

DESSERTS

PLUM ME UP £8

Crème fraîche and cinnamon Panna cotta, plum compote, puff pastry, caramel parfait, pistachio crumble

*PAIRING: MADE IN ECUADOR

POMELO-POP £8

Caramelised white chocolate popsicle, mandarin ganache, bergamote gel, pomelo

*PAIRING: COSA NOSTRA

ENCHANTING FOREST £9

Crispy choux, mascarpone and chocolate cream, smoked blackberry sorbet, forest fruits

*PAIRING: YOUNG CUBAN

PASSIONS'MOORS £9

Milk chocolate cream, hazelnut praline, tonka bean marshmallow, passion fruit sorbet

*PAIRING: AFTER SATE

THE DRAGON EGG £10

Ruby chocolate mousse, kadaif tart, popping candy, sake & lychee sorbet, kiwi gel and dragon fruit

*PAIRING: PROVENCE

VEGAN ON EXOTIC HOLIDAYS £10

Pomegranate tapioca, vegan sable, coconut mousse, passion fruit & mango sorbet

*PAIRING: HINT OF COCONUT

SAVOURY

Mixed nuts	£4
Olives	£4
Double baked home made focaccia with dips	£5 / £8
Croquetas with duck confit and red cabbage chutney	£8
Fried cheese (cheddar, mozzarella, feta) with roasted pepper & walnut dip	£7
Gougères filled with onion jam & mushroom pate served with pickled radish	£6
Baked camembert with blackberry chutney, pistachio & home baked focaccia (10min wait)	£9.50
Pastel de Choclo - corn cake with feta cheese, mango pico de gajo, lime crème fraîche	£7

Basement Sate

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

COCKTAILS

COSA NOSTRA £9

Aperol, Champagne Syrup, Lemon, Mediteranean Tonic

AFTER SATE £10

Scotch Whisky, Whisky & Cocoa Cream, Mint Liqueur

TONGUE TWISTER £13

Hibiscus & Smoked Tea Mezcal, Seychuanli Pepper Syrup, Verjus

PROVENCE £11

Vodka, Lavender Syrup, Mint, Cucumber, Lime

YOUNG CUBAN £11

Coriander Seed Rum, Mint, Elderflower, Lime, Champagne

BITTERSWEET £11

Rye Whisky, Amaro, Sherry

SGROPPINO WAY £12

Cachaca, Vanilla, Passion Fruit, Sparkling Wine

B.A. CALLING £11

Palo Santo Gin, Sherry, Bergamot, Verjus

SILK ROAD £13

Bourbon, Rum, Coconut Water, Spiced Tea, Clarified Milk

HINT OF COCONUT £12

Blend of Rum, Passion Fruit, Spiced Chai, Fernet Branca, Lime

MADE IN ECUADOR £12

Cocoa Nibs Gin, Banana & Cherry Liqueur, Lemon

FLUFF £12

Shizo Coconut Rum, Green Pepper Aquavit, Coconut Milk, Lime, Egg White

Basement Sate

A discretionary service charge of 12.5% will be added to your bill

GIN & TONIC

SUMMER BREEZE £11

Beefeater Gin, Fever Tree Elderflower Tonic, Cucumber & Mint

NOTTING HILL £11

Portobello Road Gin, Fever Tree Indian Tonic, Grapefruit & Cardamom

SLOE & STEADY £11

Hayman's Sloe Gin, Fever Tree Elderflower Tonic, Lemon & Mint

EAST ASIAN SPICED INVASION £11

Opshr Oriental Spiced Gin, Fever Tree Mediterranean Tonic, Orange & Ginger

ICELANDIC WATER £11

Martin Millers Gin, Double Dutch Tonic, Sichuan Pepper & Orange

CUCUMBA £12

Hendrick's Gin, Fentiman's Tonic Water, Cucumber & Rose

SWAN NECK £12

Sipsmith's Fever Tree Indian Tonic, Lime, & Coriander Seed

BOBBY WHO? £12

Bobby's gin, Fever Tree Indian Tonic, Orange, Cloves

WINES

RED

Bergerie - Grenache/Merlot - Languedoc, France [Easy Drinking, Fruity] ½ / 1	£6 / £22
Ciello Rosso - Nero D'avola - Sicily, Italy [Spicy, Cherry] 1	£24
Gran Cerdo - Tempranillo - Rioja, Spain [Rounded, Peppery] 1	£27
Santa Julia - Malbec - Mendoza, Argentina [Full Bodied, Fresh] 1	£29

WHITE

Le Lesc - Gascony France [Aromatic, Grassy] ½ / 1	£6 / £22
Madregale - Pinot Grigio - Abruzzo, Italy [Light, Crisp] ½ / 1	£7 / £24
Ciello Bianco - Catarratto - Sicily, Italy [Citrus, Textured] 1	£27
Gran Cerdo - Viura - Rioja, Spain [Delicate, Harmonious] 1	£28
Grange Des Roc - Picpoul - Languedoc, France [Apricot, Mineral] 1	£29

ROSE

Bergerie Rose - Grenache - Languedoc, France [Forest Fruits, Fim] ½	£7
Gassac - Grenache/Syrah - Languedoc, France [Fresh, Floral] 1	£24

BUBBLES

Bernardi Prosecco Frizzante [Fim, Fizzy] ½ / 1	£8 / £50
Pierre Gerbais Champagne Reserve [Lively, Fne Bubbles] ½ / 1	£11 / £70

FLIGHTS

SUMMER : Michter's, Rebel Yell Small batch, 1792	£20
WINTER: Bruichladdich Classic Laddie, Caol Ila 12, Laphroaig 10	£20
SPRING: Linkwood 12yo, Glencadam, Clynelish 14	£20
AUTUMN: BenRiach 10, Glendronach 12, BenRiach Curiositas	£20

[3 x 25ml dram]

SHARING COCKTAILS

THE MULE £38

Vodka, Mint, Ginger Beer

TROPICAL WINGS £39

Rhums, Passion Fruit, Vanilla Syrup, Lime Juice

CLASSIC

CLOVER CLUB £12

Gin, Raspberry syrup, Lemon Juice, Egg White

JACK ROSE £12

Applejack, Grenadine, Lemon Juice

SOFTS

Ginger Beer	£4
Ginger Ale	£3
Lemonade	£3
Tonic / Light Tonic	£3
Coke / Diet Coke	£3
Strawberry Juice	£4
Soda	£2

BEER / CIDER

Paulaner 4.9% [Lager]	£5
Jupiler 5.2% [Lager]	£5
St Bernardus wit 5.5% [Wheat]	£5
Bruegel 5.2% [Amber Ale]	£6
Cidre Breton 5% [Cidre]	£6
Orval 6.2% [Trappist]	£7
Delirium 8.5% [Golden Ale]	£8

[500ml 3/4 people]

A discretionary service charge of 12.5% will be added to your bill

Double 50ml as standard, single measure 25ml available. 125ml glass of wine available.