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Gin Cocktails

POOR MAN'S PUNCH

Our rendition of a Pimm's cup features Hendricks Gin, fresh watermelon, rose, honey and black pepper water, Sacred rosehip, lychee and cucumber-watermelon soda

The thirst for gin left for desperate measures, and by 1720 over 40 percent of London residents were distilling gin inside their own homes. Gin was produced so inexpensively that even the poor would call it comfort in London's harsh winter. £16

COMMODORE

Six o'clock gin, house made ginger ale and English pear

In 1793 it was decided to give gin to officers of the Royal Navy as an indication of status, while their sailors drank rum. A "Commodore" is the next highest ranking in the Royal Navy after "Captain". £14

COLONY NI

London NI Gin, Saint Germain, lemon, spicy chilli and vanilla

Post the Gin craze saw London docks with the great ships of the east India company laden with botanicals from across the globe. This timed with the opening of high quality Gin distilleries made the perfect marriage to create the London Dry Gins of today. £16

LONDON MULE

Orange peel infused Sloane's gin, ginger beer and lime

Our spin on the classic Moscow Mule is named after the Anglo-Russian trade company who monopolized trade between England and Russia from 1555 to 1698. The Muscovy Company, who exported several Russian products by ship – occasionally vodka was on board - also enjoyed an 18th century revival of Anglo-Russian trade. £14

Gin Cocktails

MOTHER'S RUIN

50-Pounds gin, home-made strawberry Shrub, elderflower and green tea jelly

Distilled with dirty water, gin was used to warm the poor and silence their crying children. The unfiltered spirit was too much for the young. The death rate spiked and gin's darkest hour cast over London. £16

PRUDENCE

Sipsmith gin, fresh basil and citrus vermouth

Inspired from the classic gimlet, this fresh twist of basil and lemon is named after the first active pot still in central London since 1820. £15

HOGARTH'S PALLET

Hepple Gin, green chartreuse, Sipsmith London cup, Martini rosso served with jasmine tea mist

William Hogarth is considered to be the pioneer of Western sequential art. The abuse of gin in the early 1700's inspired him to create gin lane, an art piece which drove the propaganda against the deprivation of the gin craze. £16

LADY OF LIBATION

Brokmans gin, lime, cranberry, rose liqueur, Chambord and almond foam

During the reign of King William and Queen Mary the rise of gin consumption climaxed, and the Queen herself was known for always finding her way to the bottom of the bottle. £16

Creative Concoctions

COCONUT & CHILLI MOJITO

Coconut rum, fresh chilli, lime and mint

A devilish concoction, sweet and spicy. £14

THE ANGEL'S SHARE MANHATTAN

Rye Whiskey, Carpano Antica formula and bitters

The term 'angel share' is given to the loss of spirit in the ageing process.

This loss creates the magic in our three month old aged Manhattan. £16

IRON DUKE MARTINI

Hennessy fine de Cognac, Mandarine Napoleon liqueur, lime and sugar syrup

Arthur Wellesley, the original Duke of Wellington, is remembered as a statesman and a victorious commander of war. He fought many battles in the far East and Spain, where mandarins were widely consumed. Enlistment not necessary for this Martini. £15

BACK IN BUSINESS

Belvedere Vodka, rose liqueur, Crème de Peche, orange and grapefruit

Topped with an Aperol and Champagne foam. £16

MAYAHUEL COOLER

Del Maguey Crema de Mezcal, Americano cocchi, pineapple syrup, lemon, dandelion and burdock

It is our pleasure to introduce you to the goddess of the Aztec people. This ancient civilisation revered Mayahuel and believed her to be a manifestation of the Maguey (agave) plant. £17

Creative Concoctions

MAITA'I ROA AE

Jamaican white rum, extra old Barbados Gold rum, lime juice, simple syrup, Cointreau and grenadine, topped with almond foam

Victor J. Bergeron created the famous Mai-Thai cocktail for some friends who visited him from Tahiti on a warm summer day in 1944 in Oakland, California. A friend tasted it and cried out, "Maita'i roa ae!". The translation is "Out of this world!"
Enjoy our interpretation of this famous classic. £15

SMOKED MARGARITA

Pineapple infused Tequila, agave syrup, lime juice, Martini Rosso, Glenmorange original and orange bitter

A modern 'mash-up' of two classics, the Rob Roy and Tommy's Margarita. £16

RUM OLD-FASHIONED

Bacon washed rum, orange bitters, ginger ale, lemon and lime

In 1936 an "old timer", as he signed the letter, wrote to the Times newspaper in New York City to complain of how prohibition destroyed signature cocktails in America. Some listened, some did not, but if that old man was here today he would love what we have done to the classic old fashioned. Served on the rocks with a touch of history. £16

PLANTER'S BAY

Cachaça, aged rum, passion fruit and strawberries

The pirate James Plantain, known as the King of Planter's Bay, preyed upon ships of the British East India Company. Among his riches were luxury teas, gold, cash and luxurious fruits from the world over. £16

Botanical Infusions

We offer an extensive listing of some elaborate botanical infusions for a complete gin and tonic experience

England

LONDON DRY GIN

- Beefeater 24 – Grapefruit, Orange £13
- Berkeley Square – Basil, Lavender £15
- Bloom – Strawberries, Violas Flowers £13
- Fifty Pounds – Orange, Coriander £14
- Sipsmith – Lemon, Basil £13
- No. 3 – Orange Peel, Cardamom Pods £14
- Martin Millers Westbourne Strength –
Lime, Juniper Berries £13
- Bombay Sapphire – Lemon, Lime £12
- Whitley Neill – Physalis Berry, Lemon £12
- Bulldog – Lavender, Licorice Root £12
- Sacred – Lemon, Juniper Berries £13
- Bathtub Navy Strength – Cinnamon, Cloves £14
- Williams Chase – Juniper Berries, Apple £14
- Opahr – Chilli, Lemon £12
- Star of Bombay – Lemon, Star Anise £15
- Christopher Wren Gin city of London
– Orange, Coriander £16
- Brokers Gin – Lemon, Juniper £10

ENGLISH DRY GIN

- Six o'clock – Juniper Berries, Orange £11
- Oxley – Star Anise, Dehydrated Lemon £19
- Jensen's Old Tom – Lime, Licorice £12
- Edgerton Pink – Pomegranate, Lemon £13
- Brockmans – Blackberries, Lemon £14
- Langley's 8 – Lime, Coriander £13
- DI Gin – Coriander, Orange £14
- Portobello Road Gin – Juniper Berries, Lemon £12
- Half Hitch Gin – Bergamot, Lemon £14
- London No. 1 Blue – Cinnamon, Orange £13
- Hepple Gin – Fennel, Angelica £14
- Forest Gin – Vanilla, Licorice £18
- Durham Gin – Pink Peppercorn, Angelica £13
- Silent Pool Gin – Juniper, Lavender and Lime £16

PLYMOUTH GIN

- Plymouth – Cardamom, Lemon £12

SLOE GIN

- Sipsmith – Orange, Blackberry £12
- Plymouth – Lemon, Cherry £14

Botanical Infusions

We offer an extensive listing of some elaborate botanical infusions for a complete gin and tonic experience

Netherlands

GENEVER

- Bols Genever – Lemon, Juniper Berries £11
- Bols six year old Corenwyn £14

NEW WESTERN GIN

- Sloane's - juniper, dried citrus £13

United States

NEW WESTERN GIN

- No. 209 – Lemon, Cardamom £16

France

NEW WESTERN GIN

- G'Vine Floraison – Ginger, White Grapes £13
- Citadelle Gin Reserve – Lemon, Orris Roots £14

Germany

NEW WESTERN DRY

- Monkey 47 – Juniper Berries, Mint £19

Scotland

LONDON DRY GIN

- Tanqueray – Lemon, Lime £10
- Tanqueray 10 – Grapefruit, Lime £13

NEW WESTERN GIN

- Hendricks – Cucumber, Rose £12
- The Botanist – Mint, Apple £14
- Caorunn Gin – Apple, Juniper £12
- Tanqueray Malacca – Lemon, Grapefruit £17
- Pickering Gin – Lemon, Lavender £13

VINTAGE DRY GIN

- Blackwoods 60 – Coriander, Mint £14

Spain

NEW WESTERN GIN

- Gin Mare – Rosemary, Lemon £16

Australia

NEW WESTERN GIN

- Four Pillars Navy Strength – Lemon, Orange £16
- West Winds The Cutlass – Coriander, Juniper Berries £17

Vodka

Ciroc, France £15
Grey Goose, France £15
Ketel One, Netherlands £10
Belvedere, Poland £13
Chase, England £11
Chopin, Poland £14
Stolichnaya Elite, Russia £18
Imperial Collection Super Premium, Russia £30

Rum

Mount Gay Extra Old, Barbados £15
Havana Club 7, Cuba £13
Gosling Black Seal, Bermuda £10
Bacardi 8, Cuba £13
Diplomatico Reserva, Venezuela £15
Ron Zacapa Centenario 23, Guatemala £17
Pampero Blanco, Venezuela £9
Sailor Jerry, U.S. Virgin Islands £9
Trois Rivières single cask 2005, Martinique £20
Santa Teresa 1796, Venezuela £16

Tequila

Tapatio Blanco, Mexico £9
Patron Silver, Mexico £17
Ocho Reposado, Mexico £12
Herradura Anejo, Mexico £18
Casa Dragones, Mexico £49

Mezcal

Del Maguey Vida, Mexico £14
Del Maguey Crema de Mezcal, Mexico £15
El Peloton de la Muerte, Mexico £12
Illegal Anejo Mezcal, Mexico £20

Blended Whisky

Chivas Regal 18, Scotland £18
Chivas Regal 25, Scotland £40
Chivas Royal Salute 21, Scotland £21
Johnny Walker Black Label, Scotland £9
Johnny Walker Blue Label, Scotland £35

Rye Whiskey

High West Double Rye, United States £14
Pappy Van Winkle, United States £29

Canadian Whisky

Crown Royal, Ontario £12

Irish Whiskey

Jameson's, Dublin £11
Bushmills 16, Northern Ireland £16
Middleton Pot Still, Cork £28

Single Malt Whisky

LOWLANDS, SCOTLAND
Auchentoshan 3 Wood £13

HIGHLANDS, SCOTLAND

Alberfeldy 21 £26
Dalwhinnie 15 £14
Oban 14 £16
Dalmore 15 £18
Dalmore King Alexander 111 £40
Glenmorangie 10 £11
Glenmorangie 18 £25
Glenmorangie 25 £45
Glenmorangie Signet £39

SPEYSIDE, SCOTLAND

Balvenie Double Wood 12 £14
Macallan Sienna £23
Macallan Ruby £52
Glenfarclas 21 £23
Glenfiddich 12 £12
Glenfiddich 21 £26
Glenlivet 12 £12
Glenlivet 21 £26
Aberlour 18 £23

ISLANDS, SCOTLAND

Talisker 10 £14
Isle of Jura Prophecy £20
Highland Park 25 £45

ISLAY, SCOTLAND

Lagavulin 16 £15
Laphroaig 10 £13
Laphroaig Quarter Cask £14
Ardbeg Uigeadail £17
Bowmore 18 £24

CAMPBELTOWN, SCOTLAND

Springbank 15 £16

Japanese Whisky

Nikka from the Barrel £14
Hibiki 17 blended £25

Bourbon/ American Whisky

Woodford Reserve, United States £13
Jack Daniel's Single Barrel, United States £15
Bulleit Bourbon, United States £12

Cognac/Brandy

Hennessy, Fine de Cognac, France £10
Remy Martin VSOP, France £12
Vecchia Romagna 10yrs old riserva, Italy £14
Villa Zari 1988, Brandy 21yrs old, Italy £20
Remy Martin XO, France £28
Hennessy XO, France £26
Hennessy Paradis, France £60
Remy Martin, Louis XIII, France £200
Hennessy Richard, France £270
Hennessy Paradis Imperial £175

Armagnac

Sigognac Armagnac 10yr, France £14
Sigognac Armagnac 20yr, France £20

Port

Graham's L.B.V., Portugal £9
Warre's Quinta da Cavadinha, Portugal £22
Warre's Otima 10 year, Portugal £12

Sherry

Lustau Solera, Puerto Fino, Spain £9
Lustau Solera, Moscatel, Spain £9

Grappa

Grappa di Brunello, Italy £13

Champagne/Sparkling Wines

NON VINTAGE

	BTG	BTB
Moët & Chandon Brut Imperial	£14	£80
Veuve Clicquot Brut, Yellow Label	£15	£88
Bollinger Spécial Cuvée, Brut	£18	£105
Ruinart Blanc de Blanc, Brut		£110

VINTAGE & SPÉCIAL CUVÉE CHAMPAGNE

04 Bollinger Grande Année		£180
Laurent Perrier Grand Siècle, NV		£210
Krug Grande Cuvée, NV		£240
06 Dom Pérignon		£250
06 Cristal		£380

ROSE CHAMPAGNE

	BTG	BTB
Moët & Chandon, Impérial, NV	£15	£88
Veuve Clicquot, NV		£95
Laurent Perrier Rose		£129
03 Dom Pérignon		£470

MAGNUMS

Moët & Chandon Brut Impérial, NV		£150
Krug Grande Cuvée, NV		£450

SPARKLING WINES

NV Opere Serenissima Villa Sandi Brut		£76
09 Franciacorta, Dosage Zéro, Ca del Bosco-Nature		£130



Wines

WHITE

Light, Dry and Aromatic

	BTG	BTB
15 Pinot Grigio villa Sandi, Veneto, Italy	£11	£46
12 Sauvignon Blanc, Elgin Ridge, Western Cape, South Africa	£12	£48
14 Bacchus, SW6 London Cru, London UK		£62

Mineral-driven and Refreshing

15 Grechetto, Poggio della Costa, Lazio, Italy		£53
14 Domaine Laroche Chablis Premiere Cru, France	£16	£64
14 Chardonnay, SW6 London Cru, London UK		£62
14 Riesling, Watervale, Mount Horrocks, South Australia	£15	£59
13 Mercurey Blanc, Clos des Rochette, Burgundy, France		£62

Rich, Oaked and Crisp

12 Sauvignon Blanc, Wild Greywacke, Marlborough, New Zealand	£17	£66
11 Tokaji, Deak Furmint, Majoros Family estate, Hungary	£13	£54
14 Chardonnay, Shaw and Smith, Adelaide Hills, Australia		£70

ROSE

Light, Fruity and Crisp

13 Whispering Angel, Château D'Esclans, Côte de Provence, France	£14	£56
14 Domains Ott Rose, Clos Mirelle, Côte de Provence, France		£78

Wines

RED

Light, Elegant and Velvety

	BTG	BTB
13 Red Zwigelt Blaufrankisch, St Laurant, Austria		£53
12 Bourgogne Pinot Noir "Les Ursulines", Jean-Claude Boisset Burgundy, France	£14	£55

Fruit-forward and Easy Drinking

12 Old Vine Sonoma County Zifandel, Seghesio, California, USA		£63
09 Malbec, Terrazas de los Andes, Reserva Mendoza, Argentina	£12	£48
10 Merlot Blend, le Cadet du Chateau la Claymore, St Emillion, Bordeaux, France		£54
12 Shiraz, Shaw and Smith, Adelaide Hills, Australia	£17	£66
13 Syrah, SW6 London Cru, London UK		£62
13 Barbera, SW6 London Cru, London UK	£16	£62
13 Pinot Noir, Cloudy Bay, Marlborough, New Zealand	£18	£75

Complex, Full-bodied and Refined

04 Chateau Grand Pey Lescours, Grand Cru St Emilion, France		£79
08 Merlot, De Trafford, Stellenbosch, South Africa	£16	£64
12 Cabernet Sauvignon, Berton vineyard, Coonawarra, Australia		£48

Beer & Cider

Heineken, Netherlands	£7	Meantime Pale Ale, England	£7
Menabrea, Italy	£7	Guardsman oak Best bitter, England	£9
Budvar, Czech Republic	£7	Conqueror Black IPA, England	£9
Meantime Pilsner, England	£7	Innis & Gunn, Scotland	£8
Blonde Lager, England	£7	Aspall Suffolk Cyder, England	£7
Wimbledon Gold Lager, England	£8	Luscombe Cider, Devon, England	£7
Knight of the Garter Golden Ale, England	£8	Wimbledon Quartermaine IPA, England	£8

Drinks

HOT		COLD	
Teas	£5.50	Soft Drinks	£4
Espresso	£4	Minerals:	
Macchiato	£4	Perrier, Evian 330ml	£4.50
Double Espresso	£5.50	Perrier, Evian 750ml	£6.50
Americano	£5.50	Fruit Juices	£5
Latte	£5.50	Botanical Mocktails:	
Cappuccino	£5.50	Berry Jam Session - strawberry, cranberry, basil	£9
Hot Chocolate	£5.50	Mango Colada - pineapple, coconut, mango	£9
		Nuts about you -	£12
		orange, pineapple, lime, orgeat,	
		hazelnut and vanilla - egg white	

All day Menu

FROM 11.00 AM UNTIL 1.00 AM

SALAD

Lobster Caesar, baby gem, parmesan, croutons, egg, marinated white anchovies	£30
Tomato, aubergine, mozzarella, olive, watercress, caramelised walnuts	£15
Goats cheese, baby golden and purple beets, pickled radish, rocket, chicory, chard	£15
Honey roast ham hock, dressed green beans, pea, frisse lettuce, croutons, Berkswell, poached egg	£16
Crab, avocado and pink grapefruit salad	£15

SANDWICH

Angus beef burger, tomato relish, pickles, Cheddar cheese, brioche bun	£18.50
Club sandwich, chicken, smoked bacon, tomato, gem lettuce, egg mayonnaise	£18.50
Lobster club, lobster tail and prawns, tomato, gem lettuce, avocado, marie rose	£22

LARGE PLATE

Fillet of Angus beef, wild mushroom and truffle fricassée, blistered vine ripened baby tomatoes	£30
Roasted turbot, sweet onion puree, asparagus wild mushrooms with cognac jus	£30
Duo of lamb grilled aubergine cannelloni, beetroot hummus and mint jus	£26

SMALL PLATE – PERFECT FOR SHARING

Vietnamese summer rolls, sweet chilli-soy dipping sauce	£7	Smoked salmon, caviar, sour cream, bilinis	£7
Parma ham wrapped asparagus in beer batter	£7	Sashimi tuna, salmon and swordfish, wasabi, pickled ginger	£7
Sea bass Ceviche, red chilli, lime, coriander	£7	Chicken and lemongrass dumplings, chilli caramel	£7

DESSERT

Pineapple carpaccio, mango curd, coconut ice cream, coriander	£10
White chocolate and vanilla cheesecake, raspberry compote	£10
Flourless chocolate cake, orange curd, jaffa ice cream	£10
Duo of Somerset cheeses, Wookey hole cave aged Cheddar and Lubborn Somerset Camembert, chutneys, quince paste, fruit bread and cheese biscuits	£15

In accordance with the Weights and Measures Act of 1985, the measure for the sale of Spirits and Liquors in these premises is 50ml and multiples thereof.

Champagne and Sparkling Wines

100ml and 125ml

Wines

125ml and 175ml

Port and Sherry

50ml

Alcohol by Volume

Champagne 12%-13%

White & Red wine 12%-13.5%

Beers 4.3%-6.6%

Vermouth 11.7%-18.0%

Campari 25.0%

Ricard 45.0%

Pernod 40.0%

Sherry & Port 15.5%-20.0%

Gin 26%-60%

Vodka 37.5%-42%

Rum 37.5%-50%

Whisky 40%-50%

Cognac 40%-46.5%

Tequila & Mezcal 38% - 55%