

COCKTAILS

Coco Pandan Negroni	13.5
Coconut Washed Plymouth Gin, Pandan Infused Lillet Blanc, Bitter Bianco	
Lemon Tea Fizz	17
Oolong Infused Ki No Bi Gin, Lillet Blanc, Yuzu Sherbet, London Essence Soda Water	
Mango Velvet	14
Martell VSOP, Rice Infused Coconut Milk, Mango, Lemon	
Sake Southside	15.5
Junmai Daiginjo Sake, Elderflower Liqueur, Altos Plata Tequila, Lemon, Shiso Leaf	
Yuzu Gimlet	14.5
Yuzu Sake, Watermelon, Lime, Basil	
Letters To Tokyo	17
Altos Plata Tequila, Aperol, Sugar, Lemon, Rathfinny Classic Cuvée	
Sesame Colada	13
Ron Santiago de Cuba Carta Blanca, Coconut Liqueur, Pineapple, Cucumber, Sesame	
Shiitake Old Fashioned	16.5
Shiitake Infused Red Breast 12 Year Old, Apricot Liqueur, Amontillado Sherry, Kahlúa, Peach	
Sake Martini	15.75
Ki No Bi Gin, Soto Junmai Daiginjo Sake, Maraschino Liqueur	
Kombu Espresso Martini	15
Ron Santiago de Cuba Extra Añejo 11 Year Old, Kahlúa, Toasted Kombu Syrup, Sesame, Umami Bitters	

NON-ALCOHOLIC

Mu Letters To Tokyo	13
Almave Ambar, Lyre's Italian Spritz, Lemon, Wild Idol Sparkling White	
Mu Sesame Colada	13
Lyre's White Cane, Coconut, Pineapple, Lime, Cucumber, Sesame	
Mu Kombu Espresso Martini	13
Lyre's Dark Cane, Lyre's Coffee, Toasted Kombu Syrup, Sesame, Umami Bitters	
Mu Mango Velvet	13
Lyre's Dark Cane, Mango, Rice Infused Coconut Milk, Lemon	

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WINE

SPARKLING

125ML/BOTTLE

Crémant de Bourgogne Brut, 'JCB No. 21' by Jean-Charles Boisset	10.5/55
Burgundy, France	
Classic Cuvée Brut, Rathfinny	12/60
Sussex, England, 2019	
Rosé Brut, Rathfinny	12.5/65
Sussex, England, 2019	
Blanc de Noirs, Rathfinny	14/75
Sussex, England, 2020	
Veuve Cliquot Brut	15.5/85
Champagne, France	
Veuve Cliquot Rosé	90
Champagne, France	
Blanc de Blancs, Ruinart	28/150
Champagne, France	
Dom Pérignon	350
Champagne, France, 2015	

WHITE

125ML/175ML/BOTTLE

Grecanico, Mandrarossa	8/10/39
Sicily, Italy, 2025	
Verdejo, El Coto	8.5/12/44
Rioja, Spain, 2025	
Viognier Le Cabanon, Maison Les Alexandrins	49
Northern Rhône, France, 2024	
Riesling Kabinett Trocken Purist, Axel Pauly	10/14/54
Mosel, Germany, 2024	
Albariño, Bodega Garzón Reserve	11/15.5/58
Maldonado, Uruguay, 2025	
Aromatico, Protero, Adelaide Hills	60
South Australia, 2023	
Gavi di Gavi 'Montessoro', La Giustiniana	13.5/19/68
Piemonte, Italy, 2025	
Sauvignon Blanc, Framingham 'F-Series'	13/19.5/72
Marlborough, New Zealand, 2023	
Grüner Veltliner 'Loiserberg' Erste Lage Kamptal	15/21/78
Loimer, Lower Austria, 2023	
Sancerre 'L'Indiscreète', Anthony Girard	15.5/21.5/85
Loire, France, 2024	
Riesling 'Springvale' Clare Valley, Grosset	95
South Australia, 2024	
Chablis 1er Cru 'Les Vaudevey', Domaine Laroche	105
Burgundy, France, 2023	
Chardonnay 'Myrna', Far Mountain	120
California, USA, 2020	

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ROSÉ

125ML/175ML/BOTTLE

Rosé, Finca Museum, Cigales Spain, 2024	8/11/42
Rosé Cadet de la Bégude, Domaine de la Bégude IGP Méditerranée France, 2025	10/14/54
Prestige Rosé, Chateau Minuty Côtes de Provence, France, 2023	14/18/70
Rock Angel, Château d'Esclans Côtes de Provence, France, 2024	85
281, Chateau Minuty Côtes de Provence, France, 2025	120

RED

125ML/175ML/BOTTLE

Vinho Tinto 'Sossego', Herdade do Peso Alentejo, Portugal, 2023	8/10.5/39
Monica Saragat, Cantina Atzei Sardinia, Italy, 2023	9/12.5/46
Valencia 'Vermell', Celler del Roure Spain, 2024	50
Valpolicella, Allegrini Veneto, Italy, 2024	10/14/54
Rioja 'LZ', Bodega Lanzaga Spain, 2023	11/15.5/58
Pinot Nero 'Terrazze', Tenuta Mazzolino Lombardia, Italy, 2024	12.5/17.5/65
Cabernet Sauvignon, No Fine Print California, USA, 2023	70
Fleurie 'Indigène', Domaine Grégoire Hoppenot Beaujolais, France, 2024	75
Malbec Reserve, Altos Las Hormigas, Uco Valley Mendoza, Argentina, 2022	15.5/21.5/80
Chateau Montgrand-Milon, Pauillac France, 2019	95
Châteauneuf-du-Pape 'Grand Vin' Chateau Vaudieu, Rhône, France, 2021	100
Pinot Noir 'Fatal Shore' Coal River Valley Giant Steps, Tasmania, Australia, 2022	110

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BEER

DRAUGHT

2/3 PINT

Sapporo 6.8
Lager, Japan 4.9%

BOTTLES

Stella Artois Gluten Free 6.2
Lager, Belgium 4.6%

Stella Artois 6
Lager, Belgium 4.6%

Brooklyn Pilsner 6.3
Lager, Brooklyn Brewery 4.6%

Camden Pale 6.4
Lager, London 4%

Camden Hells 6.4
Lager, London 4.6%

Jubel Peach 6.35
Lager, London 4%

Kopparberg Cider 4% 6.25
Crisp Apple / Strawberry & Lime

NON-ALCOHOLIC

Lucky Saint 6
Lager / IPA, Germany 0.5%

Guinness 0.0 6.8
Stout, Dublin 0%

Stella Artois 0.0 6
Lager, Belgium 0%

Kopparberg Cider 6.25
Strawberry & Lime Alcohol Free

SOFT DRINKS

Coca-Cola 2.50

Diet Coke / Coke Zero 2.25

London Essence 2.25
Lemonade, Soda Water, Ginger Ale, Ginger Beer,
Indian Tonic, Pink Grapefruit Soda

Juices 2.5
Orange, Cranberry, Pineapple, Apple, Tomato

HOT DRINKS

COFFEE

Espresso Single 3.20 / **DOUBLE** 3.50

Americano 3.75

Cappuccino / Latte / Flat White 4

LOOSE LEAF TEA

3.75

English Breakfast / Earl Grey / Sencha / Jasmine / Matcha / Four
Season Oolong / Ruby Oolong / Chamomile / Lemongrass /
Peppermint

Oat/Almond/Soya Milks available

SPIRITS

VODKA

Absolut Elyx	13
Haku	14
Belvedere	14
Circo	14.25

GIN

Plymouth	13
Roku	14.6
Monkey 47	15.75
Ki No Bi	15

RUM

Ron Santiago de Cuba Añejo 8 Year Old	13
Havana Club 7 Años	14
La Hechicera	15.2
Ron Santiago de Cuba Extra Añejo 11 Year Old	15.80

WHISKY

Chivas 12 Year Old	13.5
Toki	14.80
Red Breast 12 Year Old	21.40
The Chita	22
Hatozaki Umeshu Cask	26.8
Yamazaki 12 Year Old	44
Hibiki Harmony	31.8
White Oak Akashi	43

ALL PRICES ARE FOR 50ML



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Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. 12.5% discretionary service charge will be added to table service bills.