise	13
Fried chicken, creamy kimchi	13
Mozzarella focaccia, lemon basil, miso macerated tomato (v)	16

SNACKS

Truffle Pecorino nut mix (v)	5
Salted pretzel (v+)	5
Lemon, rosemary marinated olives (v+)	6

PLATES

Chopped salad, crispy kale, peach quinoa, avocado, feta, tomato, shallot dressing (v)	16
Caesar salad, Romaine lettuce, bonito flakes, free range egg, aged Parmesan	17
Add grilled chicken breast	9
Add grilled salmon	9
Chicken club sandwich, free range egg, Romaine lettuce, mayonnaise	18
Avocado poke bowl, edamame, sesame carrots, maui salsa (v+)	16
Salmon & mango poke bowl, avocado, red onion pickle, maui salsa	17
Smash burger, tomato, gherkin, caramelised red onion	21
Add Cheedar cheese	3
Add smoked bacon	3
Slow cooked lamb shoulder tortilla, hummus, feta, red onion pickle	18
Rigatoni pasta, griddled courgette, pesto, pine nuts (v)	24
Griddled sea bass fillet, chimichurri	28

SIDES

Sweet potato soba fries (v+)	8
Steamed broccoli, chilli gomashio (v+)	8
Mixed leaf salad, mustard vinaigrette (v)	8
Truffle & Parmesan fries (v)	12

SWEETS

Yuzu raspberry tart (v)	9
Mango lime cheesecake (v)	9
Dark chocolate miso caramel mousse (v)	9
Pineapple & coconut rice pudding, passionfruit (v+)	9
Selection of ice cream and sorbet *(per scoop)* (v)	5.5
Sliced fruit selection (v+)	16

(V) Vegetarian | (V+) Vegan

SIGNATURE COCKTAILS

Our signature cocktails are elegant and unpretentious, with unique and quirky flavour combinations designed to elevate every sip.

WHITE SAKE NEGRONI 18
Roku gin, Nobu TK40 sake, St.Germain, Noilly Prat

SECRET DATE 16
Plantation 3 Stars rum, Lanique, Coco Lopez, homemade chilli syrup

ECLIPSE 18
Clarified banana rum punch, Frangelico, coconut, Aperol foam

RIVIERA MARTINI 16
Gin d'Azur Citron D'Ete, Limoncello, fresh lemon, wild fennel seeds

PILLARS MARGARITA 20
Ocho Blanco tequila, Mezcal, St.Germain, fresh grapefruit, chilli

LET IT BEET 18
Ojo de Dios Mezcal, agave, lime, beetroot Tepache, three Cents pink grapefruit soda

PREMIUM CLASSIC COCKTAILS

We get it, sometimes you just fancy a timeless classic cocktail. Here are some of our favourites but with the added depth and richness of a premium base spirit.

"HÉRITAGE" FRENCH 75 26
Laurent-Perrier, Héritage, Gin d'Azur French Flag, fresh lemon

"SANTA TERESA 1796" OLD CUBAN 24
Santa Teresa 1796, Gusbourne Blanc de Blancs,mint leaves, fresh lime, Angostura bitter

"YAMAZAKI" OLD FASHIONED 28
Yamazaki Distiller Reserve, homemade Muscovado syrup, Angostura bitter

"CASAMIGOS REPOSADO" MARGARITA 28
Casamigos Reposado, Cointreau, fresh lime

NO ALCOHOL

Who says that mocktails must be fruity, sweet and boring? Our no alcohol cocktails are crafted with the same amount of love and creativity as their alcoholic equivalents.

APEROL SPRITZ 0.00% 15
Opius Rubedo, Aperol spritz syrup, Artisan tonic

PALOMA 0.00% 12
Mahala Amber, agave, fresh lime, Three Cents pink grapefruit soda

AMARETTO SOUR 0.00% 14
Rebels 0.0% Sweet Amaretti, orgeat, fresh lemon, cold pressed orange juice, miraculous foamer

FLAMINGO 14
Wild Idol 0% sparkling Rosé, lychee, rose petal

KOKORO-LADA 12
Banana, Coco Lopez, coconut water, Madagascar orchid syrup, fresh lemon

IRASSHAIMASE 14
Crossip citrus, vanilla syrup, cold pressed apple juice, fresh pineapple

Please note we have a minimum spend policy of £20 per person for non resident guests, subject to manager's discretion.

CHAMPAGNE

	125ML GLASS	BOTTLE
Laurent-Perrier, Héritage, Brut	21	98
Laurent-Perrier, Cuvée Rosé	26	155
Laurent-Perrier, Grand Siècle N°26	62	370
Bollinger, Special Cuvée	-	170

ENGLISH SPARKLING

	125ML GLASS	BOTTLE
Gusbourne Brut Reserve	15	85
Gusbourne Blanc de Blancs	16	90
Wild Idol alcohol free sparkling Rosé	14	65

SAKE

The Hokusetsu Brewery on Sado Island in the sea of Japan has been operated by the Hazu family since 1871. The name Hokusetsu (Northern Snow) was chosen to reflect the ideal sake brewing conditions on the island during the coldest days of winter.

Grade Daiginjo	100ML GLASS	300ML BOTTLE
Daiginjo TK 40	19	61

BEERS 7.5

Asahi super dry
Asahi super dry 0.0%

WINES

WHITE

	125ML GLASS	BOTTLE
Terre de Lumiere, Viognier, IGP Pays d'Oc, France	11	43
Clark Estate, Sauvignon Blanc, Marlborough, New Zealand	13	68
Domaine Paul Nicole, Chablis Vieilles vignes, France	15	80
Ferrum, Albariño, Bodegas As Laxas, Rias Baixas, Spain	12	62
Shaw & Smith M3, Chardonnay, Adelaide Hills, Australia	17	94

RED

	125ML GLASS	BOTTLE
Viña Eguia, Tempranillo, Rioja, Spain	11	40
Faithful Hound, Bordeaux blend, Stellenbosch, South Africa	13	64
Trastullo, Primitivo, Puglia, Italy	12	45
Auntsfield, Single Vineyard Pinot Noir, Marlborough, New Zealand	17	91

ROSÉ

	125ML GLASS	BOTTLE
Pétale de Rosé, Château La Tour de l'Évêque, Côtes de Provence, France	16	75

DIGITAL MENU
Scan this QR code with your mobile device to access our digital menu and nutritional information.

All prices are inclusive of VAT at the current rate.
A 12.5% discretionary service charge will be added to your bill.
If you have any dietary requirements or food allergies please inform your server.

In consideration of others, we kindly ask you to refrain from using your device's loudspeaker.

COFFEE & CHOCOLATE

Espresso, macchiato 4.5
Double espresso, cappuccino, latte 6.5
Affogato *(Vanilla Gelato, hot espresso shot)* 7.5

Americano, flat white, mocha, hot chocolate 6.5

JENKI MATCHA

JENKI source their ceremonial-grade matcha powder from a single family-run tea farm from the foothills of Uji, Japan. This matcha has an ultra smooth texture, a vibrant green hue and a sweet, mellow flavour.

Matcha latte 10

Floral matcha spritz 15
(Ceremonial-grade matcha, lavender, Everleaf mountain, lemonade, grenadine)

Oat vanilla matcha latte 12

Matcha-San 13
(Ceremonial-grade matcha, coconut cream, yuzu, honey, soda)

ICED DRINKS

Garden breeze 9
(Triple mint tea, lemon, agave, fresh cucumber)

Sticky toffee latte 9
(Opius Nigredo, milk, cream, caramel, espresso)

PREMIUM TEA

9 per pot

Our teas are grown in small batches from prestigious plantations across China and Japan. They are expertly picked at the optimal time, to maximise their aroma and flavour.

Kabuse sencha
Smoked Sakura wood
Hand-roasted lemongrass
Hand-rolled jasmine pearl
Silver needle
Honey orchid
Lapsang souchong
Genmaicha

TEA

6.5 per pot

English Breakfast
Earl Grey
Chamomile
Decaffeinated English Breakfast
Jade green
Botanical calm
Triple mint
Rooibos
Lemon & ginger
Berry hibiscus
Lychee & rose
Assam

COLD PRESS & FRESH JUICES

Ginger shot 4.5
Orange juice 6.5
Apple juice 6.5
Freshly pressed juice 8
(Orange or pink grapefruit)

Dulce Verde 8
(Cucumber, apple, lemon, mint, kale)

Rouge 8
(Beetroot, apple, ginger, lemon, aloe vera)

O'Fresco 8
(Apple, carrot, lemon, ginger, turmeric)

SOFT DRINKS 4.5

Coca Cola
Coca Cola zero
Diet Coca Cola
Three Cents grapefruit soda
Franklin & Sons ginger ale
Artisan classic London tonic
Artisan skinny London tonic
Artisan fiery ginger beer
Artisan tailor made lemonade

THE LOUNGE