

NOPI MENU

NIBBLES

Kimchi arancini, green tahini, grana padano.....	7.5
Ottolenghi roasted spiced nuts.....	6.5
Wildfarmed sourdough focaccia, Honest olive oil.....	6

VEG

Burrata, poached rhubarb, tarragon, coriander seeds.....	17
Aubergine, lime achar, coconut flakes, black lime.....	16.5
Fine beans, pickled walnut crème, tropea onion, Manchego.....	16
Maple beetroot, agrodolce, whipped goat's cheese, pickled herbs.....	16
Char-grilled asparagus, chickpea puree, preserved lemon toum, togarashi.....	18
Lemongrass sweet potato fritter, smokey chilli kumquat jam, crème fraiche.....	18.5
Valdeon cheesecake, beetroot, thyme honey, almonds.....	20

FISH & MEAT

Charred tiger prawns, lime leaf tamarind, apple, Thai basil.....	27.5
Mackerel crudo, green tomato gazpacho, curry leaf oil.....	24.5
Grilled ox tongue, baharat spiced butter sauce, roscoff onion, watercress.....	24
Amba lamb kofta, roasted pepper, pickled kohlrabi, burnt butter yoghurt.....	26

MAINS

Mushroom risotto, green chilli sambal, parmesan.....	29
Blackened chicken, pickled pandan ginger, mandarin crispy leek.....	39
Seared duck, spiced cherry glaze, grilled tardivo, Aleppo chilli.....	46
Old Spot pork chop, apricot salsa, lechon sauce.....	36
Sea bass, sun dried pepper, crispy couscous tabbouleh.....	41
Halibut, XO Beurre Blanc, confit leeks, green peas.....	52

SIDES

Butterhead lettuce, mixed seeds, yuzu.....	8.5
Roasted carrots, curry leaf (no dukkah).....	8.5
Baharat-buttered new potatoes, tarragon.....	8.5
Wolveslane radish, endive, apple vinaigrette.....	13.5

Please let your waiter know if you have any food allergies

Prices are inclusive of VAT/ A discretionary 12.5% service charge will be added to your bill

COCKTAILS

HOUSE COCKTAILS

Hiro

Laphroaig 10yo scotch whiskey, Hamada Daiyame shochu, jasmine, nashi pear syrup.....14.5

NOPI Negroni

No.3 London Dry Gin, Campari, Martini Rubino.....14.5

Italian Job

Malfy Limone gin, Campari bitter, Limoncello, Grapefruit syrup, tonic.....14.5

Bailado

Abelha cachaça, Genepi, shiso, basil syrup, lime, Ms Better's Foam.....15

Golden root

Woodford Rye whiskey, Beesou aperitif, carrot and cinnamon syrup, lemon.....14

Empirical Manhattan

El Dorado 15 rum, Nashi Pear Sake, Ayuuk and Cynar.....15

MARGARITA

Infante

Ocho Blanco tequila, lemon juice, oat orgeat.....15

Cadillac Margarita

Ocho Reposado tequila, Grand Marnier, Amaro Montenegro, lime juice.....15

Tommy's Margarita

Ocho Reposado tequila, lime juice, agave syrup.....14

CLASSICS

Corpse Reviver #2

Gin, Lillet blanc, triple sec, lemon juice, absinthe.....14

Moscow Mule

Pod Pea vodka, ginger beer, lime.....14.5

Easy Speak

FEW Rye Whiskey, Cynar Amaro, sugar....14.5

Charlie Chaplin

Plymouth sloe gin, Merlet apricot brandy, lime.....14.5

Sours

Scotch / Bourbon / Gin / Pisco, shaken with lemon, sugar, bitters, Ms Better's Foam.....14.5

Paper Plane

FEW bourbon, Aperol, Amaro Montenegro, lemon.....14.5

Sidecar

Hine VSOP cognac, triple sec, lemon.....14.5

Mezcal Negroni

Quiquiriqui mezcal, Campari, Cynar amaro.....15

NON-ALCOHOLIC DRINKS

Pink tonic: Rhubarb syrup, vanilla, tonic water.....8

Evergreen: green tea, barberries, soda.....8

Rooibos Aperitivo: Botivo x Ottolenghi, rooibos & cucumber soda, lemon, sugar.....9

Botivo Spritz: Botivo x Ottolenghi, soda.....11

Cold pressed orange juice4.5

Cold pressed carrot, apple and ginger juice6

BEER

Zen Pale Ale 4.5% 7.5

Unity Lager 4.5% 7.5

Lucky Saint 0.5% 7.5

APERITIF

Cocchi Americano 12

Lillet Blanc 12

GIN

Tanqueray 12

Tanqueray 10 14

Hendricks 14

No.3 14

VODKA

Ketel One 12

Black Cow Pure Milk 12

Pod Pea vodka 12.5

Konik's Tail 14

RUM

El Dorado 3 yo 12

El Dorado 5 yo 12.5

El Dorado 15 yo 16

WHISKEY

Copper Dog 12

Laphroaig 10 yo 14

Kinahans Kasc 13

Benromach Contrasts:

Organic 13

Benromach 15yo 20

Yamazaki Distillers 21

BOURBON & RYE

FEW Bourbon 13.5

FEW Rye 13.5

Woodford Reserve 15

Woodford Rye 16

Fielden Rye 16

AGAVE

Ocho Reposado 13

Ocho Blanco 13

QuiQuiRiQui mezcal 14.5

Ojo de Dios Cafe mezcal 14