



Dishes

Cantabrian Anchovies

Piquillo-pepper jam, Guindilla-pepper pickles and toast

£29

Truffled Arancini

Fontina cream and rocket salad

£29 

Oscietra Caviar

A 30-g serving with blinis, shallots, chives and cream

£69

Tempura Langoustines

Chutney Gabi 2.0, potato tuile

£31

Sketch Oysters

Two poached Achill No.1 oysters, marinière emulsion, ginger, leeks, cauliflower

£24 

Lobster Buns

Cocktail sauce, Baby Gem salad and grapefruit

£34

Mixed Cheeseboard

A selection of Islington charcuterie and English cheeses
served with condiments and crackers

£26 

Sketch Sando Buns

Beef skirt, tonkatsu sauce, celeriac remoulade, bao buns

£23



suitable for vegetarians



suitable for vegans



contains nuts



gluten free

Essence & Innovation

Welcome to a curated selection of cocktails that blends timeless classics with bold, contemporary creations. Our menu offers a journey through the essence of mixology, highlighting the perfect balance between tradition and innovation.

In this collection, you will discover three distinct categories, each thoughtfully curated to showcase different aspects of the cocktail experience.

Roots

Rediscover the origins of classic cocktails that have stood the test of time. These drinks pay homage to the masters of the craft, bringing the past into the present with every sip. A modern refinement of the classics.

Alchemy

Immerse yourself in our signature creations, where creativity and bold flavors converge. These innovative drinks push the boundaries of tradition, blending unexpected ingredients to create unforgettable experiences.

Essence

A selection of thoughtfully crafted non-alcoholic twists, a category made for those who value the art of flavour, without the alcohol. A reminder that exceptional taste doesn't require spirits to stand out.

This menu is in continuous evolution, with our team constantly working on new ideas, always striving to create cocktails that embody the concept of *"Essence and Innovation"*

Prepare to embark on a sensory adventure, where each cocktail is a chapter in the ever-evolving story of mixology.

Spritz

The Spritz is the epitome of laid-back Italian aperitivo culture, tracing its origins back to the 19th century in the Veneto region. When Austrian soldiers stationed in northern Italy found local wines too strong, they began diluting them with water, calling the drink “Spritz”—from the German word spritzen, meaning “to splash.” Over time, this simple concept evolved into the modern Spritz, with the addition of bitter liqueurs, Prosecco, and soda water. Today, it stands as one of the most iconic and refreshing pre-dinner cocktails in the world.

Roots

Aperol, Prosecco, Soda

Served over ice with an orange slice, our Spritz follows the Venetian tradition; light, refreshing, and effortlessly elegant
£25

Alchemy

*Tanqueray N° TEN, Muyu Jasmine Verte,
Allora Limone, Guava, Coconut Champagne*

A floral, vibrant Spritz with tropical notes and a sparkling exotic finish
£25

Essence

Opus Rubedo, Hibiscus, Chai Tea, Citrus, Soda

Lightly spiced, floral and refreshing
£23

Espresso Martini

The Espresso Martini is a modern classic, created in the 1980s by legendary bartender *Dick Bradsell* at *Fred's Club* in London. According to Bradsell, a famous model asked for a drink that would 'wake her up and keep her going', leading to the birth of this now-iconic cocktail. Originally called the Vodka Espresso, it later evolved into the Espresso Martini, blending vodka, fresh espresso, coffee liqueur, and a touch of sugar for a smooth and rich experience.

Roots

Belvedere, Espresso, Fair Café

A sophisticated take on the beloved espresso cocktail

£25

Alchemy

*Belvedere, Hazelnut, Cacao,
Distilled Coffee, Orange, Thyme, Tonka*

Served with an aromatic orange foam

£25

Essence

Lyre's Coffee, Orgeat, Yellow Bourbon Espresso, Tonka

A velvety, nutty, and spiced finish

£23

Gin Basil Smash

The Gin Basil Smash is a modern classic, created in 2008 by *Jörg Meyer* at *Le Lion Bar de Paris* in Hamburg, Germany. Inspired by the Whiskey Smash, a 19th-century cocktail featuring whiskey and mint, Meyer decided to swap mint for fresh basil, blending it with gin, lemon juice, and syrup.

This bold yet simple twist resulted in a cocktail with vibrant herbal notes, refreshing citrus, and the aromatic depth of gin. Its striking green colour and distinctive flavour quickly made it a global sensation, solidifying its place in contemporary mixology.

Roots

Tanqueray No. TEN, Fresh Basil, Citrus

Served over ice, a crisp, aromatic, and refreshing experience
£25

Alchemy

Gin D'Azur Akashi Yuzushu, Basil, Citrus

A refined twist enhances its herbal freshness
with an unexpected depth of flavour
£25

Essence

Tanqueray 0.0%, Fresh Basil, Citrus

Delivering the same refreshing herbal and
citrus notes as its original counterpart
£23

Paloma

A Mexican icon, the Paloma embodies the vibrant and refreshing soul of tequila. Whilst its exact origins remain a mystery, it is often attributed to Don Javier Delgado Corona, the legendary owner of La Capilla, a historic bar in Tequila, Mexico.

Roots

Casamigos Blanco, Grapefruit, Lime, Agave, Salt

A bright, citrusy highball that perfectly captures the laid-back elegance of Mexico

£25

Alchemy

*Verde Momento, Ancho Reyes, Vanilla Yoghurt,
Black Peppercorn, Strawberry Soda*

Replacing the traditional grapefruit for a fruitier, silkier finish, with a gentle heat

£25

Essence

Everleaf Mountain, Lemongrass, Ginger, Clarified Grapefruit

Refreshing and crisp, delivering the perfect balance of acidity and effervescence

£23

Negroni

A true icon of Italian aperitivo culture, the Negroni was born in Florence, Italy, in 1919 at Caffè Casoni. Legend has it that Count Camillo Negroni, seeking a bolder alternative to his usual Americano, asked the bartender to replace soda water with gin. The result? A perfectly balanced yet intensely bitter cocktail that would become a timeless classic.

Roots

Gin D'Azur, A Glade-style Blend of Vermouth, Campari

Renowned for its deep red hue, herbal complexity, and dry, lingering finish

£25

Alchemy

*Casamigos Blanco, Bruxo Mezcal,
Campari, Chambord, Raspberry, Agave*

This Negroni is a journey of layered intensity,
where bitterness meets elegance in every sip

£25

Essence

Opius Rubedo, Everleaf Forest, Red Berries, Citrus, Ginger

Capturing the bitterness and depth of the original while introducing
a refined citrus and floral balance, with a velvety mouthfeel

£23

Old Fashioned

The Old Fashioned is the very definition of a classic. Dating back to the early 19th century, it is believed to have originated at the Pendennis Club in Louisville, Kentucky, where a bartender crafted it for a bourbon-loving guest. This simple yet sophisticated mix of whiskey, sugar, bitters, and ice became a benchmark of cocktail culture, embodying the essence of balance and elegance. Over time, the Old Fashioned has been endlessly reinterpreted, but its foundation remains unchanged: a spirit-forward experience that celebrates the quality of its ingredients.

Roots

WhistlePig 10, A Glade-style Blend of Bitters, Sugar

A timeless experience, rich, bold, and elegantly simple

£25

Alchemy

*Glenturret Triple Wood, Laphroaig, Banana, Oloroso,
Pedro Ximénez, Karminia, A Glade-style Blend of Bitters*

Offering a luxurious foundation of dried fruits and oak,
a depth of sherry and the mystery of smoke

£25

Essence

Lyre's Malt, Maple Syrup, Tonka

A warming backbone of oak and spice and introducing
a soft complexity of vanilla, spice, and almond

£23

Rum Punch

Rum Punch is a cocktail deeply rooted in Caribbean history, dating back to the 17th century when British sailors adapted local island ingredients into a refreshing yet potent drink. The earliest versions followed the old rhyme:

“One of sour, two of sweet, three of strong, four of weak.”

Traditionally made with rum, citrus, sugar, and spice, Rum Punch embodies the bold, tropical and vibrant spirit of the islands. Over the centuries, countless variations have emerged, but its essence remains the same—a beautifully balanced yet powerful drink, designed to be shared and savoured.

Roots

Wray & Nephew, Lime, Sugar, Angostura

A vibrant balance of heat, citrus, and spice

£25

Alchemy

*Appleton 12, Planteray Dark, Chambord, Raspberries,
Citrus, Clarified Vanilla Yoghurt*

A tart contrast, balanced by layers of aged
rum, red fruits and a silky texture

£25

Essence

Lyre's White Cane, Berries, Citrus, Clarified Milk

A malty backbone, complemented by fresh lime
juice and natural sweetness

£23

The Martini

Originally a variation of the Martinez in the late 19th century, it evolved into the timeless mix of gin and vermouth we know today. Whether dry, wet, or with a twist, the Martini remains an icon of minimalism, balance, and refinement.

We present two unique interpretations, served in both classic and mini versions, designed for those who appreciate both precision and indulgence.

Martini with *my* Twist

Tanqueray No. TEN, Noilly Prat, Grapefruit

A crisp, modern take on the classic Dry Martini,

Pure. Bright. Timeless

£25 | £18

Smoked Martini

Tanqueray No.10, Umesbu, Yellow Chartreuse,

Earl Grey, Laphroaig, Bergamot

A Martini that tells a story: where tea, smoke, and botanicals merge

£25 | £18

Vintage Negroni

A Timeless Classic, Reimagined.

Decades of quiet ageing have softened and deepened these iconic spirits, unveiling layers of mellowed botanicals, rich dried fruits, and subtle oxidative notes. Served over a single, crystal-clear ice block with a delicate orange twist, this Negroni offers a refined, velvety texture with a lingering, complex finish.

Gordon's 1970, Campari 1980, Carpano Punt E Mes 1980

£130

Vintage Daiquiri

A Timeless Classic, Reimagined.

Our Vintage Daiquiri reimagines this timeless Cuban classic through the lens of history. Shaken with precision and served straight up, this cocktail is crisp, balanced, and unexpectedly smooth. A delicate expression of heritage, where freshness meets the past.

Bacardi Carta Blanca 1970, Lime, Sugar

£130

Vintage Martini

A Timeless Classic, Reimagined.

A refined tribute to one of the most iconic cocktails of all time. Time has softened the botanicals and enhanced the complexity, delivering floral and herbal notes wrapped in a silky, bone-dry profile. Stirred to icy perfection and served with an olive or a lemon twist, our Vintage Martini is clean, elegant, and profoundly nostalgic.

Gordon's 1970, Martini Extra Dry 1980

£130

Champagne

	125ml	Bottles
<i>Brut</i>		
Pommery, Apanage 1874 <i>Champagne, France</i>	£29	£169
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<i>Brut Rosé</i>		
Louis Roederer, Vintage 2017 <i>Champagne, France</i>	£39	£225
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<i>Extra Brut Blanc de Noirs</i>		
Bollinger, Cuvée PN VZ 19 <i>Champagne, France</i>	£45	£250
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<i>Brut Blanc de Blancs</i>		
Pol Roger, Vintage 2015 <i>Champagne, France</i>	£53	£290
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<i>Brut</i>		
Dom Pérignon, Moët & Chandon, Vintage 2013 <i>Champagne, France (by Coravin)</i>	£65	£395
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<i>Extra Brut</i>		
Égly-Ouriet, Grand Cru, Cuvée VP (Vieillessement Prolongé) <i>Champagne, France (Served from Magnum by Coravin)</i>	£79	£859 <i>Magnum</i>
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<i>Brut Blanc de Blancs</i>		
Jacques Selosse, Grand Cru, Cuvée Initial <i>Champagne, France (by Coravin)</i>	£125	£810
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<i>Extra Brut Blanc de Noirs</i>		
Jacquesson, Cuvée Aÿ - Vauzelle Terme, Grand Cru, Vintage 2013 <i>Champagne, France (by Coravin)</i>	£135	£895

White Wine

	175ml	Bottles
<i>Viognier</i> Domaine Sainte-Anne, Vintage 2023 <i>Southern Rhône Valley, France</i>	£22	£80
<i>Pinot Blanc</i> Bsixtwelve, Lone Farm Vineyard, Vintage 2022 <i>Hampshire, England</i>	£24	£88
<i>Chardonnay</i> Chablis 1er Cru, Côte de Léchet, Burgundy: Chablis, France, Vintage 2022 <i>Burgundy, France</i>	£25	£95
<i>Chardonnay</i> Pouilly-Fuissé, Domaine Carrette, Vintage 2023 <i>Burgundy: The Mâconnais, France</i>	£29	£110
<i>Vermentino-based</i> Cinque Terre, Azienda Agricola Terenzuola, Vintage 2023 <i>Liguria, Italy</i>	£32	£121
<i>Sauvignon Blanc</i> Sancerre, Les Monts Damnés, Paul Prieur et Fils, Vintage 2022 <i>Loire Valley: Central Loire, France</i>	£36	£139
<i>Sauvignon Blanc</i> Pouilly-Fumé, La Belle Endormie, JP et S Agisson, Vintage 2021 <i>Loire Valley: Central Loire, France (by Coravin)</i>	£48	£185
<i>Riesling</i> Kabinett, Wiltinger Braune Kupp, Le Gallais, Egon Müller, Vintage 2020 <i>Saar, Germany (by Coravin)</i>	£51	£193

White Wine

	175ml	Bottles
<i>Chardonnay</i> Pouilly-Fuissé, La Chaneau, Domaine Leflaive, Vintage 2018 <i>Burgundy: the Mâconnais, France (by Coravin)</i>	£63	£242
<i>Chardonnay</i> Petit-Chablis, Domaine Raveneau, Vintage 2019 <i>Burgundy, France (Served from Magnum by Coravin)</i>	£69	£535 <i>Magnum</i>
<i>Chardonnay</i> Corton-Charlemagne Grand Cru, Etienne Delarche, Vintage 2021 <i>Burgundy: Côte d'Or, France (by Coravin)</i>	£94	£361

Rosé Wine

	175ml	Bottles
<i>Nebbiolo-based</i> Il Rosato, Nervi Conterno, Vintage 2023 <i>Piemonte, Italy</i>	£26	£98
<i>Grenache-based</i> Côtes de Provence, Les Clans, Château d'Esclans, Vintage 2022 <i>Provence, France (by Coravin)</i>	£55	£212

Red Wine

	<i>175ml</i>	<i>Bottles</i>
<i>Corvina-based</i> Rosso del Veronese, Arcum, L'Arco, Vintage 2020 <i>Veneto, Italy</i>	£25	£95
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<i>Pinot Noir</i> Danbury Ridge, Vintage 2021 <i>Essex, England</i>	£29	£115
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<i>Cabernet Sauvignon-based</i> Pauillac, Lions de Batailley, Château Batailley, Vintage 2019 <i>Bordeaux: Left Bank, France</i>	£32	£121
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<i>Sangiovese</i> Chianti Classico, Riserva, Piano del Sardi, Tenuta La Novela, Vintage 2020 <i>Tuscany, Italy</i>	£37	£139
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<i>Pinot Noir</i> Gevrey-Chambertin, La Platière, Vieilles Vignes, S.C. Guillard, Vintage 2018 <i>Burgundy: Côte d'Or, France</i>	£42	£159
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<i>Corvina-based</i> Amarone delle Valpolicella Classico, Sant'Urbano, Speri, Vintage 2019 <i>Veneto, Italy (by Coravin)</i>	£51	£194
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<i>Cabernet Franc-based</i> Château Les Carmes Haut-Brion, Pessac-Léognan, Vintage 2021 <i>Bordeaux: Left Bank, France (by Coravin)</i>	£75	£289
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<i>Merlot-based</i> Château Le Gay, Pomerol, Vintage 2019 <i>Bordeaux: Right Bank, France (by Coravin)</i>	£85	£327

Red Wine

<i>Tempranillo-based</i>	175ml	Bottles
Ribera del Duero, Único Reserva Especial, Vega Sicilia, 2018 release <i>Castilla y León, Spain (by Coravin)</i>	£256	£1,072
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<i>Cabernet's Blend</i>		
Bolgheri, Sassicaia, Tenuta San Guido, Vintage 2006 <i>Tuscany, Italy (Served from Half Bottle by Coravin)</i>	£320	£622 <i>Half Bottle</i>
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<i>Shiraz</i>		
Grange, Bin 95, Penfolds, Vintage 2008 <i>South Australia (by Coravin)</i>	£367	£1,426
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<i>Pinot Noir</i>		
Vosne-Romanée 1er Cru, Cuvée Duvault-Blochot, Domaine de la Romanée-Conti, Vintage 2020 <i>Burgundy: Côte d'Or, France (Served from Magnum by Coravin)</i>	£395	

Vodka

50ml

Tito's	<i>corn-based</i>	£17
Cîroc	<i>grape-based</i>	£17
Beluga Gold	<i>malt-based</i>	£42
Konik's Tail	<i>multi grain</i>	£16
Haku	<i>rice-based</i>	£19
Belvedere	<i>rye-based</i>	£15.50
Belvedere 10	<i>rye-based</i>	£38
Ketel One	<i>wheat-based</i>	£15.50
Absolut Elyx	<i>wheat-based</i>	£17
Grey Goose	<i>wheat-based</i>	£17
Reyka	<i>wheat-based</i>	£17

Gin

50ml

Tanqueray No. TEN	<i>citrus, floral</i>	£16
Beefeater 24	<i>citrus</i>	£17
Caorunn	<i>citrus, herbal</i>	£17
Martin Miller's	<i>citrus, spiced</i>	£17
Oxley	<i>citrus</i>	£18.50
Bombay Premier Cru Murcian Lemon	<i>citrus</i>	£19
Plymouth	<i>classic dry</i>	£16
Sipsmith	<i>classic dry</i>	£16
No.3	<i>classic dry</i>	£17
Plymouth Navy Strength	<i>classic dry</i>	£18
Nikka Coffey	<i>classic dry</i>	£21
Hendrick's	<i>floral, cucumber</i>	£17
Gin d'Azur	<i>floral, herbal</i>	£19
Roku	<i>floral, spiced</i>	£19
Plymouth Sloe	<i>fruity, sweet</i>	£16
The Botanist	<i>herbal, botanical</i>	£18
Himbrimi Old Tom	<i>herbal, floral, sweet</i>	£22
Seatrus Acqua di Mare	<i>herbal, savoury</i>	£23
Monkey 47	<i>herbal, spiced</i>	£24
Seventy One	<i>herbal, spiced, vanilla</i>	£70
Hayman's Old Tom	<i>sweet, spiced</i>	£16

Single Malt Whisky

50ml

Speyside

Balvenie 14 Year Old Caribbean Cask	£22
Glenfiddich IPA	£23
Glenfiddich 15 Year Old Solera	£23
Macallan 15 Year Old Double Cask	£48
Glenfiddich 21 Year Old	£52
Macallan The Harmony Collection Arabica	£75
Macallan 18 Year Old Double Cask	£130
Glenfiddich Grand Couronne	£150
Balvenie 30 Year Old	£875

Highlands

The Dalmore 12 Year Old	£23
Glenturret 10 Year Old Peat Smoked	£23
Oban 14 Year Old	£25
Glenturret Triple Wood	£31
Glenmorangie 18 Year Old	£33
The Dalmore 15 Year Old	£40
The Dalmore King Alexander III	£60
The Dalmore 18 Year Old	£110
The Dalmore 21 Year Old	£170

Islay

Bruichladdich Scottish Barley	£22
Laphroaig 10 Year Old Sherry Oak Finish	£27
Lagavulin 16 Year Old	£33
Octomore 5 Year Old, Scottish Barley Edition 14.1	£55
Laphroaig 28 Year Old	£170

Single Malt Whisky

50ml

Lowlands

Auchentoshan 18 Year Old	£28
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Campbeltown

Springbank 15 Year Old	£25
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England

The Lakes Reserve No.5	£35
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The Lakes Reserve No.6	£35
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The Lakes Edition Infinity	£40
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Japanese Whisky

50ml

Hakushu 12 Year Old	£55
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Nikka From The Barrel	£20
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Hakushu Distiller Reserve	£25
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Yamazaki Distiller Reserve	£25
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Hibiki Japanese Harmony	£26
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Yamazaki 12 Year Old	£40
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Hibiki Blossom Harmony	£80
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Yamazaki 18 Year Old	£190
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Hibiki 21 Year Old	£260
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American Whiskey

50ml

FEW Bourbon	£18
Maker's Mark 46	£18
Jack Daniel's Single Barrel	£20
Rittenhouse Rye	£20
Michter's Bourbon	£22
Michter's Rye	£25
WhistlePig 10 Year Old Straight Rye	£29
Blanton's Gold Edition	£45
WhistlePig 12 Year Old Oloroso Cask	£55
Woodford Reserve Historic Barrel	£55

Irish Whiskey

50ml

Jameson Black Barrel	£19
Yellow Spot 12 Year Old	£26
Redbreast 15 Year Old	£30

Blended Whiskey

50ml

Johnnie Walker Gold	£22
Chivas Regal 18 Year Old	£27
Arday 2023 Release	£30
Johnnie Walker 18 Year Old	£36
Chivas Regal Royal Salute 21 Year Old	£45
Johnnie Walker Blue	£60
Chivas Regal 25 Year Old	£70

Cognac

50ml

Rémy Martin VSOP	£17
Rémy Martin 1738	£20
Rémy Martin XO	£34
Hennessy XO	£42
Martell Cordon Bleu	£47
Hennessy Paradis Impérial	£315
Rémy Martin Louis XIII	£340

Armagnac

50ml

Darroze 40 Year Old, Bas Armagnac	£46
1962 Darroze, Château de Gaube, Bas Armagnac	£99

Calvados

50ml

Adrien Camut 12 Year Old, Pays d'Auge	£28
Adrien Camut Reserve D Adrien Pays D Auge	£56
Lemorton Rareté, Domfrontais	£75

Grappa

50ml

Romano Levi Bianca	£35
Romano Levi Paglierina	£35

Rum

50ml

Chairman's Reserve Spiced	£16
Gosling	£16
Planteray 3 Stars	£16
Planteray Original Dark	£16
Santiago de Cuba Carta Blanca	£16
Trois Rivières Blanc	£16
Wray and Nephew Overproof	£16
Discarded Banana Peel	£17
El Dorado 12 Year Old	£17
Planteray Pineapple	£17
Smith and Cross	£17
Appleton 12 Year Old	£18
Diplomático Reserva Exclusiva	£18
Mount Gay XO	£20
Planteray XO	£20
Ron Zacapa No. 23 Centenario	£22
Santa Teresa 1796	£22
Angostura 1824	£23
Clairin Vaval	£24
Ron Zacapa XO	£39
Clément Cuvée Homère	£41
Havana Club Máximo Extra Añejo	£350

Tequila

50ml

Blanco

Casamigos Blanco	£23
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Fortaleza Blanco	£25
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Clase Azul Plata	£38
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Gran Patrón Platino	£90
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Reposado

Herradura Reposado	£20
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Casamigos Reposado	£24
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Clase Azul Reposado	£87
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Añejo

Don Julio Añejo	£20
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Herradura Añejo	£22
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Casamigos Añejo	£26
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Don Julio 1942 Añejo	£70
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Extra Añejo

Tapatio Excelencia	£42
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Mezcal

50ml

Amores Verde Momento	£16
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Amores Espadin Mezcal Joven	£20
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Los Siete Misterios Doba-Yei	£23
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Derrumbes Michoacán Mezcal	£23
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Casamigos Mezcal	£27
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Cachaça

50ml

Velho Barreiro

£19

Fortified Wine

by the glass (100ml)

Tio Pepe Fino Sherry

£18

Gutiérrez Colosía Oloroso Seco

£20

Néctar Pedro Ximénez González Byass

£20

Fino Viña AB, González Byass

£105

Amontillado Sánchez Romate

£105

Eau De Vie & Liquors

by the glass

Poire William

£10

Limoncello

£14

Sambuca

£14

Beer & Cider

Lucky Saint - Unfiltered Lager 330ml Bottle. Alcohol Free

£10

Noam Beer

£10

Curious Session IPA

£10

Showerings Triple Vintage Cider

£11