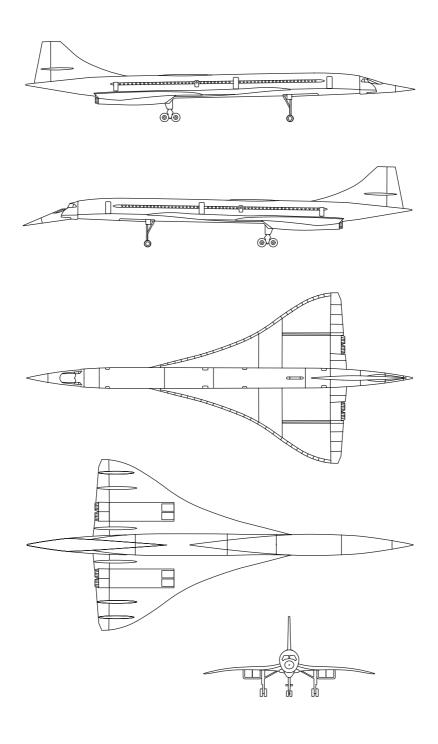


FINE COCKTAIL BAR

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

26



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.



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

RAILTON

Inspired by the famous After Eight pairing, enhanced by the subtle notes of the Hanky Panky cocktail

Cocoa, Spearmint, Vermouth, Fernet, Gin

24



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

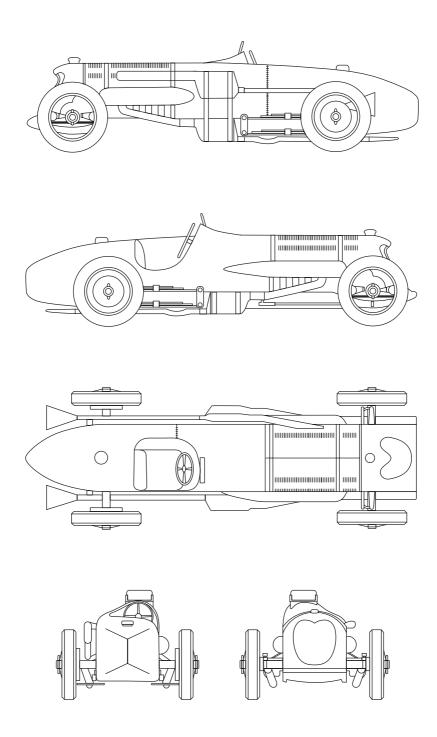
16

PAMPLUM

A refreshing and bitter drink inspired by Italy

Grapefruit Essential Oil, Grapefruit Juice Red SanBitter

16





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.

Calabrian Pepper Olive Oil Tequila * Cinnamon Tincture *
Cinnamon Bud Tincture * Citric Solution * Clarified Citrus
Fruits * Coconut Oil Vodka * Cold Brew Coffee * Dry Essence
 * Earl Grey and Perry Pear Cognac * Fresh and Organic
 Egg White * Ginger Juice * Ginger Tincture * Gooseberry
 Gin * Grapefruit Syrup * Grapefruit Tincture * Grenadine
 Syrup * Ginger Juice * Habanero Pepper Tincture * Java
 Long Pepper Scotch * Lemon Syrup * Madagascar Vanilla
 Tincture * Maldon Salt Solution * Morello Cherry Cordial
 * Orange Blossom Flower liqueur * Orgeat Syrup * Passion
Fruit Cordial * Peppermint Tincture * Quince and Mandarine
Olive Oil Bourbon * Raspberry Syrup * Saffron Tincture * Salt
Solution * Spearmint Tincture * Tangerine Tincture * Vetiver
 Tincture * Rosé Liqueur