COCKTAILS



Vin de Pamplemousse Rose wine, grapefruit, vanilla bean, lemon, blood orange	/ –
Britz Sprits Kamm & Sons, elderflower, prosecco, soda	8-
Bellini Kiwi, apple & wild nettle, prosecco	7.5
Water Lily Absolut pear, lime, mint, coriander, juniper berries	9-
Chefs Margarita Blanco tequila, grapefruit, preserved lime, agave, smoked cumin salt	8-
Pinkies Out Rose wine, rhubarb shrub, rose vermouth, rhum agricole, prosecco	8-
Olive Branch Olive oil washed gin, orange liqueur, basil citrus	7.5
Japanese Plum Highball Nikka whiskey, plum wine, sweet vermouth, bitter, soda	10-
Spring Sazerac Ocho blanco tequila, lemongrass, kings ginger, lemon bitters	10-
A Toast Too Rosemary vodka, thyme & bee pollen syrup, lemon, champagne	11-
2 Penny Daiquiri Penny Blue rum, Havana 3yr, lime, olorosso, palm sugar	8-
OG Colada Roasted pineapple, plantation rum, coconut cream, branca menthe, lime	9-
Single Origin Negroni London dry gin, campari, single origin coffee infusion	9-
El Nivel Aperol, falernum, mezcal, lime	9-
Espresso Martini	8.5

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

Personal electronic items used in restaurant at own risk.