

BAR BITES

AVOCADO SALAD 17
lettuce, crispy rice noodle, tomato, beet, red radish, ginger-lime dressing
choice of smoked salmon/grilled chicken 8/6

TRUFFLE SALAD 28
grilled baby romaine, truffle, parmesan, balsamic vinaigrette, herb yogurt caesar dressing

COLD

JAMÓN IBÉRICO 25
yuzu amazu butter, pickled red onion, micro rocket

TUNA TIRADITO 22
lime ponzu ,usuzukuri cabbage salad, quinoa

LOCH DUART SALMON 18
shimeji mushrooms, samphire, rice cracker

HOT

CAULIFLOWER 12
scallion, garlic buffalo sauce, blue cheese dressing

TERIYAKI BEEF SCOTCH EGGS 14
paprika spiced potato salad, spicy mayo

AB MINI TACO 18
crispy wonton, bulgogi chicken, tomato ponzu, red onion, cilantro, jalapeno

GRILLED CHICKEN LETTUCE WRAP 18
TACOS
pickled onion, avocado, crispy wonton, balsamic teriyaki

BEEF SLIDERS 22
teriyaki glazed, kimchi cucumber, provolone cheese, cole slaw

SPICY CHICKEN KATSU SLIDER 18
tomato, iceberg lettuce, cheddar cheese, honey mustard



COCKTAILS

A journey through England’s Georgian gardens, from the walled orchards of country estates to the wildflower meadows that bloom with the seasons. Delicate roses climb ancient walls, quince and apple trees bear golden fruits, and lavender dances on the breeze. As the year unfolds, the gardens transform—buds unfurl in spring, summer welcomes fruits and herbs, autumn deepens with spice, and winter stills into crisp, frosted serenity.

These cocktails capture the rhythm of such seasons, blending the refinement of English horticulture with an elegant Asian influence. The warmth of shichimi spice, the delicate umami of sake, and the herbaceous brightness of basil add an unexpected yet seamless harmony of tastes, much like the way distant cultures and traditions intertwine across continents.

Each sip is a story—of nature’s creative wildness, of heritage and innovation, of gardens in constant, graceful motion.

Enjoy the journey.



SPRING

GEORGIAN MARTINI 20
Vodka, Cocchi Americano, samphire, oyster leaf
A coastal twist on a martini, inspired by samphire-covered Georgian shorelines with a delicate taste of the sea

BLOSSOM AMERICANO 20
Gin, Mancino Sakura vermouth, Beesou honey liqueur, raspberry and orange blossom soda
A sultry nod to trade routes and exotic fruits once introduced to British estates, merging East and West in playful harmony

SUMMER

CRIMSON BLOOM 20
Ocho, kumquat liqueur, hibiscus tea, lime, shichimi togarashi, bergamot and mandarin soda
A floral and spicy fusion, capturing the vivid allure of hibiscus and the zesty brightness of kumquats—treasured fruits past and present

NEROLI SOUR 20
The Lakes The One, neroli, kumquat, lime, miraculous foamer
An elegant and floral highball that pays tribute to richly scented rose gardens and a love for aromatic herbs

AUTUMN

QUINCE ORCHARD 21
Sloe gin, quince jelly, lavender, lemon, Nyetimber
Inspired by the quince trees in English gardens, this cocktail blends harvest-rich tart, sweet, and floral flavours

GOLDEN DAWN 20
Dark rum, velvet falernum, hibiscus, apple, rose lemonade
A tropical and refined take on falernum’s spiced sweetness, celebrating sunlit mornings in a rustling estate garden

WINTER

GRAND ROASTERY 20
Remy Martin VSOP, Julius coffee brew, Galliano, banana, butter
A velvety, warming drink reminiscent of 18th-century coffee houses where scholars and socialites mingled

WALNUT ESTATE 20
Bourbon whiskey, Oloroso Sherry, honey water, black walnut bitter
An ode to the serene walnut trees of English estates, this cocktail balances deep, nutty sherry notes with golden honey

MOCKTAILS

HOLLOWAY 14
Everleaf Mountain, quince jelly, lavender, lemon, Saicho Jasmine
The depth of Everleaf Mountain meets the warm sweetness of quince, lifted by zesty lemon and soothing lavender

SUMMER SOLSTICE 14
Seedlip Grove, hibiscus, lime, mint, apple
A radiant blend of spice and citrus, this cocktail is inspired by sun-drenched orchards and the warmth of the tropics

EMBER 14
Seedlip Spice, lime, chai, mandarin and bergamot soda
Celebrating light and warmth, blending lime, mandarin, and bergamot with deeper, spiced undertones

CLASSICS

MOSCOW MULE 19
Vodka, ginger beer, lemon

MARGARITA 19
Tequila, Cointreau, lime

OLD FASHIONED 19
Bourbon whiskey, angostura, sugar

NEGRONI 19
Gin, Campari, Sweet Vermouth

MARTINI 19
Gin or vodka, wet or dry, lemon or olive

BEER

NOAM LAGER, 330ml BOTTLE 9

SAPORO, 330ml 9

MEANTIME IPA, 330ml 9

PERONI 0%, 330ml 8

SELECTION OF SOFT

FRESHLY PRESSED JUICE 8
orange /apple /grapefruit /carrot

SOFT DRINKS 5

STILL WATER 6.25

SPARKLING WATER 6.25