



ARTESIAN

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DUALITY MENU

This cocktail menu celebrates the
very essence of Artesian.

Combining imaginative and progressive
mixology with refined, effortless style,
Artesian embodies the two sides of
modern hospitality.

The Duality Menu embraces the
inherent nature of containing two
opposite parts, reconciling them like
two sides of the same coin.

Seven dualities for 14 cocktails
showcase flavours that, starting
from a common element, take
two different directions
and forms.

Explore, embrace and enjoy.

All prices are inclusive of VAT at the standard rate. A discretionary service charge of 12.5% will be added to your bill.
As allergens are present in our kitchen and some of our ingredients 'may contain' warnings, we cannot guarantee menu
items will be completely free from a particular allergen.

Spirit



A light, ethereal foam that lifts the spirit for a perfect mix of blooming, floral flavours.



Suntory Haku Vodka

Pisco

Lime juice

Dulce de leche

Italicus Rosolio di Bergamotto

Jasmine

Egg white

21

Mount Gay XO Barbados Rum

Belsazar Riesling Vermouth

Dulche de leche

Miso

21

A spirit-forward blend, this indulgent libation persists on the palate with its velvety texture.



Matter

Past



Traditional ingredients mixed up into a refined, classic style cocktail that delivers gentle and woody notes.



Suntory Roku Gin

Lemongrass

Cocchi Extra Dry Vermouth

Mint extract

Olive oil

Enoki

13

Michter's Bourbon

Olive oil

Palo santo

Olive leaf bitter

21

Past and tradition re-imagined. Fresh and herbaceous, this elegant mix comes into a futuristic serve.



Future

Moon



A light Spritz style cocktail with pleasantly fruity and smoky notes for a cool and soft energy kick.



Boatyard Vodka

Disaronno

Montelobos Mezcal

Genmaicha

*London Essence Blood Orange
& Elderflower Tonic*

Oddbird Rosé Sparkling Rosé Non-Alcoholic

21

Non-Alcoholic alternative with Atopia Spiced Citrus and Everleaf

13

Casamigos Blanco Tequila

Thai basil

Yuzu

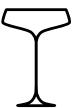
Elderflower

Milk

Taittinger Brut Réserve

21

*Reinvigorating and perseverant,
this liquid creation offers sweet
and sour notes conveyed by
floral and citrusy elements.*



Sun

Amo



The most beloved cocktail, reinterpreted using some of the least favoured ingredients. A sharp umami blend that reconciles contrasting elements.



Campari

Glenfiddich Grand Cru 23 YO

Cynar

Blue cheese

Artesian's secret umami essence

26

Tanqueray London Dry Gin
Christian Drouin VSOP Calvados
Discarded Banana Peel Rum
Muyu Chinotto Nero
Watermelon
Soy Yogurt
Jade Sword Green Tea

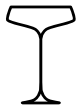
21

The world's most beloved ingredients, reimagined in a cocktail style that has fallen out of favour. A refreshing explosion of flavours.



Odi

Good



This cocktail celebrates everything we love about passion fruit and wine, with their 'good', edible fruits, resulting in an elegant sour mix with herbal notes.

Singleton of Dufftown 12 YO

Grand Marnier

Chambord

Savoia Americano

Passion fruit husks

Wine reject

21



Hendricks Neptunia

Chablis wine

Passion fruit

Tomato water

21

Non-Alcoholic alternative with Atopia Hedgerow Berry

13

Celebrating the usually discarded components of wine and passionfruit, these allegedly 'evil' ingredients deliver a wonderfully bitter, sharp blend.

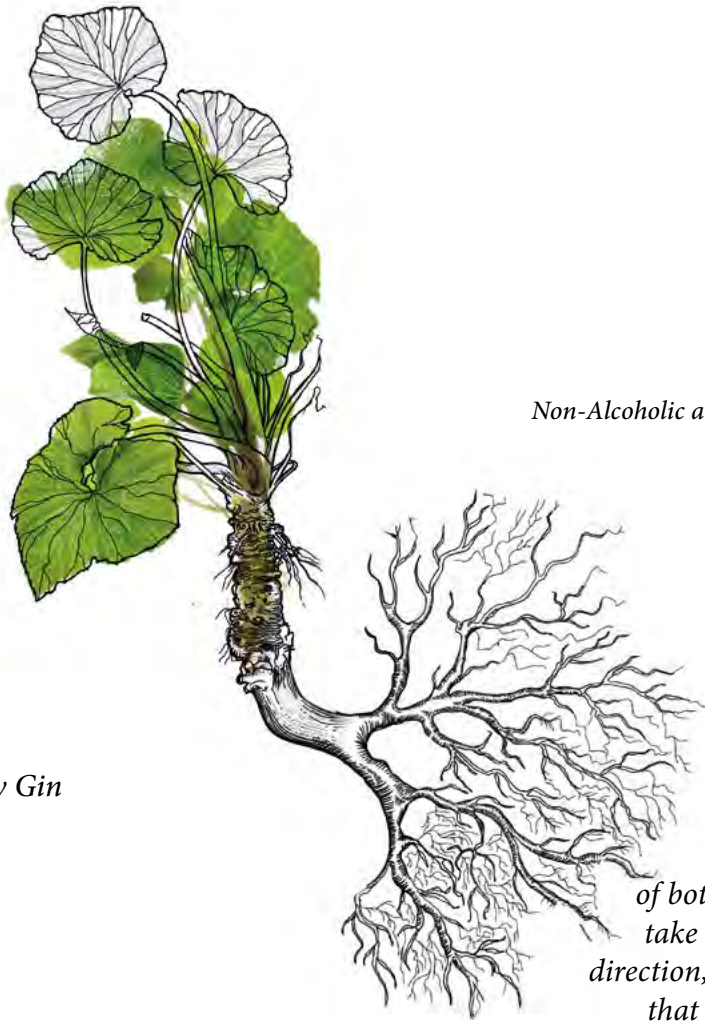


Evil

Light



Dry and herbal with a warming touch of breadiness to fully express the flavours and aromas of ingredients grown in the light.



Casamigos Mezcal

Herradura Blanco Tequila

Amaro Montenegro

Lime

Galangal

Wasabi

21

Non-Alcoholic alternative with Seedlip Spice 94

13

Monkey 47 Schwarzwald Dry Gin

Tio Pepe Fino Sherry

Bread

Wasabi leaves

21

The herbal notes of botanicals and roots take an edgy and sour direction, like all creatures that grow in the dark.



Darkness

Right



A tropical take on what can be considered a classic and conventional cocktail. Fruity notes harmoniously blended with powerful, complex flavours.

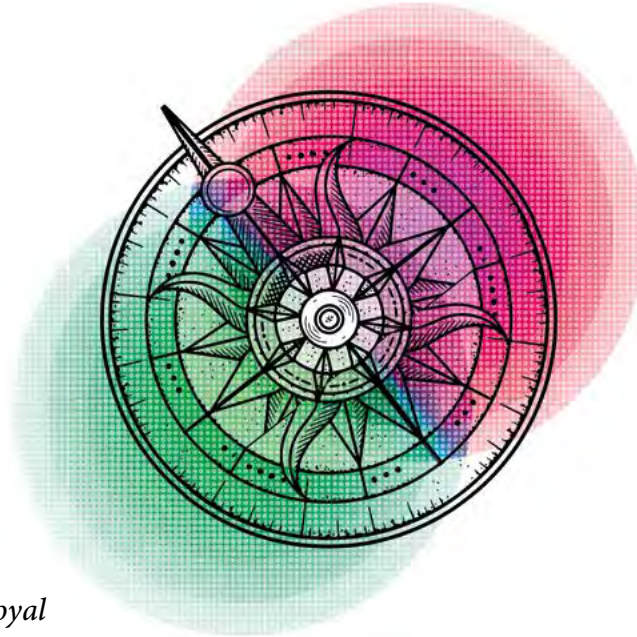
Ketel One Vodka

Martini Fiero

Mango

Maple Verjus

21



Woodford Reserve Rye

Rémy Martin 1738 Accord Royal

Apricot Eau de Vie

Mango

Ethiopian Passion Berry

Absinthe

21

A deconstructed take on the mango from Right results in an unconventional garnish, sitting on top of a long, bitter and fruity libation.



Wrong

ARTESIAN



TIMELESS
CLASSICS

A selection of
Artesian favourites.

a

The Bridge

Our own Head Bartender's prized cocktail.

Patrón Silver tequila . Martini Ambrato

Rhubarb cordial . Tomato water

21

The Godfather

The Macallan 18 . Artesian's Amaretto

50

Chicago Fizz

Zacapa 23 . Ruby Port . Lemon

Egg white . Soda

22

Fish House Punch

Appleton Estate Rum 12 YO

Courvoisier VSOP

Peach Brandy . Lemon juice

22

Army and Navy

Tanqueray No.10 Gin . Orgeat . Lemon


21



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