

T.T

ORANGERY MENU

Type: COCKTAIL & WINE

Curated by: SAŠA RUVIDIC

Where: ORANGERY

Social: @TTLIQOUR



NEGRONI SBAGLIATO

Select Aperitivo,
Sweet Vermouth, Prosecco.

£10



DRINK TO FORGET-ME-NOT

Cazadores Blanco Tequila, Blue Curaçao, Lime,
Three Cents Pink Grapefruit Soda, Tajin.

£10.50



DARK 'N' STORMY

Bacardi Ocho Dark Rum,
London Essence Ginger Beer, Lime, Bitters.

£10



THYME IS A FLAT CIRCLE

Bombay Sapphire Gin, Lemon, Thyme Syrup,
Double Dutch Cucumber & Watermelon Soda.

£10.50



THE DORIAN

Buffalo Trace Bourbon, Hazelnut Syrup,
Chocolate Bitters, Orange.

£10



FEELING PEACHY

Hennessy VS, Isles Aperitif, Peach Syrup,
London Essence Soda.

£10

Spirits served as 25ml measures and multiples thereof

WHITE

SASSI BIANCO

Light and bright, with citrus and apple notes.
Dry with a mineral flinty finish.

£9.00 (175ml) £33 (Bottle)

ALOIS FIANO CAMPANIA

Medium bodied, stone fruits; yellow peach and apricot with Mediterranean herbs and flowers.

£40

RED

SASSI ROSSO MONTEPULCIANO

Damsons, dark cherries, tobacco, a delicate note of undergrowth, with a dry and long finish.

£9.00 (175ml) £33 (Bottle)

STOCCO PINOT NERO

Fresh, dry and with a soft finish. Notes of fresh berries and violet.

£40

SPARKLING

LE PIANURE PROSECCO

An elegant and rich sparkling wine. Floral and fruity with notes of apple, peach and citrus.

£8 (125ml) £40 (Bottle)

ORANGE

PARO BIANCO TOSCANA

Unfiltered with hosts of orange zest, tangerine and green tea. Juicy and textured with a long, clean finish.

£45

ROSÉ

LE PIANURE

Light and refreshing, dry but with a vibrant character of cherry blossom and raspberry.

£8 (175ml) £30 (Bottle)

LAMBRUSCO

PALTRINIERI SOLCO

Rich and fruity lightly sparkling red wine. Juicy berries with a dry finish. Drink chilled.

£45

CHAMPAGNE

MOËT

£65

BEER & CIDER

Signature Brew Studio Lager
Signature Brew Roadie IPA
Umbrella London Rhubarb Cider

£5

Wine Served as 175ml measure as standard. 125ml available on request

Food and drink may contain nuts and/or other allergens - please make your server aware of any allergen requirements.