

# MENU

## DRINKS TO INDULGE IN



### CHAMPAGNE & SPARKLING

		175ml	Bottle
Botter Prosecco 'Butterfly'	<i>Italy</i>	-	<b>40</b>
Laurent-Perrier 'La Cuvée'	<i>Champagne, France</i>	<b>17</b>	<b>80</b>
Laurent-Perrier Rosé	<i>Champagne, France</i>	<b>22</b>	<b>102</b>
Billecart-Salmon Rosé	<i>Champagne, France</i>	-	<b>160</b>
Laurent-Perrier Grand Siècle	<i>Champagne, France</i>	-	<b>422</b>
Laurent-Perrier Alexandra' Rosé	<i>Champagne, France</i>	-	<b>514</b>
Krug Grande Cuvée	<i>Champagne, France</i>	-	<b>280</b>

### WHITE WINE

Fault Line Sauvignon Blanc (Vegan) (House)	<i>Marlborough, New Zealand</i>	2021	<b>10</b>	<b>38</b>
Picpoul De Pinet, Belardent	<i>Languedoc, France</i>	2021	<b>11</b>	<b>40</b>
San Silvestro Gavi di Gavi 'Fossili' (Vegan)	<i>Piemonte, Italy</i>	2021	<b>12</b>	<b>42</b>
Gioacchino Sini Vermentino 'Terra e Mare' (Sustainable)	<i>Sardegna, Italy</i>	2018	<b>13</b>	<b>52</b>
Domaine Millet Roger Sancerre	<i>Loire, France</i>	2020	<b>13</b>	<b>54</b>
Greco di Tufo Feudi	<i>Campania, Italy</i>	2019	-	<b>54</b>
Domaine D'Elise Chablis	<i>Burgundy, France</i>	2019	<b>14</b>	<b>60</b>
Domaine Drouhin Laroze 'Bourgogne Blanc'	<i>Burgundy, France</i>	2017	-	<b>66</b>
Chardonnay, Pietrabbianca	<i>Puglia, Italy</i>	2018	-	<b>72</b>
P.Montrachet, Jean Louis	<i>Burgundy, France</i>	2019	-	<b>140</b>

### ROSÉ

Saint Sidoine Provence Rosé	<i>Provence, France</i>	2020	<b>12</b>	<b>40</b>
'Whispering Angel' Caves d'Esclans (Vegan)	<i>Provence, France</i>	2020	<b>14</b>	<b>60</b>

### RED WINE

		175ml	Bottle
Malbec, Domaine Bosquet (House)	<i>Argentina</i>	2020	<b>10</b> <b>38</b>
Fleurie, Olivier	<i>Burgundy, France</i>	2019	<b>11</b> <b>40</b>
Haut-Medoc, Du Mulin	<i>Bordeaux, France</i>	2017	- <b>40</b>
Chianti Classico, Gravapease	<i>Toscana, Italy</i>	2016	<b>12</b> <b>48</b>
Cabernet Sauvignon	<i>California</i>	2019	- <b>54</b>
Laroze, Cote D'or	<i>Burgundy, France</i>	2018	<b>14</b> <b>58</b>
Rioja, Valserrano	<i>Spain</i>	2017	<b>14</b> <b>62</b>
Cabernet Sauvignon, Kirribilli	<i>Australia</i>	2016	- <b>62</b>
Shiraz, Watervale	<i>Australia</i>	2016	- <b>68</b>
Pinot Noir, Little Beauty	<i>New Zealand</i>	2019	- <b>78</b>
Chateau Fortia Chateauneuf-Du-Pape	<i>Rhone, France</i>	2017	- <b>80</b>
Cabernet, Oltremare	<i>Sardegna, Italy</i>	2012	- <b>115</b>
Barolo, Pelassa	<i>Piemonte, Italy</i>	2014	- <b>134</b>
Gevrey - Chambertin, Domain Drouhin	<i>Burgundy, France</i>	2017	- <b>148</b>
Montalcino, Pian Delle Vigne	<i>Toscana, Italy</i>	2015	- <b>158</b>
Tignanello, Antinori	<i>Toscana, Italy</i>	2017	- <b>340</b>

### SWEET

Henye Tokaji 5 Puttonyos	<i>Hungary</i>	2013	<b>12</b>	<b>65</b>
Lions Suduiraut Sauternes	<i>France</i>	2010	<b>13</b>	<b>90</b>

# MENU

## DRINKS TO INDULGE IN

### CLASSIC COCKTAILS

SECRET GARDEN PARTY	17
Hendricks, Tio Pepe, fresh apple juice, fresh lemon juice, egg white, cucumber, dill	
BLOOD ORANGE VALENCIA	16
Apricot Liqueur, Blood Orange syrup, orange bitters, Prosecco, fresh orange	
CHAMPAGNE COCKTAIL	18
Laurent Perrier Champagne, Hennessy VS, Angostura's bitters, sugar cube	
ACQUA AZURE	16
Bacardi Blanca, Blue Curaçao, pineapple juice, fresh lemon juice, egg white	
COSMO BLANCO	17
Belvedere Vodka, St Germain, Cointreau, orange bitters, grapes	
NOT SO PICANTE	17
Casamigos Reposado, Grand Marnier, Agave syrup, fresh lime juice, coriander, chilli, Tajin seasoning	
PLANE & DANDY	17
Rutte Celery Gin, Maraska Maraschino, Crème de Violette, fresh lemon juice	
PENICILLIN	16
Monkey Shoulder, lemon juice, honey, ginger	
SATIN SHEETS	16
Vivir Tequila, lime juice, Falernum	
CAVENDISH NEGRONI	17
Roku Gin, Aperol, banana-infused dry vermouth, Crème De Banane	

### NO ALCOHOL

CUCUMBER SLING	9.5
Apple juice, elderflower, citrus oil, mint, soda water	
MEDIA LUNA	10
Seedlip Spice, coconut milk cream, pineapple juice, fresh lime juice	
TWIN'S FAVOURITE	10
Seedlip Grove, lime juice, agave syrup, grapefruit soda	

### SIGNATURE COCKTAILS

BLOOD ORANGE ROYALE	18
Grey Goose Vanille, Crème de Cassis, Crème de Violette, blood orange syrup, fresh lemon juice, fresh orange juice	
COCO PARADISÉ	20
Koko Kanu, Crème de Cacao, Vita Coco, pineapple syrup, fresh lime juice, Prosecco	
YUZU MARGARITA	20
Casamigos Reposado, Grand Marnier, Yuzu juice, Agave syrup	
RUM AWAY WITH ME	18
Havana 7, Grand Marnier, fresh lime juice, pineapple juice, orange bitters, nutmeg, cinnamon	
THE KINGPIN	20
Remy Martin 1738, Frangelico, smoke-infused maple syrup, walnut bitters	

### SOFT DRINKS

PINK GRAPEFRUIT SODA	3.5
REFRESHING LEMONADE	3.5
CUCUMBER AND WATERMELON TONIC	3.5

### WHAT'S YOUR TIPPLE?

If you have a cocktail favourite that you don't see on the menu, ask our Dandy bartender 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.

*For dietary requirements and food allergens, please ask a member of the Townhouse team. All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill*