

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.

FOREST NEGRONI

£35

An elegant twist on the classic Negroni, featuring delicate wild berries for a refined balance of bittersweet and fruity notes.

Courvoisier XO Royal cognac, clarified blueberry water, Campari, Fino Una Palma sherry infused plum, wild carrot eau de vie.

SCARLET LEAF

£35

Smooth, inviting and quietly distinctive. A gently savour character elevate a classic Martini, with a silky texture, delicate depth and a clean finish.

Grey Goose Altius infused with olive oil, yellow tomato water, Martini Bianco vermouth, Clab Culture chili liquor, shiso leaf liquor.

YUGEN

£30

A Japanese-inspired balance of delicate tea notes, floral aromatics and a gentle fruit character, fused by soft acidity and a warm, persistent whisky finish.

Suntory Toki Whisky, Hojicha green tea, Muyu Jasmine Vert liquor, pear eau de vie, Bourgoin verjus.

ÁUREO

£45

Bright, elegant and celebratory, with fresh citrus, delicate floral notes and fine bubbles. Refined yet approachable, with a crisp, lively finish.

Don Julio 1942 tequila infused with bee pollen, fresh lemon juice, Drambuie liquor, Italicus Rosolio di bergamotto, Billecart-Salmon Blanc de Blancs.

NOBILE

£40

Rooted in volcanic energy, from Mexico to Brazil and Italy, this cocktail brings together ripe fruit, deep and herbaceous notes of coffee and tequila in a rich, silky and warmly layered blend.

Volcan de mi Tierra Blanco Tahona, Leblon Cachaca, peach & apple cordial, 1895 by Lavazza Noble Volcano cold brew coffee, raspberry eau de vie, tonka bitter.

BARRICA

£60

Depth of flavour intensifies with time and elegance, honouring and blending the craft of Jerez and Scotland in a spirit-forward mix with a nutty and earthy finish.

The Macallan Sherry Oak 18 years old, Valdespino Moscatel, Sauternes wine infused with toasted oat, walnut bitter.