

COCKTAILS

Chemistry	20
A double cocktail to share Rhubarb, rose, cardamom, Hendrick's, Prosecco	
Flying Camel	12
Ketel One Botanical, Cointreau, grapefruit, sumac, rose	
Champagne Martini	14
Pierre Mignon Champagne, vodka, orange bitters	
Meshugenah	10
Cuervo Gold, apple juice, lemon, fresh chili	
Summer High	13
Hendricks Mid Summer Solstice, CBD oil, violet, Green Chartreuse, egg white	
Spirit of Christmas	11
Smokey Monkey Shoulder, Heering Cherry, banana liqueur, cherry powder	
Spiced Mule	11
Monkey Shoulder, ginger ale, lime, chilli, agave	
The Cure	12
Reyka vodka, orange juice, ginger, honey, turmeric	
Toxic Passion	13
Rum, passion fruit, lime, basil syrup	
Honey & Smoke	13
Monkey Shoulder, hickory smoked honey, white truffle	
Peach	11
Kamm & Sons, peach liqueur, lemon, prosecco	
Basil & Mint Sour	13
Basil infused Hendricks, cucumber, mint, lime	
Camomile Pisco	12
Gin, pisco, lemon, grenadine	
Pomegranate & Ginger	11
Tequila, pomegranate, lime, ginger	
Prosecco Gazoz	9
Choose from our delicious Gazoz flavours	

SOFTS

Coke / Diet Coke	3
Fresh Lemonade	3.5

HOT DRINKS

Espresso / Double	2/3
Americano	3
Flat White	3.5
Cappuccino	3
Fresh Mint Tea	3
Almond / Soya / Oat milk	0.5
Tea Pigs	3
Camomile, Earl Grey, Breakfast, Green Tea & Mint, Apple & Cinnamon, Peppermint	
All our coffee is 100% Arabica	

25ml/50ml

25ml/50ml

APERITIF

Aperol	4/7
Campari	5/9
Cocchi Torino	4/7
Cocchi Americano	5/9
	5.5

BEER

Goldstar Unfiltered 4.9%	5.5
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LIQUER

Amaretto	5/9
Arak	5/9
Green Chartreuse	5/9
St. Germain	4/7
Cherry Heering	4/7
Chambord	4/7
Pernod Absinthe	6/11
Tia Maria	3/5

SPIRITS

GIN

Bombay Sapphire	5.5/10
Hendricks	6/11
Sipsmith	6/11
Tanqueray No. 10	7/12

WHISKY

Monkey Shoulder	5/9
Jameson	4/7
Talisker 10yrs	5/9
Glenfidich IPA	6/11
Glenfidich 12 Reserve	6.5/11
Glenfidich 15 Solera	7/13
Balvenie 12yrs	6.5/11
Balvenie 14yrs	7/12
Balvenie 17yr	13/24
Aberlour 10yr	6/11
Lagavulin 16yr	8.5/15
Oban 14yr	10/18

VODKA

Ketel One	5.5/10
Stolichnaya	5/9
Belvedere	7.5/13
Reyka	5/9

RUM

Havana 3yrs	5/9
Havana Club 7 yr	7.5/13
Malibu	4/7
Cana Brava	6/11
El Dorado 12 yr	7.5/13
Ron Zacapa 23 yr	8.5/15

TEQUILA & MEZCAL

Olmecca Altos	6/11
Don Julio Blanco/Reposado	7.5/13
Vida Mezcal	8.5/15

BOURBON&BRANDY

Bulleit Bourbon Bulleit	6/11
Rye	7.5/13
Cognac Courvoisier	4/7

GAZOZ

Grapefruit & Thyme (add Arak £8.5)	5
Blackberry, Lavender & Mint (add vodka £8.5)	5
Grape & Ginger (add gin £8.5)	5

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of products serve here. We understand the danger to those with allergies, please speak to the member of staff who will be happy to advise you.

All spirits served as 25ml/50ml accordingly.

12.5% optional service will be added to all bills, all of which is distributed amongst staff with no further deductions made, aside from those charged by our credit card provider to handle the transaction.

BALA BAYA

TASTING MENU

£42^{pp}

Chickpea Hummus

Mixed spices, pine nuts, pickled chillies, tomato pulp, pita

Cauliflower & Roe

Cauliflower florets, fermented harissa, sweetcorn, black pepper, cured fish roe

Mackerel & Harissa

Confit mackerel, Harissa, Sharon fruit, mustard cress

Wild Tomatoes

Mooli, pickled red onion, coriander, Manouri, blackberry vinaigrette

Crispy, Sticky, Crunchy

Chicken thighs, bitter orange, harissa, kimchi, butternut squash puree, hazelnuts, sumac

Cheeky

Ox cheek, aubergine, plum tomato, beef & date jus

TASTING MENU

£53^{pp}

Chickpea Hummus

Mixed spices, pine nuts, pickled chillies, tomato pulp, pita

Smashed Roasties

Potato, celeriac & macadamia puree, nutmeg, black truffle

Cauliflower & Roe

Cauliflower florets, fermented harissa, sweetcorn, black pepper, cured fish roe

Laffa Couture

Iraqi flat bread, slow roasted lamb, smoked sticky plum, radish & chervil

Aubergine Mess

Blackened aubergine, soft herbs, tahini, lychee

Lamb Parcel

Spiced bulagr wheat, caramelised onion, tahini

Fish & Fennel

Burnt sage, fresh fennel & soft herbs, vine tomatoes, butter & arak

Burnt Babka

Chocolate & hazelnuts, plums, whisked anglaise

The Cheesecake

or

White chocolate, salted caramel, banana fritters, tahini crumble

or

Malibu Malabi

Coconut, orange blossom, mango, yuzu, sumac, rose

DESSERT

Burnt Babka

Chocolate & hazelnuts, plums, whisked anglaise

The Cheesecake

or

White chocolate, salted caramel, banana fritters, tahini crumble

or

Malibu Malabi

Coconut, orange blossom, mango, yuzu, sumac, rose

DESSERT

The tasting menus are served sharing style for a minimum of 2 people.

The whole table must dine from the same menu.