

SWEET ADMIRATION



KETEL ONE VODKA LONDON ESSENCE PEACH AND JASMINE VANILLA & CHARRED PEAR WINE EVE LAB CREAM SODA

We take all parts of the pear - core, skin, seeds, flesh and stems - and poach them with flat Champagne and vanilla. We pair this with Vodka and our lab-made cream soda and transfer all to our FizzIQ machine, to carbonate and add that touch of sparkle.



DANCE AROUND THE SLUSHIE MACHINE



CAZCABEL BLANCO TEQUILA
DISCARDED BANANA PEEL RUM
BANANA & PANDAN LIQUEUR
SALTED COCONUT CORDIAL
CHARRED CINNAMON
RICE MILK

1.4 million bananas are wasted in the UK every day.

We only use over-ripened bananas - the flesh is blended with pectin and turned into a juice. The always discarded skins are covered in sugar, to extract all the essential oils and flavour. We then add pandan to make a pretty special liqueur.

Hooray for the humble banana!



SEEDLESS



EVERLEAF MOUNTAIN WAVE LENGTH RUBY APERITIF NITRO-FROZEN GRAPES LONDON ESSENCE PINK GRAPEFRUIT

We extract the juice, colour and tannins from grapes by covering them in a sugar and acid mix. We then blister in liquid nitrogen, to macerate and bring out all the flavour of that beautiful grape.



TO THE COAST







EVERLEAF MARINE OYSTER LEAF SODA LIME SHERBET YUZU SALINE

Using the Lab water bath, we slow cook oyster leaf and yuzu, at 30°C, into Everleaf Marine. We add lime sherbet and bubbles to give you a real sense of ocean air.

