

SIGNATURE COCKTAILS

1948 - £16

El Supremo 5yr Rum | FAIR Elderflower | Sugar | Mt Fuji Bitters

A tribute to the iconic works displayed at Whitechapel Gallery, this cocktail draws inspiration from the expressive genius of Jackson Pollock.

Built on Bourbon — his spirit of choice — the drink is bold, layered, and unapologetically spirited. The glass is transformed into a canvas, adorned with striking splashes and streaks that echo his signature drip technique, while the garnish is placed as a final artistic flourish.

An abstract composition in liquid form — where art is not simply observed, but savoured.

ROYAL MINT - £16

Hendricks Gin | FAIR Cucumber | Lime Juice | Sugar | Mint | Della Vite Prosecco D.O.C.

Inspired by the storied legacy of the Tower of London — once an armoury, treasury, menagerie, and home to the Royal Mint — this cocktail pays homage to its gilded past. Drawing on its chapter as the keeper of coin, we reimagine value and refinement through a twist on the Eastside Fizz.

The use of Prosecco lends a regal effervescence, while refreshing FAIR Cucumber Liqueur brings a crisp, verdant brightness to the serve.

A sparkling tribute to legacy and luxury — where history shimmers in every sip.

BOTANICAL GARDEN - £16

Hendricks Flora Adora Gin | FAIR Elderflower | Lillet | Rose Water | Saline Solution

Echoing the elevated beauty of Sky Garden, this cocktail captures the harmony between skyline and sanctuary.

Floral and herbal notes intertwine at its core, reflecting the garden's lush greenery suspended high above the city. Light, aromatic, and effortlessly refined, the serve embraces simplicity — allowing each botanical element to breathe, unfold, and shine.

An ode to height and balance — where nature meets the skyline in its most elegant form.

Please inform your waiter/bartender of any dietary/allergy requirements before ordering.
A discretionary 12.5% service charge will be added to the final bill. 25ml/125ml upon request.
VAT is inclusive at national prevailing rates.

SIGNATURE COCKTAILS

BLUE NOTE - £17

Courvoisier Cognac | FAIR Mango | Lemon Juice | Grand Marnier | Saline Solution

Set within the atmospheric walls of Wilton's Music Hall, this cocktail explores the art of synaesthesia — where sound becomes colour and flavour finds its tone.

Blues hum in gentle minor keys, deep and contemplative, while flashes of yellow lift the palate in bright major notes. At its heart lies Cognac, long favoured by discerning and sophisticated musicians, bringing warmth, depth, and a lingering resonance to the composition.

A sensory overture in a glass — where colour, music, and spirit move in perfect harmony.

RIO - £17

Yaguara Organica Cachaça | FAIR Coconut | Brazilian Limeade | Saline Solution

Drawing inspiration from a celebrated exhibition at Raven Row Gallery, which showcased the vivid colours of Brazilian art from the 1950s–70s, this cocktail bursts with life and character.

A lively twist on Brazilian lemonade forms the base, bright, zesty, and effervescent. Housed in a yellow glass with a fresh green garnish, it captures the playful energy and bold creativity of the artworks themselves.

A liquid celebration of colour and flavour — where every sip feels like a brushstroke of Brazilian vibrancy.

THE GHERKIN - £16

Espolon Blanco Tequila | FAIR Chipotle | Lime Juice | Pickle Juice

A liquid homage to the iconic Gherkin, this cocktail captures the exhilaration of a summer spent high above the city.

A spicy Margarita is elevated with a hint of Gherkin juice, crisp and refreshing, evoking the cool respite of a rooftop bar with sweeping views. Served in a glass that mirrors the building's distinctive silhouette, the drink balances heat, tang, and vibrancy in every sip.

A spirited summer escape — where skyline, spice, and refreshment meet in perfect harmony.

Please inform your waiter/bartender of any dietary/allergy requirements before ordering.
A discretionary 12.5% service charge will be added to the final bill. 25ml/125ml upon request.
VAT is inclusive at national prevailing rates.

CLASSICS

SEASONAL CAIPIRINHA - £14

Yaguara Organica Cachaça | Lime | Sugar | Seasonal Puree

OLD FASHIONED - £14

Makers Mark Bourbon | Whiskey Barrel Bitters | Sugar

ESPRESSO MARTINI - £14

FAIR Vodka | FAIR Café | Espresso | Sugar

SIDECAR - £14

Grand Marnier Cordon Rouge Cognac | Torres 10yr Brandy | Lemon

BANANA COLADA - £14

Discarded Banana Rum | Wray & Nephew | Pineapple Juice | Coconut

HUGO SPRITZ - £14

FAIR Elderflower | Della Vita Prosecco D.O.C. | Franklin Soda

EAST SIDE FIZZ - £14

Haku Vodka | Della Vita Prosecco D.O.C | Lime | Sugar | Mint

MARGARITA - £14

Espolon Blanco Tequila | FAIR Kumquat | Lime Juice

LYCHEE MARTINI - £14

Skyy Vodka | 1757 Extra Dry | Kwai Feh | Sugar

DAQUIRI- £14

Pangea White Rum | Lime | Sugar

Please inform your waiter/bartender of any dietary/allergy requirements before ordering.
A discretionary 12.5% service charge will be added to the final bill. 25ml/125ml upon request.
VAT is inclusive at national prevailing rates.

LIQUORLESS

CLOUD NINE - £11

Everleaf Mountain | Coconut Water | Lychee Syrup | Jasmine Tea

GRAPEFRUIT GLOW - £11

Pentire Seaward | Agave | Grapefruit Soda | Saline Solution

SUMMIT - £11

Everleaf Mountain | Lemon | Strawberry Syrup | Mint | Soda

KISS ON THE BEACH - £11

Everleaf Mountain | Peach Syrup | Cranberry Juice | Orange Juice

BA NO NADA - £11

Everleaf Forest | Pineapple Juice | Banana Syrup | Coconut Syrup | Lime Juice

NEGRONI

BERRY NEGRONI - £14

Hendricks Cabaret Gin | Campari | FAIR Açai

VELVET MANGO - £14

Bulldog Gin | Lillet | FAIR Mango

COCONUT APERITIVO - £14

Koko Kanu Rum | Campari | Cocchi Americano | FAIR Coconut

TEA GARDEN AMERICANO - £14

Campari | Cocchi Americano | Merlet Peach | Soda

Please inform your waiter/bartender of any dietary/allergy requirements before ordering.
A discretionary 12.5% service charge will be added to the final bill. 25ml/125ml upon request.
VAT is inclusive at national prevailing rates.

WINE

WHITE	175ML BTL
Cattarratto, Contrade Bellusa, Sicilia	£ 9 £ 37
Pinot Grigio Organic, Vinuva, Sicilia	£ 9.5 £ 40
Sauvignon Blanc, Bodegas Pinuga Toledo	£ 10.5 £ 44
RED	175ML BTL
Tempranillo, La Chita, Terra da Castilla	£ 9 £ 37
Primitivo, Trastullo, Puglia	£ 9.5 £ 40
Chianti, Colli Senesi, Toscana	£ 11 £ 45
ROSÉ	175ML BTL
Grand Courtade Rose, Famille Fabre	£ 11 £ 39
Le Poussin Rosé, Sacha Lichine, France	£ 46
SPARKLING	125ML BTL
Prosecco Della Vite D.O.C	£ 9.5 £ 52
Prosecco Della Vite Rosé	£ 10 £ 58
Prosecco Della Vite D.O.C.G	£ 60
Prosecco Della Vite D.O.C.G Magnum	£ 85
CHAMPAGNE	125ML BTL
Besserat De Bellefon Bleu Brut	£ 15 £ 80
Besserat De Bellefon Bleu Rosé	£ 18 £ 99
Besserat De Bellefon Blanc de Blanc	£ 125
Besserat De Bellefon Cuvée Brigitte Bardot	£ 245
Besserat De Bellefon Brut Magnum	£ 185
Dom Perignon Brut	£ 225

Please inform your waiter/bartender of any dietary/allergy requirements before ordering. A discretionary 12.5% service charge will be added to the final bill. 25ml/125ml upon request. VAT is inclusive at national prevailing rates.

SPIRITS

GIN	50ML
Bulldog	£ 11.5
Roku	£ 12.5
Bordeaux Rivington Dry	£ 12
Hendricks	£ 13.5
Hendricks Flora Adora	£ 14
Hendricks Neptunia	£ 14
Renegade Gin – Battersea	£ 13.5
Elephant	£ 12.5
Nordes	£ 12.5
Hepple	£ 13
O'ndina	£ 13.5
Edinburgh Rhubarb & Ginger	£ 13
Brockmans	£ 13
Ki No Bi	£ 15
VODKA	50ML
Skyy	£ 11.5
Skyy Passion Fruit	£ 12
Sauvelle	£ 13
Haku	£ 12
Reyka	£ 12
Fair Quinoa	£ 13
Tito's	£ 13.5

Please inform your waiter/bartender of any dietary/allergy requirements before ordering. A discretionary 12.5% service charge will be added to the final bill. 25ml/125ml upon request. VAT is inclusive at national prevailing rates.

SPIRITS

SCOTCH WHISKY	50ML
The Glen Grant 10yr	£ 11.5
The Glen Grant 18yr	£ 27
Macallan 12yr Double Cask	£ 19
Macallan 18yr Sherry Oak	£ 66
Glengoyne 18yr	£ 34
Monkey Shoulder	£ 12
Monkey Shoulder Smoke	£ 12.5
Glenfiddich 12yr	£ 12.5
Glenfiddich 18yr	£ 23
Glenfiddich 21yr	£ 28
Glenfiddich 23yr Grand Cru	£ 76
Glenfiddich Orchard	£ 16
Balvenie 12yr Double Wood	£ 14.5
Balvenie 14yr Caribbean Cask	£ 16.5
Balvenie 14yr Week of Peat	£ 19
Balvenie 21yr Port Wood	£ 41
Laphroaig Lore	£ 18
Caol Ila 12yr	£ 14.5
Highland Park 18yr	£ 24
ENGLISH WHISKY	50ML
Debt Collector 1yr	£11.5
Debt Collector Unaged	£11.5

Please inform your waiter/bartender of any dietary/allergy requirements before ordering.
A discretionary 12.5% service charge will be added to the final bill. 25ml/125ml upon request.
VAT is inclusive at national prevailing rates.

SPIRITS

AMERICAN WHISKEY	50ML
Makers Mark	£ 11.5
Wild Turkey Rye	£ 12
Wild Turkey 101	£ 12
Sazerac Rye	£ 20
Whistle Pig Rye 10yr	£ 24
IRISH WHISKEY	50ML
Tullamore Dew	£ 11.5
Jameson Black Barrel	£ 12.5
JAPANESE WHISKEY	50ML
Toki	£ 12.5
Hibiki Harmony	£ 19
Hakushu Distillers Reserve	£ 20.5
Nikka 12yr	£ 27
Yamazaki 12yr	£ 24
COGNAC BRANDY	50ML
Torres 10yr Grand Reserva	£ 11
Torres 15yr	£ 12.5
Hennessy VS	£ 13.5
Courvoisier VS	£ 13

Please inform your waiter/bartender of any dietary/allergy requirements before ordering.
A discretionary 12.5% service charge will be added to the final bill. 25ml/125ml upon request. VAT is inclusive at national prevailing rates.

SPIRITS

RUM	50ML
Appleton Signature Blend	£ 11.5
Appleton 8yr	£ 12
Appleton 12yr	£ 13
Discarded Banana Peel	£ 12
Yaguara Organica	£ 12.5
Fair Belize XO	£ 14
Wray & Nephew	£ 13
El Dorado White	£ 12
Duppy Share Spiced Rum	£ 12
Pangea Spiced Rum	£ 12.5
Pangea White Rum	£ 12

TEQUILA MEZCAL	50ML
Espolon Blanco	£ 11.5
Espolon Reposado	£ 11.5
Ocho Blanco	£ 12
Ocho Reposado	£ 12.5
Montelobos Joven Mezcal	£ 15
Montelobos Tobala Mezcal	£ 17
Ojo De Dios Mezcal	£ 13
Ojo De Dios Café Mezcal	£ 13
Ojo De Dios Hibiscus Mezcal	£ 12

Please inform your waiter/bartender of any dietary/allergy requirements before ordering.
A discretionary 12.5% service charge will be added to the final bill. 25ml/125ml upon request.
VAT is inclusive at national prevailing rates.

SPIRITS

LIQUEURS	50ML
Grand Marnier	£ 10
Grand Marnier Cuvée Louis Alexander	£ 18
Grand Marnier Du Centenaire	£ 32
Ancho Reyes Chili	£ 12
Ancho Reyes Verde	£ 12
Green Chartreuse	£ 12
Yellow Chartreuse	£ 12
Baileys	£ 10
Disaronno	£ 10.5
Disaronno Red Velvet	£ 10
Frangelico	£ 8
FAIR Café	£ 9
Luxardo Sambuca	£ 8

APERITIF	50ML
Campari	£ 7
Aperol	£ 7
Noilly Prat Dry Vermouth	£ 7
Cocchi di Torino Sweet Vermouth	£ 7
Discarded Vermouth	£ 7
Cynar	£ 7
Braulio	£ 7
Amaro Averna	£ 7
Hendricks Absinthe	£ 12

Please inform your waiter/bartender of any dietary/allergy requirements before ordering.
A discretionary 12.5% service charge will be added to the final bill. 25ml/125ml upon request.
VAT is inclusive at national prevailing rates.

BEER

BOTTLE - £6.5

Toast Craft Lager
Toast Session IPA
Sassy Brut Cider
Sassy Poiré Cider

DRAFT - PINT £8 | ½ PINT - £6

Moretti, Heineken, Beavertown Neck Oil IPA

SOFT - £3

Franklin & Son's
Indian Tonic, Light Tonic, Soda, Lemonade
Coca Cola, Diet Coke

ILLY COFFEE

Espresso - £3
Double Espresso - £4
Flat White - £4
Cappuccino - £4
Latte - £4

NEWBY TEA - £4

Earl Grey, English Breakfast, Green, Jasmine

Please inform your waiter/bartender of any dietary/allergy requirements before ordering.
A discretionary 12.5% service charge will be added to the final bill. 25ml/125ml upon request.
VAT is inclusive at national prevailing rates.

BAR BITES

Palermo Style Pane e Pannelle
£6.5 (Ve)
Crispy chickpea fritters | soft bread |
lemon aioli

Olive Cunsate £6.5 (Ve)
Marinated olives | olive oil | aromatic
herbs

Padron Peppers £6.5 (Ve)
Padron peppers | Maldon sea salt

Truffle Fries £6.5 (V)
Fries | Parmesan | Truffle Oil

Fritto Misto £14
Battered calamari | prawns | whitebait
| zucchini | aioli dip

Chicken Wings £8
Pan-fried chicken wings | Korean
Gochugang sauce

Arancinette £11 (Ve)
Sicilian rice balls | vegan cheese |
tomato sauce

Truffle Fries £6.5 (V)
Fries | Parmesan | Truffle Oil

Sotto Polpetta Burger - £21
Homemade Sicilian beef burger patty |
toasted brioche bun | tomato | Provola
cheese | Sotto burger sauce | triple
cooked chips

Busiate £16 (Ve)
Busiate pasta | broccoli | almonds

Margherita - £12 (V)
San Marzano DOP tomato sauce |
mozzarella | basil | extra virgin olive oil

Capricciosa £13
San Marzano DOP tomato sauce |
mozzarella | ham | mushroom |
artichoke | olives

Ortolana £13 (V)
Aubergine | roasted peppers | zucchini |
cherry tomato | mushroom | mozzarella

Gamberi e Zucchini £15
Prawns | zucchini | mozzarella

Aglio £10 (V)
Garlic Bread

V VEGETARIAN **GF** GLUTEN FREE **VE** VEGAN FISH MAY CONTAIN BONES

Please inform your waiter/bartender of any dietary/allergy requirements before ordering.
A discretionary 12.5% service charge will be added to the final bill. 25ml/125ml upon request. VAT is
inclusive at national prevailing rates.