CHAPTER 1
Throughout this menu, we’ve used a selection of different techniques to create interesting and different flavour profiles. Some of these include:

- Sous Vide
- Clarification
- Fat Washing
- Chamber Vacuum
- Ultrasonic infusions
- Fractional Concentration
- Carbonation
- Smoking
- Centrifuge
- Freeze Drying

In this chapter, we have made Panda & Sons style drinks using a few of these techniques.

PANDA CREATIONS

YA DANCER

Hendrick’s Orbium
Fino
Queen Olive
Pineapple

£9.00

Please inform staff of any allergens before ordering as we can modify drinks to personal preference.
SWITCHED NEGRONI

*Citrus Star of Bombay
Cocchi Torino
Campari

£9.00

*Ask us about our Fractional Concentration method

RED PANDA

Tanqueray
Lemon
Tomato
Sriracha
Kaffir Lime Leaf
Cucumber
Guinness Foam
*Worcestershire Sauce

£9.00

*not vegetarian
BIRDCAGE

Johnnie Walker Gold Label
Aperol
Angostura Bitters
Rhubarb & Lemongrass Shrub
Cinnamon & Clove Smoke

£9.50

PAOLO APPLETINI

Olive Oil Washed Grey Goose
Clarified Apple
Avallen Calvados
Umeshu
Lemon

£9.00

Please inform staff of any allergens before ordering as we can modify drinks to personal preference.