## SUMMER at SOUTINE

This summer, our terrace is channelling the special relationship between Parisian café culture and artistic expression, with a selection of limited edition napkins, coasters and menus created by artist-designer Olivia Sewell.



La Ruche 13.50

tanqueray no.ten, lemon juice, lavender & honey syrup

Basilique 13.50

tanqueray no.ten, lemon juice, sugar syrup, basil leaves

Soutine's G&T 14 50

tangueray no.ten, fever-tree mediterranean tonic, grapefruit, rosemary

Coastal Martini 14 50

tanqueray no.ten, vault coastal dry vermouth, fino sherry, oyster leaf



Elderflower Martini 0.0% 9.50 tanqueray 0.0%, everleaf marine, elderflower cordial

Mango & Passion Fruit Iced Tea 9.50 mango noir iced tea, passion fruit syrup



Please inform your server if you have any food allergies or special dietary needs A discretionary 12.5% Service Charge will be added to your bill Prices include VAT. All gratuities are managed independently

