



#### INTRODUCING ALTER EGO

Artesian combines imaginative mixology with effortless style, embodying the two sides of modern hospitality.

Rooted in futureproof ingredients, carefully selected for their unique qualities, Alter Ego delves deeper into flavour exploration.

The Artesian team has crafted a collection of 16 distinct cocktails, ingeniously transforming unexpected ingredients into familiar and celebrated flavours.

Each cocktail defies expectations, but how far can we push the limits of flavour?

#### #FUTUREPROOF

If you have any food allergies or intolerances, please let a member of our team know so that we can provide you with ingredient information to make a safe choice.

As allergens are present on site and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen.

Information about ingredients is available on request.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.



# **COFFEE**



Price

£24



#FUTUREPROOF

A fresh twist on the espresso martini, minus the caffeine hit

#### Ingredients

HERRADURA REPOSADO
THE LOST EXPLORER
MEZCAL SALMIANA
AMARO MONTENEGRO
CHICORY, CACAO NIBS
MUSCOVADO





# **MELON**



Price

£24

16

#FUTUREPROOF

An infusion of intriguing flavours and effervescent hints of melon

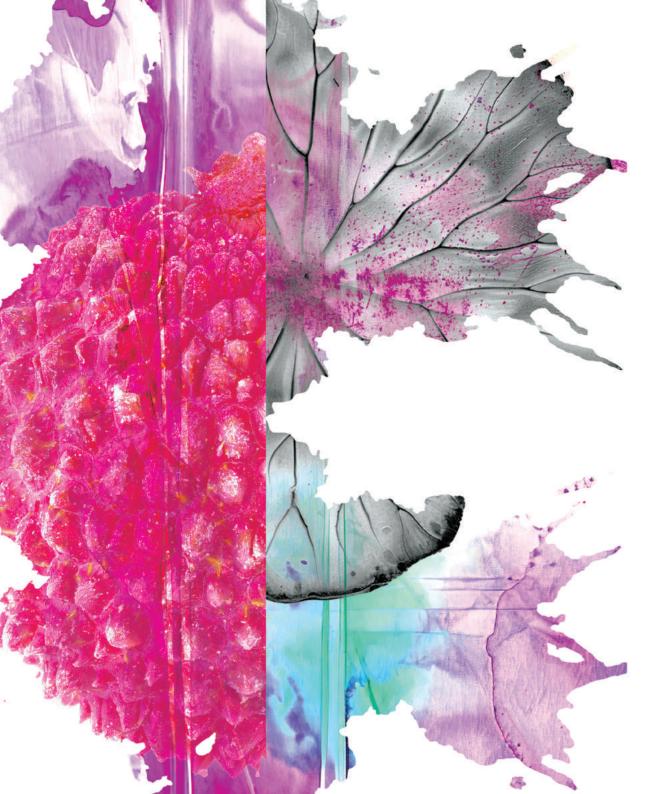
#### Ingredients

DON JULIO BLANCO
COCCHI EXTRA DRY
PUMPKIN, SWEET POTATO
THE LONDON ESSENCE CO.
TONIC WATER, DASSAI JUNMAI
DAIGINJO SPARKLING



**Non-alcoholic** alternative with Seedlip Garden and Oddbird Blanc de Blancs Price





# LYCHEE



Price

£24

16

#FUTUREPROOF

A sour and unique twist on a Lychee Martini and a Sgroppino with daikon as the main ingredient

## Ingredients

No.TEN
MANCINO SAKURA
MUYU JASMINE VERTE
DAIKON
LIME
MOËT & CHANDON BRUT







# OLIVE



Price

£22



#FUTUREPROOF

Silky and buttery. Envelop in the warmth of the Mediterranean

## Ingredients

GREY GOOSE
GINZA NO SUZUME SOJU
LEEK
BLACKBERRIES
BLACK GARLIC







# COCONUT



Price

£25

16

#FUTUREPROOF

Vibrant and tropical, perfect for any time of the day with its refreshing fruity and nutty tones

## Ingredients

MOUNT GAY BLACK BARREL REMY MARTIN 1738 ARTICHOKE TIGERNUTS





# WALNUT



Price £26

16

#FUTUREPROOF

Paying homage to the classic old fashioned, fusing sweetness with woody and nutty undertones

#### Ingredients

WOODFORD RESERVE RYE
GRAND MARNIER CUVEE LOUIS
ALEXANDRE
MUNG BEANS
SHERRY
BURDOCK





## MARSHMALLOW



Price

£26



#FUTUREPROOF

A burst of sweet childhood nostalgia, evoking feelings of joy and happiness

## Ingredients

MICHTER'S BOURBON
MAYA JULES MEZCAL ARTESANAL
ST. GERMAIN
KALAMATA OLIVES
GENTIAN
ROSE



**Non-alcoholic** alternative with Seedlip Spice

Price





#### **GRAPEFRUIT**



Price

£23

36

#FUTUREPROOF

A unique take on the classic Paloma, crafted with unusual ingredients and unleashing an unexpected flavour

#### Ingredients

PATRON REPOSADO
AXIA MASTIHA
SAVOIA APERITIVO
BLACK BEANS, LIME
THE LONDON ESSENCE CO.
RASPBERRY & ROSE SODA



**Non-alcoholic** alternative with Seedlip Notas de Agave

Price



# GREEN TEA



Price

£50

36

#FUTUREPROOF

An old fashioned inspired cocktail, capturing the delicate essence of green tea with earthy undertones

#### Ingredients

JOHNNIE WALKER BLUE LABEL COINTREAU FENNEL BERGAMOT THYME CORN, KOJI





## **PASSION FRUIT**



Price

£22



#FUTUREPROOF

A sophisticated cocktail with tangy and sour notes, akin to its renowned fruity martini counterpart

#### Ingredients

TAKAMAKA DARK SPICED RUM RABBIT HOLE HEIGOLD BOURBON SEA BUCKTHORN RIESLING VINEGAR TONKA





## **PINEAPPLE**



Price

£22



#FUTUREPROOF

An innovative take on the daiquiri, a balance of sweet and tangy tropical fruits

#### Ingredients

APPLETON ESTATE 12 YO AMARO LUCANO DISARONNO, TAMARIND APPLE, VANILLA SAUVIGNON BLANC







#### ARTESIAN CLASSICS

#### THE BRIDGE

Patron silver tequila, martini ambrato, rhubarb cordial, tomato water \$\$£23\$

## **PEAS**

CHISTIAN DROUIN CALVADOS, BOATYARD VODKA, BELSAZAR VERMOUTH DRY, PEAS, LEMON, ABSINTHE

£23

non-alcoholic alternative with Seedlip Garden

£16

#### ODI

BOMBAY SAPPHIRE GIN, AVALLEN CALVADOS, DISCARDED BANANA
PEEL RUM, MUYU CHINOTTO NERO, WATERMELON,
SOY YOGHURT, JADE SWORD GREEN TEA

£23

#### **KOMBU**

Macallan 12, kombu, oloroso sherry, chocolate wine, martini bitter, tio pepe sherry  $\pounds 23$ 

#### **MORINGA**

OLMECA ALTOS PLATA, MORINGA, BERGAMOT, LIME, ADUKI BEANS



