

By The Glass

Champagne (125ml)

	year	price
THIÉNOT BRUT, CHAMPAGNE <i>45% chardonnay, 35% pinot noir, 20% pinot meunier fruit, freshness, spring like notes, balance and long finish</i>	NV	15
THIÉNOT CUVÉE GARANCE BLANC DE ROUGE, CHAMPAGNE <i>100% pinot noir, a blend of the finest vintage incredible power and finesse powerful and elegant</i>	2008	22
THIÉNOT ROSÉ, CHAMPAGNE <i>45% pinot noir, 35% chardonnay, 20% pinot meunier delicate aromatic style, red fruits, freshness and great finesse</i>	NV	17

White wine (175ml)

	year	price
<i>FIANO, PUGLIA, MEZZOGIORNO</i> <i>100%fiano</i> <i>aromatic and mature italian whitewine</i> <i>with generous fruit and lively character</i>	2018	7
<i>RIELSING ZELTINGER, MOSEL,</i> <i>WEINGUT HEINRISCHHOF</i> <i>100%riesling, whitepeaches</i> <i>candied lemon with a hint of spicy flowers</i>	2018	9
<i>ALBARINO, RIASBAIXAS,</i> <i>LAGAR DE COSTA</i> <i>a complex albarino from north eastspain,</i> <i>aromatic and inviting with clean, salty character</i>	2018	11
<i>SANCERRE SILEX, LOIREVALLEY,</i> <i>FRANCOIS LE SAINT</i> <i>100%sauvignon</i> <i>intense, mineral with white pears,</i> <i>crushed stones and complex citrusfruit</i>	2017	18
<i>BEAUNE 1ERCRU PERTUISOTS,</i> <i>BURGUNDY,</i> <i>DOMAINEPERNOT-BELICART</i> <i>100%chardonnay premiercru</i> <i>is all lime and citrus blossom, snappy greenapple</i> <i>and stony minerality</i>	2016	24

Rose Wine (125ml)

ZWEIGELT ROSE, TRAISENTAL,
MARCUS HUBER
100% zweigelt
fruit driven rosé from Austria,
pale with lively acidity and clean red fruit

year price

2018 8

Red Wine (175ml)

NERO D'AVOLA, SICILY,
MEZZOGIORNO
100% nero d'avola
mature and generous red wine from Sicily
with clean red and black fruit

year price

2018 7

PINOT NOIR GRACE BRIDGE,
CALIFORNIA, SCOTTOCELLARS
pinot noir with small amounts of Alicante and Syrah
it's cranberry, cinnamon and a savory finish

2016 9

CROZES-HERMITAGE ETICELLE,
RHÔNE VALLEY, CLAVISOREA
100% Syrah
red fruits and black pepper, this wine is fresh and
elegant and a great match with food

2015 13

CLAVIS OREA GRAND CRU, SANT
EMILION, CLAVIS OREA
Merlot, Cabernet Franc and Cabernet Sauvignon
this Grand Cru is fruit driven with well-balanced oak
and spice

2015 18

BARBARESCO, PIEDMONT,
PRODUTTORI DEL BARBARESCO
100% Nebbiolo
Barbaresco at its best, full body yet fragrant,
complex red fruits with firm body

2016 24

Bottles

Champagne, sparkling

	year	price
<p>PROSECCO DI VALDOBBIADENE EXTRA BRUT, COL CREDAZ, ADAMI <i>100%glera</i> <i>from the steep hills north of treviso a quality prosecco with intense floralcharacter and fine bubbles</i></p>	NV	55
<p>CHAMPAGNE THIENOTBRUT <i>45% chardonnay, 35%pinot noir, 20% pinot meunier, fruit, freshness, spring like notes, balance and long finish</i></p>	NV	79
<p>CHAMPAGNE BLANC DEBLANC THIENOT <i>100%chardonnay grand cru</i> <i>ambassador or freshness and finessenotes of lemon, orange blossom, remarkablelength</i></p>	NV	105
<p>CHAMPAGNE THIÉNOTVINTAGE <i>40%chardonnay, 40%pinto noir, 20%pinot meunier, attractive notes of toast almonds, aromas of lemon meringue and long finish</i></p>	2008	105
<p>THIÉNOT CUVÉE GARANCEBLANC DE ROUGE, CHAMPAGNE <i>100%pinot noir, a beld of the finestvintage, incredible power and finesse powerful and elegant</i></p>	2008	120
<p>POL ROGER BLANC DEBLANCS <i>100%chardonnay</i> <i>makes this fresh and elegant, with ripe apples and lemon, finishing with a slight spice</i></p>	2012	144
<p>CHAMPAGNE DOMRUINART BLANC DEBLANCS <i>100%chardonnay</i> <i>grand cru with fresh, floral notes, sweet citrus and well-balancedmineralty</i></p>	2007	237

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	year	price
<i>DOMPERIGNON, MOËT & CHANDON</i> <i>a blend of pinot noir and chardonnay, this has notes of nectarine and apricot with a balanced freshness and toasted oak</i>	2009	230
<i>KRUG VINTAGE, CHAMPAGNE KRUG</i> <i>chardonnay, pinot noir and pinot meunier, lend to white peaches and apples, gingerbread and warm brioche</i>	2004	396

Magnums

	year	price
<i>THIÉNOT CUVÉE GAVANCE BLANC DE ROUGE</i> <i>a blend of the finest vintage pinot noir, unique character of power and finesse</i>	2008	240

Sparkling Rosé

	year	price
<i>BOLLICINE ROSÉ, SERAFINI AND VIDOTTO</i> <i>a blend of chardonnay and pinot noir, intense with small red fruits and fine bubbles</i>	NV	45
<i>CHAMPAGNE THIENOT ROSÉ</i> <i>45% pinot noir, 35% chardonnay, 20% pinot meunier, delicate aromatic style, red fruits, freshness and great finesse</i>	NV	89

Gin (50ml)

<i>tanqueray exportstrenght</i> 43.1%	8
<i>plymouth gin</i> 41.2%	9
<i>jensen's oldtomgin</i> 43%	8
<i>kokorogin london dry</i> 42%	9
<i>rokugin</i> 43%	10
<i>sipsmith london drygin</i> 41.6%	10
<i>hendrick's gin</i> 41.4%	10
<i>tanqueray gin no. 10(70ml)</i> 47.3%	12
<i>monkey 47 gin</i> 47%	13
<i>jinzu gin</i> 41.3%	10
<i>japanesegin</i> 42%	12
<i>nikka coffeygin</i> 47%	12
<i>ki no tou old tomgin</i> 47.4%	13

Tequila and mezcal (50ml)

<i>ochoblanco</i> 40%	9
<i>patron silver</i> 40%	11
<i>patron reposado</i> 40%	12
<i>patron anejo</i> 40%	13
<i>don julio 1942tequila</i> 38%	23
<i>montelobos jovenmezcal</i> 43.2%	10
<i>ilegal anejomezcal</i> 40%	12

Vodka (50ml)

<i>ketel one</i> 40%	8
<i>sipsmith sippingvodka</i> 40%	9
<i>chase vodka(70ml)</i> 40%	9
<i>belvedere vodka</i> 40%	10
<i>haku vodka</i> 40%	10
<i>nikka coffeyvodka</i> 40%	11

Rum (50ml)

<i>bacardi carta blanca</i> 37.5%	8
<i>plantation 3 stars silver rum</i> 41.2%	9
<i>bacardi cartanegra</i> 40%	9
<i>gosling's black seal</i> 40%	8
<i>kraken black spiced</i> 40%	9
<i>diplomatico reserva exclusivarum</i> 40%	10
<i>santa teresa 1796</i> 40%	11
<i>el dorado 15yo, special reserve</i> 43%	12
<i>ryoma japanese rum, 7yo</i> 40%	13
<i>rum dictador best of 1980</i> 45%	31

Cachaca (50ml)

<i>velho barreiro cachaca</i> 39%	8
<i>yaguara cachaca</i> 41.5%	10

Cognac (50ml)

<i>martelvs</i> 40%	9
<i>h by hine vsop cognac</i> 40%	11
<i>hennesyxo</i> 40%	22

Port and sherry (100ml)

<i>graham's 20yo tawny port</i> 20%	15
<i>barbadillo principe amontillado</i> 19.5%	13

Other (50ml)

<i>sipsmith sloegin</i> 29%	10
<i>rinomato aperitivo deciso</i> 14%	6
<i>campar</i> i 25%	7
<i>apero</i> l 11%	7
<i>galliano ristretto coffeeliqueur</i> 30%	7
<i>picon amer, blacklabel</i> 21%	6
<i>amaro di angostura liqueur</i> 35%	8
<i>quaglia liquore fernet</i> 40%	7
<i>martini riserva speciale rubino</i> 18%	6
<i>mancino rosso amarantovermouth</i> 16%	7
<i>mancino seccovermouth</i> 18%	7
<i>mancino chinato vermouth</i> 17.5%	9
<i>mancino sakuravermouth</i> 18%	10
<i>seedlip spice 94</i> (non-alcoholicspirit)	8
<i>seedlip garden 108(70cl)</i> (non-alcoholicspirit)	8
<i>terra di limoni limoncello di amalfi</i> 25%	7
<i>colazingari sambuca fina</i> 41.3%	8
<i>barsol quebrantaprimero</i> 41.3%	8
<i>capovilla grappa di barolo2008</i> 44%	14

Beer (35cl)

<i>brixton low voltage ipa</i> 4.3%	6.5
<i>coedo ruripilsner</i> 5%	7
<i>coedo beniaka</i> 7%	7.5

Other

<i>softdrinks</i> 200ml	3.5
<i>source mineral water</i> 33cl	3.5
<i>source mineral water</i> 75cl	4.5

Signature Cocktails

Earth-chi

PAGODASOUR 14

shiso infused Russian standard vodka, homemade red thai syrup, apricot jam, yuzushu, egg white

TEA MIZUWARI 15

toki Suntory whisky milk punch, quaglia ciliegia liqueure, cherry sencha green tea, lemon

KAIHŌ 16

eucalyptus infused Russian standard vodka, physalis cordial, champagne

Water-sui

A REASONFOR BEING 16

tequila ocho blanco, homemade kumquat wasabi jam, yuzu juice, umeshu

SUNSET 14

roku gin, physalis & ginger syrup, yuzu & hibiscus sparkling water

NIKKEI BATIDA 14

velho barreiro cachaça, Bacardi carta blanca, lime juice, coconut cream, fresh mellon

Fire-ka

OLDKŌDŌ 16

cocoa butter fat washed copper dog whisky, tonka maple syrup, geinmatcha green tea infused blend vermouths

HIPPO COLLINS 14

kakoro gin, tio pepe sherry fino, pineapple cordial, aromatic soda

OMIYAGE 15

white chocolate fat washed sipsmith London dry gin, umeshu, tea bitter

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Wind-fu

CEREMONIAL SPRITZ 15

*sparkling sake, pale rose wine, lotus & lychee
liquor, elderflower*

BLOODY MĒĀĪ 14

*sochu, yuzu juice, tomato juice, akatoki spicymix,
raspberryaïr*

SLOW DOWN 14

*Rinommato aperitivo, mancino sakura vermouht,
pale rose wine, lemon juice, rhubarb jam*

Void-ku

EVER LEAF 10

*ever leaf aperitif no alcohol, mint cordial,
matcha tonic, citrus*

JAPANESE FIZZ 10

*seedlip garden 108, kaffir lime, micro coriander,
chilli, ginger syrup, lemon juice*

HADAKA IN MY DREAMS 10

*seedlip spice 94, aloe vera & honey, shiso leaf,
citrus*

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