14. STORIES

Gardener

COCKTAILS

A trio of cocktails dedicated to our talented gardening team, Phoebe and Shunsuke, as well as The Garden at 120 itself. Our much-loved roof space wouldn't be the same without them.

All cocktails are available alcohol-free and can be served to take away, perfect for enjoying as you wander through the rooftop gardens on the 15th floor.

Tag us on your wanderings:

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PHOEBE'S ACE £15

El Jimador Blanco Tequila, apple juice, pink peppercorn & rose syrup, lime juice, chilli bitters. Decorated with an edible flower.

Our Head Gardener's love of spice, apples and tennis inspired this creation — even her middle name, Rose, has found its way into the recipe.

SHUN'S FIG & DIG £15

Tanqueray Gin, fig liqueur, lemon juice, vanilla & maple syrup, rhubarb bitters. Decorated with half a fresh fig.

With his sweet tooth, collection of miniature Japanese maple trees and love of the figs grown in the garden, this cocktail is Shunsuke wrapped up in one glass.

FIRST HARVEST £15

Tanqueray Gin, rosemary & honey syrup, peach purée, lemon juice, Fever-Tree Light Tonic Water. Decorated with rosemary and a lemon wedge.

Inspired by the award-winning Garden at 120, this cocktail evokes a summer stroll among fragrant wisteria, blooming roses and hydrangeas high above the city. A tribute to one of London's most beautiful rooftop gardens, offering a peaceful escape from the bustle below.

14.
STORIES

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