



## **WHAT YOU LOVE**

*'A reason for being; the thing that gets you up in the morning.'*

**KODOWARI** £13

*Roku Suntory gin, sherry, pineapple cordial, Thai basil soda*

**OKINAWAN HABIT** £14

*Sencha tea infused shochu, Akashi-Tai shiraume umeshu, salt and caramel, ginger ale*

**BUBBLE BEAT** £16

*Kumquat and melon liqueur, Akashi-Tai yuzushu, shiso, sparkling sake*

## **WHAT YOU ARE GOOD AT**

*'Only staying active will make you want to live a hundred years.'*

**YOU LOOK GOOD** £13

*Haku vodka, rice and lotus liqueur, Akashi-Tai yuzushu, egg white, citrus, peach honey*

**HYBRID PUNCH** £15

*Kinahan's Kasc project, Mancino rosso amaranto, banana chocolate powder, tonka bean, cassia bark, soya milk*

**WABI-SABI** £14

*Ocho blanco tequila, Rinomato aperitivo deciso, egg white, cream, kumquat and wasabi jam, citrus, soda water*



## **WHAT YOU CAN BE REWARDED FOR**

*'The purpose in life is to find your gift; the meaning of it is to give it away.'*

### **ICHIGO AND ICHIE** **£15**

*Coconut oil fat washed Sipsmith London dry gin, Mancino secco vermouth, Mancino sakura vermouth*

### **GOLDEN TREE** **£14**

*Banana skin infused Bacardi carta negra, Cadello 88, pineapple cordial, cream, Oreo crumble*

### **IKIGAI CALL** **£16**

*Wagyu fat washed Toki Suntory whisky, amaro-vermouths blend*

## **WHAT THE WORLD NEEDS**

*'Our ikigai is different for all of us, but one thing we have in common is that we are all searching for meaning.'*

### **AKA FIZZ** **£13**

*Mancino sakura vermouth, Rinomato aperitivo deciso, lychee liqueur, fizzy coconut water*

### **SAKURA MIZUWARI** **£10**

*Everleaf non alcoholic aperitif, peach shrub, cherry blossom green tea*

### **KAIZEN** **£10**

*Aloe vera, rhubarb and ginger jam, pineapple cordial, basil*



## **BY THE GLASS**

### **CHAMPAGNE**

<b>THIÉNOT BRUT, CHAMPAGNE</b> <i>45% Chardonnay, 35% Pinot Noir, 20% Pinot Meunier fruity, freshness, spring like notes, balance and long finish</i>	<b>NV</b>	<b>£15</b>
<b>THIÉNOT CUVÉE GARANCE BLANC DE ROUGE, CHAMPAGNE</b> <i>100% Pinot Noir a blend of the finest vintage, incredible finesse, powerful and elegant</i>	<b>2008</b>	<b>£22</b>
<b>THIÉNOT ROSÉ, CHAMPAGNE</b> <i>45% Pinot Noir, 35% Chardonnay, 20% Pinot Meunier delicate aromatic style, red fruits, freshness and great finesse</i>	<b>NV</b>	<b>£17</b>

### **WHITE WINE**

<b>FIANO, PUGLIA, MEZZOGIORNO</b> <i>100% Fiano aromatic and mature Italian white wine with generous fruit and lively character</i>	<b>2018</b>	<b>£7</b>
<b>RIELSING ZELTINGER, MOSEL, WEINGUT HEINRISCHHOF</b> <i>100% Riesling white peaches candied lemon with a hint of spicy flowers</i>	<b>2018</b>	<b>£9</b>



<i>ALBARINO, RIAS BAIXAS, LAGAR DE COSTA</i> <i>a complex Albarino from north east Spain,</i> <i>aromatic and inviting with clean, salty character</i>	<i>2018</i>	<i>£11</i>
<i>SANCERRE SILEX, LOIRE VALLEY,</i> <i>FRANCOIS LE SAINT</i> <i>100% Sauvignon intense, mineral with white pears,</i> <i>crushed stones and complex citrus fruit</i>	<i>2017</i>	<i>£18</i>
<i>BEAUNE 1ER CRU PERTUISOTS,</i> <i>BURGUNDY, DOMAINE PERNOT BELICART</i> <i>100% Chardonnay Premier Cru is all lime and citrus</i> <i>blossom, snappy green apple and stony minerality</i>	<i>2016</i>	<i>£24</i>

## ***ROSÉ WINE***

<i>ZWEIGELT ROSE, TRAISENTAL,</i> <i>MARCUS HUBER</i> <i>100% Zweigelt fruit driven rosé from Austria, pale with</i> <i>lively acidity and clean red fruit</i>	<i>2018</i>	<i>£8</i>
---	-------------	-----------



## **RED WINE**

<i>NERO D'AVOLA, SICILY, MEZZOGIORNO</i> <i>100% Nero d'Avola mature and generous red wine from Sicily with clean red and black fruit</i>	<i>2018</i>	<i>£7</i>
<i>PINOT NOIR GRACE BRIDGE, CALIFORNIA, SCOTTO CELLARS</i> <i>Pinot Noir with small amounts of Alicante and Syrah notes of cranberry, cinnamon and a savoury finish</i>	<i>2016</i>	<i>£9</i>
<i>CROZES-HERMITAGE ETICELLE, RHÔNE VALLEY, CLAVIS OREA</i> <i>100% Syrah red fruits and black pepper, this wine is fresh and elegant</i>	<i>2015</i>	<i>£13</i>
<i>CLAVIS OREA GRAND CRU, SANT'EMILION, CLAVIS OREA</i> <i>Merlot, Cabernet franc and Cabernet Sauvignon this Grand Cru is fruit driven with well-balanced oak and spice</i>	<i>2015</i>	<i>£18</i>
<i>BARBARESCO, PIEDMONT, PRODUTTORI DEL BARBARESCO</i> <i>100% Nebbiolo Barbaresco at its best, full yet fragrant, complex red fruits with firm body</i>	<i>2016</i>	<i>£24</i>



## **BY THE BOTTLE**

### **WINE**

#### **WHITE**

<i>FIANO, PUGLIA – Mezzogiorno</i> <i>100% Fiano. An aromatic and mature Italian white wine with generous fruit and lively character.</i>	<i>2008</i>	<i>£26</i>
<i>ZELTINGER RIESLING TROCKEN – Weingut Heinrichshof</i> <i>100% Riesling, white peaches. Candied lemon with a hint of spicy flowers</i>	<i>2018</i>	<i>£39</i>
<i>ALBARINO, RIAS BAIXAS – Lagar de Costa</i> <i>A complex Albarino from north east Spain, aromatic and inviting</i>	<i>2018</i>	<i>£45</i>
<i>SANCERRE SILEX, LOIRE VALLEY – Francois Le Saint</i> <i>100% Sauvignon. Intense, mineral with white pears and complex citrus fruit</i>	<i>2017</i>	<i>£71</i>
<i>CHABLIS 1ER CRU BEAUROY, BURGUNDY – Domaine des Hâtes</i> <i>100% Chardonnay, this Premier Cru is fresh but fruity. Warm citrus with a balanced finish</i>	<i>2016</i>	<i>£72</i>
<i>CHARDONNAY, CARTER ASHMORE, MARLBOROUGH – Corofin Winery</i> <i>100% Chardonnay, this is complex and generous with stone fruits, citrus and a slight nutty finish</i>	<i>2015</i>	<i>£75</i>

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include 20% VAT. A discretionary 12.5% service charge will be added to your bill.



*BEAUNE 1ER CRU PERTUISOTS, 2016 £95*  
*BURGUNDY – Domaine Pernot-Belicard*  
*100% Chardonnay Premier Cru is all lime and*  
*citrus blossom, snappy green apple and stony*  
*minerality*

## **DESSERTS**

*MOSCATO D'ASTI, PIEDMONT – 2018 £28*  
*Saracco 375ml*  
*100% Moscato bianco, sweet, floral, lightly*  
*sparkling. Perfect as an aperitif or at the end of*  
*the meal*

*RIESLING SONNENUHR AUSLESE 110, 2017 £44*  
*MOSEL – Weingut Heinrichshof 375ml*  
*100% Riesling, sweet apple, baked pear with*  
*tropical fruit notes. Finishing with lemongrass,*  
*orange peel and minerality*

## **ROSE**

*ZWEIGELT ROSE, TRAISENTAL – Marcus 2018 £39*  
*Huber 100% Zweigelt. Fruit driven rosé from*  
*Austria, pale with lively acidity and clean red*  
*fruit*

*ROSATO DI TOSCANA, TUSCANY – Rocca 2018 £46*  
*di Montegrossi*  
*100% Sangiovese. This wine is very well*  
*balanced between fruit and a refreshing*  
*minerality*



## **RED**

<i>NERO D'AVOLA, SICILY – Mezzogiorno</i> <i>100% Nero D'Avola. Mature and generous red wine from Sicily with clean red and black fruit</i>	<i>2018</i>	<i>£26</i>
<i>PINOT NOIR GRACE BRIDGE,</i> <i>CALIFORNIA – Scotto Cellars</i> <i>100% Syrah, red fruits and black pepper, this wine is fresh and elegant</i>	<i>2016</i>	<i>£37</i>
<i>CROZES-HERMITAGE, ETINCELLE,</i> <i>RHONE VALLEY – Domaine Saint Clair</i> <i>100% Syrah, red fruits and black pepper, this wine is fresh and elegant</i>	<i>2017</i>	<i>£48</i>
<i>SAINT-EMILION GRAND CRU,</i> <i>BORDEAUX – Clavis Orea</i> <i>Merlot, Cabernet Franc and Cabernet Sauvignon this Grand Cru is fruit driven with well-balanced oak and spice.</i>	<i>2015</i>	<i>£71</i>
<i>BARBARESCO, PIEMONTE – Produttori del Barbaresco</i> <i>100% Nebbiolo. This winery offers one of the greatest value in the world of fine wines offering, full body yet fragrant character</i>	<i>2016</i>	<i>£94</i>





# SAKE

*For our Japanese Sake we have selected a house in the traditional heartland of Japanese Sake Breweries; Hyogo Prefecture. The water here is perfect for brewing and it is also the home of the so-called 'king of rice': Yamada Nishiki.*

*Akashi-Tai Japanese Sake offer us a premium and wide range of very high-quality sake. They recommend for the most part serving their sake chilled and in a western environment in a wine glass.*

*Should you wish your sake to be served warm, please let us know as we have very fine traditional ceramic Japanese serving sets comprising a tokkuri (flask) and ochoko (cups) for the purpose should you prefer the 'full Japanese experience!'*

*In this instance we would recommend particularly the Tokubetsu Honjozo and the Tokubetsu Junmai*



*abv*                      *100ml*                      *Bottle*

**SAKE BY THE GLASS**

<b>TOKUBETSU HONJOZO</b> <i>discrete nose of lemon, lime and straw, on palate a dry start with complex tropical fruit flavours and citrus undertones, a smooth well-balanced finish</i>	<i>15%</i>	<i>£8</i>	<i>£57</i>
<b>TOKUBETSU HONJOZO GENSHU</b> <i>pink grapefruit, beeswax and white floral undertones on the nose, a creamy, rich palate with tropical fruit flavours balanced by a subtle umami note, a clean and long finish</i>	<i>19%</i>	<i>£11</i>	<i>£74</i>
<b>DAIGINJO GENSHU</b> <i>sweet banana, honey and floral undertones on the nose, this floral fruity sake has delicate flavours of white flowers and pears with a slight hint of white pepper, finishes nicely with a lemony acidity</i>	<i>17%</i>	<i>£15</i>	<i>£99</i>
<b>JUNMAI</b> <i>a nose rich in umami with hints of banana and walnuts, a complex creamy umami laden palate with a rich, luxurious mouth feel</i>	<i>18%</i>	<i>£11</i>	<i>£74</i>
<b>JUNMAI DAIGINJO GENSHU</b> <i>well pronounced nose with melon, peach, green grass and sage characteristics, superbly balanced on the palate evoking peach and tropical fruits particularly papaya, very subtle umami on a long-lasting finish</i>	<i>16%</i>	<i>£16</i>	<i>£110</i>

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include 20% VAT. A discretionary 12.5% service charge will be added to your bill.



*abv 100ml Bottle*

## **SPARKLING BY THE GLASS**

### **AKASHI-TAI JUNMAI GINJO**

*notes of citrus, peach and melon on both nose and palate, medium dry sake, easy drinking and gently fruity with a clean finish*

*7% £14 £33*

## **BOTTLES**

### **CHAMPAGNE, SPARKLING**

*Year Price*

**PROSECCO DI VALDOBBIADENE EXTRA BRUT, COL CREDAZ, ADAMI 100% Glera**  
*from the steep hills north of Treviso a quality prosecco with intense floral character and fine bubbles*

*NV £55*

### **CHAMPAGNE THIENOT BRUT**

*45% Chardonnay, 35% Pinot Noir, 20% Pinot Meunier, fruit, freshness, spring like notes, balance and long finish*

*NV £79*

### **CHAMPAGNE BLANC DE BLANC THIÉNOT**

*100% Chardonnay Grand Cru ambassador of freshness and finesse, notes of lemon, orange blossom, remarkable length*

*NV £105*

### **CHAMPAGNE THIÉNOT VINTAGE**

*40% Chardonnay, 40% Pinot Noir, 20% Pinot Meunier, attractive notes of toasted almonds, aromas of lemon meringue and long finish*

*2008 £105*



<b>THIÉNOT CUVÉE GARANCE BLANC DE ROUGE, CHAMPAGNE</b> <i>100% Pinot Noir, a blend of the finest vintage, incredible power and finesse, elegant</i>	<i>2008</i>	<i>£120</i>
<b>POL ROGER BLANC DE BLANCS</b> <i>100% Chardonnay makes this fresh and elegant, with ripe apples and lemon, finishing with a slight spice</i>	<i>2012</i>	<i>£144</i>
<b>CHAMPAGNE DOM RUINART BLANC DE BLANCS</b> <i>100% Chardonnay Grand Cru with fresh, floral notes, sweet citrus and well-balanced minerality</i>	<i>2007</i>	<i>£237</i>
<b>CHAMPAGNE DOM PERIGNON</b> <i>a blend of Pinot Noir and Chardonnay, this has notes of nectarine and apricot with a balanced freshness and toasted oak</i>	<i>2009</i>	<i>£230</i>
<b>CHAMPAGNE KRUG VINTAGE</b> <i>Chardonnay, Pinot Noir and Pinot Meunier blend to notes of white peaches and apples, gingerbread and warm brioche</i>	<i>2004</i>	<i>£396</i>
<b>MAGNUMS</b>		
<b>CHAMPAGNE THIÉNOT CUVÉE GAVANCE BLANC DE ROUGE</b> <i>a blend of the finest vintage Pinot Noir, unique character of power and finesse</i>	<i>2008</i>	<i>£240</i>



## ***SPARKLING ROSÉ***

*BOLLICINE ROSÉ, SERAFINI AND VIDOTTO* NV £45  
*a blend of Chardonnay and Pinot Noir, intense with  
small red fruits and fine bubbles*

*CHAMPAGNE THIENOT ROSÉ* NV £89  
*45% Pinot Noir, 35% Chardonnay, 20% Pinot  
Meunier, delicate aromatic style, red fruits,  
freshness and great finesse*



## **WHISKY LIST**

### **PRIVATE CABINET WHISKY RESERVE (bottle)**

<i>Nikka Taketsuru 17yo 43%</i>	<i>£680</i>
<i>Chichibu IPA cask finish, bot. 2017 57.5%</i>	<i>£740</i>
<i>Suntory Hibiki, 12yo 43%</i>	<i>£820</i>
<i>Suntory Yamazaki, 18yo 43%</i>	<i>£880</i>
<i>Suntory Hibiki, 17yo 43%</i>	<i>£890</i>
<i>Chichibu Chibidaru, 2010 53.5%</i>	<i>£1,250</i>
<i>Karuizawa Spirit of Asama 48%</i>	<i>£1,830</i>
<i>Chichibu Imperial stout, 2011 59.2%</i>	<i>£2,050</i>
<i>Suntory 1899, sixty anniversary 43%</i>	<i>£2,350</i>
<i>Nikka Yoichi, 20yo 52%</i>	<i>£3,300</i>
<i>Chichibu 2010 cask 62.2%</i>	<i>£4,180</i>
<i>Suntory Yamazaki mizunara, 18yo, 2017 48%</i>	<i>£5,800</i>
<i>Hanyu, The Joker, colour label 57.7%</i>	<i>£5,820</i>
<i>Karuizawa 1984, sherry cask #3663 56.8%</i>	<i>£7,400</i>

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include 20% VAT. A discretionary 12.5% service charge will be added to your bill.



## **WHISKY JAPAN (50ml)**

<i>Sasanokawa Cheery whisky 40%</i>	<i>£12</i>
<i>Suntory Torys classic 37%</i>	<i>£10</i>
<i>Hatozaki blended whisky 40%</i>	<i>£10</i>
<i>Akashi blended whisky 40%</i>	<i>£13</i>
<i>Suntory Toki 43%</i>	<i>£10</i>
<i>Tokinoko White blended whisky 40%</i>	<i>£13</i>
<i>Akashi Meisei 40%</i>	<i>£11</i>
<i>Sapporo whisky 40%</i>	<i>£11</i>
<i>Nikka Days 40%</i>	<i>£12</i>
<i>Nikka from the barrel 51.4%</i>	<i>£14</i>
<i>Mars Kasei blended whisky 40%</i>	<i>£13</i>
<i>Togouchi Premium blended whisky 40%</i>	<i>£12</i>
<i>Hatozaki Pure malt 46%</i>	<i>£12</i>
<i>Nikka Pure malt, red 43%</i>	<i>£15</i>
<i>Nikka Pure malt, black 43%</i>	<i>£15</i>
<i>Suntory Chita whisky 43%</i>	<i>£13</i>
<i>Tokinoka Black blended whisky 50%</i>	<i>£12</i>

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include 20% VAT. A discretionary 12.5% service charge will be added to your bill.



## **WHISKY JAPAN (50ml)**

<i>Super Nikka, rare old 43%</i>	<i>£12</i>
<i>Nikka Taketsuru 43%</i>	<i>£16</i>
<i>Nikka Coffey malt whisky 45%</i>	<i>£14</i>
<i>Nikka Coffey grain whisky 45%</i>	<i>£14</i>
<i>Suntory Yamazaki distiller's reserve 43%</i>	<i>£13</i>
<i>Suntory Hakushu distiller's reserve 43%</i>	<i>£14</i>
<i>Suntory Kakubin yellow label 40%</i>	<i>£13</i>
<i>Nikka Coffey grain whisky 45%</i>	<i>£17</i>
<i>Suntory Hibiki harmony 43%</i>	<i>£18</i>
<i>Mars Maltage cosmo 43%</i>	<i>£18</i>
<i>Ichiro's Malt &amp; grain white label 46%</i>	<i>£20</i>
<i>Nikka Yoichi nas 45%</i>	<i>£15</i>
<i>Nikka Miyagikyo nas 45%</i>	<i>£16</i>
<i>Togouchi, 9yo 40%</i>	<i>£16</i>
<i>Togouchi, 12yo 40%</i>	<i>£17</i>
<i>Kaiyo Mizunara oak 43%</i>	<i>£18</i>

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include 20% VAT. A discretionary 12.5% service charge will be added to your bill.





## **WHISKY JAPAN (50ml)**

<i>Ichiro's Malt wine wood reserve 46%</i>	<i>£22</i>
<i>Ichiro's Malt double distilleries 46%</i>	<i>£22</i>
<i>Suntory Yamazaki, 12yo 43%</i>	<i>£19</i>
<i>Nikka, 12yo 43%</i>	<i>£19</i>
<i>Ichiro's Malt mwr, mizunara wood reserve 46%</i>	<i>£24</i>
<i>Mars Komagatake shinanotanpopo, n. of shinshu 52%</i>	<i>£23</i>
<i>Akashi 5yo, red wine cask 50%</i>	<i>£34</i>
<i>Suntory Hakushu, 12yo 43%</i>	<i>£34</i>
<i>Togouchi, 15yo 43.8%</i>	<i>£34</i>
<i>Okayama single malt 40%</i>	<i>£35</i>
<i>Suntory Hakushu, 10yo 40.5%</i>	<i>£42</i>
<i>Nikka Taketsuru, 21yo 43%</i>	<i>£79</i>
<i>Chichibu London edition 2019, 48.5%</i>	<i>£94</i>
<i>Nikka Yochi sherry wood finish, 2018, 46%</i>	<i>£46</i>
<i>Chichibu The peated, 2018, 55.5%</i>	<i>£39</i>

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include 20% VAT. A discretionary 12.5% service charge will be added to your bill.



## **SCOTCH (50ml)**

### **ISLAY**

<i>Laphroaig, 10yo 40%</i>	<i>£11</i>
<i>Ardbeg, 10yo 46%</i>	<i>£12</i>
<i>Lagavulin, 16yo 43%</i>	<i>£14</i>
<i>Caol Ila, 18yo 43%</i>	<i>£18</i>

### **SPEYSIDE**

<i>Singleton of Dufftown, 12yo 40%</i>	<i>£11</i>
<i>Glenfiddich, 15yo 40%</i>	<i>£12</i>
<i>Macallan, 12yo, sherry oak 40%</i>	<i>£13</i>
<i>Mortlach, 16yo 43.4%</i>	<i>£17</i>

### **CAMPBELTOWN**

<i>Springbank, 15yo 46%</i>	<i>£14</i>
-----------------------------	------------

### **SKYE**

<i>Talisker, 10yo 45.8%</i>	<i>£12</i>
-----------------------------	------------



## ***IRISH WHISKEY (50ml)***

<i>Kinahan's Kasc project 40%</i>	<i>£9</i>
<i>Kinahan's Blended Irish whiskey 46%</i>	<i>£10</i>
<i>Glendalough 13yo, mizunara finish 46%</i>	<i>£17</i>

## ***AMERICAN WHISKEY (50ml)***

<i>Rebel Yell straight bourbon 40%</i>	<i>£9</i>
<i>Bulleit bourbon 45%</i>	<i>£10</i>
<i>Bulleit '95' rye 45%</i>	<i>£10</i>
<i>Maker's 46 47%</i>	<i>£12</i>
<i>Jack Daniel's single barrel 45%</i>	<i>£14</i>
<i>Elijah Craig 12yo 47%</i>	<i>£18</i>



***TAIWANESE WHISKEY (50ml)***

*Kavalan Solist, bourbon cask 57,8%* £22

***INDIAN WHISKEY (50ml)***

*Amrut Fusion 50%* £12

***DANISH WHISKEY (50ml)***

*Stauning Kaos whiskey, bot.2018 46.8%* £21

***BLENDED WHISKEY (50ml)***

*Copper Dog blended malt* £9

*Johnnie Walker double black 40%* £10

*Johnnie Walker green label, 15yo 43%* £12

*Johnnie Walker blue label, 15yo 43%* £29

*Chivas Regal, 18yo 40%* £14



## **GIN (50ml)**

<i>Tanqueray export strength 43.1%</i>	<i>£8</i>
<i>Plymouth 41.2%</i>	<i>£9</i>
<i>Jensen's Old Tom 43%</i>	<i>£9</i>
<i>Kokoro London Dry 42%</i>	<i>£9</i>
<i>Roku 43%</i>	<i>£10</i>
<i>Sipsmith London Dry 41.6%</i>	<i>£10</i>
<i>Hendrick's 41.4%</i>	<i>£11</i>
<i>Tanqueray no. 10 47.3%</i>	<i>£13</i>
<i>Monkey 47 47%</i>	<i>£14</i>
<i>Jinzu 41.3%</i>	<i>£11</i>
<i>Japanese 42%</i>	<i>£12</i>
<i>Nikka Coffey 47%</i>	<i>£12</i>
<i>Ki no bi Kyoto Dry 45.7%</i>	<i>£13</i>
<i>Ki no tea Kyoto Dry 45.1%</i>	<i>£14</i>
<i>Ki no tou Kyoto Old Tom 47%</i>	<i>£14</i>



## **TEQUILA AND MEZCAL (50ml)**

<i>Ocho Blanco 40%</i>	<i>£9</i>
<i>Patron Silver 40%</i>	<i>£12</i>
<i>Patron Reposado 40%</i>	<i>£13</i>
<i>Patron Anejo 40%</i>	<i>£14</i>
<i>Don Julio 1942 38%</i>	<i>£23</i>
<i>Montelobos Joven Mezcal 43.2%</i>	<i>£10</i>
<i>Ilegal Anejo Mezcal 40%</i>	<i>£12</i>

## **VODKA (50ml)**

<i>Ketel One 40%</i>	<i>£8</i>
<i>Sipsmith 40%</i>	<i>£9</i>
<i>Chase 40%</i>	<i>£10</i>
<i>Belvedere 40%</i>	<i>£10</i>
<i>Haku 40%</i>	<i>£10</i>
<i>Nikka Coffey 40%</i>	<i>£11</i>
<i>Beluga Noble 40%</i>	<i>£12</i>

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include 20% VAT. A discretionary 12.5% service charge will be added to your bill.



## ***RUM (50ml)***

<i>Bacardi Carta Blanca 37.5%</i>	<i>£8</i>
<i>Plantation 3 stars silver 41.2%</i>	<i>£9</i>
<i>Bacardi Carta Negra 40%</i>	<i>£9</i>
<i>Gosling's Black Seal 40%</i>	<i>£8</i>
<i>Kraken Black Spiced 40%</i>	<i>£9</i>
<i>Diplomatico Reserva exclusive 40%</i>	<i>£10</i>
<i>Santa Teresa 1796 40%</i>	<i>£11</i>
<i>El dorado 15yo, special reserve 43%</i>	<i>£12</i>
<i>Ryoma Japanese rum, 7yo 40%</i>	<i>£13</i>
<i>Dictador Best of 1980 45%</i>	<i>£31</i>



## ***CACHACA (50ml)***

<i>Velho Barreiro 39%</i>	<i>£8</i>
<i>Yaguara 41.5%</i>	<i>£10</i>

## ***COGNAC (50ml)***

<i>Martel VS 40%</i>	<i>£9</i>
<i>H by Hine VSOP 40%</i>	<i>£11</i>
<i>Hennessy XO 40%</i>	<i>£22</i>

## ***PORT AND SHERRY (100ml)***

<i>Graham's 20yo tawny port 20%</i>	<i>£15</i>
<i>Barbadillo principe amontillado 19.5%</i>	<i>£13</i>





## ***OTHER (50ml)***

<i>Sipsmith sloe gin 29%</i>	<i>£10</i>
<i>Rinomato aperitivo deciso 14%</i>	<i>£8</i>
<i>Campari 25%</i>	<i>£7</i>
<i>Aperol 11%</i>	<i>£7</i>
<i>Galliano ristretto coffee liqueur 30%</i>	<i>£7</i>
<i>Quaglia liquore fernet 40%</i>	<i>£7</i>
<i>Cadello 88</i>	<i>£7</i>
<i>Martini riserva speciale rubino 18%</i>	<i>£6</i>
<i>Mancino rosso amaranto vermouth 16%</i>	<i>£7</i>
<i>Mancino secco vermouth 18%</i>	<i>£7</i>
<i>Mancino sakura vermouth 18%</i>	<i>£9</i>
<i>Terra di limoni limoncello di Amalfi 25%</i>	<i>£7</i>
<i>Colazingari sambuca fina 41.3%</i>	<i>£8</i>
<i>Barsol quebranta primero 41.3%</i>	<i>£8</i>
<i>Capovilla grappa di barolo 2008 44%</i>	<i>£14</i>

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include 20% VAT. A discretionary 12.5% service charge will be added to your bill.



## ***BEER (33cl)***

*Asahi super dry 5.2%* £5.5

*Brixton low voltage IPA 4.3%* £6.5

*Brixton lager 4.3%* £6.5

## ***OTHER***

*Soft drinks 200ml* £3.5

*Source mineral water 33cl* £3.5

*Source mineral water 75cl* £4.5



## **TEA AND COFFEE**

### **JING TEA**

#### **SENCHA**

*a Japanese green tea, sumptuously sweet, thick and refreshingly grassy*

£5

#### **GYOKURO**

*a Japanese green tea, thick, grassy and rich with umami*

£5

#### **GENMAICHA**

*single garden green tea, warming with toasty popped-rice notes*

£5

#### **MATCHA CEREMONIAL GRADE**

*a Japanese green tea of single garden origin, creamy, sweet and satisfyingly thick, freshly ground by traditional stone mills in Uji*

£8

### **REFINED TEA**

#### **ASSAM ENGLISH BREAKFAST**

*a robust black breakfast tea, rich, malty and rousing*

£5

#### **EARL GREY**

*Ceylon black tea, rich, lifted with fragrant, zesty bergamot*

£5

#### **JADE SWORD GREEN**

*organic green tea, refreshing and sweet, the essence of spring*

£5



<b>JASMINE SILVER NEEDLE</b>	£5
<i>white tea, delicate, scented with whole, natural jasmine flowers</i>	
<b>ALI SHAN</b>	£5
<i>oolong tea, a buttery tea from Taiwan, refreshing, sappy and with notes of strawberry and pear</i>	
<b>PEPPERMINT</b>	£5
<i>herbal tea, intensely refreshing, whole peppermint leaves picked and dried</i>	
<b>GREEN APPLE &amp; HIBISCUS</b>	£5
<i>infusion pieces of apple, lemongrass and hibiscus, a bright, crisp and refreshing infusion</i>	

## **COFFEE**

<b>ESPRESSO</b>	£3.0
<b>DOUBLE ESPRESSO</b>	£3.5
<b>CAPPUCCINO</b>	£4.0
<b>FLAT WHITE</b>	£3.5
<b>LATTE</b>	£4.0
<b>MOCHA</b>	£3.5
<b>HOT CHOCOLATE</b>	£4.0

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include 20% VAT. A discretionary 12.5% service charge will be added to your bill.