



BEVERAGES

Aperitif

Mezcal Negroni Mezcal, Campari, Martini rosso	12
Aperol Spritz Aperol, Prosecco, soda	9,5
Vodka Martini Belvedere, dry Vermouth	11
Gimlet Tanqueray, lime	10

Cocktails

Butterfly Blue pea infused gin, Yuzo, Raki, lavender	13
Peruvian Petal El Gobernador Pisco, rose syrup, aquafaba, lemon	11
Pear & Thyme Tanqueray, pear, lemon, honey, tonic	11
Sweet & Spicy Opihr Gin, mango, oriental mix, ginger beer	11,5
Smoky Jack Cinnamon infused Mount gay rum, lemon, Figue liqueur	11,5
Limone & Basilico Limoncello, Amaro Montenegro, basil Vermouth, Prosecco	10,5
Ultimate sour Disaronno, Woodford reserve, lemon, pomegranate liqueur	13
Amber road Builet bourbon, Velvet falernum, angostura bitters	13
NarGarita Pomegranates, lime, Tequila blanco cinnamon syrup	11

Gin & Tonic

Sipsmith Citrus fruit & Indian tonic	11
Gin Mare Thyme & Indian tonic	12,5
Hendricks Cucumber & Slimline tonic	12,5
Roku gin Orange & Slimline tonic	12
Ophir Chilli & ginger beer	11

Beers

Efes 500ml Lager, Turkey	6,9
Ride Pale Ale 330ml Pale Ale, Forest Road Brewery	5,9
Work IPA 330ml India Pale Ale, Forest Road Brewery	5,9
Posh Lager 330ml Lager, Forest Road Brewery	5,9
Peroni Nastro Azzurro 330ml 0.0% Alcohol	4,5

Mocktails

The Cure Pear, bergamotto, ginger oriental mix,, turmeric, ginger beer	7
Giza Hibiscus, rose syrup, lemon, aquafaba	7
Amber sour Ceylon infusion, Raspberry, lemon, aquafaba	7

All our foods is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free. For those who suffer serious allergies, please speak with a manager for further information.

A discretionary service charge of 12.5% will be added to your bill.

Dinner from
17:00 – 22:00