

ORANGERY MENU

Type:	COCKTAIL & WINE	Curated by:	SAŠA RUVIDIC	
Where:	ORANGERY	Social:	@TTLIQOUR	
NEGRONI SBAGLIATO		DRINK TO FORGET-ME-NOT		
Select Aperitivo, Sweet Vermouth, Prosecco. £10		Cazadores Blanco Tequila, Blue Curaçao, Lime, Three Cents Pink Grapefruit Soda, Tajin. £10.50		
DARK 'N' STORMY		THYME IS A FLAT CIRCLE		
Bacardi Ocho Dark Rum, London Essence Ginger Beer, Lime, Bitters. £10		Bombay Sapphire Gin, Lemon, Thyme Syrup, Double Dutch Cucumber & Watermelon Soda. £10.50		
THE DORIAN			FEELING PEACHY	
Buffalo Trace Bourbon, Hazelnut Syrup, Chocolate Bitters, Orange. £10		Hennessy VS, Isles Aperitif, Peach Syrup, London Essence Soda. £10		
Spirits served as 25ml measures and multiples thereof				

WHITE

SASSI BIANCO

Light and bright, with citrus and apple notes. Dry with a mineral flinty finish.

£9.00 (175ml) £33 (Bottle)

ALOIS FIANO CAMPANIA

Medium bodied, stone fruits; yellow peach and apricot with Mediterranean herbs and flowers.

£40

RED

SASSI ROSSO MONTEPULCIANO

Damsons, dark cherries, tobacco, a delicate note of undergrowth, with a dry and long finish.

£9.00 (175ml) £33 (Bottle)

STOCCO PINOT NERO

Fresh, dry and with a soft finish. Notes of fresh berries and violet.

£40

SPARKLING

LE PIANURE PROSECCO

An elegant and rich sparkling wine. Floral and fruity with notes of apple, peach and citrus.

£8 (125ml) £40 (Bottle)

ORANGE

PARO BIANCO TOSCANA

Unfiltered with hosts of orange zest, tangerine and green tea. Juicy and textured with a long, clean finish.

£45

ROSÉ

LE PIANURE

Light and refreshing, dry but with a vibrant character of cherry blossom and raspberry. £8 (175ml) £30 (Bottle)

LAMBRUSCO

PALTRINIERI SOLCO

Rich and fruity lightly sparkling red wine. Juicy berries with a dry finish. Drink chilled.

£45

CHAMPAGNE

MOËT

£65

BEER & CIDER

Signature Brew Studio Lager Signature Brew Roadie IPA Umbrella London Rhubarb Cider

£5

Wine Served as 175ml measure as standard. 125ml available on request Food and drink may contain nuts and/or other allergens - please make your server aware of any allergen requirements.