

THE TERRACE

DRINKS

IN PARTNERSHIP WITH



CLASSICO

Campari Spritz	18
Campari Soda	16
Aperol Spritz	19
American	18

Bicicletta	18
Campari, white wine, Soda, Orange	
Sarti Rosa Spritz	18
Sarti Rosa, prosecco, soda	
Fitzroy Aged Negroni	19
Campari, Gin, Fitz's sweet vermouth blend	
Uva e Carciofo	19
Cynar, Courvoisier, Fitz's Sweet vermouth blend	
Bambi Spritz (non-alcoholic)	12
Crodino, Cranberry Juice	

SPARKLING

175ml / Bottle

Dom Pérignon, 2013, Champagne, France (ve)	55 / 345
Moët & Chandon Brut Impérial, NV, Champagne, France (ve)	20.5 / 112
Moët & Chandon Rosé Impérial, NV, Champagne, France (ve)	25.5 / 125
Veuve Clicquot Brut, NV, Champagne, France (ve)	28 / 142
Veuve Clicquot Rosé, NV, Champagne, France (ve)	29 / 152
Wild Idol Sparkling Brut, Non-Alcoholic, Rheinhessen, Germany (ve)	16 / 83

ROSÉ

175ml / 250ml / Bottle

Minuty Prestige 2024	18 / 24 / 65
M de Minuty	17 / 60
Chateau Minuty Rosé et Or	110
Chateau Minuty 281	155

BEER

Noam Bavarian Lager 340ml	9
Lucky Saint 0.5% 330ml	7

(v) = vegetarian | (ve) = vegan | (ve)** = vegan option available | Adults need around 2,000kcal a day. Please note from time-to-time vintages may vary. 125ml glass available upon request. Prices include VAT. A discretionary service charge of 12.5% will be added to your bill.

THE TERRACE

WHITE

175ml / 250ml / Bottle

Bacchus Chapel Down, 2024 Kent, England	17 / 23 / 61
Suavia Soave Classico 2024, Veneto, Italy	13 / 17.5 / 46
Pulpo Albariño Pagos del Rey, Rías Baixas, 2023 Rías Baixas, Spain (ve)	54
Monte di Sarocco Gavi di Gavi, 2023, Piemonte, Italy (ve)	15.5 / 20.5 / 56
Icauna Chablis, 2020, Burgundy, France (ve)	69

RED

175ml / 250ml / Bottle

Barbera d'Asti, Enrico Serafino, 2021, Piedmont, Italy (ve)	14.5 / 21 / 52
Sainte Marie des Crozes, 2023 'En Rébellion' Organic Pinot Noir Pays d'Oc, France	14 / 20 / 50
Bodegas De Ayala Vina Santurnia Rioja Gran Reserva, 2011 Rioja, Spain	88
Valpolicella Ripasso Superiore, Classico, La Dama, 2020, Veneto, Italy (ve)	19 / 26.5 / 70
Barbaresco "Basarin" DOCG, 2020 Piedmont, Italy	138

FOOD

STARTERS

British rock oysters with yuzu mignonette and tabasco / six 90kcal / dozen 180kcal	28 / 54
Marinated tuna crudo with cherry tomato and raspberry vinaigrette 195kcal	21
Saffron and lemon risotto with pine nuts and crispy kale (v) 520kcal	22
Tricolour salad, vine plum tomato, avocado, buffalo mozzarella, torn basil, extra virgin olive oil (v) 326kcal	16
Buffalo burrata, dressed rocket, balsamic, focaccia 410kcal	17

BITES

Spiced Gordal olives, garlic and chilli 48kcal	5
Crispy polenta fries, parmesan 280kcal	8

STONEBAKED PIZZETTA

Margarita, tomato, mozzarella, torn basil (v) 640kcal	18
Pepperoni, truffle honey 720kcal	19.50

DESSERT

Affogato 200kcal	10
Vanilla ice-cream, espresso	
Sgroppino 180kcal	10
Limoncello sorbet, prosecco	
Classic Italian rum baba 240kcal	12

(v) = vegetarian | (ve) = vegan | (ve)** = vegan option available | Adults need around 2,000kcal a day. Allergies & intolerances: we welcome inquiries from guests who wish to know whether items contain particular ingredients. Before placing your order, please inform a member of the team if anyone in your party has a food allergy or intolerance. Prices include VAT. A discretionary service charge of 12.5% will be added to your bill.