

# NOPI

## SAMPLE MENU

### NIBBLES

Marinated olives.....	£6.5
Ottolenghi roasted spiced nuts.....	£5.5
Parmesan polenta chips, pickled tarragon aioli.....	£6.5
Grilled foccacia, sumac olive oil.....	£5.5

### VEG

Burrata, peach, tomato jam, za'atar, coriander seeds.....	£14.5
Roasted aubergine, cumin yoghurt, dates, capers, fried garlic.....	£12.2
Cuore del Vesuvio tomato, watermelon, mojama, fennel cream.....	£12.5
Roasted cauliflower, red 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
Cornish mackerel, agrodolce, soya-stirfried greens.....	£14.5
Half Norfolk spring chicken, ras el hanout, yoghurt aioli, pickled daikon, sesame.....	£14.5
Beef & beetroot rendang, pickled beetroot and 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 Cornish 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
Butterhead lettuce, mixed seeds, yuzu.....	£6.5

### SWEET

Lime pannacotta, Jurançon peach, granita.....	£8.5
Midnight Oil teacake, grilled cherries, amaretto cream, honeycomb.....	£9.5
Chai, pistachio & raspberry verrine, Jaconde sponge, pistachio ice cream.....	£9.5
Mandarin sorbet, Martini Rubino.....	£7

Our menus are single use, printed on recyclable paper

**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,  
Pierre Gerbais Champagne..... 13.5

### NOPI Negroni

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

### Sumac Martini

Kettle One Vodka, Sumac, Velvet Falernum,  
lime, pomegranate .....13

### Beet it

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

### Lemon & Coriander Fizz

Kettle 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

Kettle 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

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

### Sours

Scotch/ Bourbon/ Amaretto/ Gin/ Pisco,  
shaken with lemon juice, sugar,  
bitters & aqua faba .....12

## NON-ALCOHOLIC DRINKS

Lemon & Coriander 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

Peach Kombucha..... 7

## 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

Kettle 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