
SEASONAL APÉRITIFS

White Negroni

Gin, Suze, Lillet Blanc

£15

Jasmine & Peach Spritz (alcohol free)

Jasmine Sorbet, House Peach Soda

£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/Sappheiros Rosé

£18/25

WINE PAIRING

By Sommelier David Havlik

Cheverny 2023

Hervé Villemaire 'Montcrochet'

Tokaj 2024

Barta 'Egy Kis Furmint'

Paarl 2025

Joostenberg Estate 'Die Ageros Chenin Blanc'

Tavel 2022

Tardieu-Laurent 'Vieilles Vignes'

Pella 2022

Ktima Ligas 'Xi-Ro'

Moscato 2024

Vittorio Bera 'Canelli'

£80

DRINKS PAIRING

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

House Chamomile Kombucha

Sparkling Hojicha

Carbonated Roasted Green Tea

Cherry & Tarragon

Cherry Granita, Cucumber, Fennel & Tarragon Water

House Non-Alcoholic Vermouth

Mushroom

Lapsang Souchong, Mushrooms, Verjus, Juniper

Carrot

Carrot Juice, Roasted Carrot Peel Syrup, Carrot Top Oil

£50