

Aperitif

Champagne Brut Tradition Michel Arnould <i>Blanc de noir • raspberry • caramel • grand cru</i>	80	13,5
Prosecco Spumante Fagher Brut Azienda Le Colture <i>Classic • tight dry • lemon zest • crispy</i>	45	8
Red Carpet <i>Beefeater gin • hibiscus • jasmin • plum bitter • wine</i>		14
Rolling Barrel <i>Woodford Reserve • blood orange • honey • cherry • butterfly pea</i>		15
Doctor Earth <i>Vida mezcal • Yellow Chartreuse • basil • lemon</i>		15

Non-alcoholic aperitif

Pink Ferryman <i>Rhubarb • lime • ginger</i>		10
Cultcha Kombucha Original or Apple/ginger <i>Mild • balanced • refreshing • various teas</i>		7

Bites

Tartelette (3 pcs) (vg) <i>Spicy watermelon • feta</i>	8
Irish Mór Nr.3 oysters <i>Vinaigrette / Green apple & wasabi</i>	5/6
Jamon Iberico	14
Blooming onion (vg) <i>Vadouvan</i>	9
Pani Puri (5 pcs) (vg) <i>Chana massala • coriander chutney</i>	9
Bread (vg) <i>Ikra • green harissa</i>	8

(vg) = vegan bite

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