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'

VDF 2022
Domaine de Peyrou 'Larmes d'Automne'

IGP Collines Rhodaniennes 2021
Domaine les Bruyères 'Syrah'

Sudkův Důl 2023
Utopia 'Patience Ice Cider'

£50

DRINKS PAIRING

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

House Kombucha

Black Garlic
Verjus, Merlot Grape Juice, Soy Sauce sy

Plum
Dehydrated and Fresh, Rosemary, Horseradish, Applewood

Bramley Apple
Linden Caramel, Cinnamon, Cardamom, Cloves

£35