

MENU

DRINKS TO INDULGE IN



CHAMPAGNE & SPARKLING

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

WHITE WINE

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

ROSÉ

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

RED WINE

		175ml	Bottle
Malbec, Domaine Bosquet (House)	<i>Argentina</i>	2020	10 38
Fleurie, Olivier	<i>Burgundy, France</i>	2019	11 40
Haut-Medoc, Du Mulin	<i>Bordeaux, France</i>	2017	- 40
Chianti Classico, Gravapease	<i>Toscana, Italy</i>	2016	12 48
Cabernet Sauvignon	<i>California</i>	2019	- 54
Laroze, Cote D'or	<i>Burgundy, France</i>	2018	14 58
Rioja, Valserrano	<i>Spain</i>	2017	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>	2019	- 78
Chateau Fortia Chateauneuf-Du-Pape	<i>Rhone, France</i>	2017	- 80
Cabernet, Oltremare	<i>Sardegna, Italy</i>	2012	- 115
Barolo, Pelassa	<i>Piemonte, Italy</i>	2014	- 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>	2017	- 340

SWEET

Henye Tokaji 5 Puttonyos	<i>Hungary</i>	2013	12	65
Lions Suduiraut Sauternes	<i>France</i>	2010	11	90

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CLASSIC COCKTAILS

OLD CUBAN	15
Havana 7yo Aged Rum, Fresh Lime, Honey, Fresh Mint, Prosecco	
CHAMPAGNE COCKTAIL	16
Hennessy VS, Angostura Bitters, Sugar Cube, Laurent-Perrier Champagne	
VALENCIA #2	14
Apricot Liqueur, Fresh Orange, Orange Bitters, Prosecco	
VESPER	15
Bombay Sapphire Gin, Belvedere Vodka, Cocchi Americano	
SAZERAC	15
Woodford Reserve Rye, Hennessy VS, Peychaud's Bitters, Absinthe Rinse	
1910	15
Mezcal Verde, Hennessy VS, Maraschino, Punt e Mes, Peychaud's Bitters	
BLOOD & SAND	15
Monkey Shoulder Scotch, Martini Rubino, Fresh Orange, Cherry Liqueur	
PENICILLIN	15
Monkey Shoulder Scotch, Fresh Lemon, Ginger, Honey, Smoke	
PAPA DOBLE	15
Havana 3yo Light Rum, Fresh Grapefruit, Fresh Lime, Maraschino	
SATIN SHEETS	15
Vivir Tequila Blanco, Fresh Lime, Falernum	

NO ALCOHOL

MEDIA LUNA	8.5
Seedlip Spice, Coconut Milk, Pineapple, Fresh Lime	
TWIN'S FAVOURITE	8.5
Seedlip Grove, Fresh Lime, Agave Syrup, Grapefruit Soda	
FOXY NO BOOZY	8.5
Seedlip Garden, Almond Syrup, Orange Juice, Fresh Lime	

SOFT DRINKS

BLOODY MARY SODA	3.5
BASIL AND POMEGRANATE	3.5
CUCUMBER AND WATERMELON	3.5
DOUBLE LEMON	3.5

SIGNATURE COCKTAILS

A NIGHTCAP	16
Vivir Reposado, Ambrato Martini, Chile Liqueur, Black Walnut Bitter	
THE EARL IN MAYFAIR	14
Dubonnet Rouge, Mancino Amaranto, Gin-Infused Florence Fennel, White Bitter, Cocoa and Wormwood Cordial	
AUTUMN BLOSSOM	14
Belvedere Jasmine Infused, Rinquinquin Peach Wine, Lemon, Rhubarb Syrup, Rhubarb Bitter	
THE DANDY	17
Johnnie Walker, Blood Orange Liqueur, Apricot Eau de Vie, Barolo Chinato, Dark Cocoa Liqueur	

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.