

FOOD

SMALL PLATES

- Rosemary focaccia, tomato, Parmesan pistou (v) 8
- Corn arbol salad, pecorino cheese (v) 8
- Kabocha squash and ginger soup (v) 10
- Jerusalem artichoke sticks, truffle dip (v+) 11
- Crispy calamari, spicy lemon parsley dip 13
- Crispy fried chicken, chilli lime mayonnaise 13

PLATES

- Caesar salad, Romaine lettuce, bonito flakes free range egg, aged Parmesan (v) 17
- Chopped salad, crispy kale, avocado, pickled pear, feta, butternut squash, chestnut (v) 16
- add grilled chicken breast 9
- add seared salmon 9
- Avocado & watermelon poke bowl, edamame, sesame carrots, Maui salsa (v+) 16
- Salmon & mango poke bowl, avocado, red onion pickle, Maui salsa 17

SIDES

- Truffle & Parmesan fries (v) 11
- Sweet potato soba fries (v+) 8
- Steamed broccoli, chilli oil (v+) 8
- Mixed leaf salad, mustard vinaigrette (v+) 8

SWEETS

- Banana miso dark chocolate tart (v) 9
- Chai poached pear cheesecake (v) 9
- Green tea, lime, mascarpone mousse (v) 9
- Tonka bean pannacotta, spiced mandarin, praline (v) 9

(V) Vegetarian | (V+) Vegan  
 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.  
 Please note we have a minimum spend policy of £20 per person for non resident guests, subject to manager's discretion.

SNACKS

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

- 'Chicken Club', egg, romaine lettuce, mayonnaise, sundried tomato, brioche 18
- Smash burger, tomato, gherkin, caramelised red onion 20
- add aged Cheddar 3
- add smoked bacon 3
- Slow cooked lamb quesadilla, hummus, feta, red onion pickle 18
- Crispy quesadilla, chimichurri, chilli, sour cream (v) 16
- Osso Buco tortellini, parsley, wild mushroom sauce 24

SIGNATURE COCKTAILS

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

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|--|---|
| WHITE SAKE NEGRONI 18<br>Roku gin, Nobu TK40 sake, St.Germain, Noilly Prat           | SHINRIN-YOKU 16<br>Roku gin, Matcha, Tailor lemonade, melon, shiso                                    |
| SECRET DATE 16<br>Plantation 3 Stars rum, Lanique, Coco Lopez, homemade chilli syrup | PILLARS MARGARITA 20<br>Ocho Blanco tequila, Ojo De Dios mezcal, St.Germain, fresh chilli, grapefruit |
| EL MATADOR 17<br>Woodford Reserve, Pedro Ximénez, Galliano Ristretto, mandarin       | HANAMI 17<br>Berry-infused Haku vodka, Gusbourne Blanc de Blanc, Italicus, yuzu, cranberry            |
| THE SILK ROAD 18<br>Laurent Perrier Héritage, gin d'Azur, Crème de Pêche, lychee     | MR GOLD 20<br>Saffron-infused Tanqueray No.10, Sauternes, homemade bitters, gold leaf                 |

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.

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|---|--|
| "HENNESSY X.O" CLASSIC CHAMPAGNE COCKTAIL 30<br>Hennessy X.O, Laurent Perrier Héritage, Demerara sugar, Angostura bitters | "YAMAZAKI" OLD FASHIONED 28<br>Yamazaki Distiller Reserve, homemade Muscovado syrup, Angostura bitters |
| "ZACAPA" ESPRESSO MARTINI 24<br>Zacapa 23, Galliano Ristretto, speciality coffee  | "CASAMIGOS REPOSADO" MARGARITA 28<br>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.

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|---|---|
| FLAMINGO 15<br>Wild Idol 0% sparkling Rosé, lychee, rose petal          | DOLCE VITA 14<br>Lyre's Italian, Aperol spritz syrup, Artisan tonic |
| MARIACHI 12<br>Homemade fresh mint & ginger syrup, sparkling grapefruit | MATCHA-SAN 14<br>Everleaf Forest, Matcha, shiso, yuzu, agave        |

CHAMPAGNE

- |                                   |             |        |
|-----------------------------------|-------------|--------|
|                                   | 125ML GLASS | BOTTLE |
| Laurent Perrier Héritage          | 21          | 98     |
| Laurent Perrier Cuvée Rosé        | 26          | 155    |
| Laurent Perrier Grand Siècle N°25 | -           | 370    |
| Bollinger Special Cuvée           | -           | 155    |

ENGLISH SPARKLING

- |                                       |             |        |
|---------------------------------------|-------------|--------|
|                                       | 125ML GLASS | BOTTLE |
| Gusbourne Brut Reserve                | 15          | 85     |
| Gusbourne Blanc de Blanc              | 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.

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|----------------|-------------|--------|
| GRADE DAIGINJO | 100ML GLASS | BOTTLE |
| DAGINJO TK 40  | 19          | 61     |

BEERS

- |                      |     |
|----------------------|-----|
|                      | 7.5 |
| Asahi super dry      |     |
| Asahi super dry 0.0% |     |

WINES

- |   |             |        |
|---|-------------|--------|
|   | 125ML GLASS | BOTTLE |
| WHITE   |             |        |
| Terre de Lumiere, Viognier, IGP Pays d'Oc, France       | 10          | 43     |
| Clark Estate, Sauvignon Blanc, Marlborough, New Zealand | 13          | 68     |
| Domaine Paul Nicole, Chablis Vieilles Vignes, France    | 15          | 80     |
| Ferrum, Albarino, Bodegas As Laxas, Rias Baixas, Spain  | 12          | 62     |
| Shaw & Smith M3, Chardonnay, Adelaide Hills, Australia  | 17          | 91     |

RED

- |  |             |        |
|--|-------------|--------|
|  | 125ML GLASS | BOTTLE |
| Vinya Eguia, Tempranillo, Rioja, Spain                           | 10          | 40     |
| Faithful Hound, Bordeaux Blend, Stellenbosch, South Africa       | 13          | 64     |
| Trastullo, Primitivo, Puglia, Italy                              | 11          | 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 | 15          | 75     |

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



### SOFT DRINKS

4.5

Coca Cola	Ginger ale
Coca Cola Zero	Artisan classic London tonic
Diet Coca Cola	Artisan skinny London tonic
Lemonade	Artisan fiery ginger beer

### COFFEE

Espresso, macchiato	4	Americano, hot chocolate, mocha, flat white	6
Double espresso, cappuccino, latte	6	Matcha latte	10

### TEA

6 per pot

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

### 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	Silver needle
Smoked Sakura wood	Honey Orchid
Hand-roasted lemongrass	Lapsang souchong
Hand-rolled Jasmine pearl	

### ICED TEA

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Shintaro's apricot tea (Oolong tea, house Oolong syrup, infused apricot syrup)	Red bush ice tea (Rooibos tea, house Rooibos syrup, infused with raspberry)
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### COLD PRESS JUICES

Ginger shot	4	Dulce Verde	8
Orange Juice	6	(Cucumber, apple, lemon, mint, kale)	
Apple Juice	6	Rouge	8
		(Beetroot, apple, ginger, lemon, aloe vera)	
		O'Fresco	8
		(Apple, carrot, lemon, ginger, tumeric)	

THE LOUNGE