

NIBBLES

Chickpea tofu, coconut chutney, chilli oil.....	7
Marinated olives.....	7
Ottolenghi roasted spiced nuts.....	6.1
Nopi bread board, Kalamata olive oil.....	6.5

VEG

Burrata, poached rhubarb, tarragon, coriander seeds.....	16.5
Aubergine, cashew tahini, tomato sambal.....	14
Roasted maple beetroot, hazelnut gremolata, lemon ricotta.....	13.5
Runner beans, pineapple sambal, coconut brittle.....	14
Grilled asparagus, feta haydari, fresh za'atar.....	15.5
Crispy mushrooms, wild garlic aioli, thai basil.....	16
Valdeón cheesecake, beetroot, thyme honey, almonds.....	17

FISH & MEAT

Miso glazed cod, artichoke puree, peas.....	24.5
Chalk stream trout, coconut, radish, Thai basil.....	23.5
Seared ox tongue, burnt butter hummus, marinated peppers, ladopita.....	18
Soy glazed grilled pork belly, pear mostarda, wild garlic, basil.....	18.5
Half spring chicken, kohlrabi, mint labneh, watercress.....	18.5

MAINS

Aubergine chraime, polenta b' siniyah, mint.....	26
Seabass, coconut Veronica, chimichurri.....	39.5
Seared duck breast, freekeh, toum, sumac, peanut crunch.....	39.5

SIDES

Baharat-buttered new potatoes, tarragon.....	7.8
Butterhead lettuce, mixed seeds, yuzu.....	7.8
Char-grilled tenderstem broccolini, orange, sesame.....	7.8

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

Apple Fizz

Black Cow vodka, Amaro Montenegro, umeshu, apple cordial, tonic..... 12.5

Devil's Advocate

Ocho blanco tequila, pineapple cordial, chardonnay, ginger beer..... 13.5

Lime leaf Martini

Konik's Tail vodka, Ocho reposado tequila, shochu, grapefruit bitters, agave..... 15

Empirical Manhattan

El Dorado 5yo rum, El Dorado 15yo rum, Empirical Ayuuk, pear sake, Cynar, Angostura bitters..... 13

Jasmine tonka Gimlet

58 and Co. gin, pear, jasmine, tonka bean, clarified lemon..... 12

Pick a flower

El Gobernador pisco, St-Germain, pear sake, clarified lemon, strawberry foam..... 12.5

Viracocha

Woodford reserve, Ojo de Dios café mezcal, sour cherry, pickled walnut, sesame oil..... 13.5

Walnut Old fashioned

Bulleit bourbon, Bulleit rye whiskey, walnut, Pedro Ximenez sherry, orange bitters, date molasses..... 14.5

NEGRONI

Americano

Campari, Antica Formula vermouth, soda..... 14

NOPI Negroni

No.3 London dry gin, Campari, Martini Rubino vermouth..... 14.2

Mezcal Negroni

QuiQuiRiQui mezcal, Campari, Antica Formula vermouth..... 15

CLASSICS

Moscow Mule

58 and Co. vodka, ginger beer, lime..... 13.5

Charlie Chaplin

Plymouth sloe gin, Merlet apricot brandy, lime..... 14

Sours

Scotch / Bourbon / Amaretto / Gin / Pisco, shaken with lemon, sugar, bitters & aquafaba..... 14

Paper Plane

Woodford Reserve bourbon, Aperol, Amaro Montenegro, lemon..... 14.7

Tommy's Margarita

Ocho blanco tequila, lime, agave..... 13.5

Martinez

Tanqueray gin, Maraschino liqueur, Antica Formula vermouth..... 12.6

El Dorado 15 Old Fashioned

El Dorado 15yo rum, Angostura bitters, demerara sugar..... 19

BEER

Zen Pale Ale 4.5% 7.2

Unity Lager 4.5% 7.2

Lucky Saint 0.5% 6.9

APERITIF

Cocchi Americano 9

Lillet Blanc 10

Azaline Saffron Vermouth 13

GIN

Tanqueray 11

Tanqueray 10 12

Hendricks 13

No.3 13

VODKA

Black Cow Pure Milk 10

Konik's Tail 13

Ketel One 11

X Muse 17.5

RUM

El Dorado 5 yo 10

Plantation XO 14.5

El Dorado 15 yo 15

WHISKEY

Kinahan's 12

Kilchoman Machir Bay 12.7

Auchentoshan Three

Wood 13.5

Balvenie Caribbean cask 18

Yamazaki Distiller's Reserve 20

BOURBON & RYE

Bulleit 11

Bulleit Rye 13

Woodford Reserve 14.5

Woodford Rye 16

AGAVE

Ocho reposado 11

QuiQuiRiQui mezcal 14

Ojo de dios cafe mezcal 12.5

NON-ALCOHOLIC DRINKS

Pink tonic: Rhubarb syrup, vanilla, tonic water 6.5

Evergreen: Barberries, lemon peel, green tea syrup, soda water..... 6

Cold pressed orange juice 4.5

Cold pressed carrot, apple, ginger juice..... 6