

MENU

DRINKS TO INDULGE IN



CHAMPAGNE & SPARKLING

		175ml	Bottle
Botter Prosecco 'Butterfly'	<i>Italy</i>	-	40
Exton Park Brut (Vegan)	<i>England Hampshire</i>	-	66
Exton Park Brut Rose' (Vegan)	<i>England Hampshire</i>	-	66
Fitz Charmat Blanc	<i>England West Sussex</i>	-	60
Veuve Clicquot Ponsardin 'Yellow Label'	<i>France Champagne</i>	15	70
Veuve Clicquot Ponsardin Rose'	<i>France Champagne</i>	20	95
Billecart-Salmon Rosé	<i>France Champagne</i>	-	160
Ruinart 'Dom' Blanc des Blancs	<i>France Champagne</i>	2007	- 190
Dom Perignon	<i>France Champagne</i>	2008	45 250
Krug Grande Cuvée	<i>France Champagne</i>	-	280
Dom Perignon Rose'	<i>France Champagne</i>	2005	- 450

WHITE WINE

Fault Line Sauvignon Blanc (Vegan) (House)	<i>Marlborough, New Zealand</i>	2018	10 38
Picpoul De Pinet, Belardent	<i>Languedoc, France</i>	2018	11 40
Terra de Asorei Albarino	<i>Rias Baixas, Spain</i>	2018	- 40
San Silvestro Gavi di Gavi 'Fossili' (Vegan)	<i>Piemonte, Italy</i>	2018	12 42
Gioacchino Sini Vermentino 'Terra e Mare' (Sustainable)	<i>Sardegna, Italy</i>	2018	13 52
Domaine Millet Roger Sancerre	<i>Loire, France</i>	2018	13 54
Greco di Tufo Feudi	<i>Campania, Italy</i>	2017	- 54
Domaine D'Elise Chablis	<i>Burgundy, France</i>	2018	14 60
Kayagatake, Koshu	<i>Japan</i>	2016	- 62
Domaine Drouhin Laroze 'Bourgogne Blanc'	<i>Burgundy, France</i>	2018	- 66
Chardonnay, Pietrabilanca	<i>Puglia, Italy</i>	2015	- 72
P.Montrachet, Jean Louis	<i>Burgundy, France</i>	2017	- 140

RED WINE

		175ml	Bottle
Malbec, Domaine Bosquet (House)	<i>Argentina</i>	2015	10 38
Fleurie, Olivier	<i>Burgundy, France</i>	2018	11 40
Haut-Medoc, Du Mulin	<i>Bordeaux, France</i>	2015	- 40
Sangiovese, Gravapesa	<i>Toscana, Italy</i>	2013	12 48
Cabernet Sauvignon	<i>California</i>	2016	- 54
Laroze, Cote D'or	<i>Burgundy, France</i>	2017	14 58
Amarone, Luigi Righetti	<i>Veneto, Italy</i>	-	58
Rioja, Mazuelo	<i>Spain</i>	2014	14 62
Cabernet Sauvignon, Kirribilli	<i>Australia</i>	2016	- 62
Shiraz, Watervale	<i>Australia</i>	2016	- 68
Pinot Noir, Little Beauty	<i>New Zealand</i>	2017	- 78
Chateau Fortia Chateauneuf-Du-Pape	<i>Rhone, France</i>	2015	- 80
Cabernet, Oltremare	<i>Sardegna, Italy</i>	2012	- 115
Pomerol	<i>Bordeaux, France</i>	2012	30 128
Barolo, Pelassa	<i>Piemonte, Italy</i>	2013	- 134
Gevrey- Chambertin, Domain Drouhin	<i>Burgundy, France</i>	2017	- 148
Montalcino, Pian Delle Vigne	<i>Toscana, Italy</i>	2015	- 158
Tignanello, Antinori	<i>Toscana, Italy</i>	2015	- 340

ROSÉ

Saint Sidoine Provence Rose'	<i>France Provence</i>	2018	12 40
Caves d'Esclans 'Whispering Angel' [vegan]	<i>France Provence</i>	2018	14 60

SWEET

Henye Tokaji 5 puttonyos	<i>Hungary</i>	2013	12 65
Lions Suduiraut Sauternes	<i>France</i>	2014	11 90

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SIGNATURE COCKTAILS

MR. BOSIE 15

Belvedere Heritage, Bombay Sapphire,
House Champagne Cordial, Abbotts Bitter Edible Paint,
Artemisia Jelly

GREEN CARNATION 13

White Rum, Lemon, Maca Ginseng, Pistacho Soda

THE CASANOVA 16

Sabatini Gin, Venetian Aperitif,
Lemon, Poli Grappa, Top of Prosecco

A NIGHTCAP 16

Vinir Reposado, Ambrato Martini,
Chili Liqueur, Black Walnut Bitter

WIT&SOUR 15

Markersmark Hazelnut Washed, Fig Liqueur,
Martini Rubino, Egg white

THE EARL IN MAYFAIR 14

Dubbonnet Rouge, Mancino Amarantho, Gin Infused Florence
Fennel, White Bitter, Cocoa and Wormwood Cordial

AUTUMN BLOSSOM 14

Belvedere Jasmine Infused, Rinquinquin Peach Wine,
Lemon, Rhubarb Syrup, Rhubarb Bitter

CLOUD NINE FIZZ 18

Gin Washed Almond Oil, Muya Jasmine or
Yuzu Juice, Stone Fruit Sake, Top of Champagne

THE DANDY 17

Whisky Solera Aged, Blood Orange Liqueur, Apricot Eau de Vie,
Barolo Chinato, Dark Cocoa Liqueur

CHIC 17

Strawberry Cognac, Charcoal Tea,
Raspberry Puree, Licorice Liqueur, Lemon

CLASSIC COCKTAILS

OLD FASHIONED 14

PALOMA 14

WHITE LADY 14

EL PRESIDENTE 15

VIEUX CARRE 15

CLASSIC CHAMPAGNE 16

If you have a cocktail favourite which you don't see on the menu, ask our dandy bar tender, who'll be happy to make it for you. Alternatively if you want to be surprised with a moment of delight, let us know the ingredients you like and we'll make you the perfect cocktail to tempt your taste buds.

LOW & NON ALCOHOL

ORANGE 8.5

50ml Seedlip Grove, 30ml Apple and 20ml
Lemon Juice, Top Cucumber & Watermelon (DD)

GREEN 8.5

50ml Seedlip Garden, 20ml Jasmine Tea,
25ml Matcha Syrup, Top Pomegranate and Basil (DD)

PINK 8.5

50ml Seedlip Spice, 50ml Grapefruit Juice,
20ml Melon Cordial, Top Cranberry & Ginger Soda (DD)

LEAF 10.5

35ml Lillet Blanc Sage Infused, 20ml lime,
20ml Grapes Cordial, Top Soda (DD)

STEM 10.5

35ml Stone Fruit Sake, 20ml Rhubarb Syrup, 25ml
Lemon, Top Rhubarb and Pineneedle Soda (DD)

PALM 10.5

35ml Select Aperitif, 35ml Grapefruit Juice,
20ml White Melon Cordial, Top Sparkling Sake

SOFT DRINKS

BLOODY MARY SODA 3.5

CUCUMBER MARGARITA 3.5

POMEGRANATE AND BASIL 3.5

CUCUMBER AND WATERMELON 3.5

DOUBLE LEMON 3.5