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ARTESIAN

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



#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

£17



WOOD



Price £25



#FUTUREPROOF

*A play on the sophisticated
martini with an earthy character
and subtle woody undertones*

Ingredients

HAKU VODKA
MUYU VETIVER GRIS
RYE WHISKEY
PORCINI MUSHROOM
OLOROSO SHERRY
ROOIBOS TEA





LYCHEE



Price £24



#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





TOMATO



Price £23



#FUTUREPROOF

*Our take on a Michelada,
full of texture and umami goodness
where smoke and spice mingle*

Ingredients

KI NO BI KYOTO DRY GIN
LOS SIETE MISTERIOS DOBA-YEJ
BAREKSTEN AQUAVIT
STRAWBERRY
LAGER
ARTESIAN SPICE MIX



*Non-alcoholic alternative
with Everleaf Mountain*

Price

£16





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



ORANGE



Price £22



#FUTUREPROOF

*A vibrantly rich yet
refreshing take on the classic
Garibaldi cocktail*

Ingredients

CAMPARI
HENDRICKS
BELL PEPPER
VANILLA



*Non-alcoholic alternative
with Martini Vibrante
and Everleaf Forest*

Price

£16





COCONUT



Price £25



#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



#FUTUREPROOF

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

Ingredients

WOODFORD RESERVE RYE
GRAND MARNIER CUVÉE 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

£16





WILD ROSE



Price £30



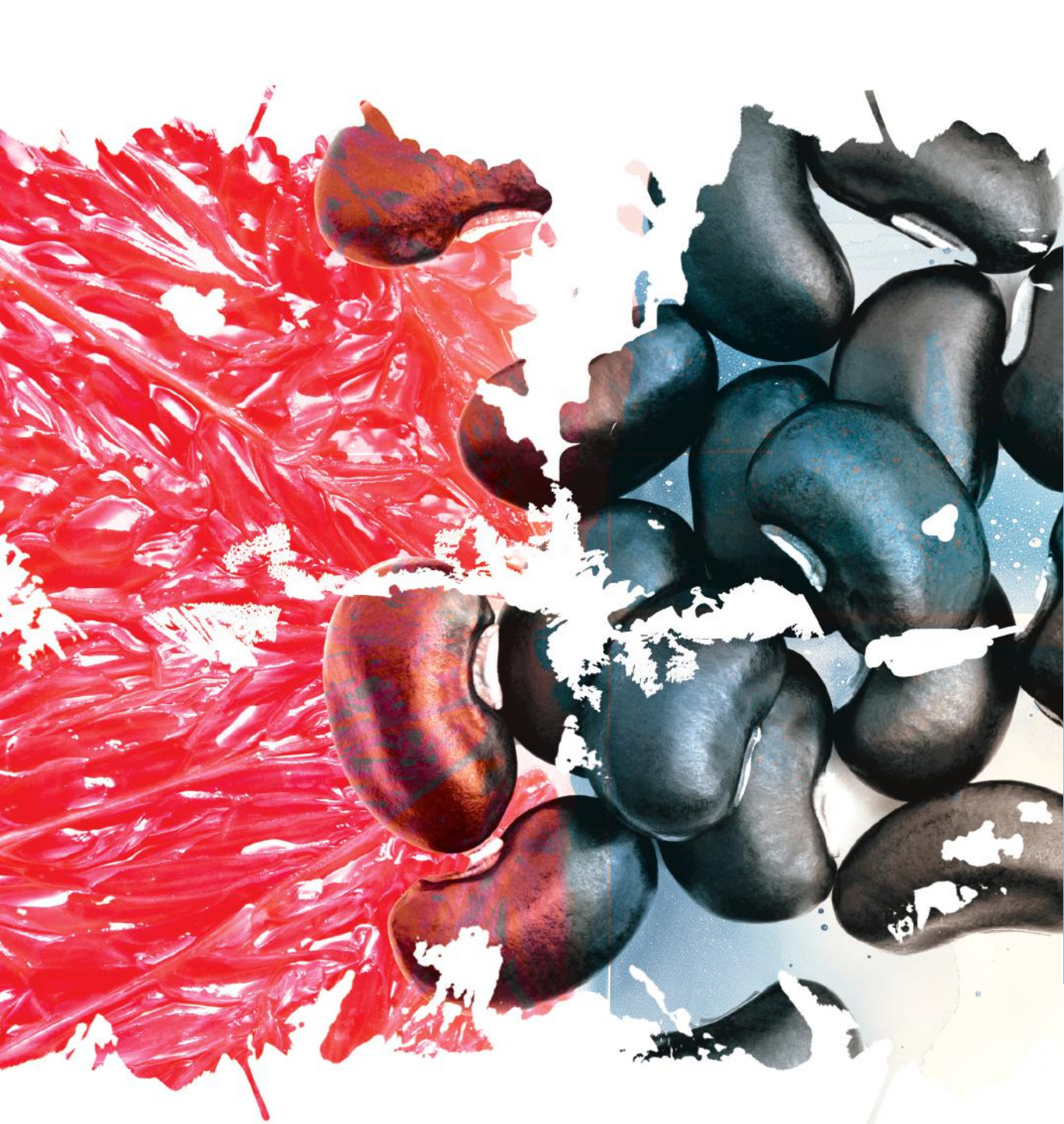
#FUTUREPROOF

*A bubbly and invigorating
cocktail with subtle floral hints*

Ingredients

BELVEDERE 10
ITALICUS
MANCINO SECCO
KAFFIR LIME LEAVES
MILK
PERRIER





GRAPEFRUIT



Price £23



#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

£17





GREEN TEA



Price £50



#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





PIZZA



Price £17



#FUTUREPROOF

*A non-alcoholic concoction
that captures the essence of the
beloved Italian dish with savoury
and herb-infused flavours*

Ingredients

EVERLEAF MARINE
RASPBERRIES
BASIL
SOYA
LEMON





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, OLOSOSO SHERRY,
CHOCOLATE WINE, MARTINI BITTER, TIO PEPE SHERRY

£23

MORINGA

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

£24



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