

NOPI

SAMPLE MENU

NIBBLES

Mixed seed lavosh, burnt butter tzatziki, Iranian lime.....	£6.5
Marinated olives.....	£6.5
Ottolenghi roasted spiced nuts.....	£5.5
Parmesan polenta chips, pickled tarragon aioli.....	£6.5

VEG

Burrata, apricot, tomato jam, za'atar, coriander seeds.....	£14.5
Roasted aubergine, olive yoghurt, masala-spiced figs, basil.....	£12.2
Cuore del Vesuvio tomato, watermelon, boquerones, fennel cream.....	£12.5
Roasted cauliflower, onion harissa, oregano, sunflower seeds.....	£11.8
Charred leeks in fragrant oyster sauce.....	£9
Valdeón cheesecake, pickled beetroot, thyme honey, almonds.....	£13.8

FISH & MEAT

Miso-roasted hake, pickled mushrooms, sweetcorn tapioca.....	£16.5
Octopus, Saag Aloo, pickled bittergourd kerchumba, Kashmiri chilli.....	£19.5
Smoked haddock & fennel borek, spinach, currants, XO.....	£16.5
Half Norfolk spring chicken, ras el hanout, yoghurt aioli, pickled daikon, sesame.....	£14.5
Beef & beetroot rendang, pickled beetroot & pistachio salsa.....	£15.5

MAINS

Tofu-stuffed aubergine, coconut chana dal, mango pickle.....	£21
Grilled pork belly, spring onion, Tkemali, caraway peanuts.....	£26
Norfolk spring chicken, ras el hanout, yoghurt aioli, pickled daikon, sesame.....	£28
Whole lemon sole, burnt aubergine butter, labneh, grated tomato.....	£29

SIDES

Stir-fried okra, beans sprouts, tamarind.....	£7.5
Baharat-buttered new potatoes, tarragon.....	£7
Peas, pea shoots, preserved lemon, samphire.....	£7.5
Baby gem lettuce, mixed seeds, yuzu.....	£6.5

SWEET

Roasted apricot, lemon thyme caramel, orange blossom yoghurt, pistachio shortbread.....	£9
Chocolate & orange babka, pecans, date molasses, tahini ice cream.....	£9.5
Midnight Oil teacake, grilled cherries, amaretto cream, honeycomb.....	£9.5
Chai, pistachio & raspberry verrine, Jaconde sponge, pistachio ice cream.....	£9.5
Blood orange sorbet, basil, cucumber, Hendrick's.....	£7

Please let your waiter know if you have any food allergies

Prices are inclusive of VAT/ A discretionary 12.5% service charge will be added to your bill

COCKTAILS

HOUSE COCKTAILS

Lavender 75

Lavender-infused No3 Gin, lemon,
Rieffel Cremant 13.5

NOPI Negroni

House Negroni, pink peppercorn,
cinnamon, citrus peel.....13

Sumac Martini

Ketel One Vodka, Sumac, Velvet Falernum,
lime, pomegranate13

Beet it

Derrumbes Mezcal, Cynar, beetroot shrub,
House Togarashi.....13

Lemon & Coriander Fizz

Ketel One Vodka, lemon & coriander
cordial, soda, Peychaud's bitters 11.5

Rose & Cardamon Gimlet

No3 Gin, cardamon, rose cordial..... 13

OLD FASHIONED

Pistachio & Vodka Old Fashioned

Ketel One Vodka, pistachio,
pomegranate molasses 12.5

Cherry & Pine Nut Old Fashioned

Bulleit Rye, pine nuts, Maraschino syrup..... 13

Rooibos Old Fashioned

Bulleit bourbon, Rooibos tea,
Angostura bitters.....13

CLASSICS

Charlie Chaplin

Plymoth Sloe Gin, apricot brandy, lime... 11.5

Aperol Spritz

Aperol, Prosecco, soda.....11

Dark and Stormy

Goslings Black Seal, ginger beer, lime..... 12

White Lady

Cointreau, No3 Gin, lemon, aqua faba 12

Tommy's Margarita

Ocho 8, lime juice, agave syrup.....12

Sours

Scotch / Bourbon / Amaretto / Gin/Pisco,
shaken with lemon juice, sugar,
bitters & aqua faba12

NON-ALCOHOLIC DRINKS

Lemon & Coriander Pressé..... 6

Beetroot Pressé..... 6

Rooibos & Elderflower Iced tea..... 6

Rebel Harvest apple juice,
Wildpress, Lincolnshire..... 5.5/18

Cold Pressed Orange Juice 5

Cold Pressed Carrot, Tumeric &
Ginger Juice..... 5

APERITIF

Cocchi Americano 6
Belsazar Rosé 8.5
Vergano Americano 9

WHISKY

Copper Dog 9
Roe & Co 9
Balvenie Double Wood 11.5
Auchentoshan Three
Wood 12
Laphroaig Triple Wood 13.5

BOURBON & RYE

Bulleit 10yo 12
Woodford Reserve 10.5
Bulleit Rye 11
Woodford Rye 13

GIN

Tanqueray 8
Hendrick's 10.5
Tanqueray 10 10.5
No3 10.5
Monkey 47 13.5

RUM

Plantation XO
20th Anniversary 13
Santa Teresa 1796 13

VODKA

Ketel One 8
Konik's Tail 10.5

DIGESTIF

Briottet Hazelnut Liqueur 8.5
Amaretto Saliza 8.5
King's Ginger Liqueur 8
Cassis, White Heron 8

BEER

Zen Pale Ale 6.8
Unity Lager 6.8
Blushing Bride Session APA 6.8

DESSERT WINES

Pedro Ximenez, Bodega Emilio Hidalgo, Jerez, Spain, NV 6/55

Jurançon "La Magendia", Clos Lapeyre, France, 2016 6.5/85

Blaufränkisch, Petr Korab, Černé Starosvetské, Moravia, Czech Republic, 2015 8/65

Passito, Vigna del Volta, La Stoppa, Emilia Romagna, Italy, NV 8.5/73