

lounge



bar food

Padrón Peppers VG GF	£6.50
Spanish sweet peppers, den miso	
Spicy Edamame VG GF	£4.95
Rocoto chilli dressing	
Guacamole V	£11.50
Tomato salsa, jumbo Parmesan cracker	
Nikkei Gyoza	£15.95
Pork & prawn dumplings, yuzu sweet potato purée, red pepper ponzu	
Yasai Miso Crispy Sushi VG GF	£13.95
Picante miso vegetables, takuan, shiso cress	
Spicy Buttermilk Chicken Karaage	£14.95
Nikkei rub, gochujang, lime, coriander	
Prawn Spring Roll	£11.50
Shiitake, shiso, yuzu koshu	
Wagyu Brioche Sliders	£17.95
Truffled cheese salsa	
Prawn Tempura Bites	£15.50
Chopped chives, spicy huacatay salsa	
King Oyster Mushroom Tostadas VG GF	£10.95
Pulled mushroom, smoked Aji Panca chilli, guacamole, lime, coriander	
Dressed Nigiri Platter	£32.95
Salmon GF / Tuna GF / Yellowtail GF / Otoro Fatty Tuna	
Acevichado Roll	£19.00
Tuna, prawn tempura, pickled cucumber, ceviche crema	
Dragon Roll	£17.95
Prawn tempura, salmon, avocado, unagi sauce	
Sato Maki GF	£18.95
Sea bass, salmon tartare, romano pepper, lime soy	
Truffled Avocado V GF	£13.95
Cucumber, sesame seeds, yuzu truffle soy	

V vegetarian

VG vegan

GF gluten free

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. Prices include VAT at the current rate and a discretionary service charge of 15% will be added to your bill.

cocktails





chotto icons

The original bold cocktails that defined the spirit of Chotto Matte.

Pisco Sour

£10.00

A timeless Peruvian classic and a signature at Chotto Matte.

Barsol Quebranta Pisco, lime, egg white, bitters

Inspired by Lima's Morris Bar, the Pisco Sour began as a bold twist on a Whiskey Sour - crafted by American expat Victor Morris in the early 1900s. Now a Peruvian icon.

Flor De Manzana

£10.00

Tropical and refreshing - perfect as a light, uplifting aperitif.

Eristoff Vodka, Junmai Sake, elderflower, passion fruit, mango

A tropical twist on the classic Pornstar Martini.

Yuzu Martini

£10.00

Light, citrusy and zesty.

Tanqueray Export gin, sake, yuzu, lemon, basil

A bold Nikkei twist on the classic Basil Smash.

Kakigori

£10.00

A delicate frozen serve, with floral notes of lychee and subtle herbaceous undertones of shiso.

Haku Vodka, Campari, lychee, yuzu, raspberry

A frozen Lychee Martini inspired by nostalgic shaved ice dessert - playful, bold, and modern.

highballs

Long, refreshing drinks with a bold Nikkei twist.

Lychee Picante

£10.00

A tequila-based lychee martini with a subtle kick of spice.

Tequila, lychee liqueur, chia, spice

Chia seeds are used to evoke the look and texture of dragon fruit - adding a playful visual twist to this serve.

Very Berry

£10.00

Bright, fruity, and smooth.

Vanilla vodka, Passoã, strawberry liqueur, fresh mixed berries

A vibrant twist on the classic fruit mojito, blending tropical passion fruit and fresh berries for a refreshing, fruity burst.

Inca Collins

£10.00

Light, fruity, and crisp - smooth and effortlessly enjoyable.

Pisco, apple liqueur, cloudy apple, black grapes, fresh mint

A modern twist on the classic fruit mojito, highlighting orchard-fresh apples and succulent grapes with a cooling hint of mint.

Paloma Negra

£12.00

Smooth with subtle carbonation, balanced by deep, smoky undertones and a hint of citrus zest.

Tequila, mezcal, hibiscus, peach liqueur, grapefruit soda, charcoal

A smoky twist on the classic Paloma, infused with the rich charcoal essence from the pit where mezcal is traditionally smoked.



on the rocks

Elevated classics, poured over ice for smooth, cool enjoyment.

Sakura Negroni

£10.00

Bittersweet and full-bodied, with a rich, lingering finish.

Roku Gin, Mancino Sakura, Aperol white bitters

A refined twist on the classic Negroni, celebrating Sakura season and the timeless tradition of Hanami - the art of appreciating cherry blossom blooms.

Apple Breeze

£10.00

Light and crisp, with a lively, fruit-driven finish.

Sauvignon Blanc, gin, apple liqueur, cloudy apple juice, lime

A refreshing twist on the classic Appletini, elevated by the vibrant, crisp character of New Zealand Sauvignon Blanc.

Kumquat Margarita

£10.00

Tropical, light and smooth - perfect as a bright sipper before or after dinner, a softer take on the classic margarita.

Tequila, kumquat agave, lime

A bold twist on Tommy's Margarita, with kumquat-infused agave and silky Código Rosa tequila.

Cucumbo

£10.00

Herbaceous, complex and vibrant.

Gin, Green Chartreuse, maraschino, cucumber, plum sake, lime

A twist on the classic Last Word, featuring plum sake and the herbaceous depth of Green Chartreuse.

for the curious

Not your usual pours, where flavour meets curiosity.



Chotto Mule

£10.00

Light, effervescent, and citrusy with a subtle spicy warmth.

Vodka, ginger beer, yuzu, lemon, pickled ginger

A bold twist on the classic Moscow Mule, adding vibrant citrus and a subtle ginger kick.



Kurt's Old-Fashioned

£12.00

Full-bodied, spirit-forward, and elegantly dry with a lingering finish.

Rye whiskey, Angostura demerara bitters

A personalised twist on the classic Old Fashioned - Kurt's signature style.



Cactus Margarita

£12.00

Fruity and vibrant with a smooth, smoky finish.

Tequila, mezcal, Aperol, prickly pear

A twist on the classic Margarita, highlighting the sweet, tropical flavours of Mexico's iconic prickly pear.



Watermelon Margarita

£10.00

Bright, fruity, and crisp.

Tequila, Cointreau, watermelon, lime

A refreshing take on the classic Margarita, infused with the sweet, summery flavour of watermelon.

alcohol-free

From Tokyo streets to Lima's soul, bold tastes without the spirits.



Flor de la Pasión

£9.00

Tropical and light - perfect as a bright, invigorating start before dinner.

Mango, mint, passion fruit, elderflower.

A vibrant, tropical twist on the Pornstar Martini - bold flavours and bright passion fruit notes, all without the alcohol.



Sakura No-Groni

£9.00

Bright and refreshing, finishing with a gentle, satisfying bitterness.

Everleaf Mountain, lychee, cranberry, lime

A delicate, alcohol-free twist on the classic Negroni, celebrating the subtle floral essence of cherry blossoms and the art of Sakura season.



Forest Collins

£10.00

Brightly tropical and invigoratingly fresh, a light sip to awaken the palate before dinner.

Everleaf Forest, ginger ale, yuzu, passion fruit

A refreshing, alcohol-free take on the classic Moscow Mule.

sparkling

NV Método Tradicional Brut, Kaiken, Mendoza, Argentina ¹⁰⁰	£6.50	NV Louis Pommery Brut, Hampshire, England ¹⁰⁴	£17.00
NV Maximum Blanc de Blancs, Ferrari, Trentino-Alto Adige, Italy ¹⁰¹	£15.50	NV Louis Pommery Brut, Rosé, Hampshire, England ¹⁰⁵	£19.50
NV Rosé, Nyetimber, Southern England ¹⁰³	£23.00	NV Pommery Royal, Brut, Reims, France ¹⁰⁶	£20.00
		NV Pommery Brut, Rosé, Reims, France ¹⁰⁷	£22.50

white

2022 Muscadet Sèvre et Maine Sur Lie, Château du Coing de St.Fiacre Loire, France ²⁰¹	£6.50	2023 Alpha State, Malagouzia single vineyard Turtles, Greece ²³⁴	£6.50
2022 Framingham, Sauvignon Blanc, Marlborough, New Zealand ²⁰³	£8.50	2024 Blank Canvas, Sauvignon Blanc, Holdaway, New Zealand ²³⁷	£11.75
2023 Old Vines Chenin Blanc, Kloof Street, Swartland, South Africa ²⁰⁴	£8.50	2023 '875m Finca Carbonera' Rioja Chardonnay, El Coto, Spain ²⁶³	£8.00
2023 Sancerre, Domaine des Brosses, Loire, France ²⁰⁷	£11.50	2023 'Lugarara' Gavi di Gavi, La Giustiniana Piemonte, Italy ²⁶³	£8.50
2023 Chablis, Domaine de L'Enclos, Burgundy, France ²⁰⁸	£13.50	2023 'Watervale' Clare Valley Riesling Mount Horrocks, South Australia ²⁶⁷	£12.00
2023 Picpoul de Pinet, Baron de Badassière, Burgundy, France ²³²	£8.00	2023 'M3' Adelaide Hills Chardonnay, Shaw + Smith, South Australia ²⁶⁸	£14.00

red

2022 Familia de Vinos Organic Fairtrade Malbec, Pacheco Pereda, Mendoza, Argentina ³⁰³	£6.50	2023 Sonoma County Zinfandel, Seghesio, California, USA ³³⁸	£15.50
2023 Aconcagua Costa Pinot Noir, Montes Limited Selection, Chile ³⁰⁴	£7.50	2021 Mendoza Malbec, Kaiken Ultra, Argentina ³⁶¹	£8.50
2022 'Field Street' McLaren Vale Shiraz, S.C. Pannell, South Australia ³³³	£8.50	2022 Saperavi, Bedoba, Kakheti, Georgia ³⁶⁴	£11.50
2020 'Coto de Imaz' Rioja Reserva, El Coto, Spain ³³⁴	£9.50	2021 Amarone della Valpolicella, Corte Giara, Veneto, Italy ³⁶⁷	£16.50
2021 Yallingup Cabernet Sauvignon, Nocturne, Western Australia ³³⁷	£13.00		

sweet

rose

		2022 Muscat, Massolino, Moscato d'Asti, Piedmont, Italy ⁴⁵⁰	£8.00
2024 'Studio' Rosé, Miraval, Southern France ⁴⁰²	£9.00	2017 Port, Quinta do Crasto, Late Bottled Vintage, Douro Valley, Portugal ⁴⁵¹	£12.00

sake

'The Cloudy One', Sho Chiku Bai Nigori, Takara USA Brewery ⁵⁰¹ (180ml)	£16.00
The Bubbly One', Hyogo Prefecture, Takawari Brewery ⁵⁰² (150ml)	£17.00
'The Dry One', Oniwaka, Bunraku Brewery, Honjozo ⁵⁰³ (180ml)	£20.00
'The Classic One', Nishinoseki Classic, Kayashima Brewery, Junmai ⁵⁰⁵ (180ml)	£22.00
'The Pure One', Azure, Tosatsuru Brewery, Ginjo ⁵⁰⁷ (180ml)	£26.00

spirits bottle service

Mixers included

Johnnie Walker Black Label Whisky	£185.00
Suntory Toki Whisky	£190.00
Courvoisier VSOP Cognac	£210.00
Myer's Dark Rum	£210.00
Roku Gin	£210.00
Bulleit Rye Whiskey	£220.00
Ki No Bi Gin	£220.00
Sauvelle Vodka	£240.00
Ciroc Vodka	£250.00
Hendrick's Gin	£250.00
Zacapa 23 Sistema Solera Rum	£260.00
Código 1530 Rosa Tequila	£270.00
Don Julio Blanco Tequila	£290.00
Casamigos Joven Espadin Mezcal	£385.00
Código 1530 Barrel Strength Tequila	£525.00

beer & cider

Asahi Super Dry £7.00
Japanese lager

Asahi Super Dry 0.0% £6.00
Japanese lager

Chotto Matte Cloudy Pale £7.00
English pale ale

Maison Sassy Cidre Brut £7.00
French cider

juices

Apple £5.00

Orange

Tomato

Cranberry £6.00

Grapefruit

soft drinks

£4.50

Coca Cola

Diet Coke

Double Dutch Indian Tonic

Double Dutch Skinny Tonic

Double Dutch Soda Water

Double Dutch Lemonade

Double Dutch Ginger Ale

Double Dutch Pink Grapefruit

Double Dutch Ginger Beer

water

750ml

Vellamo (*Still / Sparkling*) £6.00

GHOTI