

BAR BITES

OLIVES (VG) choose: Ligurian black or Nocellara del Belice	7
PISTACHIOS (VG) lemon, salted	7
ALMONDS (VG) roasted, salted	7
TUNA TATAKI mustard su-miso, fried shallot	28
ROCK SHRIMP gochujang yuzu aioli	22
MINI TACOS choose: wagyu, tuna or mushroom (v) crispy wonton, spicy tomato ponzu, red onion, cilantro, jalapeño	20
BEEF SLIDERS teriyaki glazed, kimchi cucumber, provolone cheese, coleslaw	22
TEMPURA CALAMARI spicy mayo, burnt lime	20
CRISPY TOFU (VG) gochugaru, cucumber, green onion	18
GYOZA choose: beef or vegetables (v) spicy tomato ponzu, green onion	10
EDAMAME choose: kimchi butter or maldon sea salt (vg)	4/6



(v) vegetarian, (vg) vegan.
Please inform our team of any allergies or intolerances when
ordering. For full allergen information, scan the QR code.

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COCKTAILS

A journey through England’s Georgian gardens, from the walled orchards of country estates to the wildflower meadows that bloom with the seasons. Delicate roses climb ancient walls, quince and apple trees bear golden fruits, and lavender dances on the breeze. As the year unfolds, the gardens transform—buds unfurl in spring, summer welcomes fruits and herbs, autumn deepens with spice, and winter stills into crisp, frosted serenity.

These cocktails capture the rhythm of such seasons, blending the refinement of English horticulture with an elegant Asian influence. The warmth of shichimi spice, the delicate umami of sake, and the herbaceous brightness of basil add an unexpected yet seamless harmony of tastes, much like the way distant cultures and traditions intertwine across continents.

Each sip is a story—of nature’s creative wildness, of heritage and innovation, of gardens in constant, graceful motion.

Enjoy the journey.

Spring		
Georgian Martini	20	
vodka, Cocchi Americano, samphire, oyster leaf		
a coastal twist on a martini, inspired by samphire-covered Georgian shorelines with a delicate taste of the sea.		
Blossom Americano	20	
gin, Mancino sakura vermouth, Beesou honey liqueur, raspberry and orange blossom soda		
a sultry nod to trade routes and exotic fruits once introduced to British estates, merging East and West in playful harmony.		
Summer		
Crimson Bloom	20	
Ocho tequila, kumquat liqueur, hibiscus tea, lime, shichimi togarashi, bergamot and mandarin soda		
a floral and spicy fusion, capturing the vivid allure of hibiscus and the zesty brightness of kumquats —treasured fruits past and present.		
Neroli Sour	20	
The Lakes The One, neroli, kumquat, lime, miraculous foamer		
an elegant and floral highball that pays tribute to richly scented rose gardens and a love for aromatic herbs.		
Autumn		
Quince Orchard	21	
sloe gin, quince jelly, lavender, lemon, Nyetimber		
inspired by the quince trees in English gardens, this cocktail blends harvest-rich tart, sweet, and floral flavours.		
Golden Dawn	20	
dark rum, velvet falernum, hibiscus, apple, rose lemonade		
a tropical and refined take on falernum’s spiced sweetness, celebrating sunlit mornings in a rustling estate garden.		
Winter		
Grand Roastery	20	
Remy Martin VSOP, Julius coffee brew, Galliano, banana, butter		
a velvety, warming drink reminiscent of 18th-century coffee houses where scholars and socialites mingled.		
Walnut Estate	20	
bourbon whiskey, Oloroso Sherry, honey water, black walnut bitter		
an ode to the serene walnut trees of English estates, this cocktail balances deep, nutty sherry notes with golden honey.		

Mocktails		
Holloway	14	
Everleaf Mountain, quince jelly, lavender, lemon, Saicho Jasmine		
the depth of Everleaf Mountain meets the warm sweetness of quince, lifted by zesty lemon and soothing lavender.		
Summer Solstice	14	
Seedlip Grove, hibiscus, lime, mint, apple		
a radiant blend of spice and citrus, this cocktail is inspired by sun-drenched orchards and the warmth of the tropics.		
Ember	14	
Seedlip spice, lime, chai, mandarin and bergamot soda		
celebrating light and warmth, blending lime, mandarin, and bergamot with deeper, spiced undertones.		
Classics		
Moscow Mule	19	
vodka, ginger beer, lemon		
Margarita	19	
tequila, Cointreau, lime		
Old Fashioned	19	
bourbon whiskey, angostura, sugar		
Negroni	19	
gin, Campari, sweet vermouth		
Martini	19	
gin or vodka, wet or dry, lemon or olive		
Beer		bottle
Noam Lager 330ml		9
Saporo 330ml		9
Meantime IPA 330ml		9
Peroni 0% 330ml		8
Selection of Soft		
Freshly Pressed Juice		8
choose: orange, apple, grapefruit or carrot		
Soft Drinks		5
Still Water		6.25
Sparkling Water		6.25