

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.

CORAL

£40

Like its namesake, this ruby-red cocktail is delicate, yet carefully structured, layering soft strawberry and warming elderflower notes with an earthy spirited kick.

Patron El Alto Tequila, Illegal Mezcal, St Germain, Giffard Espelette Liqueur, Bee Balm Cordial, Sparkling Strawberry Wine.

SELVA

£38

Earthy scents emerge from this blend of flavours inspired by ingredients hunting adventures in a faraway forest. Quiet freshness, toasted notes and balsamic lingering brightened up by a persistent fizz.

Whistle Pig 10 Whiskey, Medium Dry Madeira Wine, Nepitella Essence, Tonic Water, 1895 By Lavazza El Ronero Coffee Cold brew Nitropress, Red Fir Essence.

YUZU

£30

Citrus in all its glory. Japanese essence in all its allure. Flavours and traditions that have travelled the world through customs, rituals and essences come together as one serve.

Haku Vodka, Yuzu Liqueur, Marsala Wine, Cedrata Tassoni.

FRENCH AND TONIC

£35

As French as it gets. A true voyage combining Mediterranean botanical scents, elevated through the brightness of Champagne and citrus, bonded with indulgence.

Salted butter & Botanist Gin, Apricot Liqueur, Fresh Lemon Juice, Lavender Bitters, Sugar Syrup, Billecart-Salmon Blanc de Blancs.

MERIDIANO NEGRONI

£30

Deep citrus and bitter botanicals speak in low tones. Layers of bitter and sweet notes unite creating a warming balance and soothing lushness.

Hendrick's Gin, Sweet Vermouth, Bitter Mix, Blood Orange, Mace