

LUNCH/DINNER MENU

NIBBLES

Marinated olives.....	5
Ottolenghi roasted spiced nuts.....	5.5
Radish and Lebanese cucumber crudités, black sesame, urfa chilli...	6.5
Mixed seed lavosh, burnt aubergine, chilli chatta.....	6.5

MAINS

Whole free-range spring chicken, masterstock, chilli sauce, lemon myrtle salt.....	26
Soy cured duck breast, shiitake ketchup, pickled pattypan squash	26
Whole lemon sole, burnt butter, nori, ginger.....	28
Shiitake and mizithra rotolo, bagna cauda, kale.....	22
Persian love rice, pickled Tokyo turnips, cashew yoghurt.....	19.9

STARTERS / DISHES TO SHARE

VEGETABLES

Burrata, peach, verjus, coriander seeds.....	13.5
Roasted aubergine, tamarind yoghurt, preserved lemon, cashews.....	9.8
Romano peppers, tahini, zhoug, amba, ras el hanout croutons.....	10.5
Courgette, edamame, samphire, Kefalotyri.....	9.8
Roasted sweet potato, figs, balsamic, Rosary goat's cheese	9.5
Cuore del Vesuvio tomato, Ajoblanco, mojama (vg option), shiso.....	11
Courgette and manouri fritters, cardamom yoghurt.....	11.5
Valdeón cheesecake, pickled beetroot, thyme honey, almonds	12.9
Char-grilled hispi cabbage, tofu mayo, pickled cucumber, sea purslane.....	11.5

FISH

Butterflied mackerel, pistachio sambal, coconut.....	14
Baked hake, bacon dashi, samphire, pickled shitake	15.5
Braised octopus, watermelon, fennel cream, annato oil.....	17.5

MEAT

Mutton shawarma, pickled watermelon, yoghurt, flatbread.....	16
Crispy saddleback pork belly, green papaya somtam, peanuts.....	15.5
Chargrilled beef Picanha, Jicama, mustard greens, green chilli sauce.....	17

SIDES

Truffle polenta chips, parmesan, aioli.....	7
Herb salad, cherry vinegar, sunflower seeds.....	6.2
Kohlrabi, apple, sour cream, sumac.....	6.5
Sweetcorn, aged feta, wilted spinach, jalapeño.....	6.5

Please let your waiter know if you have any food allergies

20% VAT is included in prices/ A discretionary 12.5% service charge will be added to your bill

COCKTAILS

Saffron Chase

Chase gin, Pierre Gerbais Champagne, elderflower liqueur, saffron.....13.5

Coriander and Ginger Martini

Ketel One vodka, lime, fresh ginger, baby coriander.....12

NOPI's Negroni

House infused Sipsmith with vanilla, Campari with citrus, Ramazzoti amaro with Marraschino cherry12

Bergamot Martini

Tanqueray gin, Bergamot Liqueur, Kamm & Sons, lemon verbena, passion fruit.....12.5

Mumbai Slap

Pampero Blanco rum, pandam, lime, ginger, curry syrup, green chilli jam...12

Earl Blue

Sipsmith gin infused with Butterfly Pea, Earl Grey, lemon, aquafaba.....12.5

Coconut Margarita

Arrete tequila, lemongrass, pistachio syrup, coconut.....12

Watermelon and Sage crush

Tanqueray gin infused with sage, watermelon puree, lemon, Maraschino syrup.....12.5

Sumac Martini

Ketel One vodka, Velvet Falernum, sumac, lime, pomegranate juice.....12

Hendricks Punch

Hendricks gin, Aperol, juniper and coriander syrup, cucumber, mint, aromatic bitters.....12

Mexican Haze

Raicilla Costa, Velvet Falernum, lemon, rhubarb, vanilla agave.....13

Old Fashioned

Burnt Butter

Burnt butter Bulleit Bourbon Peppercorn syrup, Angostura bitters, spiced popcorn.....13

Chilli & Fino

Sotol Reposado, Fino sherry, fresh chilli, hazelnut liqueur, lemon twist13

Solera

Santa Teresa 1796, Pierre Ferrand, Oloroso, Tonka syrup, walnut bitters.....13

Classics

Martini

Tanqueray 10 gin / Konik's Tail vodka with a twist / olives / dirty / filthy / gibson.....12

Sours

Pisco / Scotch / Bourbon / Amaretto / Gin shaken with lemon juice, sugar, bitters & aquafaba12

Aperol Spritz

Aperol, Prosecco, soda.....11

Penicillin

Copper Dog, Kings Ginger, Lemon, Honey, Islay.....13

Manhattan

Sweet / dry / perfect
Bulleit Rye whiskey, Vermouth, Angostura bitters.....12

Dark and Stormy

Goslings Black Seal, ginger beer, lime...11.5

Hemingway Daiquiri

Pampero Blanco rum, Luxardo Maraschino, grapefruit juice, lime juice.....12

Tommy's Margarita

Arette blanco, lime juice, agave syrup.....12

Non-alcoholic cocktails

Coconut, Passionfruit & Turmeric

Coconut milk, turmeric root, passionfruit, lime, spiced syrup.....7.2

Ginger, Orange & Lime Zinger

Pressed ginger, orange, lime, mint, ginger ale.....8.2

Rhubarb & Vanilla Punch

Rhubarb puree, cucumber, mint, vanilla agave, lychee.....7.2

Lychee & Grapefruit Cooler

Freshly squeezed lychee and grapefruit juice, lemon, mint, sugar.....7.2

Aperitif

Cocchi Americano 5.5

Campari 7

Kamm & Sons 7

Belsazar Rose 7

Vergano Bianco Vermouth 8.5

Vergano Americano 8.5

Whisky

Copper Dog 8.5

Roe & Co 8.7

Balvenie Double Wood 11

Auchentoshan Three

Wood 12

Dalwhinnie 15yo 12

Laphroaig Triple Wood 14

Bourbon & Rye

Bulleit Bourbon 9

Woodford Reserve 9

Bulleit Rye 10.4

Bulleit 10yo 11.5

Woodford Rye 13

Gin

Tanqueray 43.1% 7.5

Hendrick's 8.5

Sipsmith 9.5

Chase 10.5

Tanqueray No 10 10.5

Monkey 47 13.5

Rum

Pampero Blanco 9

Pampero Especial 9

Fair Rum, Belize, XO, 11 y.o. 12

Santa Teresa 1796 13

Plantation XO

20th Anniversary 13

Agave-Based

Sotol Reposado 13

Michoacan mezcal 13

Don Julio Reposado 13

Vodka

Ketel One 8.5

William Chase 10

Konik's Tail 10

Ciroc 12

Sherry

Fino "del Puerto" 5

Oloroso, Don Jose 7

Beer & Ale

Unity Lager.....6.5

Toast Pale Ale.....6.5

Port City White Ale.....6.5

Fresh Juices

Kale, cucumber, apple, lime.....5

Carrot, ginger and apple.....4.5

Orange or grapefruit.....4

Apple.....4

Tomato.....4