

BAR BITES

|                                                                                                                          |     |
|--------------------------------------------------------------------------------------------------------------------------|-----|
| OLIVES (VG)<br>choose: Ligurian black or Nocellara del Belice                                                            | 7   |
| PISTACHIOS (VG)<br>lemon, salted                                                                                         | 7   |
| ALMONDS (VG)<br>roasted, salted                                                                                          | 7   |
| TUNA TATAKI<br>mustard su-miso, fried shallot                                                                            | 28  |
| ROCK SHRIMP<br>gochujang yuzu aioli                                                                                      | 22  |
| MINI TACOS<br>choose: wagyu, tuna or mushroom (v)<br>crispy wonton, spicy tomato ponzu,<br>red onion, cilantro, jalapeño | 20  |
| BEEF SLIDERS<br>teriyaki glazed, kimchi cucumber,<br>provolone cheese, coleslaw                                          | 22  |
| TEMPURA CALAMARI<br>spicy mayo, burnt lime                                                                               | 20  |
| CRISPY TOFU (VG)<br>gochugaru, cucumber, green onion                                                                     | 18  |
| GYOZA<br>choose: beef or vegetables (v)<br>spicy tomato ponzu, green onion                                               | 10  |
| EDAMAME<br>choose: kimchi butter or maldon sea salt (vg)                                                                 | 4/6 |



(v) vegetarian, (vg) vegan.  
Please inform our team of any allergies or intolerances when  
ordering. For full allergen information, scan the QR code.

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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 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 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                                                                                                                   |    | bottle |
| Noam Lager 330ml                                                                                                       |    | 9      |
| Saporo 330ml                                                                                                           |    | 9      |
| Meantime IPA 330ml                                                                                                     |    | 9      |
| Peroni 0% 330ml                                                                                                        |    | 8      |
| Selection of Soft                                                                                                      |    |        |
| Freshly Pressed Juice                                                                                                  |    | 8      |
| choose: orange, apple, grapefruit or carrot                                                                            |    |        |
| Soft Drinks                                                                                                            |    | 5      |
| Still Water                                                                                                            |    | 6.25   |
| Sparkling Water                                                                                                        |    | 6.25   |