

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>Provence, 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	13	90

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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, sugar cube	
ACQUA AZURE	16
Bacardi Blanca, Blue Curaçao, pineapple juice, fresh lemon juice, egg white	
COSMO BLANCO	17
Grey Goose 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 Blanco 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

ROYAL BLOOD MARTINI	18
Grey Goose, Crème de Cassis, Crème de Violette, blood orange syrup, fresh lemon juice, fresh orange juice	
COCO PARADISE	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, 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