

The background is a dense, repeating pattern of various tropical leaves. The leaves are rendered in shades of green, from light lime to deep forest green, with some showing signs of aging or damage like yellowing and small holes. The leaves are layered and overlap, creating a lush, jungle-like texture. The overall style is reminiscent of a watercolor or botanical illustration.

TAKE
A
SIP

Cocktails

14.5

SLOW SKY

Plymouth Sloe, Manzana Verde,
Crème de Mûre, cranberry, lemon juice,
cinnamon hibiscus syrup

Delicate yet complex, a sip of autumn twilight

FROZEN HEART

Olmecca Altos Tequila, Everleaf Mountain,
raspberry, yuzu, cinnamon hibiscus syrup

Bold and refreshing

GINGER SAINT

Gosling's Gold Rum, King's Ginger, pineapple,
lime, orgeat syrup, orange bitters

Lush, warming and exotically spiced

FROSTED SILK

Vanilla vodka, Cacao Blanc, Velvet Falernum,
orange bitters

Creamy and aromatic

RUM WHISPER

Diplomático, Frangelico, Baileys,
Cacao Blanc, Cointreau

Luxurious and comforting

18

PISTACHIO MIRAGE

Mezcal, Coffee Patrón XO,
pistachio syrup, coffee

Mysterious and moody

FIG & FLAME

Monkey 47, Antica Formula,
Campari, fig liqueur, orange bitters

Classic elegance

CHESTNUT CLOAK

Woodford Reserve, apple,
chestnut liqueur, lemon, thyme syrup

Sophisticated and inviting

APEROL SPRITZ 14.5

Aperol, Prosecco, LE soda

NEGRONI 14.5

Beefeater Gin, Campari,
Antica Formula

CAMPARI SPRITZ 14.5

Campari, Prosecco, LE soda

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Festive Cocktails

ALL 14.5

WINTER SPICED ESPRESSO MARTINI

Baileys, Cointreau, Havana Spiced, coffee, cinnamon

POLAR PUNCH

JW Black Label, rhubarb liqueur, lemon, cranberry, Peychaud's bitters

ELF ESTEEM

Martell VS, pineapple, winter spice, lemon, orange Bitters

MULLED WINE

With Monin Spiced red berries

MULLED CIDER

With cinnamon & lemon

Alcohol Free

ALL 12

ORCHARD TEA

Everleaf Forest, pear purée, lemon juice, cardamom-infused chamomile tea

MOUNTAIN SPICE

Everleaf Mountain, cranberry juice, apple juice, cinnamon hibiscus syrup,

CELEBRATING
10 YEARS
OF
SKY GARDEN



THE TEN

Absolut Vanilla, rhubarb, apple, lemon, sugar, egg white

15

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Beer & Cider

DRAFT	1/2	PINT
Cold Harbour	5.55	8.65
Brixton Reliance	5.55	8.65

BOTTLES	330ml
Heineken	7.3
Birra Moretti	7.5
Heineken (0.0%)	6.8

BUCKET DEALS

Bucket of 6 Heineken beers	41
Bucket of 6 Morreti beers	42

OLD MOUT

	500ml
Kiwi & lime	8.75
Mango & passionfruit	8.75

Soft Drinks

WATER

Still / Sparkling 330ml	3.95
Still / Sparkling 750ml	5.25

SOFT DRINKS

Pepsi 200ml	4.75
Diet Pepsi 200ml	4.75
Selection of London Essence & mixers from	4.75

JUICE

Cranberry, Tomato, Apple, Pineapple, Pink Grapefruit, Orange, Passion Fruit	4.95
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Hot Drinks

Americano	4.7
Espresso	4.6
Double Espresso	4.85
Flatwhite/Latte/ Cappucino	4.85
Selection of teas from	4.95
Hot Chocolate	5.1
Alternative milk & syrup	0.5

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Wine

WHITE

175ml

Bottle

Ponte Pietra Trebbiano, Veneto, Italy, 2024

9.5

36

This is a zesty, aromatic wine, with light perfumes of white flowers and a touch of almonds on the nose.

Pinot Grigio, Il Casone, Veneto, Italy, 2024

11

42

A fresh Pinot Grigio delivering fine, delicate aromas of apricot and linden flowers. Full with a beautifully balanced palate of mango fruits in an easy drinking style

Sauvignon Blanc, Sanama, Cachapoal Valley, Chile, 2024

14

46

Intense aromas of tropical fruits and herbaceous notes. Crispy and zesty!

Chardonnay, Terrazas de los Andes, Mendoza, Argentina, 2023

16

54

Elegant and deeply refreshing style of Chardonnay. Expect white peach, papaya and citrus. Gentle oak ageing shows in subtle toasty notes of hazelnut and vanilla

ROSÉ

Pale Rose, Chateau d'Esclans, Vin de Pays du Var, France, 2024

11

42

This dry, aromatic rosé shows enticing notes of grapefruit with delicate citrus hints, a refreshing palate of elegant red berry fruits and passion fruit

Whispering Angel, Chateau d'Esclans, Provence, France, 2024

16

54

A refreshingly fruity bouquet leads to delicate white spice and mineral flavours on the palate and an elegant finish.

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Wine

RED

	175ml	Bottle
Corvina, Ponte Pietra, Veneto, Italy, 2024 Aromas of soft blackberry in harmony with the characteristic cherry blossom and ripe cherry pie. It is a fresh and well-balanced wine	9.5	36
Merlot, Undurraga, Central Valley, Chile, 2024 A soft, approachable and beautifully balanced Merlot, bursting with aromas of fresh red cherries layered with subtle spicy notes.	11	42
Primitivo, Il Pumo, San Marzano, Puglia, Italy, 2024 Intense aromas of cooked plums and cherries, full of fleshy and ripe fruit flavours through to a savoury finish with cinnamon notes	14	46
Terrazas de los Andes, Mendoza, Argentina, 2023 From the high-altitude vineyards of the Uco Valley in Mendoza, Argentina, this aged Malbec wine is dark and spicy with black and red fruit aromas and flavours.	16	54

Non-Alcoholic Wines

	125ml	Bottle
Noughty White, Thomson Scott, SA, NV	8	42
Noughty Red, Thomson Scott, SA, NV	8.5	46
Noughty Sparkling Chardonnay, Thomson Scott, Spain NV,	9	48

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Champagne



	125ml	Bottle
Moët & Chandon Impérial Brut NV	19.5	105
The Brut Imperial from Moët embodies their house style: crisp and clean, this classic Champagne shows citrus aromas and hints of biscuity flavours.		
Moët & Chandon Rosé Impérial NV	24	134
A spontaneous, radiant, romantic expression of the Moët & Chandon style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.		
Moët & Chandon Impérial Brut NV Magnum		210
Moët & Chandon Rose Imperial NV Magnum		268

Sparkling Wine

	125ml	Bottle
Prosecco Extra Dry, Ca' di Alte, Veneto, Italy, NV	12	59
A lively, dry, crisp, sparkling wine with delicate apple and citrus aromas. On the palate there are delicate lemon and floral flavours with a refreshing finish.		
Prosecco Rose, Ca' di Alte, Veneto, Italy, NV	13	65
Crystalline pale pink in colour, this sparkling rosé has appealing floral aromas of violet layered with wild strawberry. Refreshing, with lovely balance and a dry, fruity finish		
Simpsons Classic Cuvee Brut, Kent, England, NV	17	90
The epitome of English elegance, this rich golden sparkling wine has enticing aromas of caramelised pear and floral millefeuille, combined with bright citrus flavours, linear precision and impressive length.		
Chandon Garden Spritz	13	72
Chandon Garden Spritz is a refreshing spritz carefully crafted from exceptional sparkling wine and orange peel liqueur – with no artificial additives.		

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Spirits

VODKA

Absolut Blue	12
Ciroc	17.5
Belvedere Pure	19.5
Grey Goose	19.5

GIN

Beefeater	12
Beefeater Pink	12.5
Whitley Neill Blackberry	17.5
Whitley Neill Rhubarb & Ginger	17.5
Malfy Arancia	17.5
Malfy Rosa	17.5
Malfy Limon	17.5
Plymouth Sloe	17.5
Plymouth	17.5
Hendrick's	17.5
Sipsmith	17.5
Tanqueray 10	19.5
Monkey 47	19.5

TEQUILA & MEZCAL

Olmecca Silver Blanco	13.5
Olmecca Altos Reposado	18
Don Julio Blanco	19.5
Don Julio Reposado	19.5
Mezcal Quiquiriqui	19.5
Don Julio Anejo	23

RUM

Havana 3YRO	12
D.M.F Coconut	13.5
Goslings Black	13.5
Havana 7YRO	13.5
Havana Club Spiced	13.5
Abelha Cachaca	17.5
Diplomatico Exclusiva	20
Zacapa 23YRO	32

COGNAC & BRANDY

Martell VS	13.5
Martell VSOP	19.5
Remy Martin VSOP	19.5

MIXERS from 4.75

BUMBU RUM

Bumbu	17.5
Bumbu XO	17.5
Bumbu Cream	11

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Spirits

AMERICAN WHISKEY

Maker's Mark	13.5
Buffalo Trace	13.5
Jack Daniel's No 7	13.5
Bulleit Bourbon	13.5
Bulleit Rye	17.5
Woodford Reserve	19.5

SCOTCH & SINGLE MALT

Johnnie Walker Black Label	13.5
Chivas Regal 12YRO	13
Talisker 10YRO	19.5
Aber Falls	19.5
Laphroaig 10YRO	19.5
Glenmorangie 10YRO	19.5
Chivas Mizunara	22.5
Oban 14YRO	24
Lagavulin 16YRO	28.5
Johnnie Walker Blue Label	53.5

JAPANESE WHISKY

Nikka from the Barrel	19.5
Yamazaki Distiller's Reserve	28.5

IRISH WHISKEY

Jameson	13.5
Jameson Orange	13.5

LIQUEUR & APÉRITIF

Aperol	12
Campari	12
Disaronno Amaretto	12
Drambuie	12
Sambuca Ramazotti white	12
Bailey's	12
Luxardo Limoncello	12
Luxardo Maraschino	13.5
Cointreau	13.5
Chambord	13.5
Wagar Pisco	17.5
Italicus	20

MIXERS from 4.75

(v) = Vegetarian (ve) = Vegan

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Sharing Platters

Charcuterie Board 35

Serrano Ham , Coppa, Salami & Iberian chorizo, Manchego Cheese, Smoked Tomato Chutney, mixed Pickles & Sliced Baguette

Cheese Board 42

Cotswold Brie, Cashel Blue , Black Bomber Cheddar & Clara Goats Cheese served with Chutney, Marinated Figs, Grapes & Crackers

Duo of Falafels & Hummus (serves 2-3) 26

Hummus, Thoum, Zough & Lavash Breads served with House pickles (ve)

Italian Meatballs 35

12 Beef Italian Meatballs in Tomato Sauce with Garlic Baguette

Sky Garden Sliders & Taco Combo Platter 35

3 x Soft Blue Corn Lamb Barbacoa Tacos

3x Slider Coney Island Chilli Dogs

3x Nashville Hot Fish Roll

Sky Garden Sharing Platter 35

Ping Gai Chicken skewers, Herb Roasted Heritage Potato Bites with Romesco, Vegetable Gyozas with Nuoc Cham, Wild Mushroom Arrancini with Truffle Aioli & Mini Chorizos

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Small bites

Chilli spiced mixed nuts (v)	6
Pistou nut mix (v)	6
Wasabi peas (v)	6
Salsa baguettes (v)	6
Cheddar bites (v)	6
Mixed olives (v)	7

Sweet

Affogato	9
Judes Vanilla Ice Cream with Espresso Coffee	

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