

# HUES OF CULTURE

Our 10 thoughtfully crafted cocktails draw inspiration from the historical use of colours to convey messages and emotions.

● **VERMILION SLING**  
FLORAL, FRUITY, VIBRANT

Tanqueray 10, Pomegranate,  
Milky Oolong Tea, Baiju Ming River,  
Spiced Honey Brandy

● **SILENT BLUES**  
SILKY, BOLD, UMAMI

Suntory Toki Whisky, Bobby's Genever, Cocoa  
Butter, Shitake Sake,  
Apple Reduction

● **ENDLESS HAZE**  
RICH, SMOKY, AROMATIC

Woodford Reserve Bourbon,  
Empirical Symphony 6, Saffron Oloroso Sherry,  
Black Cardamon, Kumquat

● **LUMINOUS HIGBALL**  
SAVOURY, FIZZY, EARTHY

Lost explorer Espadin Mezcal Kol Roja, Blue Cheese,  
Red Verjus,  
Purple Shiso Soda

● **POPPING HEROES**  
FRUITY, SPICY, ZESTY

Bobby's Dry Gin, Empirical Ayuuk, Timur Pepper,  
Cherry Blossom, Pineapple

● **REGALIA**  
ELEGANT, BRIOCHE, SPARKLING

Grey Goose Lavender, Clarified Butter, Mahlab  
Manzanilla, Ube, Champagne

● **LEBRET**  
CREAMY, NUTTY, SWEET AND SAVOURY

Hennessy VSOP Cognac, Pistachio Ice Cream,  
White Chocolate Vignier,  
Pine leaves, Olive Oil

● **SEABORNE RHAPSODY**  
TIKKI, NUTTY, SPICED

Havana 7 Mace, Jasmine Verte, Toasted Macadamia,  
Amontillado Dry Apricot, Roots Tentura

● **VIVID SHADOWS**  
HERBAL, SALINE, REFRESHING

Heradura Plata, Samphire, Tomato,  
White Penja, Ancho Verte

● **ALTER EGO**  
REFRESHING, FRUITY, COMPLEX

Havana 3, Empirical Plum I Suppose, AXIA Mastiha,  
Akashi Tai, Umeshu, Tonka Beans

All cocktails from this menu are priced at £25

