

T H E M E Z Z A N I N E

B A R

Smoked almonds 3

Nocellara olives 3.5

Triple-cooked chips 6  
*truffle mayo*

Selection of oysters MP  
*½ dozen - dozen*

Chickpea panisse 5  
*cashew, tamarind & curry salt*

Truffled goat's cheese toast 6  
*beetroot*

Sesame prawn toast 12  
*sweet chilli sauce*

Buttermilk fried chicken 9  
*ranch dressing*

Cuban sandwich 12  
*beef, cheese & pickles*

Selection of British charcuterie 16  
*mostarda, sourdough*

CHAMPAGNE BY THE GLASS

Perrier-Joüet Grand Brut 15  
*Épernay, NV*

Perrier-Joüet Blason Rosé 21  
*Épernay, NV*

Billecart-Salmon, Blanc de Blancs 23  
*Mareuil-sur-Aÿ, NV*

*All Champagnes by the glass are served at 125ml.*

WINE BY THE GLASS

W H I T E

Pecorino, Falerio dei Colli Ascolani 9

*Marche, Italy, 2018*

Assyrtiko Greek Islands 11

*Chios, Greece, 2017*

Riesling Trocken Robert Weil 15

*Rheingau, Germany, 2017*

Saint Aubin 1er Cru 'Les Combes', P. Colin 25

*Burgundy, France, 2017*

R O S E

Aix Rosé 9

*Coteaux d'Aix-en-Provence, France, 2018*

WINE BY THE GLASS

RED

Malbec Felino Viña Cobos 10  
*Mendoza, Argentina, 2017*

Frappato, Baroni di Pianogrillo 12  
*Sicily, Italy, 2017*

Nebbiolo 'Costa Bassa' Sandro Fay 15  
*Valtellina, Italy, 2016*

Château Cissac, Haut-Médoc 23  
*Bordeaux, France, 2004*

*All wines by the glass are served at 175ml and are available at 125ml upon request.*

SIGNATURE COCKTAILS

£13

' M ' M A R T I N I

Choice of Hepple Gin or Grey Goose Vodka  
with homemade Champagne distilled bitters.

' M ' M A N H A T T A N

House blend of Rye and Bourbon Whiskeys  
with homemade bitters and Barolo Chinato (an aromatised  
wine made from Barolo wine and herbs and spices).

G O L D B O U L E V A R D I E R

House blend of Scotch and Bourbon  
with homemade vanilla bitters and turmeric vermouth.

V I V I M A R G A R I T A

House blend of Agave spirits and Muyu Chinotto  
with lacto-fermented lime and honey.

EFFERVESCENT COCKTAILS

£12

TROPICAL SOUL

Porter's Old Tom Tropical Gin, reclaimed bitters, house  
banana syrup, kombucha.

TAPATIA FIZZ

Tapatio Blanco Tequila, cucumber and grapefruit agave  
blend, sparkling.

SUPER-SUSTAINABLE-FIZZ

Grey Goose La Poire Vodka, St. Germain, lemon husks,  
green apple skin wine, carbonated garden,  
wild fennel essence.

EUPHORIC COCKTAILS

£12

RO'BUST'A MOVE

Bacardi Ocho Anos Rum, toasted coffee, Islay smoked  
pineapple skin, bitters.

THE CHA-CHA GIMLET

Sipsmith Orange and Cacao Gin, Matusalem 15 Rum, papaya  
and vanilla syrup, citric reclaimed beer, bitter orange essence.

NEW RELEASE

Woodford Reserve Bourbon, black cardamom, toasted wheat  
syrup, Peychaud's bitters.



REVELATORY COCKTAILS

£12

J A Z Z Y 7

Banks 7 Rum pistachio, apple & mint stem,  
Chartreuse Yellow, orange bitters.

R H Y T H M I N C O G N A C

Remy Martin VSOP Cognac, Cachaça, spiced coconut,  
grilled pineapple, chocolate bitters.

K O M O L U T I O N

Empirical Helena, Grey Goose Citron Vodka, lacto red  
mushroom, lemon, Rosemary and Grapefruit London Essence,  
popping powder.

*Food allergies and special dietary requirements can be catered for by our bartenders, please make us aware and they will prepare something especially for you.*