

The
ALLIGATOR
BAR

BAR MENU

SNACKS

NOCELLARA OLIVES (VE, NGC)	£5
SALTED ALMONDS (VE, NGC)	£5
EDAMAME (VE, NGC) Shio kombu salt, togarashi salt, garlic oil	£6
RADISH & EDAMAME DIP (V) Black sesame, soy crackers, nori furikake, raw honey	£9

NIGIRI (2 P C S)

BLUEFIN TUNA AKAMI	£12
BLUEFIN TUNA SEMI FATTY CHUTORO	£12
BLUEFIN FATTY OTORO	£12
KING FISH HIRAMASA	£14
SALMON SAKE	£12
BELLY TORO SAKE	£12
SEA BREAM TAI	£12
SPOT PRAWN BOTAN EBI	£16
SCALLOP HOTATE	£16
SALMON ROE IKURA	£10
A5 WAGYU NIGRI WITH CAVIAR	£19
OTORO NIGIRI WITH CAVIAR	£18

MAKIROLL

SALMON, AVOCADO, TOBIKO, SHIO KOMBU, WASABI SAUCE, WASABI MAYO	£12
SPICY BLUEFIN TUNA, AVOCADO, CUCUMBER, SPICY MISO SAUCE	£16
CRISPY PRAWN, AVOCADO, TOBIKO, SPICY MAYO, UME-SHIBAZUKE, SCALLION	£14
CRISPY MUSHROOM, ASPARAGUS, SMOKED RADISH, CUCUMBER, SWEET CHILLI MAYO (V)	£12
CHIRASHI CUPS WITH TUNA, SALMON, IKURA, HOTATE (NGC)	£17
CRISPY RICE, SPICY TUNA, YUZU KOSHO HAMACHI, JAPANESE-STYLE SALMON TARTARE	£17

Allergies and intolerance:
Please speak to a member of staff if you require information about our ingredients.

SIGNATURE COCKTAILS

FAN DES TROPIQUES	£17
Eminente Ambar Rum, Cachaça Leblon, Citrus, Pink Guava Cordial, Eucalyptus Bitters	
BAYOU SOUR	£17
Whistlepig 10 Whiskey, Sweet Black Cordial, Licor 43, Picon Amer, Citrus	
LUNAR BLOSSOM	£19
Patron Reposado Tequila, Illegal Joven Mezcal, Umeshu, Ginger Tea, LE Soda Water, Red Shiso Leaf	
BLANCO PACIFICO	£18
Illegal Joven Mezcal, Cocchi Americano, FAIR Passion Fruit, Suze Aperitif, Lemon Zest	
MINTY BAY	£16
Tanqueray Ten Gin, Antica Formula, House Mint Liqueur, DOM Benedictine	
BALCON D'ÉTÉ	£17
Grey Goose Vodka, Illegal Mezcal, Passion Fruit, Spiced Pineapple, Fancy Foam, Pineapple Bite	
COCO RIVIERA	£23
Johnnie Walker Blue Label Blend, Banana, Coconut, Tonka & Vanilla, Plantain Crisp	
VERT ROYAL	£17
Tanqueray Ten Gin, Italicus Rosolio di Bergamotto, Basil Leaves, Citrus, White Gascogne	
PALMIER PICANTE	£19
Palmarae Golden Gin, Blue Agave, French Apricot, Chili Dashes, Citrus, Padron Pepper	
BISOU	£18
Ciroc Vodka, Jasmine & Lychee Cordial, Citrus, Maple Syrup, Mixed Edible Flower	
HOTEL LOUIE	£25
Don Julio 1942 Tequila, Ceylon Cinnamon, Yuzu, Corsican Grapefruit Apéritif, Torched Citrus	
AMERICAN PARAKEET	£17
Hennessy VSOP, Agricole, Citrus, Fresh Ginger, Red Bitter, Pineapple, Black Lemon	

ALCOHOL FREE

BIRKIN COCKTAIL	£13
Seedlip Grove 42, Strawberries Cordial, Fresh Grapefruit, LE Raspberry & Rose Soda.	
JASMINE FLÛTE	£12/65
Cold Brewed Jasmine Blossoms Sparkling Tea	
HOJICHA FLÛTE	£12/65
Cold Brewed Sparkling Roasted Green Tea	

CHAMPAGNES

1 2 5 M L / B O T T L E

NV RUINART, BRUT	£19.5/110
NV VEUVE CLICQUOT, ROSÉ	£23/135
NV RUINART, BLANC DE BLANCS	£28/210
2019 DOM PERIGNON	£55/450

WINES

1 2 5 M L / B O T T L E

SAINT VÉРАН, THIERRY DROUIN 2023 La Côte Dorée, Burgundy, France	£13/65
RIESLING, FEINHER 2023 Schloss Johannisberg, Rheingau, Germany	£16/85
MORGON, LES CHARMES-GRANDES TERRE 2023 Domaine de Colonat, Beaujolais, France	£13/65
MONTEPULCIANO D'ABRUZZO 2019 Indio, Italy	£15/75
ROCK ANGEL 2023 Chateau D'Esclans, Provence, France	£16/85

BEERS

B O T T L E

1664 BLANC BEER 5%	£8
BROOKLYN AMBER LAGER 5.2%	£8
BROOKLYN SPECIAL EFFECT 0.4%	£7
1664 BEER 0.0%	£7

SOFT DRINKS

COCA COLA/DIET COKE	£5
LONDON ESSENCE TONIC, SODA & GINGER Blood Orange & Elderflower Tonic, Indian Tonic, Grapefruit & Rosemary Tonic, Raspberry & Rose Soda, Peach & Jasmine Soda, Pink Grapefruit Soda, Lemonade, Ginger Beer, Ginger Ale	£5