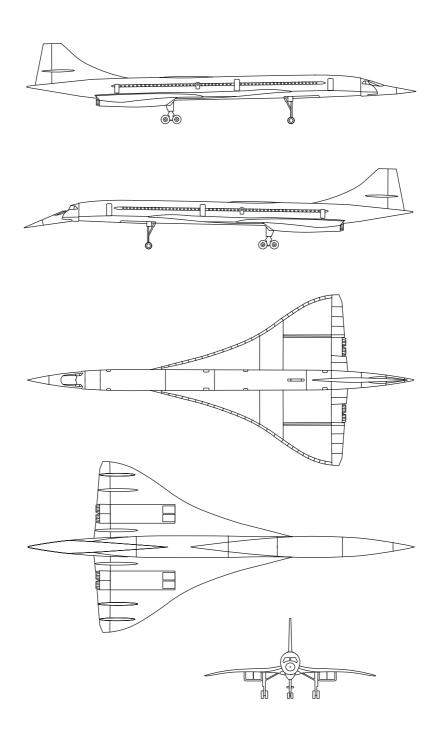


FINE COCKTAIL BAR

SIGNATURE COCKTAILS





MACH I

BENTLEY

A delicate approach on a Whisky Highball, highlighting orchard flavours with asian influences

Plum, Lapsang Souchong, Black Pepper, Milk-Washed Scotch, Soda Water

22

PAPER PLANE

An elevated version of the classic cocktail named after the M.I.A. song "Paper Planes"

Orange, Lemon, Spiced Honey, Bourbon, Amaro

24

AERO CLUB

An exotic Daiquiri magnified into a Spritz
Passion fruit, Campari, White Rum, Champagne



MACH II

ALDRIN

A luscious and bright variation on a White Lady

Orange Blossom Liqueur, Peppermint, Pine, Lemon, Egg White

22

RUSH

An elevated take on a classic Espresso Martini, nuanced, richly textured and moreish

Coconut, Vetiver, Peppermint Coffee, Vodka

24

CALABRIA

Racy and spicy, the Calabria takes the classic Margarita to new heights

Calabrian Pepper, Cinnamon, Saffron, Habanero, Tequila

26

Please inform us of any allergies / dietary requirements.

Our menu prices include VAT.

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



MACH III

HUDSON

An avangardiste approach on the classic Sazerac

Tonka, Quince, Anise, Vanilla, Cognac

26

OLD TRACK

A take on the Old Pal inspired by the flavours and aromas of Islay whiskies

Olive Oil, Lemon, Ginger, Campari, Vermouth, Peated Rye

24

TERRA

A smokey Gimlet with nutty and sweet notes, for a smokey after dinner drink.

Saffron, Woody Almonds, Habanero Pepper, Cooked Agave, Mezcal



MACH

CITRONNADE

Our homemade Lemonade

Lemon Essential Oil, Lemon Juice Soda Water

16

TRAMONTO

An alcohol-free take on the classic Tramonto

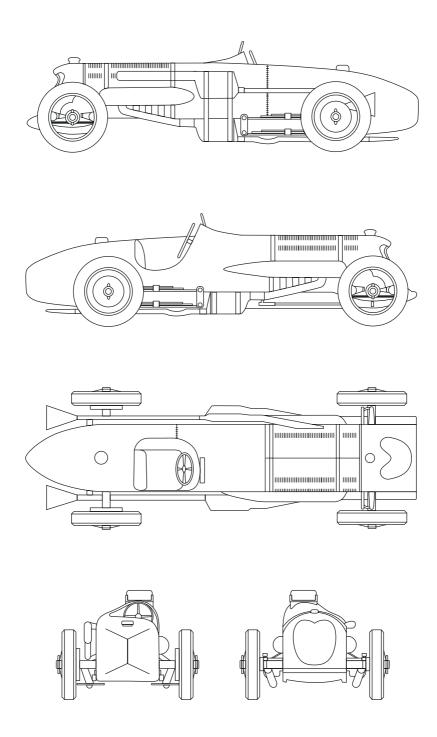
Sauvignon grape, Lemon, Cherry, Aniseed, Soda Water

16

PAMPLUM

A refreshing and bitter drink inspired by Italy

Grapefruit Essential Oil, Grapefruit Juice Red SanBitter





BAR SNACKS

SAVOURY

Leek and Autumn Truffle Tart	36
Mini Beef Burger	42
Smoked Salmon with Cervelle de Canut	43
Pork Pie	22
Ham Croquette and Lincolnshire Poacher	32
British Cheese	22

DESSERTS

Seasonal selection of Sorbet	18
Hazelnut and Coffee Tiramisu	20

A minimum spend of £50 per guest will be applied for outdoor seating.

Our food last order is at 10:30pm daily.

Drink last order is at 11:30pm from Sunday to Wednesday,

01:30am from Thursday to Saturday.

Please inform us of any allergies / dietary requirements.

Our menu prices include VAT.

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



We are delighted to highlight our bespoke creations made daily for our signature and classic cocktails.

Everything is made in our studio with the finest ingredients.