

NOPI MENU

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
Roasted celeriac, apple miso, pickled celeriac, pistachio sambal.....	14.5
Burnt leeks, ajo blanco, pangrattato, smoked almond.....	13.5
Valdeón cheesecake, beetroot, thyme honey, almonds.....	17

FISH & MEAT

Miso glazed cod, celeriac 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 broccoli, 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

Honey Spritz

Lillet blanc, Beesou honey aperitif, Prosecco 13.2

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

El Diablo

Ocho Blanco tequila, crème de cassis, lime, ginger beer..... 13

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
Yamazaki Distiller's Reserve 20

BOURBON & RYE

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