

NOPI MENU

SAMPLE MENU

NIBBLES

Mixed seed lavosh, spiced tomato, sour cream, lavage.....	£6.8
Marinated olives.....	£6.8
Ottolenghi roasted spiced nuts.....	£5.8
Pecorino fritters, green chilli, basil aioli.....	£6.8

VEG

Burrata, peach, honey chilli shatta, coriander seeds.....	£15.2
Roasted aubergine, whipped feta, sorrel, spinach, Aleppo cashews.....	£13.5
Heritage tomato, green miso, samphire, almond furikake.....	£12.5
Roasted carrot, cardamom labneh, pistachio.....	£12.3
Spiced broccolini pakora, lime tofu cream, preserved lemon.....	£15.5
Valdeón cheesecake, beetroot, thyme honey, almonds.....	£15.5
Celeriac kare kare, grilled pak choi, pickled mushroom.....	£14.2

FISH & MEAT

Roasted sea bass, gochujang caponata, apple, radish, green peppercorn.....	£18.3
Roasted cod, daikon cream, sea purslane, Urfa chilli butter.....	£17.3
Membrillo glazed pork belly, celeriac, grapefruit slaw.....	£16.5
Grilled ox tongue, white anchovy, parsley, yuzu kosho.....	£16.5
Half spring chicken, rainbow chard, chilli oil, peanut.....	£16.5

MAINS

Braised leeks, mung bean curry, spinach, ladopita.....	£22
Grilled lamb cutlet, almond coconut curry, gooseberry & jalapeno.....	£38.5
Cornish lemon sole, methi & ginger burnt butter, capers.....	£37

SIDES

Char-grilled hispi cabbage, tomato, fragrant soy sauce.....	£7.4
Baharat-buttered new potatoes, tarragon.....	£7.4
Butterhead lettuce, mixed seeds, yuzu.....	£6.8

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

Pomegranate 75
Vodka infused lemon, Azaline vermouth,
pomegranate cordial, pink pepper
corn bitters, Cremant de Loire.....14

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

Raspberry Crusta
White rum, raspberry & almond cordial,
lime juice, orange bitters13

Yuzu Martini
Laphroaig 10yo whisky, yuzu &
mint cordial, sugar..... 13.5

Nettle Gimlet
Tanqueray gin, nettle cordial.....13

Lemongrass Caipirinha
Cachaca, lemongrass & lime leaf cordial,
lime juice.....13

Pineapple Tommy's
Jalapeno infused tequila, pineapple syrup,
lime juice, black pepper bitters, tajin.....13

OLD FASHIONED

Pear & Chamomile Old Fashioned
Chamomile infused Bulleit bourbon, pear syrup, peach bitters.....13

Rooibos Old Fashioned
Bulleit, rooibos tea, Angostura bitters.....13.5

Cherry & Pine Nut Old Fashioned
Bulleit rye, pine nuts, maraschino syrup.....13.7

CLASSICS

Aperol Spritz
Aperol, prosecco, soda.....12

Moscow Mule
Vodka, ginger beer, lime.....12

Sours
Scotch / Bourbon / Amaretto / Gin/Pisco,
shaken with lemon juice, sugar,
bitters & aquafaba.....12.6

FORGOTTEN CLASSICS

Remember the Maine
Rye whiskey, sweet vermouth, Cherry
Heering, absinthe.....13

Corpse Reviver #2
Gin, triple sec, Lillet blanc, lemon juice,
absinthe.....12

Charlie Chaplin
Sloe gin, apricot brandy, lime.....12.3

BEER

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

APERITIF

Antica Formula 8.4
Cocchi Americano 8.4
Vergano Americano 9.5
Azaline Saffron Vermouth 11

GIN

Tanqueray 9
Plymouth 9
Hendrick's 10.5
Tanqueray 10 11
No3 12
Monkey 47 14.5

VODKA

Ramsbury Single Estate 9
Black Cow Pure Milk 9
Konik's Tail 12

RUM

El Dorado 5 yo 9
Plantation XO 13.7
El Dorado 15 yo 14
Santa Teresa 1796 14

WHISKY

Copper Dog 9.5
Glenfarclas 10yo 10.5
Glenfarclas 15yo 15
Balvenie Double Wood 12
Balvenie Caribbean cask 16.5
Kilchoman Machir Bay 12
Auchentoshan Three
Wood 12.6
Laphroaig 10 yo 14.2
Roe & Co 12
Yamazaki Distiller's Reserve 19
Bruichladdich Micro
Provenance 28

BOURBON & RYE

Bulleit 10
Bulleit 10yo 12.6
Woodford Reserve 14
Bulleit Rye 11.5
Woodford Rye 14

AGAVE

Ocho Anejo 15
Mezcal Amores Verde 11

NON-ALCOHOLIC DRINKS

Grape & basil Iced tea.....6

Somerset Haze apple juice, Wildpress, Lincolnshire.....5.8/18.9

Minty Soda: Homemade mint syrup, soda water.....5.5

Cold pressed orange juice.....5

Cold pressed carrot, tumeric & ginger juice.....5