

imbibe and CAMPARI.
Negroni
Week



CAMPARI  EDINBURGH GIN

THE HARI

L O N D O N
BELGRAVIA

DRINKS LIST

OAKED IN CHELSEA

£ 20.00

Edinburgh Gin Classic, Campari & Fig Leaf-Infused Vermouth

Inspired by Chelsea's hidden gardens and Italian fig trees, this Negroni ages gracefully in oak, much like fine wines.

THE FORGOTTEN VINE

£ 18.00

Edinburgh Gin Classic, Campari & Tomato Leaf-Infused Vermouth

A nod to Italy's beloved Datterino tomatoes, but it's the leaves and stems that shine. Reclaimed greenery from the kitchen infuses the vermouth, celebrating zero waste.

THE FORAGER'S NEGRONI

£ 18.00

Edinburgh Gin Classic, Campari & Artichoke-Infused Vermouth

By saving artichoke outer leaves and stalks, this Negroni reduces kitchen waste and honours seasonality. It also adds a vegetal, nutty depth to the classic trio.

WILDWOOD NEGRONI

£ 18.00

Edinburgh Gin Classic, Campari & Mushroom-Infused Vermouth

Inspired by the Italian Bosco and British woodland walks, this Negroni uses discarded Mushroom stems to enhance the savoury dimension of its bittersweet profile.

CHINOTTO SBAGLIATO (0%)

£ 15.00

Sparkling Chinotto, Alcohol-Free Vermouth & Bitters

An inclusive, low-impact option using candied Chinotto peel as garnish, ensuring nothing is wasted, while keeping the celebratory, sparkling spirit of the Sbagliato.

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