



LAND OF OZ

SIX-COURSE COCKTAIL EXPERIENCE - £65PP

COCKTAIL 1 – WELCOME TO OZ

“I’ve a feeling we’re not in Kansas anymore”

JJ Whitley London Dry Gin, Bergamot,
Chamomile & Primitivo Wine

100ml | 11%

SWEET ●●●○○

SOUR ●●●○○

TANNIC ●●●●●

NON-ALCOHOLIC:

Lyre’s London Dry Spirit, Bergamot,
Chamomile & Primitivo Wine

100ml | 0%

SERVED WITH:

Aged Cheddar Tart, Pickled Walnut
Comte Gougere, Bacon Jam
Roasted Potato, Scamorza Mozzarella Bon Bon

VEGETARIAN:

Aged Cheddar Tart, Pickled Walnut
Comte Gougere, Truffle Royale
Roasted Potato, Scarmorza Mozzarella Bon Bon

COCKTAIL 2 - YELLOW BRICK ROAD

“Follow the Yellow Brick Road”

El Jimador Blanco, Yellow Bell Pepper,
Peach & Fizz

100ml | 13%

LIGHT ● ● ● ● ●

REFRESHING ● ● ● ● ●

BUBBLY ● ● ● ● ●

NON-ALCOHOLIC:

Ish Mexican Agave Spirit, Yellow
Bell Pepper, Peach & Fizz

100ml | 0%

SERVED WITH:

Sweetcorn Fritter, Queso Fresco, Jalapeno Emulsion, Coriander
Filo Cannelloni, Smoked Emulsion, Creamed Corn

VEGETARIAN:

Sweetcorn Fritter, Queso Fresco, Jalapeno Emulsion, Coriander
Filo Cannelloni, Smoked Emulsion, Creamed Corn

COCKTAIL 3 – COWARDLY LION / SCARECROW / TIN WOODMAN

“If I only had the nerve... heart... brain...”

‘Cowardly Lion’ – Project
#173 Black Cherry Rum,
D.O.M Benedictine & Tosti
Sweet Vermouth

25ml | 24.5%

BOOZY ●●●●●
SWEET ●●●●○
HERBACEOUS ●●●●○

&

‘Tin Woodman’ – JJ Whitley
London Dry Gin, Lemon,
Oil & Bubbles

25ml | 5%

REFRESHING ●●●●●
LIGHT ●●●●○
GRACEFUL ●●●●○

&

‘Scarecrow’ – Ojo De Dios
Mezcal, Coriander, Chili & Lime

25ml | 21.5%

SPICED ●●●●○
SMOKY ●●●●●
SAVOURY ●●●●○

NON-ALCOHOLIC:

‘Tin Woodman’ – Lyre’s
London Dry Spirit, Lemon,
Oil & Bubbles

125ml | 0%

REFRESHING ●●●●●
LIGHT ●●●●○
GRACEFUL ●●●●○

OR

SERVED WITH:

‘Lion’s Mane’ – Ham Hough
Terrine, Kataifi Pastry

‘Brain’ – Goats Cheese
Mousseline, Pickled Rhubarb

‘Heart’ – Parmesan Sable, Olive
Oil Emulsion, Green Olive Puree

VEGETARIAN:

‘Lion’s Mane’ – Summer
Pumpkin, Kataifi Pastry

‘Brain’ – Goats Cheese
Mousseline, Pickled Rhubarb

‘Heart’ – Parmesan Sable, Olive
Oil Emulsion, Gordal Olive

COCKTAIL 4 - DEADLY POPPY

“Beware the sleepy odour
of the deadly poppies!”

JJ Whitley Artisanal Vodka,
Hibiscus, Grape & Lemon

125ml | 11%

JJ Whitley London Dry Gin,
Campari, Tosti Sweet
Vermouth, Lemon & Foam

125ml | 22.5%

OR

HERBACEOUS ●●●●○

FOAMY ●●●●○

SWEET ●●●○○

SOUR ●●●○○

BITTER ●●●●○

ELEVATED ●●●●○

NON-ALCOHOLIC:

Everleaf Marine, Hibiscus, Grape & Lemon

HERBACEOUS / FOAMY / SWEET

125ml | 0%

COCKTAIL 5 – WICKED WITCH OF THE WEST

“I’m melting! Melting!”

JJ Whitley Artisanal Vodka,
Witch’s Brew & Magic

150ml | 12%

MYSTERIOUS ●●●●●

WARMING ●●●●○

MAGICAL ●●●●○

NON-ALCOHOLIC:

Lyre’s White Cane Spirit,
Witch’s Brew & Magic

150ml | 0%

SERVED WITH:

Confit Garlic & Parsley Risotto, Pecorino, Leek Ash

VEGETARIAN:

Confit Garlic & Parsley Risotto, Pecorino, Leek Ash

OPTIONAL ADD-ON:

Confit Garlic Prawns, Chorizo & Kalamata Olive – £9

COCKTAIL 6 - WIZARD OF OZ

“I am Oz, the Great and Powerful”

Monin White Chocolate
Liqueur, Oat Milk & Mint

125ml | 10.5%

Monin White Chocolate
Liqueur, Project #173
Banana Rum & Pedro
Ximénez Sherry

100ml | 28%

OR

REFRESHING ●●●○○

LIGHT ●●●●●

DELICATE ●●●●●

SLICK ●●●○○

BOOZY ●●●●●

SOPHISTICATED ●●●●○

NON-ALCOHOLIC:

Lyre's White Cane Spirit, White
Chocolate, Oat Milk & Mint

REFRESHING / LIGHT / DELICATE

125ml | 0%

SERVED WITH:

Caramel Parfait, Hazelnut Praline, Banana, Lime

VEGETARIAN:

Caramel Parfait, Hazelnut Praline, Banana, Lime

WANT TO STAY IN THE LOOP?

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For allergens, please scan the QR code.

Please make your server aware of any allergies or dietary requirements you may have.

Please note, we add a discretionary 12.5% service charge to our bills.