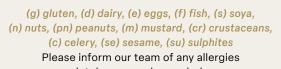
BAR BITES

OLIVES (vG) choose: Ligurian black or Nocellara del Belice	7
PISTACHIOS (VG) lemon, salted	7
ALMONDS (v _G) roasted, salted	7
AVOCADO SALAD (VG) g, su lettuce, crispy rice noodle, tomato, beetroot, red radish, ginger-lime dressing	18
TUNA TATAKI g, f, s, m, su mustard su-miso, fried shallot	28
ROCK SHRIMP g, e, cr gochujang yuzu aioli	22
AB MINI TACOS g, s, se, su choose: wagyu, tuna f or mushroom (v) e crispy wonton, spicy tomato ponzu, red onion, cilantro, jalapeño	20
BEEF SLIDERS g, d, e, f, s, cr, n, m, se, su teriyaki glazed, kimchi cucumber, provolone cheese, coleslaw	22
TEMPURA CALAMARI g, e, f, se, su spicy mayo, burnt lime	20
CRISPY TOFU (VG) g, s, su gochugaru, cucumber, green onion	18





or intolerances when ordering.



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 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.	20
BLOSSOM AMERICANO 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.	20
SUMMER	
CRIMSON BLOOM Ocho tequila, 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.	20
NEROLI SOUR 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.	20
AUTUMN	
QUINCE ORCHARD 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.	21
GOLDEN DAWN 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	20
GRAND ROASTERY Remy Martin VSOP, Julius coffee brew, Galliano, banana, butter A velvety, warming drink reminiscent of 18th-century	20
WALNUT ESTATE 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	20

MOCKTAILS

Everleaf Mountain, quince jelly, lavender, lemon,

HOLLOWAY

Saicho Jasmine The depth of Everleaf Mountain meets the warm sweetn of quince, lifted by zesty lemon and soothing lavender.	ess
SUMMER SOLSTICE 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.	1
EMBER Seedlip spice, lime, chai, mandarin and bergamot soda Celebrating light and warmth, blending lime, mandarin, and bergamot with deeper, spiced undertones.	1
CLASSICS	
MOSCOW MULE vodka, ginger beer, lemon	1
MARGARITA tequila, cointreau, lime	1
OLD FASHIONED bourbon whiskey, angostura, sugar	1
NEGRONI gin, campari, sweet vermouth	1
MARTINI gin or vodka, wet or dry, lemon or olive	1
BEER	bott
NOAM LAGER 330ML	
SAPORO 330ML	
MEANTIME IPA 330ML	
PERONI O% 330ML	
SELECTION OF SOFT	
FRESHLY PRESSED JUICE choose: orange, apple, grapefuit or carrot	
SOFT DRINKS	
STILL WATER	6.2
SPARKLING WATER	6.2

14