

NOPI

NEW YEAR'S EVE

GLASS OF ENGLISH SPARKLING WINE
BREAD SELECTION, TOMATO INFUSED OLIVE OIL, AND MUHAMMARA
FOUR COURSE TASTING MENU

£125 PER PERSON

CHOOSE 3 DISHES AND A DESSERT

VEG

Burrata, quince, coriander seeds, hibiscus, fig leaf syrup
Aubergine, black garlic, pomegranate, pine nuts
Roasted Brussel sprouts, tahini, pumpkin seeds
Maple roasted carrot, chermoula, St James ricotta, preserved lemon
Herby potato cakes, tamarind, pickled walnuts, cashew yoghurt
Valdeon cheesecake, pickled beetroot, truffle honey

FISH

Seared scallops, apple, chilli jam, coriander
Cornish cod, nori butter, capers
Chalk stream trout, coconut, radish, Thai basil
Sea bass saag aloo, kashmiri chilli, kerchumba

MEAT

Grilled duck skewer, freekeh, toum, peanut crunch
Membrillo glazed pork belly, bitter leaves, grape mustard
Rump cup, brown crab butterscotch, grilled hispi cabbage
Half spring chicken, kohlrabi, watercress, mint labneh

SWEET

Coffee and pecan financier, maple cream
Key lime pie, black lime, goats cream, buckwheat
Midnight oil tea cake, grilled cherries, Amaretto cream, honeycomb
Blood orange sorbet, spiced vermouth

Please let your waiter know if you have any food allergies
A discretionary 12.5% service charge will be added to your bill

COCKTAILS

HOUSE COCKTAILS

Jasmine and Tonka Gimlet
Pear Vodka, jasmine and tonka beans
syrup, clarified lemon juice13.8

Apple Fizz
Black Cow vodka, Amaro Montenegro,
Umeshu, apple cordial, tonic.....12.5

Charcoil Martini
Olive oil infused Ramsbury vodka,
Noilly
Prat, Yellow Chartreuse, activated
char-
coal.....14

Coconut Gimlet
58 & co gin, coconut and cardamom
cordial, lime peel.....14

Yuzu Penicillin
Copper Dog, King's Ginger, Yuzy hon-
ey.....12.5

Lemongrass Caipirinha
Cachaca, lemongrass & lime leaf
cordial, lime juice.....14.2

Honeycomb Old Fashioned
El Dorado 5 yo, burnt sugar syrup,
fennel seed bitters.....13.8

NEGRONI

NOPI Negroni
No3 Gin, Campari, martini Rubino.....14.2

Honey Negroni
No3 Gin, Beesou, Cocchi Americano.....15

Mezcal Negroni
Mezcal Verde, Campari, Nopi Vermouth.....15

Negroni Sbagliato
Prosecco, Campari, Nopi Vermouth.....14.5

CLASSICS

Champagne Cocktail
Hine VSOP, Champagne, Angostura
bitter, sugar cube.....15

El Diablo
Ocho Blanco tequila, Creme de cassis,
lime juice, ginger beer.....13.5

Charlie Chaplin
Elephant Sloe gin, Apricot Merlet,
lime juice.....14

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

Paper Plane
Woodford reserve, Aperol,
Montenegro.....14.7

Bees Knees
58 & co gin, honey, lemon juice.....12.7

Martinez
Del Professore Old Tom gin,
maraschino, antica formula.....12.6

American Trilogy
Calvados Dupont, Bullet Rye,
orange bitter.....13.5

NON-ALCOHOLIC DRINKS

Rhubarb 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

BEER

Zen Pale Ale 4.5 % 7.2
Unity Lager 4.5 % 7.2
Lucky Saint 0.5 % 6.9

APERITIF

Cocchi Americano 9
Belsazar Rose 10
Azaline Saffron Vermouth 13

GIN

Tanqueray 11
Elegant 48 Chase 11.6
Plymouth 12
Hendrick's 13
Tanqueray 10 12
No3 13
Monkey 47 15

VODKA

Ramsbury Single Estate 11
Black Cow Pure Milk 10
Ketel One 11
Konik's Tail 13
X Muse 17.5

RUM

El Dorado 5 yo 10
Plantation XO 14.5
El Dorado 15 yo 15

WHISKY

Glenfarclas 10yo 12
Kinahan's 12
Kilchoman Machir Bay 12.7
Balvenie Double Wood 13
Auchentoshan Three
Wood 13.5
Glenfarsclas 15yo 16
Balvenie Caribbean cask 18
Yamazaki Distiller's Reserve
20

BOURBON & RYE

Bulleit 11
Bulleit Rye 12
Bulleit 10 yo 13.5
Woodford Reserve 14.5
Woodford Rye 14.6

AGAVE

Ocho Reposado 11
Don Julio Reposado 14