

Claude's

Menu





COCKTAILS

Inspired by the vivid and enigmatic world of *The Garden of Earthly Delights* by Hieronymus Bosch - the iconic triptych adorning the walls of Claude's - this menu celebrates indulgence, temptation, and transcendence. Each cocktail invites you to journey through a spectrum of earthly pleasures, from lush, fruitful gardens to fiery, exhilarating depths.

INNOCENCE & BLOOM



GUAVA NECTAR

£13.00

Delicate, fragrant, and lightly sweet

Cachaça, rose syrup, guava purée, fresh lime juice, foam



TOREADOR DE LA HUERTA

£14.00

The taste of untouched paradise

Tequila reposado, apricot brandy, pineapple and anise bitters, fresh lime juice, agave syrup



CLUB PARAISO

£13.00

A brighter Clover Club - the purity of first awakening

Raspberry gin, raspberries, fresh lemon juice, basil leaves



HAYASHI HIGHBALL

£13.00

A refreshing take on the Bourbon Highball

Maker's Mark Bourbon, peach liqueur, blackberries, fresh lemon juice, peach and jasmine soda



AWAKENING PLEASURE

ARCADIA

£12.00

A sweet, tropical serve

Mango vodka, Midori Melon Liqueur, Umeshu, orange bitters, fresh lemon juice

TEMPTATION

- ROSA LOLA** £12.00
Bittersweet and seductive

Tequila, Campari, Cocchi di Torino, agave syrup, beetroot

EXCESS

- FRUTO PROHIBIDO** £14.00
Rich and decadent

Tequila, bourbon, sweet vermouth, banana liqueur, grapefruit bitters

- SACRED GROVE** £14.00
Smoky citrus, illuminated in electric blue

Johnnie Walker Black, Laphroaig Whisky, Beesou Aperitif, ginger, fresh lemon juice

DESCENT & DARKNESS

- SAKURA MARTINI** £15.00
Saline, sharp, and opulent

Roku Gin, Mancino Sakura Vermouth, jasmine-infused sake, olive brine

- LURE OF EDEN** £15.00
Luxuriously dangerous

Maker's Mark Bourbon, passionfruit, Crème de Cacao, fresh lemon juice, blue spirulina, ginger, passionfruit foam



FOR SHARING

EDAMAME VG GF Sea salt	£4.95
WAGYU BEEF & FOIE GRAS SLIDERS <i>(per piece)</i> Shredded lettuce, pickled gherkins, teriyaki glaze	£10.50
CHOTT'O` TORO MAKI Premium fatty tuna, spring onion, truffle soy	£14.95
DRAGON ROLL Prawn tempura, salmon, avocado, unagi sauce	£17.95
CHICKEN KARAAGE Nikkei rub, gochujang, lime, coriander	£14.95
GRILLED SALMON TOSTADAS GF Pulled salmon, smoked aji panca, guacamole, lime, coriander	£7.00
YELLOWTAIL CRISPY SUSHI <i>(5 pieces)</i> GF Hamachi tartare, spicy huacatay	£15.95
MAÍZ A LA PARRILLA GF Corn on the cob, rocoto chilli butter, queso fresco	£8.50

V vegetarian / **VG** vegan / **GF** gluten free

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. Prices include VAT at the current rate and a discretionary service charge of 15% will be added to your bill.

