



## ROOT & RESIN

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### GEORGIAN MARTINI

vodka, Cocchi Americano,  
samphire, oyster leaf

### SEABASS TACO

crispy wonton, spicy tomato ponzu,  
red onion, cilantro, jalapeño

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### NEROLI SOUR

The Lakes The One, neroli,  
kumquat, lime, miraculous foamer

### AB WAYGU TACO

kalbi glaze, spicy tomato ponzu,  
aonori aioli

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### WALNUT ESTATE

Bourbon whiskey, Oloroso sherry,  
honey water, black walnut bitter

### TUNA TIRADITO

aji amarillo, tiger's milk

*£55 per cocktail flight per guest*

(v) vegetarian, (vg) vegan, (n) nuts, (gf) gluten-free

Please inform our team of any allergies or intolerances when ordering.  
Full allergen information is also available upon request.



## BLOOM & BLOSSOM

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### BLOSSOM AMERICANO

gin, Mancino sakura vermouth,  
Beesou honey liqueur, raspberry  
and orange blossom soda

### CRISPY TOFU (VG)

korean spice, negi

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### QUINCE ORCHARD

sloe gin, quince jelly, lavender,  
lemon, Nyetimber

### SALMON TATAKI

mustard sumiso, fried shallot

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### GOLDEN DAWN

dark rum, velvet falernum,  
hibiscus, apple, rose lemonade

### BUFFALO CAULIFLOWER WINGS

blue cheese dressing

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