



*Signature*  
**COCKTAILS**





## *Amalfi Spritz*

*Ciroc Vodka,  
Zesty Limoncello, Lemon Juice,  
Bay Leaf Cordial,  
Prosecco Valdobbiadene Doc*

*Inspired by the beauty of the Italian Coast, the Amalfi Spritz brings together the smoothness of Giroc Vodka with the zesty, lemony brightness of Limoncello. The bay leaf adds an herbal, aromatic twist, while Prosecco tops the drink with a crisp effervescence.*

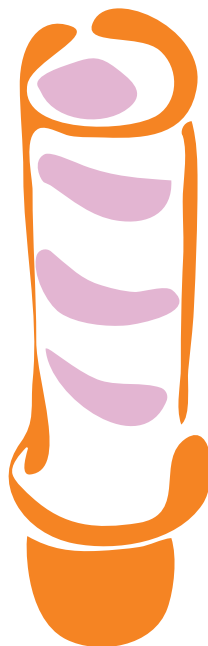
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## *Royal Bellini*

*Belvedere Vodka, Aperol,  
Peach and Wild Fennel  
Seeds Cordial, Champagne*

*A sophisticated twist on the classic, it delivers a delightful balance of fruitiness and herbal complexity. Royal Bellini is light, refreshing, and celebratory—perfect for toasting in style.*

24



## *Italian Riviera*

*Tanqueray 10 Gin,  
Maraschino Liqueur,  
Lime Juice,  
Basil & Lavender Syrup*

*A refreshing, herbaceous cocktail that transports you to the sun-drenched seaside of Italy. The result is a beautifully balanced sophisticated libation that captures the essence of the Mediterranean charm in every sip.*

18



## *Tommy's Calabrita*

*Casamigos Blanco Tequila,  
Italicus Bergamotto Liqueur,  
Lime Juice,  
Spicy Calabrian Chilli  
and Sesame Syrup*

*A flavourful cocktail that blends the smooth allure of Tequila with the fragrant citrus kiss of Bergamot Liqueur. The spicy Calabrian chilli sesame syrup brings a seductive heat, balanced by a rich nutty sweetness. Perfect for those who love a unique twist.*

24



## Salento Negroni

Tanqueray 10 Gin, 1757  
Vermouth di Torino Rosso,  
Campari, Extra Virgin Olive  
Oil Fat Wash

This cocktail captures the essence of Southern Italy's Salento region, blending local flavours in a sophisticated and unique way. Perfect for sipping slowly, it features a silky mouthfeel from the olive oil fat-wash, which softens the bitterness of the Campari and enhances each layered note.

20

## Alba Aged Barrel Negroni

O'ndina Gin, Campari,  
Blend of Red Vermouth

A barrel-aged interpretation of the Italian classic, combining O'ndina Gin, Campari, and a bespoke blend of red Vermouth aged together in oak barrel. Rich and complex, with notes of citrus, bitter orange, spice, vanilla, and oak, balanced by a smooth, lingering finish.



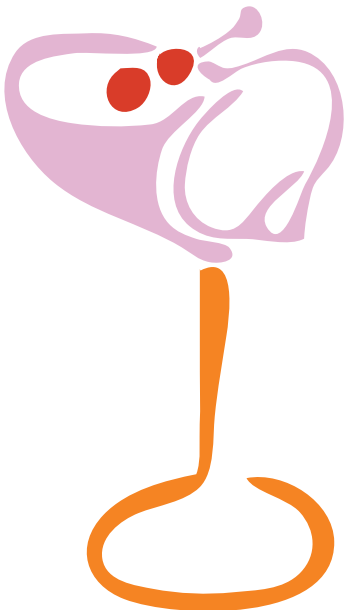
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## *Tuscan Paloma*

*Montelobos Mezcal Infused  
Sage, Chianti Red Wine  
Agave, Lime Juice,  
Grapefruit Soda*

*This expertly crafted cocktail  
balances smoky, herbal, and  
citrus notes, delivering a  
sophisticated and refreshing  
flavour profile that elevates  
the traditional Paloma  
experience.*

18



## *Sunrise Old Fashioned*

*Bulleit Bourbon Whiskey,  
Mirto Liqueur, Saffron Syrup,  
Creole Bitter*

*Blending rich flavours with a  
unique Mediterranean flair.  
Mirto Sardinian Liqueur adds  
a distinctive, herbaceous  
depth with hints of myrtle  
berries. Saffron Syrup brings  
a subtle sweetness with an  
exotic golden hue.*

18



## *Alba Manhattan*

*Singleton of Dufftown 12yo Whisky, 1757 Vermouth di Torino Rosso, Ratafia Cherry Liqueur, Kahalua Coffee Liqueur*

*A captivating twist on the classic Manhattan, with Ratafia and Kahlúa, adding a warm, roasted finish.*

*An absolute must-try for those who appreciate depth and elegance.*

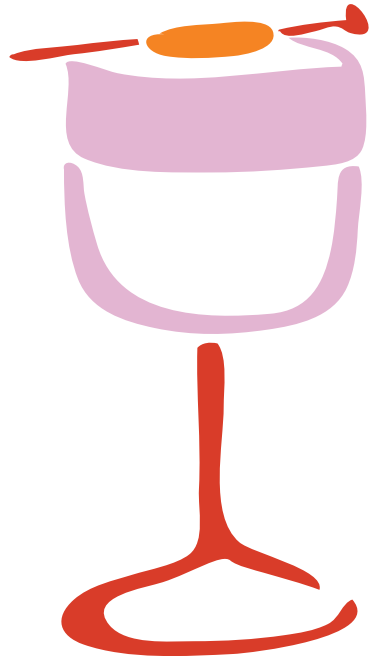
22

## *The Venetian*

*Hennessy Cognac VS, Mondoro Elderflower Liqueur, Spiced Ginger Syrup, Lemon Juice, Egg White*

*An elegant cocktail that marries the smooth richness of Cognac with the floral notes of elderflower, finishing with a warming kick of ginger. Creamy and refined, it is pure indulgence in every sip.*

24



## *Aperol Spritz*

*Aperol, Prosecco,  
Splash of Soda Water*

Aperol Spritz is a light and effervescent cocktail that has become iconic for its refreshing and slightly bittersweet flavour profile. The Italian aperitivo with a unique blend of bitter orange, rhubarb, and herbs is combined with Prosecco and splash of soda water.

16



## *Campari Spritz*

*Campari, Prosecco,  
Splash of Soda Water*

This version of Spritz has a striking deep red color and a bolder bitter flavour thanks to Campari aperitivo.

The bitterness is balanced by the lightness of Prosecco and a hint of soda water.

16

## **NON ALCOHOLIC COCKTAILS**

### **PINK BELLINI**

*Seedlip Spice, Peach and Wild Fennel Cordial,  
Soda Water*

15

### **SPICE IN THE WOODS**

*Seedlip Spice, Detox Berries Juice,  
Lemon Juice, Agave Syrup*

15

### **HOT CALABRITA**

*Seedlip Grove, Lime Juice,  
Chilli and Sesame Cordial*

15

### **GARDEN GLOW**

*Seedlip Garden, Detox Green Juice,  
Lime Juice, Bayleaf Syrup*

15

### **AGAVE PALOMA**

*Seedlip Spice, Non-alcoholic Red Wine Reduction,  
Agave Syrup, Lime Juice, Grapefruit Soda*

15

# WINE

*by the glass*



## CHAMPAGNE & SPARKLING

NV	Prosecco DOC, Luna Argenta	14
NV	R de Ruinart Brut	24
NV	Ruinart Blanc de Blancs	38
2013	Dom Perignon Brut	60
NV	Cuvage Nebbiolo Rose	17
NV	Ruinart Rose	38

## WHITE

2024	Pinot Grigio delle Venezie, DOC, Mandorla <i>Veneto, Italy</i>	12
2024	Bianchetto del Metauro, DOC, Azienda Guerreri <i>Marche, Italy</i>	15
2024	Gavi di Gavi, Carlo, Marchese Luca Spinola <i>Piedmont, Italy</i>	17
2023	Sancerre, Cyprien Perchaud <i>Loire, France</i>	22
2023	Chablis 1er cru, 'Vaillons', Roger Roblot <i>Burgundy, France</i>	25
2022	Chardonnay Grand Cru, Vallepicciola <i>Tuscany, Italy</i>	42
2022	Puligny Montrachet Jean Monnier <i>Burgundy, France</i>	45

## ROSE

2024	Pinot Nero Rose, Vallepiciola <i>Tuscany, Italy</i>	14
2024	Whispering Angel Rose	17
2022	Garrus Rose	38

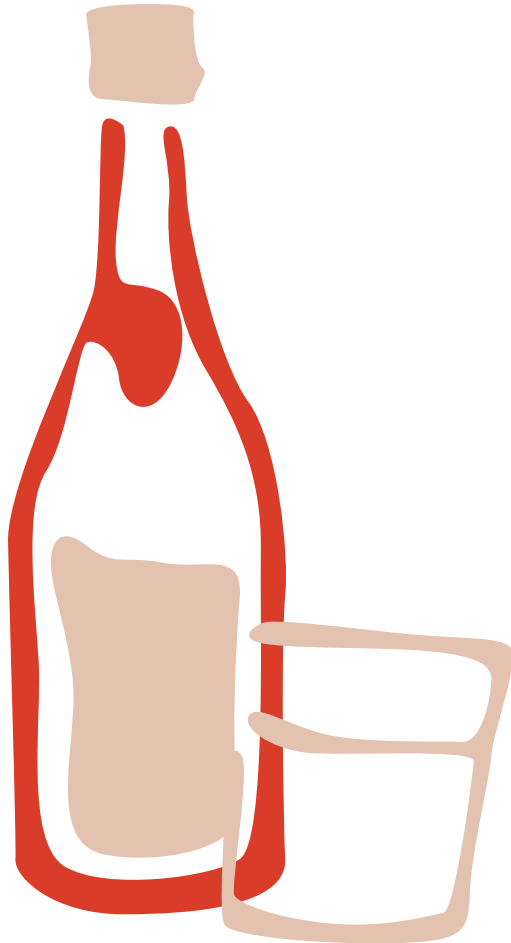
## RED

2024	Merlot, Barone Montalto <i>Sicily, Italy</i>	12
2023	Sangiovese Colli Pesaresi, DOC, Guerrieri <i>Marche, Italy</i>	15
2023	Langhe Nebbiolo, Enzo Bartoli <i>Piedmont, Italy</i>	17
2024	Pinot Nero, Pievasciata, Vallepiciola <i>Tuscany, Italy</i>	21
2021	Chianti Classico Gran Selezione, Vallepiciola <i>Tuscany, Italy</i>	26
2022	Gevrey Chambertin, Roger Roblot <i>Burgundy, France</i>	39
2020	Sassicaia <i>Tuscany, Italy</i>	125

## DESSERT

NV	Oro dei Guerrieri, Azienda Guerrieri <i>Marche, Italy</i>	24
2018	Vin Santo del Chianti Classico, DOC, Vallepiciola <i>Tuscany, Italy</i>	32

# SPIRITS



## VODKA

Ketel One	12	Sauvella	14
Ketel One Oranje	12	Grey Goose	16
Ketel One Citron	12	Beluga 'Noble'	17
Stoli 'Vanilla'	13	X Muse	18
Ciroc Vodka	14	Beluga 'Gold Line'	45
Belvedere	14	Belvedere X	55
Tito's	14		

## GIN

Tanqueray		Sipsmith Dry	14
Export Strength	12	Sipsmith 'Sloe'	14
Bombay Sapphire	12	Tanqueray No. 10	15
Plymouth	13	Boatyard 'Double'	15
Malfy 'Originale'	13	Manly Lilly Pilly Pink	15
Malfy 'Rosa'	13	Monkey 47	18
Hendrick's	14	Portofino	19
Boatyard 'Old Tom'	14	Palmarée	20
O'ndina Small Batch	14	Wolfrest Truffle	35

## **GRAPPA**

Nardini Grappa Bianca	16
Nardini Grappa Riserva 3yo	21
Grappa di Tignanello	25
Grappa di Sassicaia	42

## **CALVADOS**

Chateau du Breuil VSOP 4yo	14
Chateau du Breuil 8yo	20

## **CACHACA**

Sagatiba <i>Cristalina Pura</i>	12
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## **PISCO**

Barsol Quebranta Primero	12
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## RUM

Ron Santiago de Cuba Carta Blanca	12
Wray & Nephew	12
The Kraken Black Spiced Rum	14
Ron Santiago de Cuba 8yo Añejo	14
Ron Santiago de Cuba 11yo Extra Añejo	15
Ron Santiago de Cuba 12yo Extra Añejo	18
Ron Zacapa Centenario 'Sistema Solera' 23yo	22
Appleton Estate 15yo	24
Eminente 'Reserva' Rum Aged 7yo	26
Ron Zacapa «XO» Centenario Solera 'Gran Reserva'	45
Appleton Estate 21yo	55

# TEQUILA

## BLANCO

Casamigos	18	Volcan De Mi Tierra	20
Don Julio	19	Miradiva Rosa	45

## REPOSADO

Don Julio	23	Casamigos	25
Volcan De Mi Tierra	24	Clase Azul	50

## ANEJO

Don Julio	24	Don Julio '70th'	30
Casamigos	28	Don Julio '1942'	55
Volcan De Mi Tierra 'Cristalino'	28	Clase Azul	200

## EXTRA ANEJO

Jose Cuervo 'Reserva de Familia'	50	Clase Azul 'Gold Edition'	160
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# MEZCAL

Montelobos Joven <i>Silver</i>	18
Ronda De Almas	30
Clase Azul Durango	130

# WHISKY

## SCOTCH

Johnnie Walker Black Ruby	14
Johnnie Walker Black Label 12yo	12
Singleton of Dufftown 12yo	16
Talisker 10yo	16
Ardbeg 10yo	16
Johnnie Walker Gold Label 18yo	18
Chivas Regal 12yo	13
Chivas Regal 18yo	21
Ardbeg 'Uigeadail'	22
Macallan 12yo 'Double Cask'	25
Glenmorangie 18yo	40
Johnnie Walker Blue Label	55
Talisker 25yo	100
Macallan 18yo 'Sherry Oak'	96
Johnnie Walker Blue 'King George V'	150
Macallan 25yo 'Sherry Oak'	365

## IRISH

Jameson Whiskey	12
Bushmills 10yo	15

## AMERICAN

Bulleit Bourbon	12
Bulleit Rye	13
Jack Daniel's «Single Barrel»	15
Bulleit Bourbon 10yo	15
Wild Turkey Bourbon 'Rare Breed'	18
WhistlePig Rye 10yo	28

## JAPANESE

Nikka From The Barrel	18
Suntory Hibiki 'Harmony'	25
Suntory Yamazaki 12yo	35
Suntory Yamazaki 18yo	160
Suntory Hibiki 21yo	200

## LIQUORS & AMARO

Amaro Del Capo	9
Amaro Montenegro	9
Amaro Averna	9
Amaro Nonino 'Quintessentia'	9
Cynar Bitter	9
Branca Menta	9
Fernet Branca	9
Evangelista 'Liquirizia'	9
Evangelista Ratafia	9
Tosolini Amaretto Saliza	11
Frangelico Hazelnut	9
Bailey's	9
Brunette Brew Coffee Liquor	12
Limoncello	9
Mirto di Sardegna	9
Bepi Tosolini 'Sambuca'	12
Nardini 'Acqua Di Cedro'	12
Cointreau	9
Grand Marnier Cordon Rouge	9
Grand Marnier Cuvée 'Louis Alexandre'	20

## COGNAC

Hennessy Cognac VS	14
H by Hine VSOP	15
Hennessy XO	48
Godet XO Terre	40
Remy Martin XO	50
L'Époque Baroque XO	85
Hennessy 'Paradis Rare'	280

## ARMAGNAC

Baron de Sigognac 10yo	14
Baron de Sigognac 20yo	28

## BEER

Poretti	9
1664 Blanc	9
Peroni Libera 0.0%	8

## NON ALCOHOLIC SPIRITS & APERITIVO

Tanqueray Gin 0.0%	11
Seedlip Grove	11
Seedlip Garden	11
Seedlip Spice	11
Crodino 'Aperitivo Biondo' <i>17cl</i>	11

## SOFTS

### FRANKLIN & SONS

Tonic	6,5	Lemonade	6,5
Soda	6,5	Light Tonic	6,5
Ginger Beer	6,5	Pink Grapefruit	6,5
Ginger Ale	6,5	Rosemary & Black Olives	6,5

Fresh Juices	8,5
Green Juice	10
Berries Juice	10
Coke / Diet Coke	6,5
Fresh Lemonade <i>Lemon / Passion Fruit / Raspberry</i>	8

## WATER

Acqua Panna <i>Still</i>	8,5
S.Pellegrino <i>Sparkling</i>	8,5

## **JULIUS MEINL COFFEE**

Espresso	4,5
Double Espresso	5,5
Flat White	5,5
Latte, Cappuccino	5,5

## **JULIUS MEINL TEA & HOT BEVERAGE**

Hot Chocolate	5,5
English Breakfast	5,5
Mint Tea	5,5
Green Tea	5,5
Camomille	5,5
Earl Grey	5,5
Lemon & Ginger	5,5
Passion Fruit & Orange	5,5

*For allergy and nutritional information please scan the QR code.*



*Please advise of any allergies before ordering. While we take precautions, our kitchen may handle various ingredients which could result in unintentional cross-contamination with allergens.*

*A discretionary service charge of 15% and a cover charge of £4 per person will be added to your bill.*