



# SHIMMER 18.5

BUTTERFLY PEA TEA RENAISSANCE GIN  
EVERLEAF FOREST  
ITALICUS  
CITRUSCELLO  
LEMON SHERBET  
LONDON ESSENCE PEACH AND JASMINE



Citruscello was created to use the remainder of the citrus fruits that we had, where the zest had been used for garnish and the juice had been used for other cocktails. Typically, this fruit would simply be thrown away. However, making a citruscello (a take on limoncello) is a great way to utilise this spent fruit. Pairing this with butterfly pea Gin and jasmine makes for a super refreshing, effervescent drink.

Not all ingredients listed. Please advise your waiter of any allergies or intolerances. A discretionary 10% service will be added to your final bill.