

## SUNSET SESSIONS

SUNDAY TO FRIDAY | 5PM - 8PM

A curated selection of signature cocktails and wines, as the city turns gold below

## COCKTAILS

-  **SAILOR BREEZE** £15  
Ketel One vodka, Tanqueray gin, Persichetto, Muyu Jasmin liqueur, lime & basil cordial, lime juice  
HERBACEOUS | ZESTY | FRAGRANT
-  **GIRL IN THE GLASS** £15  
Hama rum, KAY sake, Umeshu plum sake, DOM Benedictine liqueur, dragon fruit & lychee blend  
EXOTIC | FRUITY | FOR TROPICAL EXPLORERS
-  **THE BIRD OF SICHUAN** £15  
Casamigos blanco tequila, Casamigos mezcal, Italicus Bergamotto liqueur, Sichuan infusion, agave, fresh grapefruit juice  
REFRESHING | CITRUSY | WITH ZINGY SENSATION
-  **WONDERWAVE** £15  
Casamigos blanco tequila, Muyu Chinotto Nero liqueur, aloe vera wine, marigold infusion  
FRESH | HERBAL | FOR MARGARITA LOVERS
-  **THE SOHO VELVET** £15  
Ketel One vodka, Karminia sweet vermouth, chocolate glaze, Cadello, Caffé borghetti, cherry foam  
SMOOTH | CREAMY | WITH CHOCOLATE NOTES

## S P A R K L I N G &amp; W I N E

- NV **VEUVE CLICQUOT**, Yellow Label, Brut £20  
Reims, France
- NV **BOLNEY** Classic Cuvée Brut £17  
West Sussex, England
- 2024 **LA CADENCE BLANC**, Colombard £10  
Languedoc-Roussillon, France
- 2024 **LA CADENCE ROUGE**, Carignan £10  
Languedoc-Roussillon, France

LIVE DJ · THURSDAY &amp; FRIDAY

S N A C K S

<b>Salted Fried Corn</b>	£6.5	<b>Truffle &amp; Pecorino Nuts</b>	£9
<b>Nocellara Olives</b>	£7	<b>Sourdough &amp; Cultured Butter</b>	£8

T O S H A R E

<b>Wagyu Beef Sliders</b>	£25	<b>Short Rib Beef Croquettes</b>	£15
Wagyu patties, chipotle sauce, Cornish brie, pickles & tomato (3 pcs)		Beef fat Béarnaise	
<b>Portland Crab on Focaccia Toast</b>	£27	<b>Vegetable Croquettes</b>	£13
Chilli & finger lime, brown crab & pineapple purée, aromatic crab jelly		Pickled onion dip   v	
<b>Grilled &amp; Glazed Octopus</b>	£29	<b>Loaded Fries</b>	£14
Cod roe emulsion, tomato & fennel salsa		Parmesan & roasted red pepper sauce   v	
<b>Buttermilk Chicken</b>	£17	<b>Dry-aged Irish Beef Carpaccio</b>	£22
Harissa yoghurt		Wild rocket, 36-month aged Parmesan, preserved tomatoes, beef fat dressing	
		<b>Red Pepper Hummus &amp; Toasted Focaccia</b>	£16
		Grilled peppers, caponata, salsa verde   v	

T O F I N I S H

<b>Artisan Cheese Selection</b>	£24	<b>Tuma Yellow Chocolate Mousse</b>	£15
British & Irish cheeses, truffle honey, dates & biscuits		Banana & spiced rum centre, miso caramel, banana sorbet	
<b>Yuzu Posset</b>	£15	<b>Ice Cream &amp; Sorbet</b>	£14
Bright citrus set cream with blueberry & white chocolate, vanilla shortbread		Daily selection of house-made ice creams & sorbets	
<b>Caramel Custard Tart</b>	£15		
Velvet caramel custard, crème fraîche, sugar-bacon tuile, salted blackcurrant			

A 15% service charge will be added to your bill.

All dishes may contain allergens. Please inform your server of any allergies or intolerances.

v - vegetarian vg - vegan