

script

l o b b y b a r

set menu & cocktail pairing
select 2 courses & 2 cocktails of your choice 545
select 3 courses & 3 cocktails of your choice 695

- turn the page for our cocktail selection -



starters

cocktail
pairing
suggestion

garlic prawns

shallots, garlic, white wine, lemon, chilli crisp

E

salt & pepper baby squid

spiced aioli, apricot, microgreens

A

marinated artichoke (v)

whipped goat's cheese, baby spinach, semi-dried tomatoes, capers, crispy shallots, vinaigrette

G

seared beef & citrus soy

truffle aioli, soy, citrus, caramelised onions, crispy leeks

B

m a i n s

150g steak frites

sirloin, beef butter, au poivre, house frites

E

truffle tortellini (v)

ricotta, reggiano, black pepper

** add fresh black truffle SQ*

G

poached prawn & crab bap

toasted new english roll, crème fraîche, spiced aioli, avocado, baby leaves with fries

C

panko crusted white fish

labneh, spiced purée, pickled fennel

B

d e s s e r t s

vanilla crème brûlée

baked custard, burnt sugar

F

raspberry tiramisu

mascarpone, boudoir biscuits, raspberry, chambord

D

script

l o b b y b a r



oysters & bubbly

- 3 signature oysters shucked & served on the half shell** 200
served with one glass of krone borealis brut or rosé
- 6 signature oysters shucked & served on the half shell** 380
served with two glasses of krone borealis brut or rosé

cocktails

a curated selection of cocktails served at **165** each

- A tommy's margarita**
olmeca altos blanco tequila, agave, lime
- B kiwi & basil smash**
monkey 47 gin, fresh basil, kiwi purée, lemon
- C guava & mint collins**
don julio blanco tequila, guava purée, fresh mint, lemon, fitch & leedes soda
- D cherry sours**
oxley gin, black cherry, lemon, aqua gel
- E lemongrass & ginger g&t**
bombay sapphire gin, lemongrass, ginger, fitch & leedes tonic
- F raspberry & coconut daiquiri**
bacardi 8 rum, raspberry, lime, coconut
- G french 75**
tanqueray no. ten gin, citrus, krone borealis brut