

BAR BITES

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



*(g) gluten, (d) dairy, (e) eggs, (f) fish, (s) soya,
(n) nuts, (pn) peanuts, (m) mustard, (cr) crustaceans,
(c) celery, (se) sesame, (su) sulphites*
Please inform our team of any allergies
or intolerances when ordering.

@lilli_byakiraback



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 MARTINI20

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 AMERICANO20

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 BLOOM20

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.

NEROLI SOUR20

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 ORCHARD21

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 DAWN20

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 ROASTERY20

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 ESTATE20

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

HOLLOWAY14

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 SOLSTICE14

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.

EMBER14

Seedlip spice, lime, chai, mandarin and bergamot soda

Celebrating light and warmth, blending lime, mandarin, and bergamot with deeper, spiced undertones.

CLASSICS

MOSCOW MULE19

vodka, ginger beer, lemon

MARGARITA19

tequila, cointreau, lime

OLD FASHIONED19

bourbon whiskey, angostura, sugar

NEGRONI19

gin, campari, sweet vermouth

MARTINI19

gin or vodka, wet or dry, lemon or olive

BEER

bottle

NOAM LAGER 330ML9

SAPORO 330ML9

MEANTIME IPA 330ML9

PERONI 0% 330ML8

SELECTION OF SOFT

FRESHLY PRESSED JUICE8

choose: orange, apple, grapefruit or carrot

SOFT DRINKS5

STILL WATER6.25

SPARKLING WATER6.25