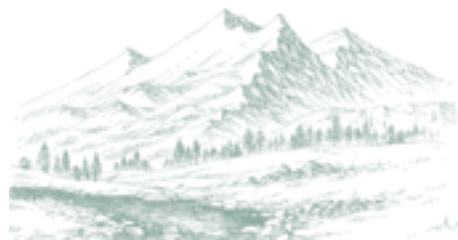




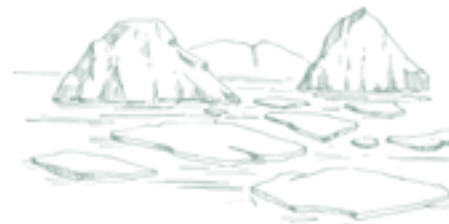
COCKTAIL MENU



MOUNTAIN



FOREST



POLAR



GRASSLAND



DESERT



MARINE



URBAN

SEVEN MACROBIOMES

Our world is host to an incredible variety of places, each with its own distinctive flora, fauna, weather and human cultures. Inspired by seven major macrobiomes, our cocktail menu is a journey through the wonders of our world – a trek in a tippie, if you like.

MOUNTAIN

ALPS

Well over 13,000 different types of plants have been identified in the Alps. The type of vegetation varies greatly based on location and elevation. The main deciduous trees growing here are oak, beech, ash, and sycamore maple. As you go higher, the vegetation changes and often consists of short pine trees initially followed by amazingly colorful meadows of Alpine flowers. Some of the most famous Alpine plants are the Edelweiss and the Alpine gentian.

HIMALAYAS

The Himalaya mountain range is often referred to as the "roof of the world." The Himalayas serve as a natural habitat to some exotic species of animals. Snow Leopards are one of the most beautiful and mystical wild cats.

These mountains are home to the third largest ice deposits in the world, after the Arctic and Antarctica.

BREATH OF FRESH AIR

GINEPRAIO, PINE CORDIAL, SWISS HERBS,
GENTIAN & JUNIPER, ELDERFLOWER CIDER

£15.50



Cider – a fermented apple juice native to the UK, Northern France and Northern Italy – is infused with elderflower and combined with fragrant Alpine herbs, renowned for centuries of medicinal uses. Served from a painted amphora, in the style of Ancient Roman brews.

CAMOUFLAGE

BELVEDERE VODKA, COFFEE, CASHEW-LENTIL MILK,
GREEN TEA, HONEY, BARFI CREAM

£15.50



Homemade cashew-lentil milk is blended with green tea and coffee, reminiscent of Nepal's national drink, buttered green tea. Finished with a leopard-spotted Barfi cream inspired by the camouflage essential to the snow leopard's survival in the Himalayas – a species at risk of extinction (a portion of sales of this cocktail will go towards the protection of snow leopards.).

GRASSLAND

SAVANNA

Savannas don't have the traditional summer and winter seasons that we are familiar with in the United Kingdom. Seasons are defined by how much rain falls. Because of this, they only have two seasons instead of four: wet and dry.

STEPPE

The Eurasian steppe has been home to nomadic empires and many large tribal confederations and ancient states throughout history. Genghis Khan was a great warrior from Mongolia who lived on the steppe.

IKEMBA

HONEYDEW & ORANGE JUICES, NUTTY LIQUEUR,
VANILLA, FUSETTI APERITIF

£14.50



"Strength of the people"

A cocktail that feels like a relaxing sunset at the foot of an acacia tree. This low ABV option combines an aperitif bitter with fresh orange and melon juices, reminiscent of the "Monkey Orange" beloved by local primates. Served with a colorful garnish based on a recycling and Baobab-inspired art installation.

GENGHIS' YURT

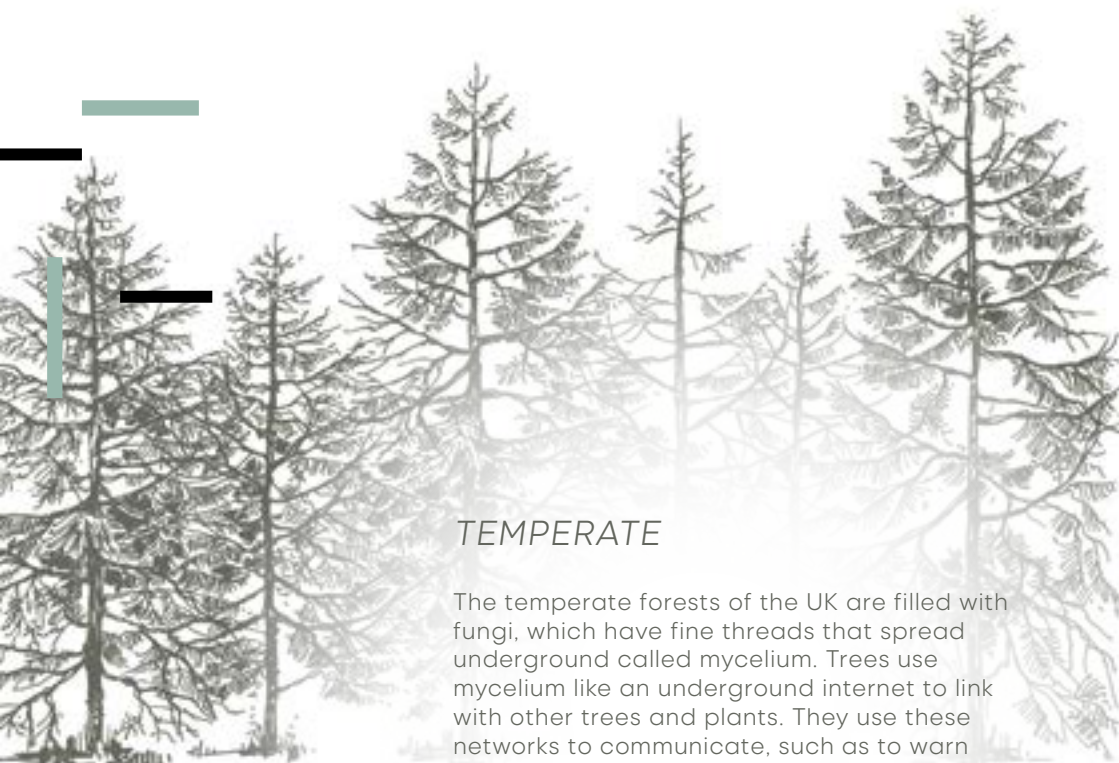
LEATHER-INFUSED HENNESSY VS, STOUT, BEER,
CHOCOLATE, KEFIR, YOLK

£15.50



Named after the Eurasian steppe's most well-known nomad, this cocktail is based in kefir, a fermented milk beverage carried in leather pouches and stored in yurts across the region. Leather-infused cognac adds a touch of tannins, while egg yolk and chocolate bring a rich smoothness.

FOREST



TEMPERATE

The temperate forests of the UK are filled with fungi, which have fine threads that spread underground called mycelium. Trees use mycelium like an underground internet to link with other trees and plants. They use these networks to communicate, such as to warn each other of danger.

AMAZONIA

Tropical rainforests have been called the “jewels of the Earth” and the “world’s largest pharmacy”, because over one quarter of natural medicines have been discovered there.

NADAIR

PORCINI-INFUSED JOHNNIE WALKER BLACK WHISKY,
SEASONAL FRUIT WINE, HONEY

£16.00



This forest fruit wine, named after a Celtic term for Mother Nature, is inspired by the art and expertise of foraging. A seasonal fruit wine fortified with wild porcini-infused scotch, for a balance of tart and earthy notes.

MACAW'S NEST

CACHACA, AMAZONIAN NUTS, COCOA,
GUAVA, KUMQUAT, JALAPEÑO

£15.00



A balance of Amazonian flavours – fruit, nut, and spice come together in this cocktail, named after the rainbow birds who soar through rainforest canopies. Guava and kumquat are combined with cocoa and local nuts, plus a touch of jalapeño for heat and vegetal notes. Served with a garnish of colourful dried indigenous fruits.

POLAR

NORTH POLE

At the North Pole, there is only either light or darkness. The sun rises around the spring equinox on March 20 and stays in the sky for a full six months before finally setting around the fall equinox on September 22. Through the winter, the North Pole is dark 24 hours a day until the sun finally begins to reappear in March.

ANTARCTICA

Antarctica is, on average, the windiest place on earth. Scientists exploring this southerly landmass have reported wind speeds that have reached up to 200 miles per hour.

FALLING STAR

BULLEIT BOURBON, BERRIES COMPOTÉ, SMOKED MAPLE SYRUP, CLARIFIED ELDERBERRY TEA

£16.00



Imagine morning in the dark season, having a falling star for breakfast. Elderberry tea is clarified through Icelandic yoghurt, leaving a light pink, smooth concoction. Nordic flavours of lingonberry compote, fennel seeds and maple syrup are added to create a truly special experience.

BUMMOCK

SUPER CHILLED TANQUERAY 10, SAVORY UMAMI STUFFED OLIVE

£15.50



Many have explored the Antarctic, but no one can actually live there. To survive these treks, dry food is common – rich in nutrients and intense in flavor, these rations are essential to surviving this extreme biome. The bummock, named after the bottom of an iceberg, is a super-chilled martini served with a frozen umami layer and garnished with a flavorsome savory stuffed olive.

DESERT

SAHARA

Although the Sahara Desert is the hottest place on earth, it has in fact received a snowfall. On February 18th, 1979, snow fell in the Sahara for 30 minutes, and melted off a few hours later. Scientists are still puzzled as to what caused this frosty mystery.

SONORAN

The Sonoran Desert is world-famous for the numerous types of cacti that grow in it, especially the famous saguaro cactus which only grows here. This tree-like cactus can grow up to 12 meters (40 feet) tall.

SHAY AL-WAHAH

ZACAPA 23 RUM, MINT TEA, KARKADÈ, MOROCCAN LEMON, VEGETAL MILK, DATE, HONEY

£17.00



"Tea at the oasis"

A beverage inspired by walks in North African spice markets and the refreshing oasis of a family tea ceremony. Mint and karkadè teas are blended with rum, lacto-fermented Moroccan lemon and vegetal milk, which is then sweetened with dates and fat-washed.

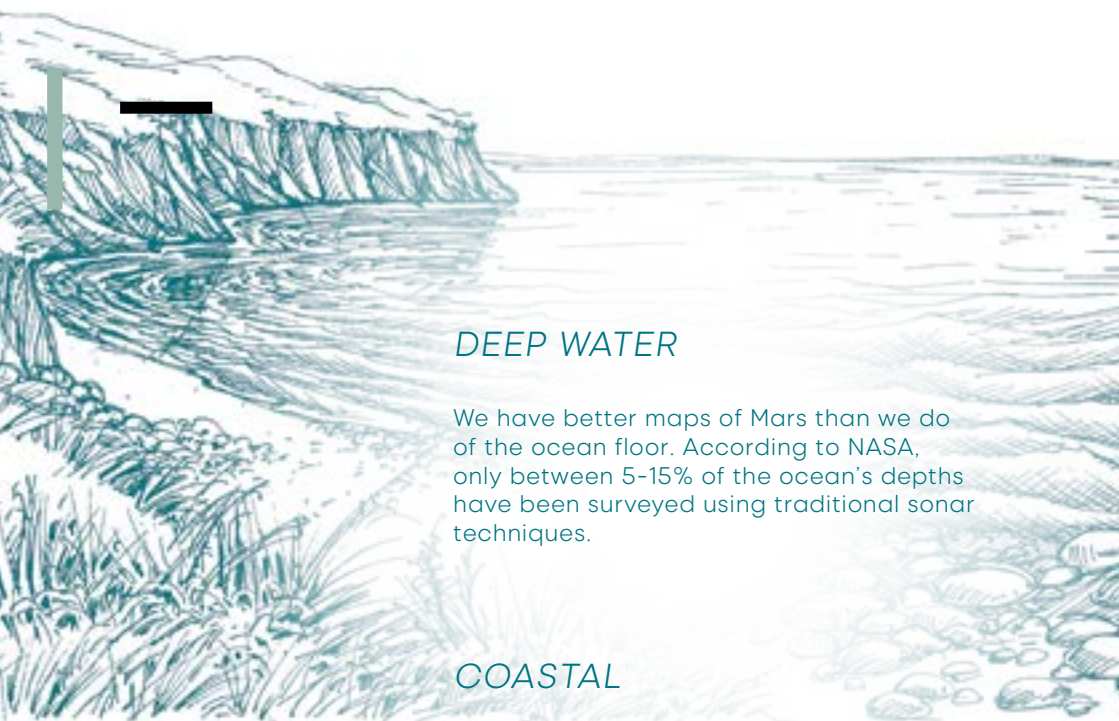
EL CAMINO

MESQUITE-SMOKED CASAMIGOS BLANCO TEQUILA, PINEAPPLE TAPACHE, AGAVE, GRAPEFRUIT, TAMARILLO £16.00



Named after the famous El Camino del Diablo path connecting Mexico and America through the Sonoran desert, this cocktail balances mesquite-smoked tequila with fermented pineapple tapache, tamarillo and grapefruit juices. Sweetened with agave and piloncillo sugar and served on ice.

MARINE



DEEP WATER

We have better maps of Mars than we do of the ocean floor. According to NASA, only between 5-15% of the ocean's depths have been surveyed using traditional sonar techniques.

COASTAL

Plastic pollution not only poses problems for marine life, but can also impact humans too. Microplastics, which are often invisible to the naked eye, have been found in tap water, beer, salt, and all water samples that are collected from the ocean.

GLOWING JELLY

KETEL ONE VODKA, ORANGE LIQUEUR,
SEA FENNEL, GLOW POWDER

£15.00



Explore the darkest depths with the bioluminescence of deep sea life – this drink balances sweet and sour orange liqueur with sea salt and sea fennel. Glow powder lights up your drink as you sip and stir, pondering the unknown depths that lurk below.

SUNSCREEN ON

MEDITERRANEAN HERBAL CORDIAL, EVERLEAF
MARINE, LE ROASTED PINEAPPLE SODA

£15.00



A marine non-alcoholic spirit with roasted pineapple soda and Mediterranean herbs, offering a balanced complexity reminiscent of long days lounging beneath a beach umbrella.

URBAN

LONDON

Did you know that 47% percent of London consists of green space? Take away the private gardens and that leaves 37% of the capital's land given over to Royal Parks, allotments, gardens, and public green spaces.

MUMBAI

Versova's dramatic transformation from filthy to fabulous. Led by spirited young lawyer and environmentalist Afroz Shah volunteers collected a staggering 5.3 million kilograms of decomposing trash and plastic from the 2.5 kilometer stretch of beach over a period of 21 months.

COPPER GARDEN

WHITLEY NEILL CC GIN, LEMONGRASS, JASMINE, LOCAL MEAD, RHUBARB, APPLE JUICE

£15.50



London's royal gardens are celebrated in this tippie crafted from mead fermented from London bee honey, blended with jasmine tea and English rhubarb juice. Fresh, tangy and vegetal notes recall the verdant spaces of this rich world capital.

BOMBINDI

SPICED SALTY MANGO, GINGER, TANGERINE, WHISKEY CREAM

£14.50



The excitement of Mumbai bursts through in this low ABV cocktail where spicy salted mango juice is accented by the heat of ginger and sweet tangerine notes and topped with a whisky cream. Served in a crushed glass, a shoutout to the infamous Versova community beach cleanup.

BAR BITES

Crafted in the same spirit as our speciality cocktails, taking inspiration from the seven biomes



GRASSLAND

GRAZING FIELDS

£8

Baked lamb mince rolls, tangy quinoa soil, garlic chives

MOUNTAIN

SPECK & CHEESE

£8

Parmesan cheese straws wrapped with cured ham & English mustard, elderflower honey drizzle

MARINE

MARINE CORALS

£8

Lemon butter & garlic prawns, fresh coconut crust, pickled samphire

POLAR

POLAR EXPRESS

£8

Smoked salmon & creamy feta cannelloni, salted berry compote, rye toast

URBAN

URBAN POORI

£8

Crispy puffs with a tangy filling of mixed spiced vegetables, mint chutney & mango salsa

DESERT

SAHARA TRAIL

£8

Marinated feta-stuffed Omani dates & piquillo peppers

FOREST

WOODHEAR

£8

Lettuce wraps with shimeji mushrooms in a smoked applewood cheese sauce, crispy shallots, toasted pumpkin seeds

 - vegetarian



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