

# M A D I S O N

All £14



Enjoy a Classic Negroni from our Bar Menu, or explore our inventive twists, expertly crafted by the talented teams at D&D London

## MONTENEGRONI



Campari, Malfy Rosa Gin, Amaro Montenegro, Mandarin & Bergamot Soda

Creator: Mo Fady, Bar Manager at South Place Hotel

## NEGRONI DI CHIARA



Campari, Malfy Rosa Gin, Champagne Cordial, Martini Ambrato

Creator: Chiara Saffiro - Assistant Bar Manager at Orelle, Birmingham.

## PIÑA NEGRONI



Pineapple Infused Campari, Banana Infused Vault Rosso Vermouth, Koko Kanu Coconut Rum

Creator: Edward Frost - Bar Manager at Butler's Wharf Chop House



Scan here to visit the official D&D Negroni Week website.



Our bespoke Negrone menu emerged from a fun and creative company-wide challenge. Top bar teams from D&D restaurants crafted unique twists on this classic cocktail, with finalists showcasing their creations in a spirited competition to discerning judges at Campari House. The result? Three exceptional Negrone variations now grace our exclusive menu, celebrating the exceptional talent and creativity of our teams.

Partnering with Campari, we've transformed Negrone Week (globally celebrated 16-22nd September) into a month-long celebration so guests can enjoy these exclusive twists across our restaurants, embodying D&D London's commitment to pushing boundaries and delivering extraordinary experiences.



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