

LUNCH MENU

NIBBLES

Marinated olives	£5
Ottolenghi roasted spiced nuts	£5.5
Sourdough, early harvest olive oil	£3.5
Mixed seed lavosh, wild garlic	£6.5

VEG

Burrata, blood orange, verjus, coriander seeds	£14.5
Roast aubergine, sake cream, pomegranate, miso walnuts	£10.8
Green beans, edemame, freekeh, miso, nigella seeds	£9.8
Beetroot, tahini yoghurt, apple, dill, toasted almonds	£9.8
Heritage tomato, ajoblanco, mojama, shiso	£12
Valdeón cheesecake, pickled beetroot, thyme honey, almonds	£12.8
Cauliflower and green bean fritters, amba, coconut tahini	£12
Persian love rice, pickled Tokyo turnips, cashew yoghurt	£21

FISH

King prawns, rad prik, stir-fried turnip tops	£12.5
Spiced buttermilk Skrei cod, urid dhal, cavolo nero	£16.5
Grilled whole sea bass, red curry paste, cucumber sambal, pineapple, steamed rice ...	£20

MEAT

Whole free-range chicken, masterstock, chilli sauce, lemon myrtle salt	£14/26
Mutton shawarma, pickled quince, yoghurt, flatbread	£16
Crispy saddleback pork belly, kimchi, pink grapefruit, black bean sauce	£15.5
Cured duck breast, burnt celeriac purée, turnip sambal, pickled chilli	£26

SIDES

Parmesan polenta chips, black truffle aioli	£7
Herb salad, coconut, caramelised pumpkin seeds	£7

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

NOPI COCKTAILS

Amber Spritz 13

Pierre Gerbais Champagne, wine reduction, acacia honey, orange blossom water, Angostura Bitters

Coriander and Ginger Martini 12

Ketel One vodka, lime, fresh ginger, coriander

NOPI Negroni 12.5

House Negroni, pink peppercorn, cinnamon, citrus peel

Mumbai Slap 12.5

Tanqueray gin, Kwai Feh, lychee, ginger, rose petal jelly

Bergamot Martini 12.5

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

Earl Blue 12.5

Butterfly Pea Flower Gin, Earl Grey, lemon

Coconut Margarita 12

Lemongrass tequila, pistachio syrup, coconut

Sumac Martini 12

Sumac vodka, Velvet Falernum, lime, pomegranate

Burnt Butter old fashioned 13

Burnt butter Bourbon, peppercorn, Angostura bitters

Solera old fashioned 13

Santa Teresa 1796, Pampero Especial, Oloroso, Tonka bean, walnut bitters

NON-ALCOHOLIC

Pumpkin Cooler 8.2

Pumpkin, tonka bean, carrot, apple and ginger juice

Ginger, Orange & Lime Zinger 8.2

Pressed ginger, orange, lime, mint, ginger ale

Rhubarb & Vanilla Punch 7.2

Rhubarb puree, cucumber, mint, vanilla agave, lychee

Lychee & Grapefruit Cooler 7.2

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

APERITIF (50ml)

Cocchi Americano	6
Campari	8
Kamm & Sons	7
Belsazar Rose	8
Vergano Bianco Vermouth	8.5
Vergano Americano	8.5

BEER & ALE

Unity Lager.....	6.5
Toast IPA.....	6.5
Zen Pale Ale.....	6.5

VODKA (50ml)

William Chase	10
Konik's Tail	10
Ciroc.....	12

GIN (50ml)

Tanqueray	9
Hendrick's.....	10
Tanqueray No 10.....	11

(25ml measures also available)