SIGNATURE COCKTAILS

CHURCHILL MARTINI 21.00

No-3 London Dry Gin, Cocchi Americano Bianco, Crème De Violette, Basil Oil

CLOUD NINE 24.00

Laurent Perrier Brut, Belvedere Vodka, St Germain, Lychee and Lemon

ONE NEW FASHIONED 19.00

Dalmore 12yo, Nocino Walnut Liqueur, Amaro Montenegro & Maple

PEAR & PINK 18.00

El Jimador Blanco Tequila, Pear, Noily Prat vermouth, Verjus and Grapefruit soda

VINTAGE NEGRONI 55.00

A vintage among vintages. Rolling up at Café Casoni in Florence in 1919,
one might have witnessed the mixing of the first Negroni.
Our vintage negroni celebrates the 100 year anniversary of this Italian treasure.

1970's Gordon's Gin, 1980's Campari Bitter, 1970's Antica Formula

*All classic cocktails are available on request

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.
Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen.
Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.
Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

CHAMPAGNES		125ml	Bottle
NV	Laurent Perrier La Cuveé Brut	19.00	110.00
NV	Laurent Perrier Rosé	22.00	126.00
2018	Pol Roger Vintage	26.00	160.00
NV	Laurent Perrier Blanc de blancs	38.00	219.00
2017	Laurent Perrier Grand Siècle Itération No.27	70.00	400.00

SPARKLING WINES		125ml	Bottle
NV	Louis Pommery Brut, Hampshire, England	16.00	90.00
NV	Louis Pommery Rosé, Hampshire, England	18.00	110.00

WHITE WINES		125ml	Bottle
2025	Sauvignon Blanc, Thelema, Stellenbosch. South Africa	12.00	65.00
2024	Riesling Haus Klosterberg, Markus Molitor, Mosel, Germany	14.00	80.00
2025	Gavi di Gavi, Ascheri, Veneto, Italy, Veneto, Italy	15.00	85.00
2024	Gewürztraminer, Trimbach, Alsace, France	17.00	100.00
2025	Sancerre, Domaine Vacheron, Loire Valley, France	22.00	115.00
2023	Chablis 1er Cru Montmain, Louis Michel, Burgundy, France	26.00	135.00

WHITE WINES FROM THE CORAVIN		125ml	Bottle
2025	Châteauneuf-du-Pape, Domaine de la Janasse, Rhône Valley, France	27.50	160.00
2022	Cervaro della Salla, Castello della Salla, Antinori, Umbria, Italy	37.00	210.00
2023	Puligny Montrachet 1er Cru *Champ Canet*, J.M Boillot, France	55.00	290.00
2018	Domaine de Chevalier, Pessac-Léognan, Bordeaux, France	60.00	320.00
2021	Corton-Charlemagne Grd Cru, Dom de Montille, Burgundy, France	80.00	460.00
2020	Riesling Clos Ste Hune, Trimbach, Alsace, France	95.00	570.00

ROSÉ WINES		125ml	Bottle
2024	G de Galoupet, Côtes de Provence, France	14.00	76.00
2024	Château d'Esclans, Côtes de Provence, France	19.00	110.00

RED WINES		125ml	Bottle
2022	Shiraz/Grenache *Renegade*, Ken Forrester, Stellenbosch, S. Africa	13.00	70.00
2024	Roble, Pago de Capellanes, Ribeira del Duero, Spain	14.00	80.00
2024	Pinot Noir, Craggy Range, Martinborough, New Zealand	17.00	96.00
2022	Châteauneuf-du-Pape, Domaine Bosquet des Papes, Rhône, France	20.00	115.00
2021	Brunello di Montalcino, Tenuta Il Poggione, Tuscany, Italy	23.00	131.00

RED WINES FROM THE CORAVIN		125ml	Bottle
2023	Chorey-lès-Beaune, Domaine Tollot-Beaut, Burgundy, France	28.00	160.00
2019	Margaux du Château Margaux, Bordeaux, France	30.00	175.00
2021	Lytton Spring, Ridge, California, USA	44.00	245.00
2021	Barolo Campe, La Spinetta, Piedmont, Italy	55.00	310.00
2020	Pommard 1er Cru *Les Grds Epenots*, L.Le Moine, Burgundy, France	80.00	450.00

SWEET WINES		**75ml**
2020	Jurançon Moelleux *Symphonie de Novembre,* South West, France	14.00
2021	Moscato Rosa, Franz Haas, Alto Adige, Italy	17.00
2014	Tokaji Aszú 5 Puttonyos, Disznókö Dorgó Vineyard, Tokaj, Hungary	25.00
2018	Vin Santo, Silvio Nardi, Tuscany, Italy	25.00
2012	Quarts de Chaume Grand Cru, Domaine des Baumard, Loire Valley, France	19.00
2020	Passito di Pantelleria *Ben Rye,* Donnafugata, Sicily, Italy	21.00
2013	Château de Suduiraut, Sauternes, France	26.00
2019	*Vin de Constance*, Klein Constantia, Constantia, South Africa	28.00

SHERRY		**75ml**
NV	Manzanilla Fina, Bodegas de La Riva	13.00
NV	Amontillado NPU - Reserva Romate	16.00
NV	Pedro Ximenez, Cardinal Sisneros Mendoza, Romate	17.00
NV	Sherry Oloroso *Gobernador*, Emilio Hidalgo	11.00

MADEIRA		**75ml**
NV	Tinta Negra & Sercial, Special Dry Seco, Henriques & Henriques	12.00
1948	Bual, Blandy's	95.00
1920	Bual, Blandy's	110.00

PORT		**75ml**
NV	White Port, Dow's	9.00
2020	Late Bottled Vintage, Quinta do Crasto	11.00
NV	Tawny 20yo, Taylor`s	19.00
NV	Tawny 30yo, Graham`s	27.00
1972	Dow's	70.00

BOTTLED BEERS AND CIDERS

Asahi Super Dry Lager Japan, 330ml, 5.2%	8.00
Meantime 'Anytime' IPA London, UK, 330ml, 4.7%	7.50
Peroni Nastro Azzurro Italy, 330ml, 5.0%	7.50
Noam Lager Germany, 330ml, 5.2%	8.50
Aspall Draught Cider Suffolk, UK, 330ml, 5.5%	7.50

LOW AND NON ALCOHOLIC

Peroni Libera, Zero Lager 0.0% Italy, 330ml	7.00
Herb & Bitter 0% Everleaf Forest, Crodino, Orange Zest	10.00
Crodino Non-Alcoholic Aperitivo Spritz	10.00
Saicho Hojicha Sparkling Tea Shizuoka, Japan	10.00
Wild Idol Sparkling Kent, UK	12.00
Everleaf Forest 0% London, UK	10.50

***Everleaf served as 50ml by default**
Served with a mixer of your choice

APERITIFS

Aperol	11.00
Campari	11.00
‘Carpano Antica Formula	9.00
Amaro Montenegro	9.00
Martini Rubino	9.00

GIN

Cygnet	13.50
Hendrick’s	14.00
Roku Gin	14.00
Gin Mare	14.00
Malfy Rosa	13.00
Monkey 47	18.00
No. 3 London Gin	14.00
Sipsmith Dry	13.00
Tanqueray No.10	14.00

VODKA

Belvedere	13.00
Grey Goose	13.00
Ciroc	13.00
Stolichnaya Elit	14.00
Sauvelle Vodka	13.00

All mixers 1.50 when served with a spirit
We serve 50ml by default, 25ml is available upon request

RUM

Havana Club 3y White Rum	11.00
Havana Club 7y Dark Rum	13.00
Havana Club Selección de Maestros	18.00
Zacapa 23y	18.00
Zacapa XO	30.00
Mount Gay 1703	38.00

TEQUILA & MEZCAL

El Jimador Blanco	12.00
Casamigos Blanco	18.00
Lost Explorers Mezcal	16.00
Don Julio Reposado	18.00
Don Julio Blanco	19.00
Don Julio 1942	42.00
Jose Cuervo Reserva de Familia	35.00

All mixers 1.50 when served with a spirit
We serve 50ml by default, 25ml is available upon request

W H I S K Y

Ardbeg 10y, Scotland	18.00
Macallan 12y, Scotland	21.00
Dalmore 12y, Scotland	16.00
Balvenie 14y, Scotland	20.00
Oban 14y, Scotland	25.00
Lagavulin 16y, Scotland	20.00
Johnnie Walker Blue Label, Scotland	45.00
Brora 30y, Scotland	350.00
Jameson, Ireland	11.00
Buffalo Trace, USA	12.00
Woodford Reserve Bourbon, USA	13.00
Woodford Reserve Rye, USA	18.00
Jack Daniels single barrel, USA	16.00
Nika from the Barrel, Japan	17.00
Yamazaki 12y, Japan	30.00
Hakushu, 12y, Japan	35.00

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JAPANESE

Akashi Tai Junmai Ginjo Sparkling, 300ml	60.00
John, Keigetsu Sake Sparkling, 750ml	120.00

BRANDY

Bas-Armagnac VSOP Dartigalongue, Armagnac	13.00
Rémy Martin VSOP, Cognac	13.00
Courvoisier XO, Cognac	27.00
Ragnaud Sabourin 'Grande Champagne' No.25 XO, Cognac	55.00
Père Magloire VSOP, Calvados	12.00
Château du Breuil 15yo, Calvados	20.00

DIGESTIFS

Chambord	12.00
Fernet Branca	10.00
Tia Maria	9.00
Baileys	11.00
Adriatico Amaretto	12.00
Ratafia	9.00
Cazcabel Coffee Tequila	12.00
Limoncello Luxardo	12.00
Grand Marnier	12.00
G. Miclo Poire Williams	14.00
Nardini Grappa "Riserva" Gold	16.00

All mixers 1.50 when served with a spirit
We serve 50ml by default, 25ml is available upon request

COFFEE

Lavazza, Galleria Milano, 100% Arabica	6.00

*All coffee available on request

*Decaf coffee available on request

INFUSIONS

Fresh Lemon & Ginger	6.00
Fresh Mint	6.00

TEA BY LALANI & CO

Single Batch Black Tea

House Earl Grey	6.00
English Breakfast Assam Malt Black 2nd Flush	6.00

Single Batch Green Tea

Kamaricha Ichibancha Miyazaki Garden Gokase, Japan	6.00
Saemidori Kabusecha Ichibancha, Henta Faminly, Kagoshima	6.00

Single Batch Oolong Tea

Spring Diamond 1st Flush Darjeeling Samabeong Garden India	6.00

Single Batch White Tea

Spring Peony 1st Flush Darjeeling Gopaldara Garden, India	6.00

NAZANI TEA COLLECTION

Chamomile	6.00
Lemon Verbena	6.00
Wild Mountain Mint	6.00
Organic Olive Leaf	6.00