



INGREDIENTS OF THE FUTURE

Combining imaginative and progressive mixology with refined, effortless style, Artesian embodies the two sides of modern hospitality. We are collaborative and innovative and we recreate this with our new menu.

Indulge in a captivating journey through our meticulously curated cocktail menu with a selection of 16 drinks, each celebrating a single ingredient.

INGREDIENTS OF THE FUTURE, where every sip tastes like a step towards a healthier planet and a better tomorrow.

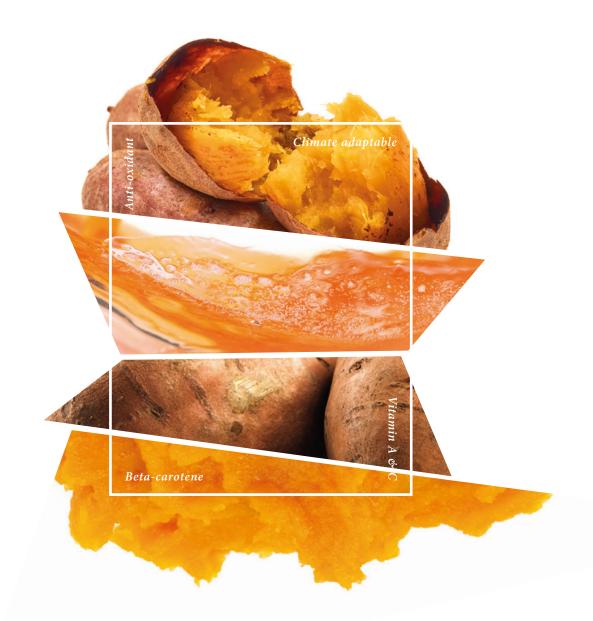
#FUTUREPROOF

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.

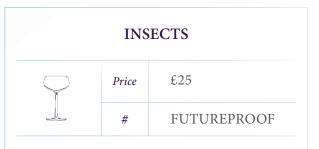
All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.











Celebrating the unusual becoming usual, our take on a classic Whiskey Sour with dry and smokey tones

Ingredients

MICHTER'S BOURBON CAMPARI NIXTA CRICKETS, CHICATANAS CORN, COFFEE, LIME















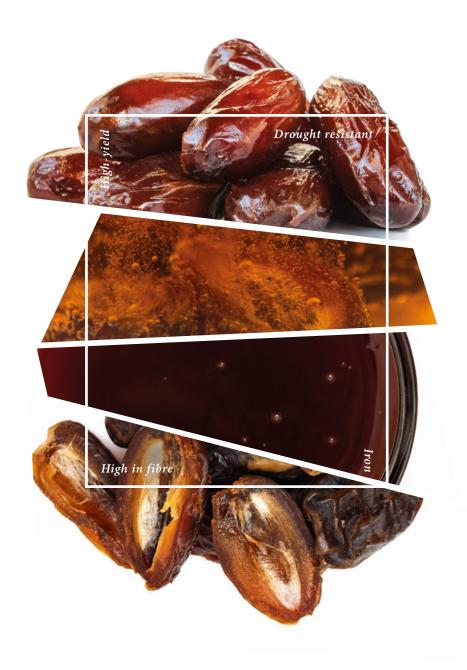


Ingredients

CASAMIGOS BLANCO ITALICUS MORINGA LIME ADUKI BEANS



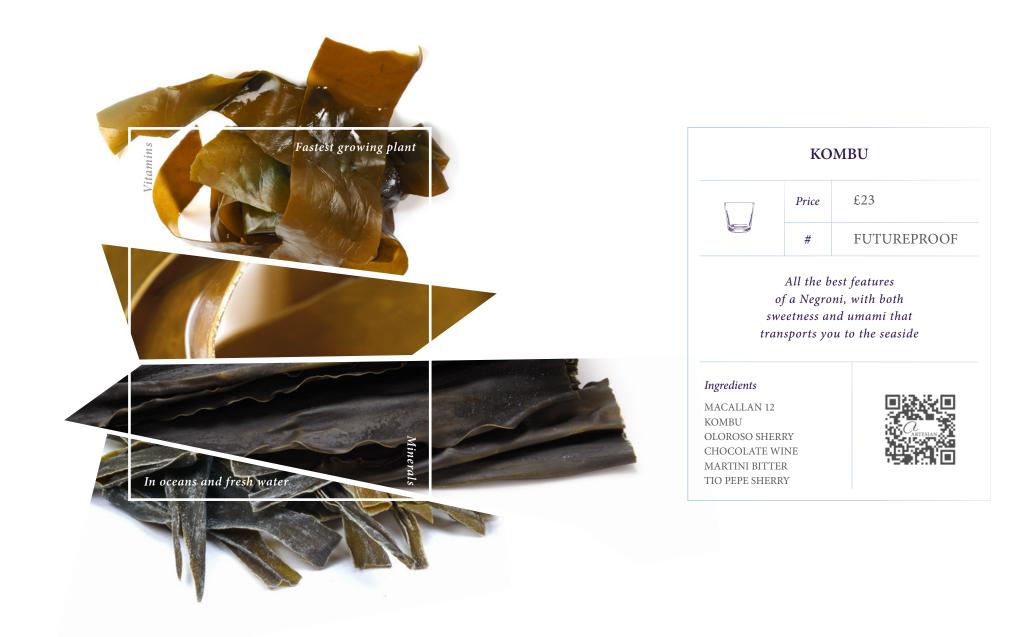
Drought resistant



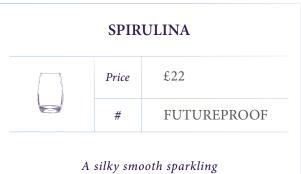










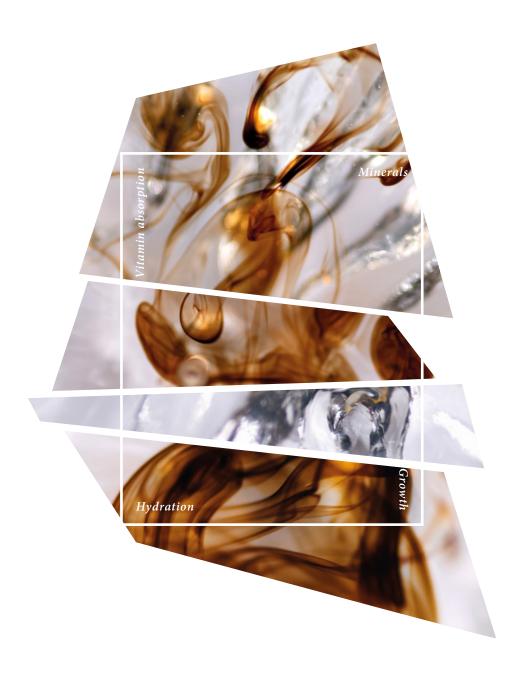


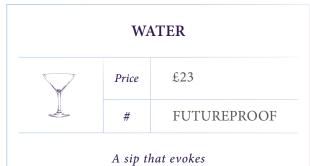
cocktail that evokes memories of childhood

Ingredients

HENDRICKS GIN MANCINO SECCO DISARONNO VELVET SPIRULINA GIFFARD CARIBBEAN PINEAPPLE







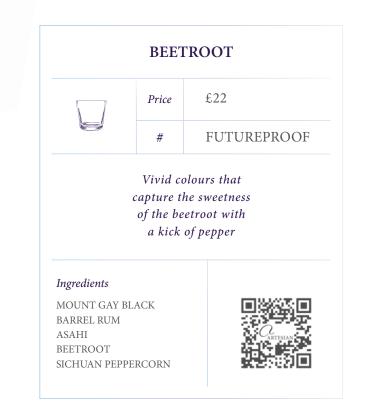
A sip that evokes both floral and mineral notes akin to a stream flowing through the forest

Ingredients

KETEL ONE VODKA AXIA MASTIHA BAREKSTEN AQUAVIT CLAY, GREEN PEPPER ROSE, GERANIUM, FULVIC ACID









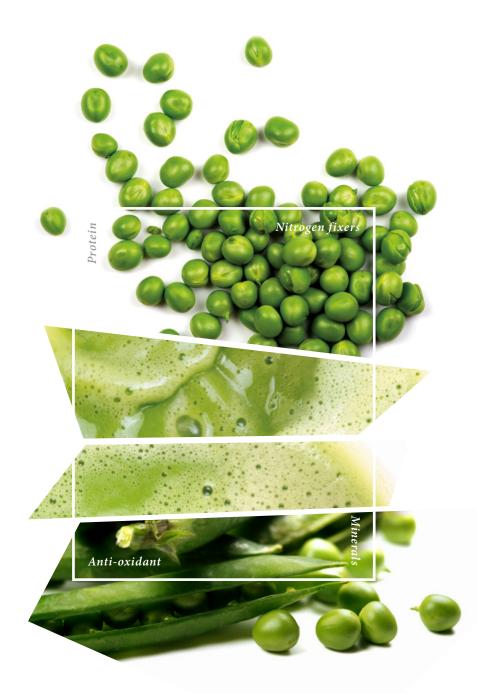


Umani and caramel combine to create a rich flavour with a smooth finish

Ingredients

WOODFORD RYE GRAND MARNIER CUVEE LOUIS ALEXANDRE MUSHROOMS MAPLE

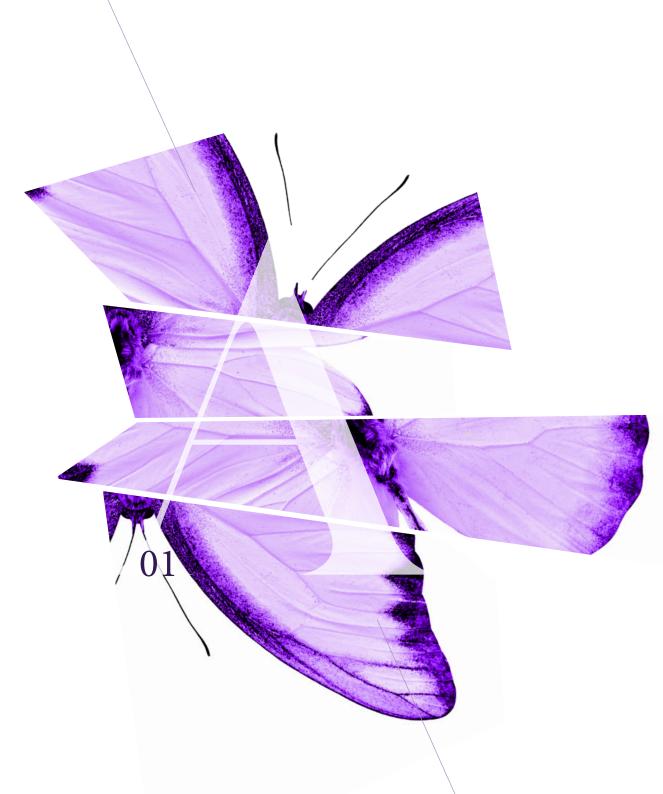












ARTESIAN CLASSICS

THE BRIDGE

Patrón Silver, Martini Ambrato, rhubarb cordial, tomato water

£23

SUN

Olmeca Altos Plata, thai basil, yuzu, milk, Moet Brut

£23

ODI

Tanqueray London Dry Gin, Avallen Calvados, Discarded Banana Peel Rum, Muyu chinotto, watermelon, soy yoghurt, Jade Sword green tea

£23

ARMY AND NAVY

Tanqueray No. 10 Gin, orgeat, lemon

£23





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