



## HAPPY HOUR

Monday - Friday 3pm - 6.30pm

Buy two of the same happy hour cocktails for £15

50% off dim sum, sushi and sashimi

---

### HAPPY HOUR COCKTAILS

<i>passion fruit martini</i> finlandia vodka, passion fruit puree, lime juice, sugar syrup 12.00	<i>mandarin spritz</i> mandarin napoleon liquor, soda water, prosecco 13.00	<i>americano negroni</i> punt&mes vermouht, campari, soda water 12.00
<i>elderflower daiquiri</i> bacardi carta blanca, lime juice, elderflower cordial 12.00	<i>gin smash</i> tanqueray gin, basil syrup, lime juice, tonic water 12.00	<i>tanqueray &amp; tonic</i> 12.00
	<i>finlandia &amp; tonic</i> 12.00	

---

### DIM SUM

<i>edamame, kimchi butter</i> 5.00	<i>miso marinated</i> <i>mushrooms with shitake</i> <i>chips, garlic and shiso</i> 10.00	<i>pork belly, lychee jelly,</i> <i>coriander nahm jim, mint</i> 12.50
<i>prawn &amp; chive dumpling</i> <i>(contains pork)</i> 10.00	<i>slow cooked pork ribs,</i> <i>black bean, ginger</i> 10.00	<i>chicken san choi bau,</i> <i>lettuce cups with chilli</i> <i>peanuts, crispy shallots,</i> <i>beansprouts, mint &amp;</i> <i>coriander</i> 15.00
<i>chicken/vegetable gyoza</i> <i>korean chilli sauce</i> 9.00	<i>chilli salt squid,</i> <i>adjud sauce</i> 10.50	

---

### SUSHI & SASHIMI

<i>hamachi sashimi, orange</i> <i>ponzu, truffle oil powder,</i> <i>crispy garlic</i> 16.50	<i>spicy tuna and avocado</i> <i>maki roll, wasabi tobiko</i> <i>&amp; tahini</i> 15.50	<i>salmon and cucumber</i> <i>maki roll, yuzu koshu</i> <i>mayonnaise, chives</i> 14.00
<i>salmon sashimi, ikura,</i> <i>daikon, nama wasabi</i> 10.50	<i>seared tuna with miso</i> <i>aioli, shichimi pepper</i> 15.50	<i>cucumber, carrot and</i> <i>pickled cabbage maki roll</i> 9.00

## WHISKEY / WHISKY

<i>auchentoshan 3 wood</i>	50ml
<i>bulleit</i>	11.00
<i>buffalo trace</i>	12.00
<i>chivas regal</i>	10.00
<i>dalmore 18yr</i>	10.00
<i>dalmore king alexander</i>	20.00
<i>bowmore 15yr</i>	25.00
<i>eagle rare 17yr</i>	14.00
<i>elijah craig</i>	20.00
<i>gentleman jack</i>	12.00
<i>glenkinchie</i>	11.00
<i>jack daniels</i>	10.00
<i>jack daniels single barrel</i>	9.50
<i>jameson</i>	14.00
<i>johnnie walker black label</i>	10.00
<i>johnnie walker blue label</i>	11.00
<i>lagavulin 16yr</i>	35.00
<i>laphroaig 10yr</i>	16.00
<i>makers mark</i>	12.00
<i>makers 46</i>	10.00
<i>jim beam rye</i>	12.00
<i>highland park 12yr</i>	12.00
<i>nikka barrel</i>	12.00
<i>oban</i>	12.00
<i>suntory hakushu 12yr</i>	15.00
<i>suntory hibiki japanese harmony</i>	11.00
<i>talisker</i>	14.00
<i>whistle pig rye</i>	11.00
<i>woodford reserve</i>	12.00
<i>woodford reserve double oak</i>	20.00
<i>yamazaki 12yr</i>	23.00
<i>yamazaki 18yr</i>	50.00

---

If you have any allergies or dietary requirements, please speak to a member of staff.  
Discretionary service charge of 12.5% will be added to all bills.

\* All spirits are available in 25 ml  
Discretionary service charge of 12.5% will be added to all bills.

## GIN

<i>aviation</i>	50ml	11.00
<i>bombay sapphire</i>		9.00
<i>elephant gin</i>		14.00
<i>gin mare</i>		14.00
<i>hendricks</i>		11.00
<i>jensen old tom</i>		10.00
<i>kinobi</i>		11.00
<i>lantic</i>		12.00
<i>monkey 47</i>		14.00
<i>no 3</i>		14.00
<i>opihr</i>		10.00
<i>oxley</i>		13.00
<i>pink pepper</i>		13.50
<i>portobello</i>		12.00
<i>roku</i>		14.00
<i>salcombe gin</i>		10.00
<i>salcombe gin rose</i>		11.00
<i>sipsmith</i>		10.00
<i>star of bombay</i>		11.00
<i>tanqueray 10</i>		13.00
<i>tanqueray</i>		10.00

## TEQUILA

<i>arette reposado</i>	50ml	11.00
<i>batanga blanco</i>		9.00
<i>batanga reposado</i>		10.00
<i>casamigos blanco</i>		13.00
<i>casamigos anejo</i>		15.00
<i>don julio blanco</i>		11.00
<i>don julio reposado</i>		12.00
<i>don julio anejo</i>		13.00
<i>don julio 1942</i>		35.00
<i>fortaleza blanco</i>		15.00
<i>herradura plata</i>		10.00
<i>herradura reposado</i>		13.00
<i>herradura anejo</i>		15.00
<i>patron silver</i>		14.00
<i>patron reposado</i>		15.00
<i>patron anejo</i>		16.00
<i>quirquiriqui mezcal</i>		12.00

## COCKTAILS

<i>thyme's up</i>		
konik's tail vodka, aperol, thyme syrup, soda water		12.00
<i>sakerinha</i>		
karatamba sake, umeshu sake, lime, brown sugar		12.00
<i>berry choc</i>		
tanqueray gin, st. germain liqueur, crème de cacao, strawberry purée, lemon juice		12.00
<i>hemming ray</i>		
tanqueray gin, luxardo maraschino liqueur, crème de framboise, grapefruit juice, lemon bitters		12.00
<i>four different ways</i>		
bacardi 4 rum, velvet falernum, cointreau, chocolate bitters, lime juice, sugar syrup		12.00
<i>the riddler</i>		
tanqueray gin, green chartreuse, peppermint syrup, lime juice		14.00
<i>darker sooner</i>		
bulleit bourbon, punt&mes vermouth, d.o.m bénédictine, peychaud bitters		14.00
<i>lychee colada</i>		
hakutsuru sake, finlandia vodka, coco lópez, lime juice, passion fruit syrup, lychee juice		12.00
<i>mata mata</i>		
quirquiriqui mezcal, cointreau, fresh orange juice, cinnamon syrup, lime juice		15.00
<i>chilli cucumber margarita</i>		
batanga reposado, cucumber slices, red bird's eye chilli, lime juice, triple sec		12.00

\* All spirits are available in 25 ml

Discretionary service charge of 12.5% will be added to all bills.

\*Discretionary service charge of 12.5% will be added to all bills

## BEER

<i>draft</i>	<i>½ pint</i>	<i>pint</i>
kirin ichiban	3.50	7.00
<i>bottle</i>		
asahi		6.00
sol		6.00

## CIDER

sassy, l'imitable		6.00
-------------------	--	------

## NON ALCOHOLIC DRINKS

<i>eastern passion</i>		
passion fruit, pineapple, saffron, mint, raspberry		
4.50		
<i>lychee fizz</i>		
lychee, lemon, cucumber,		
mint, soda		
4.50		
<i>virgin mojito</i>		
fresh mint, lime, apple, soda		
4.50		

## KOMBUCHA

<i>crisp citrus</i>		
lemon, orange peel & grapefruit		
4.50		
<i>apple</i>		
clear apple, kombucha tang		
4.50		

## NON - ALCOHOLIC APERITIF

<i>crodino aperitif</i>		
aromatic, bittersweet aperitif with orange flavour		
5.50		

## RUM

<i>angostura 1919</i>		<i>50ml</i>
13.00		
<i>appleton reserve 8yo</i>		9.00
<i>appleton estate signature blend</i>		10.00
<i>appleton estate 12yo</i>		11.00
<i>appleton estate 21 yo</i>		30.00
<i>bacardi carta blanca</i>		10.00
<i>bacardi carta negra</i>		10.00
<i>bacardi cuatro</i>		10.00
<i>bacardi 8yo</i>		10.00
<i>diplomatico reserva</i>		12.00
<i>el dorado 15yo</i>		14.00
<i>goslings black seal</i>		11.00
<i>havana 7yo</i>		10.00
<i>koko kanu</i>		10.00
<i>kraken</i>		10.00
<i>la hechicera</i>		11.00
<i>plantation 5yo</i>		9.00
<i>pampero anniversary</i>		15.00
<i>pusser's navy rum</i>		16.00
<i>wray &amp; nephew</i>		10.00
<i>zacapa 23 yo</i>		18.00
<i>zacapa xo</i>		50.00

## VODKA

		<i>50ml</i>
<i>babicka</i>		10.00
<i>belvedere</i>		12.00
<i>finlandia</i>		10.00
<i>grey goose citron</i>		11.00
<i>grey goose l'orange</i>		11.00
<i>grey goose original</i>		11.00
<i>kavka</i>		12.00
<i>konik's tail</i>		11.00
<i>stolichnaya elite</i>		14.00
<i>tito's</i>		10.00
<i>zubrowka</i>		10.00

*\*Discretionary service charge of 12.5% will be added to all bills*

*\* All spirits are available in 25 ml  
Discretionary service charge of 12.5% will be added to all bills.*

<b>SAKE</b>	200ml	bottle
<b>JAPANESE LIQUEURS</b>		
Suitable for aperitifs, these liqueurs are made from Yuzu and Umeshu fruits		
<i>nakashima yuzushu (lemon) 50ml</i>		5.50
<i>ozeki kanjyuku umeshu (plum) 50ml</i>		5.50
<b>NIGORI</b>		
Nigori (meaning cloudy) contains some of the solid rice particles used during the sake brewing process, making the sake sweeter and more dense. Best served chilled		
<i>ozeki junmai (375ml)</i>	12.00	20.00
<i>sayuri junmai (300ml)</i>		25.00
<b>HONJOZO</b>		
Honjozo has a small amount of distilled pure alcohol added to smoothen & lighten the flavour. Best served at room temperature or warm		
<i>ozeki karatamba (720ml)</i>	15.00	45.00
<i>shindo uragasanryu koka (720ml)</i>	13.00	40.00
<b>JUNMAI</b>		
Refers to pure sake, no extra ingredients or brewers' alcohol added. Enjoy chilled or room temperature		
<i>choryo shuzo sawa sawa sparkling (250ml)</i>		15.00
<i>echigo koshi no happo (300ml)</i>		20.00
<i>hakutsuru namachozoushu (300ml)</i>		15.00
<i>miyazaki kissui miya no yuki (500ml)</i>	15.00	30.00
<b>JUNMAI GINJO/JUNMAI DAIGINJO*</b>		
This sake is much more delicate, lighter but with a more complex flavour profile than the above. The rice has had the outer 40%-50% of the grains polished away, making a superior sake. Best enjoyed chilled		
<i>tamano hikari super premium* (500ml)</i>		50.00
<i>yamagata shoin (500ml)</i>		35.00
<i>takasago taisetsu junmai ginjo (300ml)</i>		25.00
<b>BRANDY</b>		
	50ml	
<i>armagnac 10yr</i>		8.50
<i>armagnac 20yr</i>		16.00
<i>hennesy fine</i>		11.00
<i>hennesy xo</i>		35.00
<i>isabel regina</i>		10.50
<i>courvoisier vsop</i>		10.00
<i>courvoisier xo</i>		30.00

\* All spirits are available in 25 ml

Discretionary service charge of 12.5% will be added to all bills.

<b>FIZZ</b>	125ml	bottle	magnum
<i>n.v. prosecco extra dry biologico valdobbiadene superiore</i>	8.00	42.00	
<i>n.v. billecourt brut</i>	15.00	80.00	140.00
<i>n.v. billecourt-salmon rose</i>		100.00	
<i>n.v. bollinger</i>		110.00	
<i>2012 pol roger</i>		130.00	
<i>2010 dom perignon</i>		200.00	

## WINE BY THE GLASS

<i>White</i>	175ml	250ml
<i>2019 les boules, blanc, vin de france</i>	7.00	9.50
<i>2020 andrea di pec, pinot grigio, venezia, italy</i>	8.00	11.00
<i>2020 gerard bertrand, picpoul de pinet, france</i>	10.00	13.00
<i>2020 saint clair, sauvignon blanc, new zealand</i>	11.00	15.00
<i>2019 domaine botti, saint veran, burgundy, france</i>	11.00	15.00
<i>2019 michele chiarlo, gavi di gavi, piedmont, italy</i>	12.00	16.00
<i>Rose</i>		
<i>2020 chateau de campuget rose, costieres de nimes, france</i>	9.00	12.50
<i>2020 chateau de l'aumerade, cotes de provence, france</i>	9.50	14.00
<i>Red</i>		
<i>2019 les boules, red, vin de france</i>	7.00	9.50
<i>2020 san marzano, il pumo, primitivo, italy</i>	7.50	10.00
<i>2019 dona paula, malbec, argentina</i>	8.00	10.00
<i>2017 bodegas martinez, lanzado, rioja, spain</i>	9.00	12.00
<i>2018 saint clair, tuatara bay pinot noir, new zealand</i>	11.00	14.50
<i>2017 larry cherubino, mid of everywhere shiraz, aus</i>	11.50	15.50

\*All glasses of wine are available in 125ml

Discretionary service charge of 12.5% will be added to all bills

## WHITE

<i>crisp &amp; fresh</i>	750ml
2019 les boules, blanc, vin de france	27.00
2020 andrea di pec, pinot grigio venezia, italy	32.00
2020 mesta, organic verdejo, spain	34.00
2020 gerard bertrand, picpoul de pinet, france	38.00
2020 domaine de la villaudiere, sancerre, loire, france	48.00
2020 chateau de tracy, pouilly-fume, loire, france	65.00

<i>aromatic &amp; fruity</i>	750ml
2021 vina edmara, viognier, chile	27.00
2020 saint clair, sauvignon blanc, new zealand	42.00
2020 weingut rabl, gruner veltliner langenlois, kamptal, austria	43.00
2019 dopff au moulin, gewurztraminer, alsace, france	44.00
2020 schloss johannisberg, riesling qba yellow seal, germany	55.00
2020 gaia wines, wild ferment assyrtiko, santorini, greece	60.00
2019 tramin, nussbaumer gewurztraminer, italy	65.00

<i>rich &amp; rounded</i>	750ml
2021 ernst gouws & co, chenin blanc, western cape, south africa	32.00
2019 domaine botti, saint veran, burgundy, france	44.00
2020 larry cherubino, hen & chicken chardonnay, australia	44.00
2019 michele chiaro, gavi de gavi, roverto, piedmont, italy	46.00
2020 poderi parpinello, vermentino di sardinia, italy	44.00
2020 ktima gerovassiliou, chardonnay, greece	45.00
2019 raymond vineyards, chardonnay, california, usa	50.00
2019 domaine jean goulley, chablis, france	55.00
2020 domaine courbis, saint joseph blanc, rhone, france	60.00
2018 domaine rene monnier, meursault le limozin, france	100.00
2017 domaine georges vernay, condrieu terraces de l'empire, france	140.00

## ROSE

	750ml
2020 gerard bertrand, 6eme rose languedoc roussillon, france	28.00
2018 chateau de campuget rose, costieres de nimes, france	37.00
2020 chateau de l'aumerade cotes de provence, france	41.00

## DESSERT

	375ml
2008 domaine de coyeux, muscat de beaumes de venise, france	32.00
2015 quady, essensia orange muscat, usa	39.00
2014 chateau de sudiraut, castelnaud de saudiraut sauternes, france	42.00
2016 saint clair, awatere reserve noble reisling, nz	45.00
2008 pelee island, vidal icewine, canada	90.00

\*Vintages are subject to availability

Discretionary service charge of 12.5% will be added to all bills

## RED

<i>light &amp; fruity</i>	750ml
2020 mesta, organic garnacha, spain	27.00
2016 swartland winery, limited release mourvedre, south africa	32.00
2020 saint clair, tuatara bay pinot noir, new zealand	40.00
2019 chateau de grand pre, fleurie, france	42.00
2018 lockwood vineyard, monterey pinot noir, california, usa	54.00
2016 michele chiaro, barolo, tortoniano, piedmont, italy	95.00

<i>soft &amp; mellow</i>	750ml
2020 les boules, vin de france	27.00
2020 dona paula, malbec, argentina	29.00
2017 bove, avegiano montepulciano d'abruzzo, italy	30.00
2017 bodegas martinez laorden, rioja lanzado crianza, spain	34.00
2015 chateau lestrille capmartin, bordeaux superieur, france	36.00
2017 ondarre, rioja reserva, spain	38.00
2018 lake breeze, bull ant cabernet merlot, australia	40.00
2017 perez cruz, carmenere limited edition, chile	46.00
2018 umberto cesari, sangiovese di romagna, italy	48.00
2017 fox gordon, dark prince nero d'avola, australia	49.00
2014 gerard bertrand, chateau le sauvageonne pica broca, france	50.00
2014 tandem, macula, cabernet sauvignon merlot, spain	50.00
2017 castello vicchiomaggio, chianti classic riserva, italy	54.00
2017 carpineto, vino nobile di montepulciano riserva, italy	56.00
2019 saint clair, doctors creek block 14 pinot noir, new zealand	58.00
2014 chateau de rouillac, pessac-leognan, france	78.00

<i>spicy &amp; robust</i>	750ml
2020 san marzano, primitivo il pumo, italy	28.00
2017 oak ridge winery, maggio old vines zinfandel, usa	34.00
2018 berton vineyard, coonawarra cabernet sauvignon, aus	42.00
2018 alpha estate, xinomavro hedgehog single vinyard, greece	44.00
2018 larry cherubino, ad hoc middle of everywhere shiraz, aus	45.00
2020 the apple doesn't fall far from the tree malbec, argentina	50.00
2014 kayra, versus okuzgozu, turkey	66.00
2018 domaine de la solitude, chateaufort du pape, france	75.00
2013 frescobaldi, castelgiocondo brunello di montalcino, italy	110.00
2014 pauillac, chateau batailly, france	130.00
2012 domaine georges vernay, cote rotie maison rouge, france	220.00

\*Vintages are subject to availability

Discretionary service charge of 12.5% will be added to all bills