

THE ROOFTOP

LONDON

NIBBLES

Vegetable Mix Crisp ^{Vg}	£5
Wasabi Nuts ^{Vg}	£5
Edamame Beans Togarashi ^{Vg}	£6
Crispy Lotus Root with Szechuan Chilli Salt ^V	£6

SOUP & SALAD

Miso Soup (Tofu, Shimeji) ^{Vg}	£8
Shrimp Tom Yum Soup	£10
Chopped Salad with Avocado, Tomato, Lettuce, Radish, Cashew Nuts & Lemon Dressing ^{Vg}	£12
Tuna Tartar, Avocado, Spicy Radish with Ginger Marinade	£14
Crab Salad with Lime & Garlic Dressing	£15
Seared Wagyu Beef Salad with Sesame Vinaigrette	£16

SIDES

Fries with Sriracha Mayonnaise ^{Vg}	£5
Sweet Potato Fries ^{Vg}	£5
Jasmine Steamed Rice ^{Vg}	£5
Chargrilled Stem Broccoli with Sesame Seeds ^{Vg}	£5

SWEET

2 Scoop Sorbet ^{Vg}	£5
2 Scoop Ice Cream ^V	£5
Selection of Mochi ^V	£7
Pineapple Carpaccio & Coconut Sorbet ^{Vg}	£7
Yuzu & Passion Fruit Mousse with Matcha Biscuit ^V	£8
Chocolate Fondant ^V	£8

SOFT DRINKS

Coke	£4.5
Diet Coke	£4.5
Ginger Beer	£4.5
Ginger Ale	£4.5
Lemonade	£4.5
Orange Juice	£5
Water Still / Sparkling 750ml	£5

ICED TEAS & COFFEE

Classic Ice Tea	£4.5
Black Tea, Lemon Juice, Simple Syrup	
Glow	£4.5
Matcha Green Tea, Cucumber, Strawberry & Aloe Vera	
Latte	£4.5
Ground Coffee with Milk or Plant Based Alternative	
Focus	£8
Seedlip Spice, Grapefruit, Mango, Pineapple & Flavoured Herbal Infusion with Ginseng Root	

HOT TEAS & COFFEE

Single Espresso Double Espresso	£4.5
Macchiato, Americano, Cappuccino, Latte or Flat White	£4.5
Tea Black Tea, Turmeric, Fresh Mint, Lavender, Macha, Green Tea	£4.5
Irish Coffee	£14

SMALL PLATES

3 Small Plates	£25
Kimchee Prawn Fried Rice Balls	£8
Prawn Tempura with Sweet Chilli Dressing	£9
Tuna Sashimi	£9
Salmon Sashimi	£9
Vegetable Gyoza with Ponzu Dressing ^{Vg}	£9
Chicken Gyoza with Ponzu Dressing & Parmesan	£10
Bao Bun Chicken Karaage, Gem Lettuce with Sriracha Mayonnaise	£10
Bao Bun Shiitake, Bean Sprouts with Hoisin Sauce ^{Vg}	£10
Crispy Squid with Lemon Gochujang Aioli	£10

FROM THE GRILL

Grilled Salmon Teriyaki	£16
Hasselback Butternut Squash Thai Curry ^{Vg}	£16
Mapo Tofu, Spring Onion, Peanuts with Sichuan Oil ^{Vg}	£18
Miso Glazed Cod, Baby Bok Choy & Sriracha	£20
Wagyu Beef Burger with Cajun Sweet Potato Fries	£20
Dashi, Soybean Curd, Seaweed, Onsen Egg, Truffle, Grated Aged Parmesan with Sourdough Croutons	£21
Soy Glaze Beef Brisket with Gingered Shiitakes & Soy Caramel Emulsion	£22

SIGNATURE COCKTAILS

Jasmine Spritz	£12
Blend of Jasmine & Peach Liqueur, Sparkling Wine	
Botanic Fame	£12
Gin infused Green Cardamom, Crème De Mure, Booker's Bitters, Lemon Juice, Simple Syrup, Club Soda, Cardamom Leaf	
Vamos a Asia	£14
Tequila, Mezcal, Pink Grapefruit Shrub, Yuzu Juice, Himalayan Salt	
The Traveller 'Marco Polo'	£12
Gin Infused Kumquat, Sweet Red Vermouth, Campari Infused Sesame Seeds, Kafir Lime Leaf	
Kyoto Old Fashioned	£14
Japanese Blended Whisky, Plum Wine, Ginger Roots, Purple Shiso Leaf	
Exotic Relish	£12
Vodka, Passion Fruit & Mango Mix, Vanilla Essence, Champagne Foam, Raspberry Dust	
Coral Reef	£13
Blend of Coconut & Pineapple House Rum, Lychee Puree, Citrus mix, Coconut milk, Coconut Flake & Edible Flower	

BEERS & CIDER

Meantime Pale Ale	£5.5
Hells Lager	£5.5
Sassy Cider Classic	£7
Non Alcoholic Beer	£4.5

BRUNCH

Starters

Please choose one of the following:

- Vegetable Gyoza with Kow Choy Oil ^{Vg}
- Crispy Pork Belly Bao, Kimchi Aioli, Granny Smith Apple
- Seaweed & Charred Kai Lan, Goma, Sesame Seeds & Crispy Shallot ^{Vg}

Main Courses

Please choose one of the following:

Croque Fûrén

Steamed Bread, Soy Braised Pulled Pork, Kimchi, Bean Sprouts, Oglesheld & Fried Clarence Court Duck Egg with Fries or Togarashi Fries

Eggs Monarch

Steamed Bun, Severn & Wye Smoked Salmon, Onsen Egg, Yuzu Hollandaise & Shiso Cress with Fries or Togarashi Fries

General Tso Tofu

Roasted Peanuts, Xiaoshing & Confit Garlic Sprouting Broccoli, Steamed Rice & Extra Virgin Sesame Oil ^{Vg}

Three Cups Tempeh & Jerusalem Artichokes

Tiger Skin Peppers, Hazelnut Soy Praline, Toasted Buckwheat, Chilli & Coriander ^{Vg}

Grilled Rib of Beef

Black Garlic & Bonito Compound Butter with Soy Caramel Emulsion with Fries or Togarashi Fries

£29 per person

Add a Mimosa Fizz

(Fresh Orange & Champagne)

£10

Saturday & Sunday 12pm - 3pm

GIN & TONIC

	ABV
Plymouth Gin	£12
Franklin & Sons Natural Indian Tonic Served with Lime, Strawberries & Black Pepper Corn	
Hendricks	£14
Franklin & Sons Elderflower Tonic with Cucumber Served With Sliced Cucumber	
Pink Gin	£14
Franklin & Sons Rhubarb Tonic with Hibiscus Served with Lime & Rosebuds	
Ki No Bi Gin	£18
Franklin & Sons Natural Indian Tonic Served with Ginger & Edible Flowers	
Ki No Tea Gin	£20
Franklin & Sons Pink Grapefruit Tonic with Bergamot Served with Pink Grapefruit	
Seedlip Grove (Non-Alcoholic)	£10
Pink Grapefruit Tonic with Bergamot Served with Grapefruit	

^V Vegetarian ^{Vg} Vegan

If you have any allergies or food intolerances, please speak to a member of our staff about your requirements before ordering.
All prices are in GBP & are inclusive of VAT at the current prevailing rate.
Please note that a discretionary service charge of 12.5% will be added to your bill.

WINES

CHAMPAGNE & SPARKLING WINE

Hambledon Hampshire, England	125ml Bottle £15 £75
Veuve Clicquot Brut Reims, France	£17 £85
Veuve Clicquot Rose Reims, France	£21 £135
Arteis Rose Reims, France	£160
Ruinart Blanc De Blanc Reims, France	£185
Krug Grande Cuvee Reims, France	£395

RED WINE

Leopards Leap, Merlot, 2017 Western Cape, South Africa	175ml 500ml Bottle £9 £22 £33
Gougenheim, Pinot Noir, 2017 Mendoza, Argentina	£10 £26 £45
Zapallares, Cabernet Sauvignon, 2016 Curico, Chile	£14 £36 £55
Black Rock, Malbec, 2019 Mendoza, Argentina	£13 £33 £45
Château La Tour Cordouan, 2016 Bordeaux, France	£57
Elderton, Shiraz, 2015 Barossa Valley, South Australia	£60
Château La Grave, Figeac, 2012 Bordeaux, France	£79

WHITE WINE

Rikus Neethling, Sauvignon Blanc, 2018 Western Cape, South Africa	175ml 500ml Bottle £9 £22 £30
Montauto, Vermentino Tuscany, Italy	£11 £28 £45
Valserrano, Rioja Reserva, 2017 Valserrano Barrica, Spain	£14 £36 £54
Chablis Domaine d'Elise, 2017 Burgundy, France	£15 £42 £63
Jean Becker, Riesling, 2016 Alsace, France	£12 £30 £45
Sancerre Les Chailloux, 2017 Domaine Claude Riffault, France	£62
Les Vallins, Condrieu, 2016 Northern Rhone, France	£95

ROSÉ WINE

Ochoa Rosado de Lágrima, 2018 Navarra, Spain	175ml 500ml Bottle £11 £28 £42
Château Léoube Rosé, 2018 Cote De Provence, France	£14 £40 £60

SWEET WINE

Quinta Da Silveira 10 Year Old Tawny, 2012 Douro, Portugal	100ml 125ml Bottle £10
Tokaji, Noble Late Harvest Furmint Oremus, Hungary	£14 £35
Domaine Rousset-Peyraguey, 2007 Sauternes, France	£20

THE ROOFTOP

LONDON

SPIRITS

~~~~~ VODKA ~~~~~		~~~~~ GIN ~~~~~	
Wry	£9	Plymouth	£10
East London Liqueur Co.	£11	Sipsmith	£11
Tito's Handmade	£11	Sipsmith Sloe	£12
Konik's Tail	£11	Hendricks	£12
Ciroc	£12	Botanist	£13
Stolichnaya Elit	£15	Star of Bombay	£13
Belvedere	£16	No.3	£13
~~~~~ RUM ~~~~~		Cotswolds	£13
Havana 3yr	£9	Sacred	£14
Flor De Caña 4yr	£9	Bathtub Old Toms	£14
Flor De Caña 7yr	£10	Tanqueray No.10	£14
Havana 7yr	£10	Sipsmith VJOP	£15
Diplomatico Reserva Exclusiva	£15	Plymouth Navy Strength	£15
Mount Gay XO	£15	Monkey 47	£18
Ron Zacapa Centenario 23yr	£19	~~~~~ IRISH WHISKEY ~~~~~	
El Dorado 15yr	£20	Jameson	£10
~~~~~ TEQUILA & MEZCAL ~~~~~		Bushmills Black Bush	£10
Ocho Blanco	£11	Kinahan's	£14
Ocho Reposado	£11	Red Breast 12yr	£18
Tapatio Blanco	£13	~~~~~ RYE WHISKEY ~~~~~	
Ocho Añejo	£17	Bulleit	£13
Illegal Joven Mezcal	£18	Rittenhouse 100 Proof	£15
Casamigos Blanco	£18	Sazerac Straight	£15
Casamigos Reposado	£21	~~~~~ JAPANESE WHISKEY ~~~~~	
Casamigos Añejo	£23	Nikka From The Barrel	£15
Don Julio 1942	£43	Suntory Hibiki Harmony	£20
~~~~~ BOURBON ~~~~~		Nikka Coffey Grain	£22
Bulleit	£10	Suntory Hakushu 12yr	£62
Maker's Mark	£12	~~~~~ BLENDED SCOTCH ~~~~~	
Four Roses Small Batch	£12	Chivas Regal 12yr	£10
Maker 46	£15	Naked Grouse	£10
Woodford Reserve	£18	Copper Dog	£11
~~~~~ COGNAC ~~~~~		Johnnie Walker Black Label	£12
Martell VS	£10	Chivas Regal 18yr	£22
Remy Martin VSOP	£13	Johnnie Walker Blue Label	£62
Remy Martin XO	£50	~~~~~ SINGLE MALT ~~~~~	
~~~~~ GRAPPA ~~~~~		Talisker 10yr	£13
Marolo Grappa Di Brunello	£12	Glenkinchie 12yr	£15
Marolo Grappa Di Moscato	£15	Glenfiddich 15yr	£16
~~~~~ CALVADOS ~~~~~		Caol Ila 12yr	£16
Camut 6yr	£24	Auchentoshan Three Wood	£17
Château Du Breuil 15yr	£25	Macallan 12yr Fine Oak	£18
~~~~~ APERITIF ~~~~~		Oban 14yr	£19
Aperol	£10	Glenmorangie Nectar D'Or	£19
Campari	£10	Lagavulin 16yr	£20
Kamm & Son's	£12	Dalmore 15yr	£23
~~~~~ LIQUEUR ~~~~~		Springbank 15yr	£25
Taylors Velvet Falernum	£10	Highland Park 18yr	£42
Bailey's	£10	Balvenie Portwood 21yr	£53
Cointreau	£10	Macallan 18yr Sherry Oak	£69
Evangelista Amaretto	£10	Dalmore King Alexander III	£69
Evangelista Limoncello	£10		
Benedictine	£10		
Grand Marnier	£10		

All spirits are served at 50ml.  
25ml is available at half the price.