SEASONAL APÉRITIFS

Hibiscus Margarita
Tequila, Hibiscus, Lime, Cointreau
£15

Apricot (alcohol free)
Rooibos, Apricot, Vanilla
£12

Substance Aurore Sparkling Tea (alcohol free)
Sencha, Pomelo, Hibiscus, Rose Water
£12

A Glass of Champagne
Champagne J.P. Deville Carte Noire Brut NV
£18

WINE PAIRING

By Sommelier David Havlik

Moravia 2018
Syfany 'Welschriesling'

Muscadet sur Lie 2025
Domaine de la Pépière

VDF 2022
Domaine de Peyrou 'Larmes d'Automne'

Goriška Brda 2022
Nando 'Jakot Blue Label'

Crozes-Hermitage 2022
Domaine les Bruyères 'Georges Reynaud'

Sudkův Důl 2022
Utopia 'Patience Ice Cider'

£80

DRINKS PAIRING

Seasonal creations by Chef & Sommelier, designed to perfectly complement and elevate the dishes. Non-Alcoholic.

House Kombucha

Sparkling Hojicha
Carbonated Roasted Green Tea

Black Garlic
Verjus, Merlot Grape Juice, Soy Sauce Sy

Sencha
Lemon Oleo Saccharum, Dill, Tarragon

Plum
Dehydrated and Fresh, Rosemary, Horseradish, Applewood

Bramley Apple
Linden Caramel, Cinnamon, Cardamom, Cloves

£50