

signature cocktails

chai fizz	19
<i>sapling vodka, kumquat and chai pine, soda water</i>	
cinnamon berry bramble	22
<i>the lakes gin, cinnamon lingonberries, vetiver</i>	
toffee espresso martini	24
<i>flor de caña 12yo rum, coffee vanilla toffee</i>	
chesnut old fashioned	24
<i>the lakes whisky, roasted chestnut maple verjus</i>	
white chocolate colada	22
<i>rémy martin 1738 cognac, coconut white chocolate, pineapple</i>	

crullers

mont blanc
<i>candied chestnut, honey, clementine</i>
pistachio
<i>raspberry, rose, pistachio</i>
caramelised hazelnut
<i>coffee, whiskey, hazelnut</i>
black forest
<i>dark chocolate, sour cherry, tahitian vanilla</i>
cocoa
opalys 33%
<i>malted white chocolate, cherry and almond</i>
manjari 64%
<i>dark chocolate toasted hazelnut and espresso</i>
xocolatl 70%
<i>mexican spiced chocolate</i>

hot drinks

abc mulled wine	15
<i>spiced apple, ginger orange, pandan</i>	
golden toddy	15
<i>oat milk, turmeric saffron, honey</i>	
abc hot toddy	20
<i>michter's bourbon abc spiced winter honey</i>	

executive chef benjamin boeynaems
chef jean-georges vongerichten

crullers & cocoa £65 per person
selection of crullers, choice of hot chocolate

due to the presence of allergens in our kitchen, we unfortunately cannot guarantee any menu item completely free from a particular allergen. all prices are inclusive of vat at the current rate. a discretionary service charge of 15% will be added to your bill.

champagne

billecart-salmon, 'le réserve' magnum, n.v.
26/280

billecart-salmon, 'le rosé', n.v.
35/180

billecart-salmon, 'le blanc de blancs', n.v.
32/60

billecart-salmon, 'cuvée nicolas françois', 2012
55/320

henriot, 'cuvée hemera', brut, 2006
280

laurent-perrier, grand siècle 'iteration 26'
300

billecart-salmon 'clos saint-hilaire', extra brut, 2029
950

krug 'classic beauty', vintage brut, 2008
900

louis roederer, cristal, brut, 2013
600

dom pérignon, brut, 2012
590